GREAT EVENTS CATERING

STAMPEDE MENU

FRESH, ARTFUL & INSPIRED CUISINE

STAMPEDE BREAKFAST | BURGER BBQ BUFFETS | DESSERTS | BEVERAGES



STAMPEDE BREAKFAST BUFFETS

PANCAKE GRIDDLE RENTALS EXTRA, LABOUR SURCHARGES APPLY FOR WAITSTAFF AT $30.00 PER HOUR AND CHEFS AT $40.00 PER HOUR WITH A 4 HOUR MINIMUM. COMPOSTABLE PLATES, CUTLERY AND NAPKINS $1.00 PER PERSON.

Classic Stampede Breakfast

BUTTERMILK PANCAKES (3 PC)
with maple syrup

BREAKFAST SAUSAGES (2 PC)
with mustard

POTATO NUGGETS
with ketchup

ORANGE JUICE

100% ARABICA COFFEE

PRICING

251 - 500 GUESTS | PER PERSON

501 OR MORE GUESTS | PER PERSON

Upgrade Options:

GRIDDLE BACON (2 PC) OR HAM (1 PC) PER PERSON

COUNTRY FRESH SCRAMBLED EGGS PER PERSON

ASSORTED MELON SLICES PER PERSON

FRESH FROM OUR BAKERY PER PERSON
mini muffins, danishes and croissants (1 piece)

Cowboy Breakfast

SCRAMBLED FARM FRESH EGGS

CRISP BACON (2 PC)

BREAKFAST SAUSAGES (2 PC)
with mustard

BUTTERMILK PANCAKES (2 PC)
with maple syrup

POTATO NUGGETS
with ketchup

SEASONAL FRESH FRUIT TRAY

PRICING

PER PERSON



ROUNDUP BURGER BBQ BUFFET

BBQ RENTALS EXTRA, LABOUR SURCHARGES APPLY FOR WAITSTAFF
AT $30.00 PER HOUR AND CHEFS AT $40.00 PER HOUR WITH A 4 HOUR MINIMUM.
COMPOSTABLE PLATES, CUTLERY AND NAPKINS $1.00 PER PERSON.

Salad (choice of 1)

CAESAR SALAD
hearts of romaine, herbed croutons, grated Grana Padano, classic garlic Caesar dressing

FARMERS MARKET GREENS
organic field greens, cucumbers, grape tomates, spring radish, carrot, roasted red onion served witha choice of raspberry or Swiss dressing

ROASTED RED POTATO AND GREEN BEAN SALAD
baby roasted red potatoes, French green beans, diced red onion, fresh thyme leaves, grainy mustard vinaigrette

BBQ RANCH PASTA SALAD
cavatappi pasta, red and green peppers, corn, red onions, honey bbq dressing, corn tortilla crumble

SWEET AND SPICY JALAPEÑO SLAW
red and green cabbage, carrots, red onions, jalapeño pepper, cajun aioli dressing

ADDITIONAL SALAD | PER PERSON



Off the Grill (included)

ALBERTA BEEF BURGER AND BLACK BEAN VEGAN BURGER
chargrilled, served on a soft bun

TOPPING STATION (INCLUDED)
Canadian cheddar, Swiss cheese, lettuce, tomatoes, kosher dills, Spanish onions, mustard, ketchup, relish, mayonnaise

Dessert (included)

ASSORTED GOURMET COOKIES

WATERMELON SLICES (2)

PRICING

UP TO 250 GUESTS | PER PERSON
251-500 GUESTS | PER PERSON
501 OR MORE GUESTS | PER PERSON
CHILDREN:
AGES 3 AND UNDER | PER PERSON
AGES 4-12 | 25% OFF BUFFET PRICES

ADD ONS:

GRILLED BRATWURST
on a rustic roll

ALL BEEF HOT DOGS
served on a soft bun

SPOLUMBOS SAUSAGE
spicy Italian and/or apple chicken on a rustic roll

BEVERAGES & BUFFET ADD-ONS

Hot & Cold Beverages

100% ARABICA & DECAF COFFEE 30 cups

100% ARABICA & DECAF COFFEE 80 cups

HOT CHOCOLATE 30 cups

PURE LIFE BOTTLED WATER 500 ml

OASIS FRUIT JUICE 300 ml

SOFT DRINKS canned

LEMONADE gallon

ICED TEA gallon

ORANGE JUICE pitcher



Optional Buffet Add-ons

*ATTENDANT LABOUR CHARGES
PER HOUR WILL APPLY (MINIMUM 4 HOURS)

HOMEMADE POTATO CHIPS per serving
with French onion dip

POTATO WEDGES W/KETCHUP per serving
with ketchup

HOMESTYLE BAKED BEANS per person

CHARGRILLED CORN per person
with old bay butter

FRESH SELECTED FRUIT TRAY per person
in season

ASSORTED MELON SLICES per person

***SUNDAE BAR (FREEZER REQUIRED)** per person
vanilla ice cream with sprinkles, smarties, cookie crumbs, chocolate and caramel sauce. GF options available on request
FREEZER RENTAL

***SNO-CONES (FREEZER REQUIRED)**
minimum order 100
SNO-CONE MACHINE RENTAL

***OLD-FASHIONED POPCORN**
minimum order 100

TERMS & CONDITIONS



RESPONSIBILITY OF THE CONVENER OF THE EVENT

The guaranteed guest count is due 5 business days prior to event. If it is not received, the original number quoted or actual number served, whichever is greater, will be prepared and invoiced.

Notice of dietary considerations (allergies/vegetarian requests etc.) is due 3 business days prior to event.

ORDERING INFORMATION | GENERAL

Food and beverage prices are subject to 18% service and setup charge (please note this is not a gratuity) and 5% GST. Prices are subject to change but will be guaranteed 6 months prior to your event.

Please see booking contract for cancellation details. Minimum order is for 40 people. If less than 40 guests are in attendance, a $180.00 flat rate surcharge and a 4 hour minimum labour charge will apply.

REGULATION INFO

HEALTH AND SAFETY

Great Events Catering must provide all food and beverages with the exception of wedding cakes. Great Events Catering prohibits guests from removing any food or beverage products from a function unless a waiver is signed.

AGLC AND ALCOHOL SERVICE

In support of responsible beverage service, Great Events bar staff will not serve any guest who appears intoxicated. Liquor service is not permitted before 10:00am and after 1:00am. Proof of age (photographic government-issued ID) may be requested from any guest, and required from those who appear to be under 25 years of age.

ALLERGY INFORMATION

Due to the nature of some allergies and intolerances, we strongly recommend ordering a seperate plate for anyone with severe allergies. Guests with life-threatening allergies should avoid any food at the event.

SERVICE POLICY | LABOUR CHARGES

Labour charges wait staff: per hour
Labour charges supervisors: per hour
Labour charges chefs: per hour
Labour charges are applicable for a minimum of 4 hours

Note: statutory holiday rates will apply for labour charges

CONTACT US FOR MORE INFORMATION:
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