2026

Deluxe Buffet Lunch Menu

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

Included with this menu:

Fresh baked rolls and whipped butter **V**

Soup du jour **GF**

Organic gathered tangled greens with assorted dressings **GF V**

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

Chef selection of potato **V**

Chef selection of seasonal vegetable **GF DF V**

Variety of pastries

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

Starbucks shade-grown coffee and assorted teas

Plus your choice of <u>two</u> entrées:

SMOKED ALBERTA BEEF BRISKET
Saskatoon berry demi-glace, *Zoo Grown* microgreens **GF DF**

FREE RANGE CHICKEN SUPREME
Grilled lemon and tarragon jus **GF DF**

BLACKENED STEELHEAD TROUT FILET
Tomato and mango salsa **GF DF OW**

COCONUT CHICKPEA CURRY
Roasted cauliflower florets, fresh herbs **GF DF V VE**

$42/person

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

Seafood items are certified Ocean Wise sustainable choices

The Wilder Institute/Calgary Zoo is proud to be Level 2 LEAF certified for sustainable food service

Themed Buffet Lunch Menu

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

ZOO DELI BOARD

Soup du jour **GF**

Freshly baked artisan rolls, whipped butter **V**

Local artisan greens with assorted vinaigrettes **GF V**

Hearts of romaine salad with lemon herb croutons, asiago cheese and bacon bits

Selection of artisan meats **GF DF**

Sliced assorted cheeses **GF V**

Tomato, lettuce and pickle **GF DF V VE**

Variety of condiments **GF V**

Assorted pastries and squares **V**

$32/person

Gluten free breads available for $3/person

BURGER BAR

Soup du jour **GF**

Variety of freshly baked buns and ciabatta **V**

Local artisan greens with assorted vinaigrettes **GF V**

Crispy French fries **DF V VE**

Top Grass beef burgers and grilled free range chicken breast **GF DF**

Sliced assorted cheese **GF V**

Tomato, lettuce, onions, dill pickle coins **GF DF V VE**

Variety of condiments **GF V**

Variety of inspired desserts **V**

$34/person

Gluten free bread available for $3/person
Veggie burgers available for $5 each
Bacon (3pc/person) $3/person

BUILD YOUR OWN FAJITA

Aztec tortilla soup **GF DF V VE**

Corn and black bean salad with Mexican vinaigrette **GF DF V VE**

Warm soft flour tortillas **DF V**

Cumin chili dusted Alberta beef tenderloin and chicken breast **GF DF**

Medley of roasted peppers and onions **GF DF V VE**

Mexican rice **GF DF V VE**

Salsa fresca, sour cream, guacamole, shredded lettuce, chipotle crème fraîche and shredded cheeses **GF V**

Variety of inspired desserts **V**

$39/person

Gluten free tortilla available for $3/person

All Buffet Lunches include Starbucks Shade Grown coffee and assorted teas.

Grass Fed
TOP GRASS
CATTLE COMPANY
Free Range

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TASTE OF THAI

Thai coconut soup **GF DF V VE**

Mango tangled greens with Thai sesame dressing **GF DF V VE**

Vegetable spring rolls with sweet chili sauce **DF V**

Coconut Thai jasmine rice **GF DF V VE**

Thai beef panang curry with summer vegetables, and *Zoo Grown* kaffir lime leaves **GF DF**

Marinated grilled tamarind chicken thigh and sweet chili glaze **DF**

Thai inspired desserts **V**

$36/person

TUSCAN AFFAIR

Freshly baked garlic baguette and ciabatta buns, whipped butter **V**

Hearty minestrone soup **DF V**

Tomato and bocconcini salad with fresh basil **GF V**

Traditional caesar salad with lemon herb croutons, Parmesan and bacon bits

Oven roasted chicken thighs with Tuscan creamy garlic sauce **GF**

Ricotta gnocchi with creamy tomato pesto, arugula, locally grown bell peppers, kalamata olives

Variety of inspired desserts **V**

$35/person

Gluten free bread available for $3/person

Chef attended big parmesan wheel, with tricolour fusili, Alfredo sauce, truffle oil, fresh herbs

$10/person *(Minimum 75 guests)*

ALBERTA HOUSE

Freshly baked rolls and whipped butter **V**

Chipotle corn chowder **GF V**

Local artisan greens with assorted vinaigrettes **GF V**

Coleslaw with tangy dressing **GF V**

Little Potato Company tricolour potatoes with caramelized onion and herbs **GF DF V VE**

BBQ style pulled pork **GF DF**

Smoked Alberta beef brisket Saskatoon berry demi-glace, *Zoo Grown* microgreens **GF DF**

Variety of inspired desserts **V**

$39/person

Gluten free breads available for $3/person

TASTE OF BOLLYWOOD

Garlic and butter naan **V**

Curried lentil soup **GF DF V VE**

Cucumber tomato salad with chaat vinaigrette **GF DF V VE**

Vegetable rice pilaf **GF DF V VE**

Vegetable samosa with tamarind chutney, mint and cilantro yogurt **V**

Oven roasted tandoori chicken thigh **GF**

Paneer tikka masala **GF V**

Bollywood inspired desserts **V**

$39/person

Gluten free breads available for $3/person

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Plated Lunch 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.

All Plated Lunches include Starbucks Shade Grown coffee, assorted teas, fresh-baked artisan breads and butter. Gluten free buns available: $3/bun. Minimum two courses required.

Soup selections:

ROASTED TOMATO BISQUE
Basil pesto and parmesan **GF V**
$7/person

CURRIED LENTIL SOUP **GF DF V VE**
$7/person

Salad selections:

ORGANIC GATHERED TANGLED GREENS
Cucumber ribbon, shaved watermelon radish, grape tomatoes, fig and white balsamic dressing **GF DF V VE**
$8/person

TOMATO AND BEET SALAD
Chèvre, rocket greens, artisan crisps, balsamic glaze **GF V**
$8/person

CAESAR SALAD
Double smoked bacon, lemon scented croutons and grated parmigiana
$8/person

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Entrée selections:

FREE RANGE CHICKEN SUPREME
Oven roasted with lemon tarragon jus, herb roasted baby potatoes **GF DF**
$27/person

OVEN BAKED STEELHEAD TROUT
Lemon caper buerre blanc and "Little Potato Company" herb smashed potatoes **GF**
$29/person

RICOTTA GNOCCHI
Creamy tomato pesto, arugula, locally grown bell peppers, kalamata olives **V**
$24/person

FIRE GRILLED AAA NEW YORK STEAK
Herb butter, onion rings, garlic toast, caesar salad (cooked medium rare)
$32/person

All entrées are served with seasonal vegetables.

Dessert selections:

SEASONALLY INSPIRED CRÈME BRULÉE
Accompanied by a biscotti **V**
$9/person

CASSIS MASCARPONE PANNA COTTA
Marinated berries, meringue crisp
Nut free **GF V**
$9/person

CITRUS MILK CHOCOLATE ECSTASY
Rich chocolate cake, citrus crémeux, milk chocolate mousse
Nut free **V**
$9/person

FRAISER COCONUT
Strawberry coconut whipped ganache, oat crumble, herb-infused seasonal fruits
Nut free **GF V VE**
$9/person

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