

PLATED DINNER



Each of our three course plated dinners include 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 one First Course, one Entrée and one Dessert.

Dinner is accompanied with freshly baked rolls and butter, iced tea, iced water and coffee.

THREE COURSE PLATED DINNER ~ \$34.95 per person

FIRST COURSE

Lola Rosa Salad

With sliced pears, cherry tomatoes and a gorgonzola vinaigrette.

Boston Bibb Salad

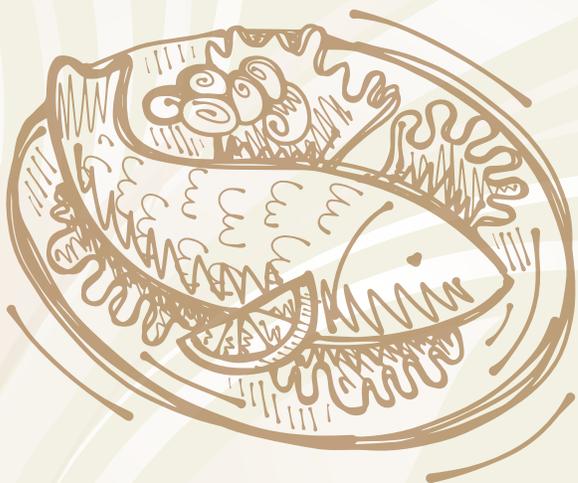
Wedge Boston butter lettuce with grilled red onions, sundried cranberries, toasted pine nuts and dressed with blue cheese & bacon vinaigrette

Executive Head Chef's Selection Salad

Put your trust in our head chef and give him carte blanche to create a salad that will compliment your chosen entrees

Bacon Wrapped Prawns – \$2 upgrade

Oven roasted prawns wrapped in hickory smoked bacon on a bed of braised collards with whisky smoked chipotle mustard



ENTREES

Roasted Chicken Roulade

Roasted chicken breast roulade stuffed with parma ham, sweet roasted peppers, spinach, artichokes and smoked Gruyere in a mornay cream sauce. Accompanied with caramelized fingerling potatoes and grilled asparagus

Orange Glazed Pork Loin

Grilled orange glazed pork loin in a caramelized shallot & orange marmalade sauce, served on a bed of sautéed cabbage and accompanied with a fried polenta cake

Portobello, Spinach & Cheese Strudel (v)

Portobello mushroom, spinach and goat cheese strudel in vodka cream sauce, accompanied with a potato & corn frittata and roasted garlic brussel sprouts

Peppercorn Mélange Salmon – \$2 upgrade

Peppercorn mélange encrusted salmon in a creamy roasted shallot beurre blanc and served with roasted garlic mashed potatoes and caramelized brussel sprouts

Grilled Filet Mignon – \$4 upgrade

Grilled USDA prime tenderloin wrapped in hickory smoked bacon and served in a merlot demi glaze. Accompanied with roasted asparagus and a potato cheese torte

Duet Pairing – \$10 upgrade

Choose any two entrees from above (regular or upgrade entrees) and our executive head chef will select an appropriate sauce, starch and vegetable to accompany your dish.

DESSERTS

Carrot Cake

Peanut Butter Torte

Tiramisu

Flourless Chocolate Torte

Crème Brulee Cheesecake

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

RIVERBANKS
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