



STAMPEDE MENUS

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LUNCH BUFFET PACKAGES

KING  TEDDY STAMPEDE MENUS 2022

KEEP IT SIMPLE

Shaved Beef Brisket slow-roasted Alberta beef brisket, horseradish cream, grainy mustard, jus, pretzel bun

Alberta-Grown Potato Salad charred brassicas, red onion, corn kernels, tahini dressing

House Greens bell peppers, baby tomatoes, cucumber, carrot, watermelon radish, balsamic vinaigrette and ranch dressing

Fresh Baked Cookies

ALBERTA-BOUND

Build Your Own Burger 5 oz grilled beef burgers, brioche buns, condiment station: *American cheese, mayonnaise, shredded iceberg lettuce, beefsteak tomatoes, thinly sliced red onions, pickles, ketchup, grainy Dijon, cowboy candy (pickled sweet jalapenos)*

*gluten free buns available

Kennebec Fries rosemary sea salt

House Greens bell peppers, baby tomatoes, cucumber, carrot, watermelon radish, balsamic vinaigrette and ranch dressing

Fresh Baked Cookies



HEART LIKE MINE (VEGETARIAN)

Build Your Own “BEYOND MEAT” Burger brioche buns, condiment station: *American cheese, mayonnaise, shredded iceberg lettuce, beefsteak tomatoes, thinly sliced red onions, pickles, ketchup, grainy Dijon, cowboy candy (pickled sweet jalapenos)*

*gluten free buns available

Roasted Beet Salad goat cheese, spicy-maple sunflower seeds, burnt orange gastrique

Alberta-Grown Potato Salad roasted brassicas, red onion, corn kernels, tahini dressing

House Greens bell peppers, baby tomatoes, cucumber, carrot, watermelon radish, balsamic vinaigrette and ranch dressing

Seasonal Fruit Platters

Fresh Baked Cookies

TRUCK GOT STUCK

The BBQ Cart 5 oz Beef Burger, Cheddar Cheese Smokies, Creole Chicken Breast, hoagie buns, brioche buns, condiment station: *American cheese, mayonnaise, shredded iceberg lettuce, beefsteak tomatoes, thinly sliced red onions, pickles, ketchup, grainy Dijon, cowboy candy (pickled sweet jalapenos)*

*gluten free buns available

Baked Mac & Cheese four cheese, gratin

Kennebec Fries rosemary sea salt

Red Cabbage and Apple Slaw carrots, green onions, apple cider vinaigrette

House Greens bell peppers, baby tomatoes, cucumber, carrot, watermelon radish, balsamic vinaigrette and ranch dressing

Assorted Dessert Platters

LUNCH BUFFET PACKAGES

KING  EDDY STAMPEDE MENUS 2022

HOLD MY BEER

APPETIZERS

Alberta Beef Sliders
Corn Dogs
Nashville Hot Chicken Bites
Cheese and Charcuterie Boards

MAINS

Shaved Slow-Roasted Alberta Beef Brisket
Cheddar Cheese Smokies
Grilled Creole-Spiced Chicken Breast

Condiment station: assortment of buns, horseradish cream, American cheese, mayonnaise, shredded iceberg lettuce, beefsteak tomatoes, thinly sliced red onions, pickles, ketchup, grainy Dijon, cowboy candy (pickled sweet jalapenos)

SIDES

Kennebec Fries rosemary sea salt
Baked Mac & Cheese four cheese, gratin
Red Cabbage and Apple Slaw carrots, green onions, apple cider vinaigrette
House Greens bell peppers, baby tomatoes, cucumber, carrot, watermelon radish, balsamic vinaigrette and ranch dressing

Seasonal Fruit Platters

Assorted Dessert Platters



BUILD YOUR OWN STAMPEDE LUNCH BUFFET

MAINS (choice of one)

Shaved Slow-Roasted Alberta Beef Brisket
5 oz Beef Burger
Grilled Creole-Spiced Chicken Breast
Cheddar Cheese Smokies
“BEYOND MEAT” Burger

Condiment station includes assortment of buns, horseradish cream, American cheese, mayonnaise, shredded iceberg lettuce, beefsteak tomatoes, thinly sliced red onions, pickles, ketchup, grainy Dijon, cowboy candy (pickled sweet jalapenos)

*gluten free buns available

SIDES (choice of two)

Kennebec Fries Creole seasoning
House Greens bell peppers, baby tomatoes, cucumber, carrot, watermelon radish, balsamic vinaigrette and ranch dressing
Roasted Beet Salad goat cheese, spicy-maple sunflower seeds, burnt orange gastrique
Alberta-Grown Potato Salad charred brassicas, red onion, corn kernels, tahini dressing
Red Cabbage and Apple Slaw carrots, green onions, apple cider vinaigrette
Baked Mac & Cheese four cheese, gratin
Grilled Corn on the Cob Creole butter, asiago cheese

