

Deluxe Buffet Lunch Menu

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

Included with this menu:

Fresh baked rolls and whipped butter **v**

Soup du jour

Organic gathered tangled greens with assorted dressings **v GF**

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

Chef selection of potato **v**

Chef selection of seasonal vegetable **v GF DF**

Variety of pastries

Fresh seasonal fruit selection **v VE GF DF**

Starbucks shade-grown coffee and assorted teas

Plus your choice of two entrées:

SMOKED ALBERTA BEEF BRISKET

Saskatoon berry demi-glace, Zoo Grown microgreens **GF DF**

FREE RANGE CHICKEN SUPREME

Grilled lemon and tarragon jus **GF DF**

BLACKENED STEELHEAD TROUT FILET

Tomato and mango salsa **GF DF OW**

COCONUT CHICKPEA CURRY

Roasted cauliflower florets, fresh herbs **GF DF v VE**

\$40/person



Themed Buffet Lunch Menu

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

ZOO DELI BOARD

Soup du jour

Freshly baked artisan rolls, whipped butter **v**

Local artisan greens with assorted vinaigrettes **v GF**

Hearts of romaine salad with lemon herb croutons, asiago cheese and bacon bits

Selection of artisan meats **GF DF**

Sliced assorted cheeses **v GF**

Tomato, lettuce and pickle **GF DF v VE**

Variety of condiments **v GF**

Assorted pastries and squares **v**

\$32/person

Gluten free breads available for \$3/person

BURGER BAR

Soup du jour

Variety of freshly baked buns and ciabatta **v**

Local artisan greens with assorted vinaigrettes **v GF**

Crispy French fries **DF v VE**

Seasoned beef burgers and grilled free range chicken breast **GF DF**

Sliced assorted cheese **v GF**

Tomato, lettuce, onions, dill pickle coins **GF DF v VE**

Variety of condiments **v GF**

Variety of inspired desserts **v**

\$34/person

Gluten free bread available for \$3/person

Veggie burgers available for \$5 each

Bacon (3pc/person) \$3/person

BUILD YOUR OWN FAJITA

Aztec tortilla soup **GF DF v VE**

Corn and black bean salad with Mexican vinaigrette **GF DF v VE**

Warm soft flour tortillas **DF v**

Cumin chili dusted Alberta beef tenderloin and chicken breast **GF DF**

Medley of roasted peppers and onions **GF DF v VE**

Mexican rice **GF DF v VE**

Salsa fresca, sour cream, guacamole, shredded lettuce, chipotle crème fraîche and shredded cheeses **v GF**

Variety of inspired desserts **v**

\$39/person

Gluten free tortilla available for \$3/person

All Buffet Lunches include Starbucks Shade Grown coffee and assorted teas.



Themed Buffet Lunch Menu

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

TASTE OF BANGKOK

Thai coconut soup **GF DF V VE**

Mango tangled greens with Thai sesame dressing **GF DF V VE**

Vegetable spring rolls with sweet chili sauce **DF V**

Coconut Thai jasmine rice **GF DF V VE**

Thai beef panang curry with summer vegetables, and Zoo Grown kaffir lime leaves **GF DF**

Pad Gra Prow chicken with Zoo Grown basil and Thai chili **GF DF**

Thai inspired desserts **v**

\$36/person

TUSCAN AFFAIR

Freshly baked garlic baguette and ciabatta buns, whipped butter **v**

Hearty minestrone soup **DF V**

Tomato and bocconcini salad with fresh basil **V GF**

Traditional caesar salad with lemon herb croutons, Parmesan and bacon bits

Oven roasted chicken thighs with Tuscan creamy garlic sauce **GF**

Ricotta gnocchi with creamy tomato pesto, arugula, locally grown bell peppers, kalamata olives

Variety of inspired desserts **v**

\$34/person

Gluten free bread available for \$3/person

Chef attended big parmesan wheel, with tricolour fusilli, Alfredo sauce, truffle oil, fresh herbs

\$10/person (Minimum 75 guests)

ALBERTA HOUSE

Freshly baked rolls and whipped butter **v**

Chipotle corn chowder **V GF**

Local artisan greens with assorted vinaigrettes **V GF**

Coleslaw with tangy dressing **V GF**

Little Potato Company tricolour potatoes with caramelized onion and herbs **GF DF V VE**

Lethbridge Family Farms BBQ style pulled pork **GF DF**

Smoked Alberta beef brisket Saskatoon berry demi-glace, Zoo Grown microgreens **GF DF**

Variety of inspired desserts **v**

\$39/person

Gluten free breads available for \$3/person

GREEK ODYSSEY

Fresh baked bread rolls and pita with whipped butter **v**

Avgolemono Soup **GF DF**

Traditional Greek salad **GF V**

Lemon Greek potatoes **GF DF V VE**

Seasonal vegetables **GF DF V VE**

Oregano, garlic and lemon chicken thighs **GF**

Alberta beef and lamb moussaka

Variety of inspired desserts **v**

\$38/person

Gluten free breads available for \$3/person



Plated Lunch Menu

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

All Plated Lunches include Starbucks Shade Grown coffee, assorted teas, fresh-baked artisan breads and butter. Gluten free buns available: \$3/bun. Minimum two courses required.

Soup selections:

ROASTED TOMATO BISQUE

Basil pesto and parmesan **GF V**

\$7/person

POTATO LEEK CHOWDER **GF DF V VE**

\$7/person

Salad selections:

ORGANIC GATHERED TANGLED GREENS

Cucumber ribbon, shaved watermelon radish, grape tomatoes, fig and white balsamic dressing **GF DF V VE**

\$8/person

COMPRESSED WATERMELON SALAD

Charred jalapeño, Brassica honey citrus vinaigrette, baby greens mesclun, olive oil snow, kalamata olive dust **V GF DF**

\$8/person

CAESAR SALAD

Double smoked bacon, lemon scented croutons and grated parmigiana

\$8/person

V = Vegetarian

VE = Vegan

GF = Gluten-Friendly

DF = Dairy-Friendly

OW = Ocean Wise™



Plated Lunch Menu

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

Entrée selections:

FREE RANGE CHICKEN SUPREME LEMONE

Oven roasted with lemon tarragon jus, herb roasted baby potatoes **GF DF**

\$27/person

OVEN BAKED STEELHEAD TROUT

Lemon caper beurre blanc and "Little Potato Company" herb smashed potatoes **GF**

\$29/person

RICOTTA GNOCCHI

Creamy tomato pesto, arugula, locally grown bell peppers, kalamata olives **v**

\$24/person

FIRE GRILLED AAA NEW YORK STEAK

Herb butter, onion rings, garlic toast, caesar salad (cooked medium rare)

\$32/person

All entrées are served with seasonal vegetables.

Dessert selections:

SEASONALLY INSPIRED CRÈME BRULÉE

Accompanied by a biscotti **v**

\$9/person

SEASONAL FRUIT TART

Vanilla bean pastry cream, assorted fresh fruit and berries **v**

\$9/person

CARAMELIZED WHITE CHOCOLATE PANNA COTTA

Sponge toffee, fresh berries **GF v**

\$9/person

FRENCH PASTRIES AND TARTS

Variety of fresh made decadent desserts served family style **v**

\$9/person

DARK CHOCOLATE SOY MOUSSE

With fresh berries **GF DF v VE**

\$9/person

(dietary option only)

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