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Halestdrm

WITHE WIRKING

FRIDAY, OCTOBER 18 Scotiabank saddledome

LIVE NATION



BUFFET MENU

HERB AND ARTISAN GREENS GF V Roasted beets, cucumber, tomato, sweet onion vinaigrette, buttermilk ranch

GRILLED PINEAPPLE AND SPICED FETA SKEWERS Sumac, mint, pomegranate molasses, olive oil, smoked sea salt

> CRUDITÉ JARS GF DF V Edamame hummus

ROASTED BABY CARROTS GF DF V Leek ash, pea shoots, chipotle orange honey

POACHED PEAR AND SPINACH SALAD GF DF V Quinoa, arugula, blueberries, green onion vinaigrette

> CHARCUTERIE BOARD DF Fennel salami, truffle salami, prosciutto, ungese pepperoni, mustards, ciabatta

SMOKED ALBERTA BEEF BRISKET Ciabatta slider buns, barbecue aioli, ancho gravy

> JERK CHICKEN DRUMSTICKS GF DF Tequila lime agave syrup

CRIPSY SEAFOOD CAKES DF Old Bay seasoning, preserved lemon aioli, sautéed greens

BABY BAKED POTATOES GF V Sour cream, chives, smoked gouda, fried onions

WARM CAULIFLOWER SALAD GF DF V Green chickpeas, roasted red onion, oven roasted tomatoes, mustard oil

> ZUCCHINI CORN FRITTERS Chipotle cream, charred lime

CHOCOLATE FOUNTAIN, FRESH SEASONAL FRUIT WARM OATMEAL FUDGE BARS MOJITO MINI DONUTS MOCHA PANNA COTTA PEACH MELBA CUPS Vanilla cream, toasted almonds, raspberry coulis

GST included

GF GLUTEN-FRIENDLY DF DAIRY-FRIENDLY V VEGETARIAN PLEASE NOTE: MENU ITEMS SUBJECT TO CHANGE