

STAMPEDE DINNER

Pricing based on service of 100 plus guests

Price includes eco-friendly paper plates, napkins and plastic cutlery
Chafers and service equipment are also included

Pricing does not include staffing, additional rental items or services charges

BEEF

AAA ALBERTA NEW YORK STEAK **\$32**
10 oz steak lightly seasoned and grilled to perfection

AAA ALBERTA SIRLOIN STEAK **\$25**
8 oz steak lightly seasoned and grilled to perfection

GOURMET HOMEMADE HAMBURGER BAR

\$22

6 oz homemade beef hamburgers

With a CONDIMENT station

Cheddar or Swiss cheeses, onions, pickles, tomatoes, banana peppers, lettuce, catsup, regular mustard, Dijon mustard, honey mustard, chipotle mayonnaise, dill mayonnaise, pesto mayonnaise and barbeque sauce

POULTRY

MAPLE BARBECUED CHICKEN **\$22**
Chicken basted with our homemade maple syrup BBQ sauce

HONEY GARLIC CHICKEN **\$22**
Marinated in honey, fresh garlic and soy

PORK

JACK DANIELS BBQ BACK RIBS **\$28**
Slow cooked and marinated with a tangy BBQ sauce

GRILLED PORK CHOPS **\$22**
With a maple apple BBQ Sauce

SEAFOOD

HALIBUT **\$32**
Grilled on site and basted with a seasoned garlic butter and lemon juice

SKEWERED PRAWNS **\$22**
Rubbed in Cajun spices and lightly grilled to perfection

ALL ACCOMPANIED WITH YOUR ENTRÉE(S):

GRILLED VEGETABLES

Chef's selection of fresh market vegetables marinated in garlic, spices and herbs

BAKED POTATO

With sour cream, butter, bacon and chives

TOSSED MIXED GREEN GARDEN SALAD

With Italian and ranch dressings

CAESAR SALAD

Topped with fresh parmesan and house made croutons

ROLLS & BUTTER

DESSERT

A SELECTION OF PIES

Pumpkin, apple, rhubarb or pecan with a scoop of FRENCH VANILLA ICE CREAM

VEGETARIAN OPTION AVAILABLE UPON REQUEST

CUSTOMIZATIONS OR UPGRADES ARE WELCOME

ADD A SECOND ENTRÉE FOR \$5 PER PERSON (\$5 Added to the cost of the more expensive entrée)

An Affair to Remember Catering