



***Bus Snacks: Andrea Harling of Made Foods***

White bean & green lentil hummus with cold-pressed Mountain View canola

**Welcome Drink:** Fallentimber Meadery Hopped Mead

**Welcome Drink:** Village Brewery Blonde Natural Golden Ale

***Samath Rajapaksa – Rajapaksa Catering***

One Earth grilled petit tender, thinly sliced on a toasted crostini topped with local blue cheese and chimichurri

Sri Lankan delicacy made with tempered Alberta chickpeas, sautéed onions and tomatoes served on a homemade mini tart topped with a savoury yoghurt dressing

**Beverage Pairing:** Olds College Brewery Prairie Gold IPA

***Marie Willier – WinSport Canada***

Highwood Crossing Bannock Tuile with Sylvan Star Gouda  
Smoked Alberta green split pea and lentil soup

**Beverage Pairing:** Troubled Monk Brewing Homesteader Saison

***Jesse Woodland - Chartier***

Shaved Thundering Ground bison brisket served on corn fry bread with smashed peas and lentils with bison marrow sauce

**Beverage Pairing:** Wood Buffalo Brewing & Distilling Bison Aquavit

***Rieley Kay – Cilantro and Chive***

Seared Tri Tip with Roasted Jalapeno Chimichurri on top of Scholings Butter Milk Mashed Potatoes & Blindman Imperial Stout Demi Glaze

**Beverage Pairing:** Blindman Brewing Triphammer Robust Porter



**Danielle Job – The Pink Chef**

Alberta Honey and Fairwinds Farms goat cheese mousse with Fruits of Sherbrooke ginger pea jam and granola brittle

**Beverage Pairing:** Starr Distilling Raspberry Vodka

***Take Away – Jacek Chocolates (assorted selection)***

**Beverage Pairing:** Calgary Heritage Roasting Company Drip Coffee