

Buffet Breakfast Menu

30 guest minimum. \$10/person surcharge for groups of less than 30.

Breakfast selections:

ZOO CONTINENTAL

Fresh baked scones, fruit Danish and croissants **v**
 Individual assorted yogurt cups with honey roasted granola **v**
 Seasonal fresh fruit arrangement **v VE GF DF**

\$19/person

THE RAINFOREST

Fresh baked scones, fruit Danish and croissants **v**
 Scrambled eggs **v GF DF**
 Crispy bacon **GF DF**
 Spolumbo's maple breakfast sausage **GF DF**
 Poplar Bluff potatoes with caramelized onions and herbs **v DF**
 Seasonal fresh fruit arrangement **v VE GF DF**

\$24/person

MORNING GLORY

Fresh baked scones, fruit Danish and croissants **v**
 Buttermilk pancakes with Chantilly cream, field berry compote and maple syrup **v**
 Individual assorted yogurt cups with honey roasted granola **v**
 Scrambled eggs **v GF DF**
 Crispy bacon, Spolumbo's maple breakfast sausage **GF DF**
 Poplar Bluff potatoes with caramelized onions and herbs **v DF**
 Seasonal fresh fruit arrangement **v VE GF DF**

\$27/person

Upgrades:

ADD EGGS BENEDICT

With back bacon

+\$7/person

ADD VEGAN SAUSAGE **v VE GF DF**

+\$5/person

UPGRADE SCRAMBLED EGGS TO 3 CHEESE STYLE EGGS **v GF**

+\$2/person

ADD CHEF-ATTENDED OMELETTE BAR

With smoked ham,
peppers, onions,
tomatoes, mushrooms
and cheese **GF**

+\$8 /person

All Buffet Breakfasts include Starbucks Shade Grown coffee, assorted fruit juices and assorted teas.



Plated Breakfast Menu

30 guest minimum. \$10/person surcharge for groups of less than 30.

Breakfast selections:

SUNRISE BREAKFAST

Scrambled eggs, *Spolumbo's* maple breakfast sausage, *Poplar Bluff* potatoes with caramelized onions and herbs, and fresh fruit.

\$24/person

ANGUS BEEF FILET AND BOWDEN FARM FREE RANGE EGG

3oz. Angus beef filet served with *Bowden Farm* egg, chimichurri, fresh fruit and *Poplar Bluff* potatoes with caramelized onions and herbs.

\$32/person

BANANA BREAD FRENCH TOAST

Spolumbo's maple breakfast sausages, Chantilly cream, fresh fruit, salted caramel sauce.

\$24/person

BREAKFAST BURRITO

Filled with ham, cheese, bell pepper. Accompanied by salsa fresca, sour cream, *Poplar Bluff* potatoes with caramelized onions and herbs, and fresh fruit.

\$26/person

ZOO BENEDICT

Two poached *Bowden Farm* free range eggs with Canadian bacon, toasted English muffins, hollandaise sauce, *Poplar Bluff* potatoes with caramelized onions and herbs, and fresh fruit.

\$28/person

All plated breakfasts include Starbucks Shade Grown coffee, assorted fruit juices and teas along with fresh baked scones, fruit Danish croissants and whipped butter (shared at the table, family style).



Private Brunch Menu

50 guest minimum. \$10/person surcharge for groups of less than 50.

Included with this menu:

Fresh baked scones, fruit Danish and croissants **v**

Buttermilk pancakes with chantilly cream, field berry compote and maple syrup **v**

Scrambled eggs **GF DF V**

Crispy bacon and *Spolumbo's* maple breakfast sausage **GF DF**

Poplar Bluff potatoes with caramelized onions and herbs **DF V**

Artisan tangled greens with assorted vinaigrettes **GF V**

Hearts of romaine salad, lemon garlic croutons, parmesan cheese and bacon bits

Chef fresh seasonal salad **v**

Artisan antipasto platter **GF**

Chef choice of alternate entrée

Variety of cakes and pastries **v**

Fresh seasonal fruit arrangement **V VE GF DF**

Variety of fruit juices

Starbucks shade grown coffee and assorted teas

Plus choose from these chef carved stations:

SLOW ROASTED AAA ALBERTA ANGUS BEEF

Slowly roasted baron of Alberta AAA beef, seasoned with our specialty dry rub and served with a caramelized shallot merlot jus and creamy horseradish aioli **GF DF**

\$48/person

MAPLE BOURBON GLAZED HAM

Slow roasted ham glazed with a maple Kentucky bourbon reduction, served with caramelized *Okanagan* apple chutney and *Brassica* grainy mustard **GF DF**

\$46/person

v = Vegetarian

VE = Vegan

GF = Gluten-Friendly

DF = Dairy-Friendly

OW = Ocean Wise™



Themed Coffee Breaks

30 guest minimum. \$5/person surcharge for groups of less than 30.

Themed Coffee Breaks are options to accompany lunch or breakfast events. Coffee and tea ordered on consumption.

BAKER'S DELIGHT v	FITNESS BREAK v	"REV IT UP" BREAK v	SUMMER BREEZE v	MEDITERRANEAN AFTERNOON v	CARNIVAL v	BISTRO BREAK
<p>Selection of whole fruit <i>(1 pc/person)</i></p> <p>Variety of freshly baked scones, croissants and Danishes <i>(1.5 pc/person)</i></p>	<p>Selection of whole fruit</p> <p>Greek yogurt and wild berry compote parfait</p> <p>House-made energy bars GF</p>	<p>Energy drinks and Vitamin Water</p> <p>House-made energy bars GF</p> <p>Fresh seasonal fruit arrangement GF DF V VE</p>	<p>Fruit kabobs</p> <p>Soft serve sundaes with assorted toppings</p> <p>\$12/person</p>	<p>Roasted red pepper hummus</p> <p>Tomato bruschetta and tzatziki sauce</p> <p>Oven baked garlic pita chips</p> <p>\$14/person</p>	<p>Theater style popcorn</p> <p>Cotton candy</p> <p>Mini donuts</p> <p>Twizzlers</p> <p>\$12/person</p>	<p>Charcuterie and cheese board</p> <p>A selection of local and imported cured meats and cheeses, grainy mustard, pickles, and crackers</p> <p>\$14/person</p>
\$11/person	\$12/person	\$12/person				

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