



COCKTAILS FOR CONSERVATION

EVENT MENU - NO DIETARY RESTRICTIONS

Discovery Corner

MINI BAVARIAN PRETZEL BITES **v**

Jalapeño cheese sauce, grainy mustard, scallions

Safari Snacks

ROME-INSPIRED ALFREDO CHICKEN PIZZA POCKETS

Chicken tender cooked in creamy garlic Alfredo sauce, grated Parmigiano-Reggiano, arugula, ciabatta bread and olive oil

Kitamba Café

SLOW-BRAISED BEEF BIRRIA TACOS

24-hour braised Alberta beef, corn tortillas, queso fresco, cilantro, diced sweet onions, lime

Grazers Lawn

THE "OPEN FIRE" SMOKED MAPLE CHILI STEELHEAD TROUT **GF DF**

With Spanish vegetarian paella. Authentic saffron-infused rice tossed with garden peas, vibrant field vegetables, and fresh cilantro

Dorothy Harvie Gardens

PARTY TROPICAL FRUIT CHAMY CART **GF DF V VE**

Summer fruits with Tajin spice sauce

Asia Lawn

'ZOO GROWN' POACHED RHUBARB CRUMBLE **v**

Served with soft serve

Late Night Snack

CRISPY PAN-FRIED PEROGIES

Smoked bacon bits, sweet caramelized onions, scallions, tangy sour cream

GF = Gluten-Friendly* **DF** = Dairy-Friendly **V** = Vegetarian **VE** = Vegan

*The zoo is not a gluten-free facility



COCKTAILS FOR CONSERVATION

DIETARY REQUEST MENU - PREORDERED ONLY

Discovery Corner

**SPICY BANANA CHIPS AND
"ZOO" POPCORN** GF DF V VE
May contain nuts

Safari Snacks

RATATOUILLE PIZZA POCKETS V VE
Basil pesto, arugula, ciabatta bread.
Gluten-free bun available

Kitamba Café

ANCHO-BRAISED JACKFRUIT BIRRIA TACOS
GF DF V VE
Corn tortillas, fresh cilantro, diced sweet onion,
and fresh lime

Grazers Lawn

SPANISH VEGETARIAN PAELLA DF V VE
Authentic saffron-infused rice tossed with garden peas,
vibrant field vegetables, and fresh cilantro

Dorothy Harvie Gardens

PARTY TROPICAL FRUIT CHAMY CART GF DF V VE
Summer fruits with Tajin spice sauce

Asia Lawn

RASPBERRY SORBET WITH OAT CRUMBLE
GF DF V VE

Late Night Snack

MEDLEY OF ROASTED POTATO GF DF V VE
Sweet caramelized onions, scallions



VIP MENU

AAA ALBERTA GLAZED BEEF

Carrot purée, crispy parsnips, micro herbs

GF, DF, V, VE option: Maple glazed "Beyond" meat, crispy parsnips, micro herbs

FLAMED SHRIMP STATION

Tomato, peppers, fennel, pernod, garlic herbs, housemade focaccia bread

V, VE option: roasted vegetables, balsamic reduction, housemade focaccia bread

BAKED WATERMELON POKE SALAD GF DF V VE

Heritage greens, pickled carrots, mango, avocado, vegan togarashi aioli, cilantro, served in martini glass

PASTRY CHEF'S DELIGHTS

Key lime pie – nut free

Honey cake – contains nuts

Grand Marnier orange almond cake – contains nuts

New York cheesecake – nut free

GF, DF, V, VE option: Vegan chocolate crèmeux