

# 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 cakes and pastries

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

Starbucks shade-grown coffee and assorted teas

## Plus your choice of two entrées:

### **ASIAN SPICED AND SLOW ROASTED ALBERTA BEEF BRISKET**

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

### **FREE RANGE CHICKEN BREAST FORESTIERE**

Grilled lemon and tarragon jus **GF DF**

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

Soy, lime, ginger and broccoli grilled mandarin orange **GF DF OW**

### **SPINACH AGNOLOTTI FILLED WITH PORCINI MUSHROOMS**

Rustic tomato and herb sauce with locally grown bell peppers **v**

**\$40/person**

**v** = Vegetarian

**VE** = Vegan

**GF** = Gluten-Friendly

**DF** = Dairy-Friendly

**OW** = Ocean Wise™



# 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**

**\$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 **DF v VE**

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

Sliced artisan cheese platter **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**

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

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, salsa verde and shredded cheeses **v GF**

Variety of inspired desserts **v**

**\$38/person**

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

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



# Themed Buffet Lunch Menu

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## 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**

Asian spiced and slow roasted Alberta brisket with mesquite BBQ glaze **GF DF**

Variety of inspired desserts **v**

**\$38/person**

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

## TUSCAN AFFAIR

Freshly baked garlic baguette and focaccia bread, 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

Free range chicken cacciatore **GF DF**

Spinach 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*

## ASIAN INSPIRATION

Wonton soup with pork wontons

Sesame Oriental noodle salad with Asian cut vegetables **GF DF V VE**

Ginger beef with julienne vegetable

Roasted Char Siu BBQ pork with honey hoisin sauce **DF**

Chicken potstickers with ginger and green onions **DF**

Vegetable spring rolls with hot and sweet plum sauce **DF V**

"Mans Egg" vegetable fried rice and pineapple **DF**

Assorted fruit tray **GF DF V VE**

Tapioca mango pudding **GF**

**\$34/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 with tzatziki **GF**

Alberta beef and lamb moussaka

Variety of inspired desserts **v**

**\$36/person**

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

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# 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:

### **PURÉE OF POPLAR BLUFF RAINBOW CARROTS**

Parsnip chips and cumin dill crème **GF V**

**\$7/person**

### **ROASTED TOMATO BISQUE**

Basil pesto and parmesan **GF V**

**\$7/person**

### **CHIPOTLE CORN CHOWDER **GF V****

**\$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**

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## Entrée selections:

### FREE RANGE CHICKEN SUPREME

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

**\$27/person**

### LOIS LAKE STEELHEAD TROUT

Soy, lime and ginger, grilled lemon and red pepper wasabi, herb mashed potatoes **GF**

**\$29/person**

### SPINACH RICOTTA GNOCCHI

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

**\$24/person**

### ALBERTA SLOW BRAISED LAMB SHOULDER BHUNA

Lentil dahl and basmati rice with grilled vegetables **GF DF**

**\$36/person**

### FIRE GRILLED NY AAA STEAK

Herb butter, onion rings, garlic toast, roast baby potatoes (cooked medium rare)

**\$32/person**

### DECONSTRUCTED CAESAR SALAD

Baby hearts of romaine, roasted root vegetables, double smoked bacon, lemon scented croutons, grated Parmigiano-Reggiano

*Served with choice of:*

Grilled tiger prawns **OR**  
Free range chicken supreme

**\$29/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**

**\$9/person**

### FRENCH PASTRIES AND TARTS

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

**\$9/person**

### SOY FRUIT MOUSSE

with fresh berries **GF DF V VE**

**\$9/person**

*(dietary option only)*

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