Buffet Dinner Menu

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

Included with this menu:

Artisan dinner rolls with seasonal whipped butter **V**

Gluten free buns available: $3/bun

Artisan greens with assorted vinaigrettes **GF V**

Hearts of romaine salad with lemon, parmesan cheese, baby kale, garlic croutons, and bacon bits on the side

Chef selection of fresh seasonal salads **V**

Artisan antipasto platter **GF**

Little Potato Company fingerling roasted potato **GF DF V VE**

Organizer's choice of carved entrée

Organizer's choice of alternate entrée

Chef selection of fresh seasonal vegetables **GF V**

Variety of mousses, cakes and pastries **V**

Seasonal fresh fruit arrangement **GF DF V VE**

CAFFÈ MONTE coffee and assorted teas

See next page for entrée selections.

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

Seafood items are certified Ocean Wise sustainable choices

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

Buffet Dinner Menu

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

Choose one carved entrée:

OVERNIGHT BAKED HAM
Maple bourbon glaze and *Brassica* grainy mustard **GF DF**
$60/person

SLOW ROASTED BARON OF AAA ALBERTA ANGUS BEEF
Seasoned with our specialty dry rub, served with caramelized shallot cabernet sauvignon jus and creamy horseradish aioli **GF DF**
$65/person

WHOLE HERB ROASTED ALBERTA BEEF STRIPLOIN
Premium cut of beef rubbed with fresh herbs, served with caramelized shallot cabernet sauvignon jus and creamy horseradish aioli **GF DF**
$70/person

AAA ALBERTA ANGUS PRIME RIB
Premium cut of beef rubbed with fresh herbs and roasted naturally, served with a caramelized shallot cabernet sauvignon jus and creamy horseradish aioli **GF DF**
$75/person *Upgrade to whole roast beef tenderloin: add $16/person*

ALBERTA LAMB LEG
Mint gremolata, natural pan jus **GF DF**
$70/person

Choose one alternate entrée:

BLACKENED COD
Charred pineapple salsa
GF DF OW

BAKED STEELHEAD TROUT
Creamy citrus and saffron sauce **GF OW**

FREE RANGE CHICKEN SUPREME
Wild mushroom and cognac cream sauce **GF**

WILD MUSHROOM RAVIOLI
Garlic cream sauce, roasted bell pepper, baby arugula, cherry tomato **V**

TANDOORI STYLE LAMB KABAB
Mint and cilantro yogurt and Cucumber and chickpea salsa **GF**

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Plated Dinner 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.

Soup selections:

HEIRLOOM TOMATO BISQUE
Basil pesto and parmesan **GF V**

WILD MUSHROOM AND BLACK GARLIC VELOUTÉ
Sautéed mushrooms, black garlic purée, crispy shallots, micro herbs **GF V**

THAI COCONUT CURRY VEGETABLE BISQUE
Crispy basil **GF DF V VE**

Plated dinners include organizer's choice of one soup OR one salad. Add an additional soup or salad for $6/person

Salad selections:

THE GARDEN COLLECTION
Baby Tuscan greens, cucumber ribbon, carrot curls, cherry tomato, pea purée, champagne shallot vinaigrette **GF DF V VE**

BABY GEM AND PARMESAN SALAD
Baby gem lettuce, shaved parmesan, crispy shallots, garlic crostini, pomegranate, lemon-garlic dressing, chive oil **V**

BC GRILLED PEACH AND BURRATA SALAD
Arugula, frisée, toasted pistachio aged, basil oil, balsamic glaze **V**

Plated dinners include organizer's choice of one soup OR one salad. Add an additional soup or salad for $6/person

All Plated Dinners include CAFFÈ MONTE coffee, assorted teas, fresh-baked artisan breads and butter.
Gluten free buns available: $3/bun. Minimum three courses required.

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Plated Dinner Menu

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Entrée Selection

All entrées are served with a selection of seasonal vegetables. Plated dinners include Organizer's choice of one entrée. For additional entrées please contact your coordinator. Cauliflower steak is the standard entree selection for both V and VE dietary requirements.

OVEN BAKED STEELHEAD TROUT FILLET
Sweet Thai black rice, soy lime ginger sauce **GF DF OW**
$62/person

ALBERTA-RAISED AAA BEEF FILET MIGNON
Cabernet Sauvignon infused jus, Agria potato purée **GF**
$85/person

ALBERTA GRILLED PORK CHOP
Apple calvados jus, caramelized apple goat cheese polenta **GF**
$58/person

ALBERTA LAMB DUO
Pistachio crusted lamb rack, braised shoulder, rosemary Agria potato purée, roasted garlic cream sauce and Shiraz wine jus **GF**
$85/person

FREE RANGE CHICKEN SUPREME
Gratin potato, Pinot Noir infused jus **GF**
$62/person

SURF AND TURF
Roasted striploin, prawn brochette, roasted garlic *Poplar Bluff* mashed potatoes, Cabernet Sauvignon infused jus and lemon garlic cream sauce
$70/person

PAN-ROASTED HALIBUT
Saffron cream, herb smashed potatoes, basil oil **GF OW**
$80/person *(available Apr to Sep)*

ALBERTA BEEF DUO/RED WINE BRAISED SHORT RIB/ROASTED STRIPLOIN
Roasted garlic *Poplar Bluff mashed potatoes*, rosemary demi-glace **GF**
$75/person

KIDS MEAL (CHILDREN 3-12)
Chicken fingers and fries (5 pieces)

Ice cream with gummy worms & cookie dirt
$30/child

Vegetarian and Vegan Entrées

Choose one. Must be prearranged with your event planner.

CAULIFLOWER STEAK
Sweet Thai rice, chimichurri sauce **GF DF V VE**
$52/person

CHICKPEA CURRY
Basmati rice **GF DF V VE**
$52/person

SOUTHERN VEGAN BOWL
Mexican rice, corn and bean medley, pico de gallo, smashed avocado, mole sauce **GF DF V VE**
$52/person

RICOTTA CHEESE TORTELLINI
Creamy brown butter sage sauce, arugula, walnut, sundried tomato **V**
$52/person

WILD MUSHROOM RISOTTO
Wilted arugula, shaved parmesan **GF V**
$52/person

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Plated Dinner Menu

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Dessert Selection

Organizer's choice of one Dessert Selection per group.

TROPICAL
Honey glazed grilled pineapple, marscarpone coconut Chantilly, coconut moist cake
Nut-free **V**

MANGO PASSION FRUIT PANNA COTTA
Passion fruit crèmeux, mango compôte and vanilla panna cotta
Nut free **GF V**

CHOCOLATE INAYA
Inaya chocolate custard, caramel crèmeux, chocolate fudge
Nut free **V**

COCONUT CREAM BRÛLÉE
Coconut custard caramelized with sygar and serve along with grilled spiced peach
Nut free **V**

***ZOO GROWN* PEAR**
Pouched herb and maple pear, vegan chocolate crèmeux and fresh berries
GF DF V VE

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