

2019

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, craisins, 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

 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.