



THE JAMES JOYCE IRISH PUB



Traditional Stampede Buffet

**Alberta AAA Beef on a bun with Guinness
Mustard & au jus**

Freshly baked crusted buns

**Country Style baked beans with chili,
Bell peppers and corn**

Traditional Cabbage Coleslaw

Fresh picked Corn on a Cob

**Traditional Caesar Salad with bacon, homemade
croutons and Parmesan**

**Selection of sweet pickles, pickled vegetables, and
cheddar cheese**

12.95 Per Person

Stampede and Summer Festivities

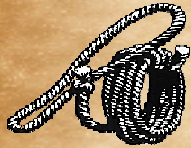
The Calgary stampede may seem months away, but here at Calgary's number one Irish pub things are moving faster than a chuck wagon race and reservations need to be made to hold your favorite spot. Guaranteed to be the talk of the office, well after stampede, we invite you to come on down and check us out. Live Music every night, great food, great people and the perfect Pint, sure what more could you want!

If there is a food request that you do not see on the menu, please speak with our events coordinator, as we can custom design a menu to suit your needs.

*Contact Sylvia Simpson or Anne Curran
403 262-0708 or manager@Jamesjoycepub.com*

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STAMPEDE 2009 GROUP BOOKINGS



CHOOSE FROM A SELECTION APPETIZERS

Vietnamese Spring Rolls with Spicy Asian dipping sauce

Spinach & Artichoke dip, served warm with garlic toasted pita bread
And freshly baked corn chips

Tomato basil Bruschetta with buttery toasted crostinis

Mixed greens with toasted pine nuts, cranberries
And a sundried tomato vinaigrette

Lemon pepper calamari served with Dill Cucumber dip

Baked Brie in a Phyllo Pastry with fresh strawberries

Fresh garden vegetables with a curried cream dipping sauce

Tender pieces of chicken breast, breaded and served
With a sweet chili sauce

Selection of beef & vegetable samosa with cinnamon port chutney

Corn chips with roasted tomato salsa and sour cream

Salt & pepper dry ribs served with Guinness Mustard

Satay Chicken Skewers Served with a Peanut Sauce

Irish Potato Nachos our #1 seller topped with bell peppers, onions,
tomatoes, Jalapenos and smothered with mozzarella and Cheddar

5 Items - \$9.95/person *subject to minimum of 50 people*

6 Items - \$12.95/person *subject to minimum of 30 people*

8 Items - \$14.95/person *subject to minimum of 30 people*

ADDITIONAL PLATTERS & TRAYS

SMOKED SALMON & SHRIMP TRAY

Whipped cream cheese, capers, red onions and B.C. smoked salmon.

Served with a selection of breads.

\$80.00 serves 25 people

\$130.00 serves 50 people

FRESH FRUIT TRAY

Selection of Seasonal and Tropical fruit with a variety of decadent sauces.

\$55.00 serves 25 people

\$95.00 serves 50 people

ROCKY MOUNTAIN PLATTER

Selection of dry cured meats & cheese, European olives, pickled asparagus and onions.

Served with a variety of crackers

\$85.00 serves 25 people

\$150.00 serves 50 people

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