

2018

Safari Brunch Menu

SCRAMBLED EGGS (GF) (DF)

EGGS BENEDICT

With Canadian bacon and fresh Hollandaise sauce

FRESH MADE BELGIAN WAFFLE BAR

Maple syrup, sprinkles, field berry compote, house made granola, yogurt, local honey and freshly whipped cream

MAPLE BREAKFAST SAUSAGE AND BACON

COUNTRY STYLE HASHBROWN POTATOES (GF) (DF)

CHEF ATTENDED OMELET STATION (GF) (DF)

With hickory smoked ham, mushrooms, peppers and tomatoes

ASSORTMENT OF ARTISAN ROLLS AND BREADS

With butter and jam

SOUP DU JOUR

ARTISAN CHEESE PLATTER

FRESH ASSORTED VEGETABLES (GF) (DF)

With herbed dip

BUILD YOUR OWN SALAD BAR

Grilled vegetables, coconut, dried fruits and plenty more

ANTIPASTO PLATTER

Selection of smoked and cured meats, artisan olives and pickles

CHEF'S CHOICE HOT ENTRÉE SELECTION

CHEF ATTENDED CARVING STATION

DELUXE DESSERT BAR

Assorted cakes, pastries, mini tarts, and mousses

FREE-FLOWING "LINDT" CHOCOLATE FOUNTAIN

With fresh fruit arrangement, rice krispies and marshmallow

BEVERAGE SELECTION

Freshly brewed Verona Gold Starbucks coffee, Tazo Tea, selection of chilled fruit juices

Menu items subject to change.

(GF) Gluten-Friendly (DF) Dairy free (V) Vegan (V) Vegetarian



Seafood items are certified Ocean Wise sustainable choices.



The Calgary Zoo is proud to be Level 2 LEAF certified.

