

SAFARI Brunch

- 2023 -

Menu

Buffet Favourites

BAKER'S BASKET

Assortment of freshly baked fruit Danish, scones, tulip muffins, croissants and banana bread **V**

Gluten free muffins available with prior notice.

SCRAMBLED EGGS **GF DF**

SPOLUMBO'S MAPLE BREAKFAST SAUSAGE AND BACON **GF DF**

BELGIAN WAFFLES

Maple syrup, field berry compote and freshly whipped cream **V**

EGGS BENEDICT

With Canadian bacon and fresh Hollandaise sauce

COUNTRY STYLE HASHBROWN POTATOES **DF V**

BUILD YOUR OWN SALAD BAR

Grilled vegetables, coconut, dried fruits and plenty more

ANTIPASTO AND CHEESE PLATTER

Selection of smoked and cured meats, artisan cheeses, olives and pickles

SOUP DU JOUR

With assorted breads and butter

DEVEILED EGGS

Chef inspired

Omelettes, Entrées and Carved Selections

CHEF ATTENDED OMELETTE STATION

With hickory smoked ham, mushrooms, peppers and tomatoes **GF DF**

CHEF'S CHOICE HOT ENTRÉE SELECTION

CHEF ATTENDED CARVING STATION

Desserts and Beverages

DELUXE DESSERT BAR

Pastries, mini tarts, and mousses **V**

SEASONAL HOT DESSERT

A special seasonal Chef selection

FREE-FLOWING CALLEBAUT MILK CHOCOLATE FOUNTAIN

Selection of fresh fruit, Rice Krispies, marshmallow **V**

BEVERAGES

Freshly brewed Verona Gold Starbucks coffee, Tazo teas, and a selection of chilled fruit juices

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

 Seafood items are certified Ocean Wise sustainable choices  The Calgary Zoo is proud to be Level 2 LEAF certified for sustainable food service