



2018 Calgary Stampede Catering Menu

Action Stations

- ❖ Barley Risotto with Sage and Cream *Vegetarian*
- ❖ 14-Hour Smoked BBQ Beef Brisket, Hand-Carved onto Hawaiian Buns topped with Creamy Slaw *Dairy free and gluten free buns available upon request*

Passed Hors D'oeuvres

- ❖ Hand-Cut Truffle Parmesan Potato Crisps *Dairy free, gluten free & vegetarian*
- ❖ Kimchi and Pork Gyoza, served with a Honey Sesame and Green Onion Soy Sauce
- ❖ Smoked Atlantic Salmon Tartar with Caper Berry Relish, served on Fried Bannock *Dairy free*
- ❖ Butter Chicken Steam Bun with Fresh Coriander

Desserts

- ❖ Chocolate Brownie *Dairy free, gluten free & vegetarian*
- ❖ Deconstructed Saskatoon Berry Cheesecake Cups, topped with Graham Crumbs *Vegetarian*

Keep scrolling for more delicious nibbles from our food vendors!

**Samples subject to change*

2018 Calgary Food Exhibitor Samples

Cian's Mustard

- ❖ Gourmet Mustards with Pretzels

Dave's Hot Pepper Jelly

- ❖ Assorted Dave's Hot Pepper Jellies on Crackers *Gluten free*

Kampot Pepper

- ❖ Fresh Ground Pepper served with Cream Cheese and Crackers

Master Chocolat

- ❖ Chocolate Truffles, Bars and Lollipops
- ❖ Chocolate Covered Ginger and Orange Peel
- ❖ Chocolate Covered Pretzels

Mojo Jojo Pickles

- ❖ Pickled Vegetables & Fruit in a Mini Mocktail

Nefiss Lezizz

- ❖ Assorted Olives
- ❖ Olive Oil with Bread

OH! Naturals Snacks

- ❖ Banana and Sweet Potato Chips

Ranchero 7 Elk Jerk

- ❖ Elk Jerky

Sweetsmith Candy Co.

- ❖ Peanut Brittle
- ❖ Toffee

Springbank Cheese Co.

- ❖ Assorted Gourmet Cheese and Crackers

The Salt Cellar

- ❖ Gourmet Salts with Popcorn

VDG Salumi

- ❖ Strolghino
- ❖ Finocchiona
- ❖ Soppressata