

SAFARI Brunch

- 2 0 2 4 -

St. Patrick's Day Menu

Buffet Favourites

BAKERS BASKET **V**

Assortment of fresh baked danishes, Irish Baileys scones, tulip muffins, croissants and banana bread

Gluten free muffins available with prior notice.

FARM FRESH GREEN SCRAMBLED EGGS **GF DF**

Irish parsley and green herb pistou drizzle

SPOLUMBO'S MAPLE BREAKFAST SAUSAGE AND BACON **GF DF**

BELGIAN WAFFLES **V**

Maple syrup, field berry compôte and freshly whipped cream

EGGS BENEDICT

Canadian bacon and lemon scented Hollandaise sauce

Gluten free English muffins available with prior notice.

AGRIA HASHBROWN POTATOES **DF V**

With caramelized onions and green fine herbs

SOUP DU JOUR **GF V**

Crème of green spinach, broccolini, blue cheese soup & fine cut chives

Assorted breads and butter

SALAD BAR **GF V**

Grilled vegetables, coconut, dried fruits and seeds. Housemade Green Goddess dressing

GREEN ASPARAGUS PLATTERS **GF V**

With mandarin orange slices and goat cheese crumbles

BABY SHRIMP ICE BOWL COCKTAIL **GF DF OW**

House-made cocktail sauce and green sauce rémoulade with lemons and limes

ANTIPASTO AND CHEESE PLATTER **GF**

Selection of smoked cured meats, artisan cheeses, olives and cornichons, green Irish sage derby cheese

Omelette, Entrées and Carved Selections

OMELETTE STATION **GF**

Hickory-smoked ham, mushrooms, peppers, tomatoes, cheese and green fine herbs

CURRY BRAISED NAVARIN OF LAMB SHOULDER GUINNESS BEER **GF DF**

Root vegetables and topped off with paysanne of green savoy cabbage

MAPLE IRISH WHISKEY GLAZED HAM **GF DF**

Slow roasted ham glazed with a maple whiskey infused jus

Caramelized Okanagan green apple chutney and Brassica grainy mustard

Desserts and Beverages

DESSERT BAR **V**

Lucky lime flavoured green macarons **GF**

Lucky charm panna cotta

Green blondie swirl

Peppermint green cheesecake

Lime green mini tarts

Vanilla and chocolate cupcakes with green buttercream with gold sprinkles

Grasshopper green brownies (alcohol free version)

Yellow Irish honeycomb candy **GF**

SEASONAL HOT DESSERT **V**

Irish apple and blackberry cake with vanilla hard sauce

CALLEBAUT MILK CHOCOLATE FOUNTAIN **V**

Selection of fresh fruit, vanilla scented Rice Krispie squares and marshmallow

BEVERAGES

Freshly brewed Pike Place Dark Roast Starbucks coffee, tea box selection and chilled juices

V = Vegetarian **VE** = Vegan **GF** = Gluten-Friendly **DF** = Dairy-Friendly **OW** = Ocean Wise™

 Seafood items are certified Ocean Wise sustainable choices  The Calgary Zoo is proud to be Level 2 LEAF certified for sustainable food service