DESSERTS (choice of one)

Fresh Baked Cookies
Assorted Dessert Platters
Seasonal Fruit Platters

DINNER BUFFET PACKAGES

KING  EDDY STAMPEDE MENUS 2022

SUMMER WAGES

Build Your Own Burger 5 oz grilled beef burgers, brioche buns, condiment station: *American cheese, mayonnaise, shredded iceberg lettuce, beefsteak tomatoes, thinly sliced red onions, pickles, ketchup, grainy Dijon, cowboy candy (pickled sweet jalapenos)*

*gluten free buns available

Alberta-Grown Potato Salad charred brassicas, red onion, corn kernels, tahini dressing

House Greens bell peppers, baby tomatoes, cucumber, carrot, watermelon radish, balsamic vinaigrette and ranch dressing

Seasonal Fruit Platters

Fresh Baked Cookies

RAMBLER GAMBLER

St. Louis Pork Ribs sweet and spicy glaze

Roasted Whole Chicken creole spice-rubbed, pan jus

Red Cabbage and Apple Slaw carrots, green onions, apple cider vinaigrette

Baked Mac & Cheese four cheese, gratin

Roasted Root Vegetables Alberta multi-floral honey

Assorted Dessert Platters

HARVEST MOON (VEGETARIAN)

Build Your Own "BEYOND MEAT" Burger brioche buns, condiment station: *American cheese, mayonnaise, shredded iceberg lettuce, beefsteak tomatoes, thinly sliced red onions, pickles, ketchup, grainy Dijon, cowboy candy (pickled sweet jalapenos)*

*gluten free buns available

Roasted Beet Salad goat cheese, spicy-maple sunflower seeds, burnt orange gastrique

Vegetarian Chili red kidney beans, braised tomatoes, mushrooms, chickpeas, black eyed peas, tortillas, shredded aged cheddar

Roasted Brussel Sprouts brown butter, lemon-honey, maple-spiced sunflower seeds

House Greens bell peppers, baby tomatoes, cucumber, carrot, watermelon radish, balsamic vinaigrette and ranch dressing

Seasonal Fruit Platters

Fresh Baked Cookies

HURTIN' ALBERTAN

Slow Roasted Alberta Beef Brisket grainy mustard, horseradish

Buttermilk Fried Chicken regular or spicy or a combination of both, pickles, gravy

St. Louis Pork Ribs sweet and spicy glaze

Red Cabbage and Apple Slaw carrots, green onions, apple cider vinaigrette

House Greens bell peppers, baby tomatoes, cucumber, carrot, watermelon radish, balsamic vinaigrette and ranch dressings

Garlic Smashed Potatoes green onions

Baked Mac & Cheese four cheese, gratin Assorted Dessert Platter

Assorted Dessert Platters

Seasonal Fresh Fruit Platters

IF YOU'RE GONNA BE A COWBOY

Slow Roasted Alberta Beef Brisket grainy mustard, horseradish

St. Louis Pork Ribs sweet and spicy glaze

Roasted Whole Chicken creole spice-rubbed, pan jus

Maple Glazed Salmon grilled lemons

Red Cabbage and Apple Slaw carrots, green onions, apple cider vinaigrette

Alberta-Grown Potato Salad roasted brassicas, red onion, corn kernels, tahini dressing

Roasted Brussels Sprouts brown butter, lemon-honey

Baked Mac & Cheese four cheese, gratin

Garlic Smashed Potatoes green onions

Roasted Root Vegetables Alberta multi-floral honey

Seasonal Fruit Platters

Domestic and Imported Cheese Platters

Assorted Dessert Platters

STAMPEDE LATE NIGHT

KING  EDDY STAMPEDE MENUS 2022

FRIED

Buttermilk Fried Chicken Bites

choice of spicy or regular, pickles, spicy aioli

Lemongrass Chicken Spring Rolls

sweet chili sauce

Corn Dogs

corn relish

Mini Poutine

kennebec potatoes, cheese curds, gravy, green onions

SLIDERS

CHOICE OF:

Certified Angus Beef American cheese, pickles, KE sauce

BBQ Pulled Pork pepper jack cheese, pickled red onions

Jerk Chicken pineapple salsa, aioli

Chickpea fritters roasted red pepper hummus

FLATBREADS

CHOICE OF:

Pepperoni & Cheese

Ham & Pineapple

Mushroom

Cheese

STEAMED BAOS

CHOICE OF:

Char Siu Pork pickled cucumber, green onions, honey hoisin sauce

Mushroom Bulgogi cucumber, green onions, sesame seeds

STREET-FOOD STYLE SKEWERS

CHOICE OF:

Sweet & Spicy Pineapple Pork

Soy-Marinated Chicken

Halloumi & Tomato

