2027

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

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

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

Variety of pastries **V**

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

CAFFÈ MONTE 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**

GRILLED FREE RANGE CHICKEN & APRICOTS
Grilled lemon and tarragon jus **GF DF**

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

ROASTED VEGETABLE & CHICKPEA TAGINE
Moroccan-spiced chickpeas, roasted vegetables, apricots, and preserved lemon
GF DF V VE

$45/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's Calgary Zoo is proud to be Level 2 LEAF certified for sustainable food service

2027

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**

$34/person

Gluten free breads available for $3/person

BURGER BAR

Roasted fingerling potato salad with creamy herb vinaigrette **GF DF V VE**

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 **GF DF V VE**

Variety of condiments **GF V**

Variety of inspired desserts **V**

$38/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**

Charred corn and black bean salad with cilantro citrus dressing **GF DF V VE**

Warm soft flour tortillas **DF V**

Street cart carne asada beef **GF DF**

Mole 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 crema and shredded cheeses **GF V**

Variety of inspired desserts **V**

$42/person

Gluten free tortilla available for $3/person

All Buffet Lunches include CAFFÈ MONTE 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**

Thai crunch salad with tamarind chili dressing cucumber, bell pepper, romaine, green bean, mint **GF DF V VE**

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

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

Traditional massaman beef short rib curry **GF DF**

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

Thai inspired desserts **V**

$38/person

TUSCAN AFFAIR

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

Tuscan white bean soup with olive oil and cracked pepper **GF DF V VE**

Heirloom tomato and bocconcini mozzarella salad with basil oil and balsamic glaze **GF V**

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

Herb-roasted chicken breast with parmesan garlic cream sauce **GF**

Wild mushroom ravioli with garlic cream sauce, arugula, sundried tomato **V**

Variety of inspired desserts **V**

$38/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 fingerling roasted potato **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**

$40/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**

$40/person

Gluten free breads available for $3/person

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