

# Deluxe Buffet Lunch Menu

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

## Included with this menu:

Fresh baked rolls and 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

Herb roasted *Little Potato Company* baby potatoes **v GF DF**

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

A variety of cakes and pastries

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

*Starbucks* shade-grown coffee and assorted teas

## Plus your choice of two entrées:

### **IN-HOUSE SMOKED ALBERTA BEEF BRISKET**

Brassica mustard demi glaze, Zoo Grown microgreens **GF DF**

### **BOWDEN FARMS CHICKEN FORESTIERE**

Roasted wild mushrooms and pearl onions, pan jus **GF DF**

### **LOIS LAKE STEELHEAD TROUT FILET**

Pineapple mango salsa, Zoo Grown microgreens **GF DF OW**

### **RICOTTA GNOCCHI**

Creamy sundried tomato pesto, arugula, grilled vegetable **v**

**\$38/person**

**v** = Vegetarian

**VE** = Vegan

**GF** = Gluten-Friendly

**DF** = Dairy-Friendly

**OW** = Ocean Wise™



# Themed Buffet Lunch Menu

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

## ZOO DELI BOARD

Soup du jour

A variety of freshly baked artisan rolls **v**

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

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

Selection of deli meat **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**

**\$30/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 **v GF DF**

Seasoned beef burgers and grilled *Bowden Farm* chicken breast **GF DF**

Sliced artisan cheese platter **GF DF**

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

Variety of condiments **v GF**

Variety of inspired desserts **v**

**\$32/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 **v GF**

Fire roasted corn and black bean salad with chipotle crème fraiche **v GF**

Warm soft flour tortillas **v**

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

Medley of roasted peppers and onions **GF DF V**

Ancho infused mexican rice **GF DF V VE**

Salsa fresca, sour cream, guacamole, shredded lettuce, salsa verde, pepper and shredded cheeses **v GF**

A variety of inspired desserts **v**

**\$35/person**

*Gluten free tortilla available for \$3/person*

*All Plated Lunches  
include Starbucks  
Shade Grown coffee  
and assorted teas.*



# Themed Buffet Lunch Menu

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## SMOKE HOUSE

Assortment of freshly baked rolls

Chipotle corn chowder **V GF**

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

Homestyle potato salad **V GF**

House made potato chips with chipotle aioli **V GF DF**

House smoked pulled pork **GF DF**

House smoked brisket with mesquite BBQ glaze **GF DF**

A variety of inspired desserts **V**

**\$35/person**

*Gluten free breads available for \$3/person*

## A TUSCAN AFFAIR

Freshly baked garlic baguette and focaccia bread **V**

Hearty minestrone soup **GF DF V**

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

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

*Bowden Farm* chicken cacciatore **GF DF**

Ricotta gnocchi, creamy sundried tomato pesto, arugula, grilled vegetables

Variety of inspired desserts **V**

**\$32/person**

*Gluten free bread available for \$3/person*

## ASIAN INSPIRATION

Wor wonton soup

Banh mi salad with slivered fresh market vegetables **V**

Wok-fried Asian vegetables **V GF DF**

Pot stickers with ponzu chili sauce

Vegetable spring roll **V**

Crispy ginger beef **GF**

Fried rice **V GF DF**

Variety of inspired desserts **V**

Fortune cookies **V**

**\$32/person**

## TRIP TO GREECE

Fresh baked bread rolls and pita with lemon butter **V**

Avgolemono Soup **DF**

Traditional Greek salad **GF V VE**

Lemon Greek potatoes **GF DF V VE**

Seasonal vegetables **GF DF V VE**

*Bowden Farm* chicken souvlaki with tzatziki **GF**

Alberta beef moussaka

A variety of inspired desserts **V**

**\$34/person**

*Gluten free breads available for \$3/person*



# Plated Lunch Menu

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

All Plated Lunches include Starbucks Shade Grown coffee, assorted teas, fresh-baked artisan breads and butter. Minimum three courses required.

## Soup selections:

### CREAM OF ROASTED CAULIFLOWER

Truffle oil, Zoo Grown microgreens **GF V**

\$5/person

### FIRE ROASTED TOMATO BISQUE

Crispy basil, cheese mousse **GF V**

\$5/person

## Salad selections:

### ORGANIC GATHERED TANGLED GREENS

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

\$7/person

### COMPRESSED WATERMELON SALAD

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

\$7/person

## Salad enhancements:

### ALBERTA-RAISED FREE RANGE BISON CARPACCIO

with horseradish emulsion **GF**

+\$7/person

### SEARED WILD BC ALBACORE TUNA

with ponzu chili sauce **GF DF OW**

+\$7/person

### LAMB LOLLIPOP

with mint gremolata **DF**

+\$8/person

### GRILLED JUMBO SCALLOP AND PRAWN BROCHETTE

with lemon garlic butter **GF OW**

+\$7/person

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## Entrée selections:

### **BOWDEN FARM CHICKEN SUPREME**

Rosemary smashed *Poplar Bluff Organics* yellow potatoes, foraged wild mushrooms, pan jus **GF**

**\$24/person**

### **LOIS LAKE STEELHEAD TROUT**

Butternut squash puree, pineapple salsa **GF OW**

**\$26/person**

### **RICOTTA GNOCCHI**

Creamy sundried tomato pesto, arugula, grilled vegetable **v**

**\$20/person**

### **ALBERTA SLOW ROASTED LAMB SHOULDER**

Herb roasted potato, mint demi-glace **GF**

**\$30/person**

### **GRILLED ALBERTA BEEF MEDAGLIONI**

Roasted garlic pomme puree, brandy green peppercorn demi-glace **GF**

**\$30/person**

*All entrées are served with seasonal vegetables.*

## Dessert selections:

### **FLOURLESS BELGIAN DARK CHOCOLATE CAKE**

Honey caramel, cocoa crumbs, fresh berries **GF**

**\$8/person**

### **SEASONAL FRUIT TART**

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

**\$8/person**

### **CARAMELIZED WHITE CHOCOLATE PANNA COTTA**

Sponge toffee, fresh berries

**\$8/person**

### **FRENCH PASTRIES AND TARTS**

A variety of fresh made decadent desserts served family style **v**

**\$8/person**

### **CHOCOLATE AVOCADO MOUSSE**

with fresh berries **GF DF V VE**

**\$8/person**

*(dietary option only)*

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