

2019

SAFARI BRUNCH

Valentine's Brunch Menu

CLASSIC SELECTIONS

BAKER'S BASKET

Assortment of fresh baked fruit danish, scones, tulip muffins, croissants and banana bread

(Gluten free muffins available with prior notice)

EGGS BENEDICT

With Canadian bacon and fresh brown butter hollandaise sauce

ASSORTMENT OF ARTISAN ROLLS AND BREADS

With butter and jam

ARTISAN CHEESE PLATTER

ASSORTED FRESH VEGETABLES

With herbed dip

HOT AND COLD DRINKS

Freshly brewed Verona Gold Starbucks Coffee, Assorted teas and fruit juices

"SPOLUMBOS" MAPLE BREAKFAST SAUSAGES AND BACON

COUNTRY STYLE HASHBROWN POTATOES

FRESH MADE RED VELVET CHOCOLATE CHIP WAFFLE BAR

Maple syrup, Sprinkles, field berry compote, house made granola, chocolate, local honey, and freshly whipped cream

SCRAMBLED EGGS

SOUPS, SALADS AND MORE

SPICY JALAPENO CARROT SOUP

finished with cherry gastrique

PASSION ON A SALAD BAR

Grilled vegetables, fresh strawberries, chocolate balsamic vinaigrette, coconut, dried fruits and plenty more

APHRODISIAC OCEANWISE SEAFOOD PLATTER

An array of fresh inspired sustainably fished seafood

CHEF-ATTENDED OMELET STATION

With hickory smoked ham, mushrooms, peppers and tomatoes

LUNCH ENTREES AND CARVED SELECTIONS

VALENTINES POUTINE

Chorizo tater tots poutine finished with a smothering gravy topped with green onions and cheese curds

ANCHO ESPRESSO ENCRUSTED ANGUS AAA BEEF STRIPLOIN

With raspberry demi glace

DESSERT SELECTIONS

DELUXE DESSERT BAR

Heart shaped meringues, valentine's bark, assorted cakes, macarons, pastries, mini tarts, and mousses

VALENTINE'S HOT DESSERT

Free-flowing "Lindt" dark chocolate fountain with fresh fruit arrangement, rice krispies, marshmallow,

SEASONAL HOT DESSERT

 Gluten-Friendly  Dairy-Friendly  Vegetarian  Vegan



Seafood items are certified Ocean Wise sustainable choices.



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

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SAFARI BRUNCH

St. Partick's Day Brunch Menu

CLASSIC SELECTIONS

BAKER'S BASKET

Assortment of fresh baked fruit danish, scones, tulip muffins, croissants and banana bread

(Gluten free muffins available with prior notice)

EGGS BENEDICT

"Spolumbo's" bratwurst sausage, caramelized onion, fresh "Guinness" hollandaise sauce and sauerkraut

ASSORTMENT OF ARTISAN ROLLS AND BREADS

With "Zoo Grown" herb butter and jam

ARTISAN CHEESE PLATTER

Artisan crackers

HOT AND COLD DRINKS

Freshly brewed Verona Gold Starbucks Coffee, Assorted teas and fruit juices

"SPOLUMBOS" MAPLE BREAKFAST SAUSAGES AND BACON ^{GF}^{DF}

ASSORTED FRESH VEGETABLES ^{GF}^{DF}
With fresh herb dip and goddess dressing

SCRAMBLED EGGS ^{GF}^{DF}

Fried Parsley

COUNTRY STYLE HASHBROWN POTATOES ^{GF}^{DF}

BELGIAN WAFFLE BAR
Maple syrup, sprinkles, field berry compote, house made granola, chocolate chips, local honey and green whipped cream

SOUPS, SALADS AND MORE

"ZOO GROWN" KALE AND VEGETABLE SOUP ^{GF}^{DF}

BUILD YOUR OWN SALAD BAR

Grilled green vegetable spread (bell pepper, zucchini, broccoli, sugar pea), coconut, dried fruits and plenty more

