

# 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, jam and whipped butter **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, jam and whipped butter **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**

**\$23/person**

### MORNING GLORY

Fresh baked scones, fruit Danish and croissants, jam and whipped butter **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**

**\$26/person**

## Upgrades:

### ADD EGGS BENEDICT

With back bacon

**+\$7/person**

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

**+\$2/person**

### ADD CHEF-ATTENDED OMELETTE BAR

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

**+\$8 /person**

### ADD CHEF-ATTENDED CARVING STATION

*Pick one:*

- Maple bourbon glazed ham **GF DF**
- Slow roasted AAA Alberta Angus beef **GF DF**

**+\$8/person**

### ADD SMOOTHIE ACTION BAR

*Pick one:*

- *Extreme Green:*  
Baby kale, spinach,  
green apple,  
avocado, vanilla  
soy milk **v VE GF DF**
- *Power Berry:*  
Strawberry, raspberry,  
sour cherry, Greek  
yogurt **GF v**
- *Tropical Oasis:*  
Mango, coconut  
milk, pineapple  
**v VE GF DF**

**+\$9/person**

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



# 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, jam and whipped butter **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**

**\$46/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**

**\$44/person**



# Themed Coffee Breaks

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

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

<b>BAKER'S DELIGHT v</b>	<b>FITNESS BREAK v</b>	<b>"REV IT UP" BREAK v</b>	<b>SUMMER BREEZE v</b>	<b>MEDITERRANEAN AFTERNOON v</b>	<b>CARNIVAL v</b>	<b>BISTRO BREAK</b>
<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 <b>GF</b></p>	<p>Energy drinks and Vitamin Water</p> <p>House-made energy bars <b>GF</b></p> <p>Fresh seasonal fruit arrangement <b>GF DF V VE</b></p>	<p>Fruit kabobs</p> <p>Soft serve sundaes with assorted toppings</p> <p><b>\$12/person</b></p>	<p>Roasted red pepper hummus</p> <p>Tomato bruschetta and tzatziki sauce</p> <p>Oven baked garlic pita chips</p> <p><b>\$12/person</b></p>	<p>Theater style popcorn</p> <p>Cotton candy</p> <p>Mini donuts</p> <p>Twizzlers</p> <p><b>\$10/person</b></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><b>\$14/person</b></p>
<b>\$10/person</b>	<b>\$10/person</b>	<b>\$14/person</b>				

v = Vegetarian    ve = Vegan    GF = Gluten-Friendly    DF = Dairy-Friendly    OW = Ocean Wise™

# 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.

**\$22/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.

**\$30/person**

### BANANA BREAD FRENCH TOAST

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

**\$20/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.

**\$24/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.

**\$26/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).*

