



CODY JOHNSON & FRIENDS

THE LEATHER TOUR

MAY 02
SCOTIABANK SADDLEDOME
CALGARY, AB
CODYJOHNSONMUSIC.COM

ANOTHER GOLD + GOLD PRODUCTION

RED BOOT LIVE

TELUS® Club

BUFFET MENU

HERB AND ARTISAN GREENS **GF V**

Cucumber, tomatoes, roasted beets, sweet onion vinaigrette, buttermilk ranch

SPRING SALAD **GF DF V**

Quinoa, arugula, blackberries, scallions, vanilla balsamic vinaigrette

TOMATO CAPRESE SKEWERS **GF V**

Pesto, pinenuts, balsamic molasses

BUFFALO CHICKEN COBB **GF**

Butterleaf, crumbled blue cheese, watermelon radish, creamy avocado dressing

WATERMELON FETA SALAD **GF V**

Frisée, ginger kombucha vinaigrette, mint

HOUSE MADE SALMON GRAVLAX **GF DF**

Preserved lemon aioli, crispy capers, pretzel chips

PHO ACTION STATION

Shaved beef, Thai basil, bean sprouts, shaved red onion, green onion, hoisin chili sauce

SLOW ROASTED ALBERTA BEEF **GF**

Coffee ancho rub, whisky demi, horseradish, mustards

JAMAICAN JERK PORK WINGS **GF DF**

Pineapple lime glaze, grilled lime

BROWN SUGAR GARLIC GLAZED CHICKEN BREAST **GF**

Chili threads, arugula

BUTTERMILK WHIPPED POTATOES **GF V**

Chives, black pepper

DILL TRI-COLOURED CARROTS **GF V**

Crumbled feta, pea shoots

ROASTED SPRING CAULIFLOWER **GF DF V**

Green romesco, toasted pepitas

CHEF'S SELECTION OF DESSERTS

CHOCOLATE FONDUE, FRESH SEASONAL FRUIT

CARAMEL APPLE DUMP CAKE

Crème Anglaise

WARM BROWN BUTTER CARROT CAKE

Earl Grey cream cheese frosting

MINI FRUITTARTS

CANADIAN CHEESE BOARD

48

GST included

GF GLUTEN-FRIENDLY **DF** DAIRY-FRIENDLY **V** VEGETARIAN

PLEASE NOTE: MENU ITEMS SUBJECT TO CHANGE