OCEANWISE SEAFOOD PLATTER ^{GF}^{DF}

Ling Cod fillet with cilantro pesto, whiskey cooked mussels, peppered mackerel, baby shrimp with cocktail sauce

ANTIPASTO PLATTER ^{GF}

Assorted cold cuts and pickles

CHEF-ATTENDED OMELET STATION ^{GF}

ham, mushrooms, peppers, tomatoes and "GUINNESS" cheddar cheese

LUNCH ENTREES AND CARVED SELECTIONS

COTTAGE PIE ^{GF}

Ground beef, green peas, whipped potato

CARVED HAM ^{GF}^{DF}

Honey and bourbon glaze

DESSERT SELECTIONS

IRISH THEMED DELUXE DESSERT BAR

Assorted cakes, pastries, mini tarts, and mousses

FREE-FLOWING "LUCK OF THE IRISH" GREEN CHOCOLATE FOUNTAIN

With fresh fruit arrangement, rice krispies and marshmallow

SEASONAL HOT DESSERT

^{GF} Gluten-Friendly ^{DF} Dairy-Friendly ^V Vegetarian ^{VE} Vegan



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SAFARI BRUNCH

Easter Brunch

CLASSIC SELECTIONS

BAKER'S BASKET

Assortment of fresh baked fruit danish, scones, tulip muffins, croissants and banana bread

(Gluten free muffins available with prior notice)

EGGS BENEDICT

Canadian back bacon and hollandaise sauce

"SPOLUMBOS" MAPLE BREAKFAST SAUSAGES AND BACON

GF DF

ASSORTMENT OF ARTISAN ROLLS AND BREADS

With butter and jam

ARTISAN CHEESE PLATTER

Artisan crackers

HOT AND COLD DRINKS

Freshly brewed Verona Gold Starbucks Coffee, Assorted teas and fruit juices

COUNTRY STYLE HASHBROWN POTATOES

GF DF

BELGIAN WAFFLE BAR

Maple syrup, sprinkles, field berry compote, house made granola, chocolate chips, local honey and whipped cream

ASSORTED FRESH VEGETABLES

With fresh herb dip

SCRAMBLED EGGS

GF DF

SOUPS, SALADS AND MORE

EASTER CARROT BISQUE

Crispy carrot curls

ANTIPASTO PLATTER

Assorted cold cuts and pickles

BUILD YOUR OWN SALAD BAR

Grilled vegetable spread, Soft boiled colored eggs, coconut, dried fruits and plenty more

OCEANWISE SEAFOOD PLATTER

Smoked salmon, mussels, peppered mackerel, baby shrimp with cocktail sauce

CHEF-ATTENDED OMELET STATION

ham, mushrooms, peppers, tomatoes and cheddar cheese

LUNCH ENTREES AND CARVED SELECTIONS

CHICKEN À LA CARROT

"Bowden Farm" chicken breast, "Broxburn" rainbow carrot, creamy chicken veloute

CARVED HAM

Sweet plum "Chinook" honey glaze

DESSERT SELECTIONS

EASTER THEMED DELUXE DESSERT BAR

Assorted cakes, pastries, mini tarts, and mousses

FREE-FLOWING CHOCOLATE FOUNTAIN

With fresh fruit arrangement, rice krispies and marshmallow

SEASONAL HOT DESSERT

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SAFARI BRUNCH

Mother's Day Brunch

CLASSIC SELECTIONS

BAKER'S BASKET

Assortment of fresh baked fruit danish, scones, tulip muffins, croissants and banana bread

(Gluten free muffins available with prior notice)

SCRAMBLED EGGS

"SPOLUMBOS" MAPLE BREAKFAST SAUSAGES AND BACON

TRADITIONAL EGGS BENEDICT

Canadian back bacon and hollandaise sauce

COUNTRY STYLE HASHBROWN POTATOES

HOT AND COLD DRINKS

Freshly brewed Verona Gold Starbucks Coffee, Assorted teas and fruit juices

SOUPS, SALADS AND MORE

TANGLED ORGANIC GREENS

Watermelon radish, cucumber, carrot ribbons and assorted dressings

OCEANWISE SEAFOOD PLATTER

An array of Ocean wise seafood including house smoked salmon, mussels, sashimi and sushi rolls

