

SAFARI Brunch

- 2024 -

Mother's Day Menu

Buffet Favourites

BAKERS BASKET **V**

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

Gluten free muffins available with prior notice

SCRAMBLED EGGS **GF DF**

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

POPLAR BLUFF ORGANICS AGRIA POTATOES AND YAM HASH BROWNS **GF DF**

Caramelized onions and Italian parsley

SOUP DU JOUR **V**

Cream of cauliflower soup
Turmeric roasted florets and spring chives

ASSORTED BREADS **V**

Lemon and fresh thyme infused butter

SALAD BAR **GF V**

Grilled vegetables, coconut, dried fruits and seeds

DELUXE ASSORTED SUSHI AND NIGIRI

With soy, pickled ginger and wasabi

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

House-made cocktail sauce with lemons and limes

BROXBURN HEIRLOOM TOMATO SALAD PLATTERS **GF V**

With buffalo mozzarella, Zoo grown basil, balsamic, extra virgin olive oil and sea salt flakes

CHARCUTERIE ON WOODEN BOARDS **GF**

Selection of smoked cured meats, artisan European and domestic cheeses, olives and cornichons garnish with French grainy mustard crab apple jelly and apricot jam

Omelette, Entrées and Carved Selections

OMELETTE STATION **GF**

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

NORTH SEA COD FILLET **GF OW**

Roasted pepper, tomato onion and saffron sauce scented with pernod

GREEK STYLE FREE RANGE CHICKEN THIGHS AND JUS **GF**

Scented with olive oil lemon, oregano and garlic

CHEF ATTENDED STATION **GF DF**

Whole roasted AAA Alberta striploin with shiitake mushroom and green Chartreuse infused jus

Desserts and Beverages

DESSERT BAR

Assorted French pastries **V**

Mango pudding **GF**

Spring vanilla muffin with lemon scented crème cheese **V**

Dark chocolate brownie with coffee ganache frosting **V**

Fresh fruit gelée **GF DF**

SEASONAL HOT DESSERT **V**

Warm carrot and spice pound cake with mandarin orange glaze

CALLEBAUT MILK CHOCOLATE FOUNTAIN **V**

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

KIDS CANDY BAR **V**

Selection of market candy

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