

2019

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

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



Seafood items are certified Ocean Wise sustainable choices.



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