BABY SPINACH AND PEAR SALAD

"Dancing Goat" crumbled goat feta cheese, raisins, aged balsamic reduction

CAESAR SALAD

Lemon herb croutons, bacon, asiago

ANTIPASTO PLATTER

Assorted cold cuts and pickles

WILD MUSHROOMS AND FENNEL SALAD

Arugula, sundried tomato vinaigrette

LUNCH ENTREES AND CARVED SELECTIONS

OVEN ROASTED STEEL HEAD TROUT

Orange thyme confit heirloom baby tomatoes, orange segments, "Zoo grown" Kale pesto drizzle

SLOW ROASTED PORK SHOULDER CARVING STATION

Seasoned with our specialty dry rub Served with green pepper and apple relish

DESSERT SELECTIONS

DELUXE DESSERT BAR

A beautiful arrangement of French pastries, mousses and cakes

(Gluten friendly/dairy friendly desserts available with prior notice)

FREE-FLOWING CHOCOLATE FOUNTAIN

With fresh fruit arrangement, rice krispies and marshmallow

SEASONAL HOT DESSERT

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SAFARI BRUNCH

Father's Day Brunch

CLASSIC SELECTIONS

BAKER'S BASKET

Assortment of fresh baked fruit danish, scones, tulip muffins, croissants and banana bread

(Gluten free muffins available with prior notice)

SCRAMBLED EGGS ^{GF}^{DF}

HOUSE-SMOKED PULLED PORK EGGS BENEDICT

Fresh hollandaise sauce

"SPOLUMBOS" MAPLE BREAKFAST SAUSAGES AND BACON ^{GF}^{DF}

COUNTRY STYLE HASHBROWN POTATOES ^{GF}^{DF}

HOT AND COLD DRINKS

Freshly brewed Verona Gold Starbucks Coffee, Assorted teas and fruit juices

BELGIAN WAFFLES

Maple syrup, field berry compote, honey butter and whipped cream

SOUPS, SALADS AND MORE

TANGLED ORGANIC GREENS ^{GF}^{DF}^V

Watermelon radish, cucumber, carrot ribbons and assorted dressings

SMOKED SEAFOOD PLATTER ^{GF}

An array of salmon, shellfish and shrimp with chipotle cocktail sauce

CUCUMBER WATERMELON SALAD ^{GF}

Feta cheese, aged balsamic vinegar

CAESAR SALAD

Lemon herb croutons, bacon, asiago

ANTIPASTO PLATTER ^{GF}

Assorted cold cuts and pickles

DAD'S BACKYARD PENNE PASTA SALAD ^{GF}

Coil sausage, "Broxburn" cherry tomato, black olives, red onion and herb dressing

LUNCH ENTREES AND CARVED SELECTIONS

GRILLED STICKY "BOWDEN FARM" CHICKEN AND HOUSE-SMOKED ST. LOUIS RIBS ^{GF}

Maple whiskey BBQ sauce

CARVED ROAST BEEF ^{GF}^{DF}

Herb and garlic dry rub, shallot merlot jus and horseradish aioli

DESSERT SELECTIONS

DELUXE DESSERT BAR

Assorted cakes, pastries, mini tarts and mousses

FREE-FLOWING CHOCOLATE FOUNTAIN

With fresh fruit arrangement, rice krispies and marshmallow

SEASONAL HOT DESSERT

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SAFARI BRUNCH

Thanksgiving Brunch

CLASSIC SELECTIONS

BAKER'S BASKET

Assortment of fresh baked fruit danish, scones, tulip muffins, croissants and banana bread

(Gluten free muffins available with prior notice)

