



Chef's Choice - Capital Auto Suites Menu
Sunday, November 11 - Saskatchewan Roughriders vs. Winnipeg Blue Bombers

Starting Lineup

Saskatchewan Greens (GF/Vegan)

Local berries, mandarins, pickled grapes, dried cranberries, candied seeds and assorted dressings

Bacon Caesar (GF)

Hearts of romaine, aged bacon, croutons, parmesan cheese and tangy Caesar dressing

Fatuous Salad (GF/V)

Chopped lettuce, cucumber, tomatoes, green onions with the sliced radish and parsley lime vinaigrette

Mediterranean Seven Bean and Lentil (GF/Vegan)

Tomatoes, cucumber, bell peppers, olives, feta cheese, red onion, sundried tomato dressing

Tangy Pineapple Salad

Mustard seeds, tangy curried vinaigrette, cilantro

Thai Brussel Sprouts Salad

Roasted brussel sprouts in a Thai-style vinaigrette

Cheese and Cured Meat

Selection of cured meats and Canadian cheeses

Chips and Dips

Green & white dip, spicy Sriracha aioli, salsa, sour cream and guacamole with tri-colour tortilla and kettle chips

Locker Room Favorites (Entrées)

Honey Soy Chicken Drumsticks (GF)

Sautéed vegetables

Seafood Medley (GF)

Lime and saffron cream

Sticky Smoked Pork Ribs (GF)

Pork ribs, sticky sauce

Herb Roast Potato (GF/V)

Slow roasted marinated potato with fresh herbs and garlic

Vegetable Au Gratin (GF/V)

Touchdown Table

Build Your Own Mac and Cheese

Chopped spring onion, diced tomato & ham, bacon bits, cheese, fried onion

Players' Grub Carvery

Smoked prime rib, local mustards, horseradish and rosemary jus (GF)

Assortment of Chef's Choice Desserts

GF=gluten-friendly V=vegetarian Vegan=vegan

Pre-order through online ordering portal: \$60/person (includes taxes and service charge)