

Buffet Breakfast Menu

30 guest minimum. \$10/person surcharge for groups of less than 30.

Breakfast selections:

ZOO CONTINENTAL

Fresh baked scones, fruit Danish and croissants **v**
Individual assorted yogurt cups with honey roasted granola **v**
Seasonal fresh fruit arrangement **GF DF V VE**

\$20/person

THE RAINFOREST

Fresh baked scones, fruit Danish and croissants **v**
Scrambled eggs **GF DF V**
Crispy bacon **GF DF**
Spolumbo's pork sausage **GF DF**
Poplar Bluff potatoes with caramelized onions and herbs **DF V**
Seasonal fresh fruit arrangement **GF DF V VE**

\$25/person

MORNING GLORY

Fresh baked scones, fruit Danish and croissants **v**
Buttermilk pancakes with Chantilly cream, field berry compote and maple syrup **v**
Individual assorted yogurt cups with honey roasted granola **v**
Scrambled eggs **GF DF V**
Crispy bacon, *Spolumbo's* sundried tomato chicken sausage **GF DF**
Poplar Bluff potatoes with caramelized onions and herbs **DF V**
Seasonal fresh fruit arrangement **GF DF V VE**

\$28/person

Upgrades:

ADD EGGS BENEDICT

With back bacon
+\$7/person

ADD VEGAN SAUSAGE **GF DF V VE**

+\$5/person

FLORENTINE EGGS BENEDICT **v**

With sautéed spinach
+\$6/person

ADD CHEF-ATTENDED OMELETTE BAR

With smoked ham,
peppers, onions,
tomatoes, mushrooms
and cheese **GF**
+\$8 /person

All Buffet Breakfasts include Starbucks Shade Grown coffee, assorted fruit juices and assorted teas.



Plated Breakfast Menu

30 guest minimum. \$10/person surcharge for groups of less than 30.

Plated Menu selections require both a seating chart and guest name tags. If these are not provided, only Buffet Menu options will be available.

Breakfast selections:

ZOO BENEDICT

Two poached *Bowden Farm* free range eggs with Canadian bacon, toasted English muffins, hollandaise sauce, *Poplar Bluff* potatoes with caramelized onions and herbs, and fruit brochette.

\$28/person

SUNRISE BREAKFAST

Scrambled eggs, *Spolumbo's* pork sausage, *Poplar Bluff* potatoes with caramelized onions and herbs, and fruit brochette.

\$24/person

SOUTHERN STYLE BREAKFAST BOWL

Chorizo sausage, *Poplar Bluff* potatoes, cheese, grilled vegetable, scrambled egg, salsa, sour cream.

\$30/person

BANANA BREAD FRENCH TOAST

Spolumbo's pork sausages, Chantilly cream, fruit brochette, salted caramel sauce.

\$24/person

BREAKFAST BURRITO

Filled with ham, cheese, bell pepper. Accompanied by salsa fresca, sour cream, *Poplar Bluff* potatoes with caramelized onions and herbs, and fresh fruit.

\$26/person

All plated breakfasts include Starbucks Shade Grown coffee, assorted fruit juices and teas along with Overnight Chia Seed Pudding (GF, V), berry compôte and fresh berries (shared at the table, family style).



Private Brunch Menu

50 guest minimum. \$10/person surcharge for groups of less than 50.

Included with this menu:

Fresh baked scones, fruit Danish and croissants **v**

Buttermilk pancakes with chantilly cream,
field berry compote and maple syrup **v**

Scrambled eggs **GF DF V**

Crispy bacon and *Spolumbo's* pork sausage **GF DF**

Poplar Bluff potatoes with caramelized onions
and herbs **DF V**

Artisan tangled greens with assorted vinaigrettes **GF V**

Hearts of romaine salad, lemon garlic croutons,
parmesan cheese and bacon bits

Chef fresh seasonal salad **v**

Artisan antipasto platter **GF**

Chef choice of alternate entrée

Variety of cakes and pastries **v**

Fresh seasonal fruit arrangement **GF DF V VE**

Variety of fruit juices

Starbucks shade grown coffee and assorted teas

Plus choose from these chef carved stations:

SLOW ROASTED AAA ALBERTA ANGUS BEEF

Slowly roasted baron of Alberta AAA beef,
seasoned with our specialty dry rub and
served with a caramelized shallot merlot
jus and creamy horseradish aioli **GF DF**

\$48/person

MAPLE BOURBON GLAZED HAM

Slow roasted ham glazed with a maple
Kentucky bourbon reduction, served with
caramelized *Okanagan* apple chutney
and *Brassica* grainy mustard **GF DF**

\$46/person



Themed Coffee Breaks

30 guest minimum. \$5/person surcharge for groups of less than 30.

Themed Coffee Breaks are options to accompany lunch or breakfast events. Coffee and tea ordered on consumption.

BAKER'S DELIGHT v	FITNESS BREAK v	SUMMER BREEZE v	MEDITERRANEAN AFTERNOON v	CARNIVAL v	BISTRO BREAK	"BYO" BOBA TEA GF V
Selection of whole fruit <i>(1 pc/person)</i>	Selection of whole fruit	Fruit brochette	Roasted red pepper hummus	Theater style popcorn	Charcuterie and cheese board	Milk tea and matcha tea
Variety of freshly baked scones, croissants and Danishes <i>(1.5 pc/person)</i>	Greek yogurt and wild berry compote parfait	Soft serve sundaes with assorted toppings	Tomato bruschetta and tzatziki sauce	Cotton candy	A selection of local and imported cured meats and cheeses, grainy mustard, pickles, and crackers	Tapioca pearls
	House-made energy bars GF		Oven baked garlic pita chips	Mini donuts		Jelly
		\$12/person		Twizzlers		Fresh berries
\$11/person	\$12/person		\$14/person	\$12/person	\$14/person	\$12/person

