



STAMPEDE SPECIAL LUNCHEONS \$20

Starting June 2022

That time of year is coming up, and we've put together a few fun menus to entertain in the best style! We'll supply the chafing dishes, serving utensils and disposables to make it as easy as possible for you. If Covid restrictions are still in place we can pre-portion everything in eco-friendly, microwavable containers for an extra \$1 per person.

We will need two days notice to prepare.

Minimum order of 10 people per entree
(for 20 guests you can have 2 options, 30 guests 3 options, etc.)

Entrée Options:

- 1- Slow cooked, shaved BBQ beef individually portioned with a fresh onion Kaiser on the side
- 2- Fall-off-the-bone pork ribs in our house made BBQ sauce
- 3- Handmade burgers, cooked and topped with house-made BBQ sauce, served with Kaisers, red relish, lettuce, bacon marmalade
- 4- Plump, juicy sausages grilled and served with soft buns and caramelized onions
- 5- Grilled or fried chicken, 2 pieces per person
- 6- Grilled Portobello mushroom, topped with grilled peppers and jalapeño jack cheese
- 7- Alberta whiskey braised beef ribs, 2 pieces per person

Stampede Lunch sides:

All lunches include two sides, your choice:

- | | |
|--|------------------------|
| -Grilled corn on the cob | -Potato salad |
| -Rotini salad | -Soft rolls and butter |
| -Slow-cooked Jack Daniel's baked beans | -Coleslaw |
| -Garden salad | -Caesar salad |
| -Fresh melon slices | -Dessert assortment |