EGGS BENEDICT

Canadian back bacon and hollandaise sauce

"SPOLUMBOS" MAPLE BREAKFAST SAUSAGES AND BACON

GF DF

ASSORTMENT OF ARTISAN ROLLS AND BREADS

With butter and jam

ARTISAN CHEESE PLATTER

Artisan crackers

HOT AND COLD DRINKS

Freshly brewed Verona Gold Starbucks Coffee, Assorted teas and fruit juices

COUNTRY STYLE HASHBROWN POTATOES

GF DF

BELGIAN WAFFLE BAR

"Thanksgiving" spiced waffle batter, maple syrup, sprinkles, field berry compote, house made granola, chocolate chips, local honey, and whipped cream

ASSORTED FRESH VEGETABLES

With fresh herb dip

SCRAMBLED EGGS

GF DF

SOUPS, SALADS AND MORE

YAM BISQUE

Mini marshmallows

ANTIPASTO PLATTER

Assorted cold cuts and pickles

BUILD YOUR OWN SALAD BAR

Grilled vegetable spread, roasted squash, coconut, dried fruits and plenty more

OCEANWISE SEAFOOD PLATTER

Smoked salmon, mussels, peppered mackerel, baby shrimp with cocktail sauce

CHEF-ATTENDED OMELET STATION

ham, mushrooms, peppers, tomatoes and cheddar cheese

LUNCH ENTREES AND CARVED SELECTIONS

TURKEY LEG AND STUFFING

Confit roulade and house bread stuffing

CARVED CAJUN DUSTED TURKEY BREAST

Cranberry orange compote and turkey gravy

DESSERT SELECTIONS

DELUXE DESSERT BAR

Assorted cakes, pastries, mini tarts, and mousses

FREE-FLOWING CHOCOLATE FOUNTAIN

With fresh fruit arrangement, rice krispies and marshmallow

SEASONAL HOT DESSERT

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SAFARI BRUNCH

Halloween Brunch

CLASSIC SELECTIONS

BAKER'S BASKET

Assortment of fresh baked fruit danish, scones, tulip muffins, croissants and banana bread

(Gluten free muffins available with prior notice)

HOT AND COLD DRINKS

Freshly brewed Verona Gold Starbucks Coffee, Assorted teas and fruit juices

SCRAMBLED EGGS ^{GF}^{DF}

EGGS BENEDICT

Canadian back bacon and hollandaise sauce

"SPOLUMBOS" MAPLE BREAKFAST SAUSAGES AND BACON ^{GF}^{DF}

COUNTRY STYLE HASHBROWN POTATOES ^{GF}^{DF}

BELGIAN WAFFLE BAR

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

ASSORTMENT OF ARTISAN ROLLS AND BREADS

With butter and jam

ARTISAN CHEESE PLATTER

Artisan crackers

ASSORTED FRESH VEGETABLES ^{GF}

With fresh herb dip

SOUPS, SALADS AND MORE

ANTI VAMPIRE SOUP ^{GF}^V

(Butternut squash and garlic soup)

BUILD YOUR OWN SALAD BAR

Grilled vegetable spread, roasted squash, coconut, dried fruits and plenty more

OCEANWISE SEAFOOD PLATTER ^{GF}

An array of fresh inspired sustainably fished seafood with Chipotle Cocktail Sauce

ANTIPASTO PLATTER ^{GF}

Assorted cold cuts and pickles

CHEF-ATTENDED OMELET STATION ^{GF}

ham, mushrooms, peppers, tomatoes and cheddar cheese

LUNCH ENTREES AND CARVED SELECTIONS

WORMS AND EYEBALLS CASSEROLE

Baked spaghetti with basil pesto cream sauce and beef meatballs

MUMMY CHICKEN POT PIE

ZOMBIE RIBS ^{GF}^{DF}

With spicy BBQ sauce

DESSERT SELECTIONS

HALLOWEEN DESSERT BAR

Halloween themed macarons, assorted cakes, pastries, toffee apples, mini tarts, and mousses, meringue ghosts.

FREE-FLOWING "LINDT" GREEN CHOCOLATE FOUNTAIN

With fresh fruit arrangement, rice krispies, marshmallow, gummy worms

SEASONAL HOT DESSERT

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