

POPULAR ITEMS



01. DOUBLE CRUSTED CHEDDAR 'MOZZA' STICKS

with smoked ketchup

02. CINNAMON FRENCH TOAST

double smoked bacon, creamed brie, maple apple butter



03. MINIATURE STEAK FRITES

with red pepper relish

04. KENTUCKY BOURBON SHORTRIB CROQUETTES

STAMPEDE 2018



Our Culinary team can create a special Stampede menu for you and your guests, contact our catering team for details!



1.403.619.8997



CATERING@URBANECULINARY.CA



www.URBANECULINARY.CA



URBANE
CULINARY

STAMPEDE BREAKFAST

Traditional Stampede Breakfast

Classic Buttermilk or Buckwheat Pancakes, syrup, whipped butter (2 per person)

Double smoked bacon or pork sausages

7. per person

Breakfast Enhancements

(add any of these items to your traditional breakfast)

Flavoured Pancakes

Smoked bacon & old cheddar, caramelized bananas with brandy & walnuts, red velvet or summer citrus

Additional 2. per person

'Branded' Pancakes

We will sear your pancakes with our branding tool (you keep this for future events with your company)

Contact us for pricing

Chubby Pork Sausages • 3.

Double Smoked Bacon • 3.

GF

Peameal Back Bacon • 3.5

Scrambled Eggs, fresh chives • 3.

GF V

Kennebec Potato Hash, caramelized onions • 3.

STAMPEDE LUNCH

Standard Buffet Lunch

Roasted Jalapeno & Old Cheddar Cornbread Muffins

Siracha Ranch Slaw, cilantro, kaffir lime

BBQ Pulled Chicken or BBQ Pulled Pork, pretzel & cheddar Buns, Dr. Pepper BBQ sauce, sweet honey mustard sauce

Molasses Baked Beans

12.95 per person

Enhancements

Shaved Alberta Beef • 5.

Slow Roasted Pork Ribs • 4.

BBQ Chicken legs & thighs with house made Dr. Pepper BBQ sauce • 4.

Desserts

Churros, orange chocolate sauce • 4.

Rocky Road Parfait, chocolate, pecans, caramel, whipping cream • 4.

Selection of Bars & Squares, Cookies • 3.

STAMPEDE RECEPTION

Based on 8 pieces per person

Passed

Cinnamon French Toast, double smoked bacon, creamed brie, maple apple butter

Miniature Caesars, Jerky & pickle finish (non-alcoholic unless requested)

Double Crusted Cheddar Mozzarella Sticks, smoked ketchup

Kentucky Bourbon Shortrib Croquette

Placed

Asian Style Miniature Corn Dogs, green onions, thai chili, kaffir lime, siracha finish

Spicy Thai Chilli Prawns

House made Jalapeno Poppers

Stations

Chicken 'Bites' Bar - Shake your own (or we can shake for you!)

House made hot sauce, soy garlic terriaki, honey ginger with orange glaze

Micro Main

'Shrimp & Grits'

Grilled shrimp, chili cilantro butter, sweet corn & cheddar grits

Desserts

Churros, Orange Chocolate Sauce

Rocky Road Parfait, chocolate, pecans, caramel, whipping cream

Selection of Bars & Squares

30. per person

Before 18% service charge and 5% taxes

Custom menus available.
Contact us for more information.




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