

DINNER BUFFET



Each dinner buffet menu includes our in-house tables, chairs, black or white linens and napkins, china, silverware and glassware. Upgrades to linens, napkins and tableware are available.

From this menu, please select two or three entrees, one salad, one vegetable, one starch and one dessert. Dinner is accompanied with freshly baked rolls and butter, iced tea, iced water and coffee.

TWO ENTRÉE SELECTIONS ~ \$31.95 per person

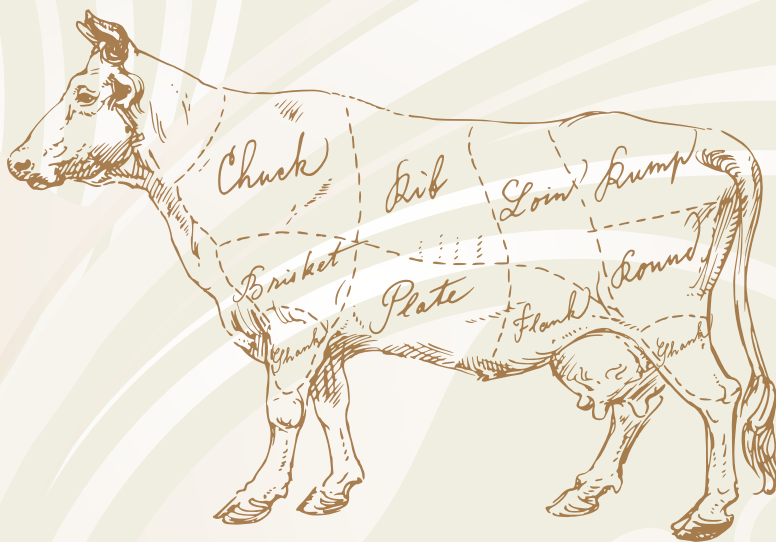
THREE ENTRÉE SELECTIONS ~ \$36.95 per person

ENTREES

- Grilled and marinated pork tenderloin medallions in a Portobello mushroom sauce
- Lightly dredged pan fried chicken with a boursin cream sauce.
- Sliced shoulder tender of beef in a thyme & onion jus
- Petite strip beef loin medallions with a chasseur sauce
- Peppercorn mélange encrusted salmon in a creamy caper beurre blanc

SALADS

- Salad of chopped romaine with dried cranberries, candied pecans, Gorgonzola cheese and red onion, dressed in a Champagne vinaigrette (v)
- Salad of chopped romaine heart and Spring greens, sliced pears, Parma ham, crumbled blue cheese, sundried cherries and crostini with a balsamic shallot vinaigrette



VEGETABLES

- Grilled asparagus with lemon zest & thyme
- Baby glazed carrots
- Sautéed vegetable garlic hash

STARCHES

- Roasted wild mushroom rice pilaf
- Roasted garlic mashed potatoes
- Stone ground grits with goat cheese and herbs

DESSERTS

- Blueberry cream cheese bread pudding
- Fresh berry compote and rum pound cake
- Tiramisu parfait served in martini glass
- Warm baked apple tart and caramel sauce

Due to the nature of our industry, prices are subject to change.
Prices exclude a 20% service charge and a 10% sales tax.

RIVERBANKS
ZOO & GARDEN
— Events and Hospitality —