

PLATED DINNER



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 or two Entrées and one Dessert.

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

THREE COURSE DINNER ~ \$34.95 per person

FIRST COURSE

Lola Rosa Salad

With sliced pears, cherry tomatoes, and a gorgonzola vinaigrette

Boston Bib Wedge Salad

With cherry tomatoes, hickory smoked bacon, bleu cheese crumbles, pickled red onion, and a honey herb buttermilk dressing

Farmer's House Salad

With spring mix lettuce, English cucumber, tomato, shaved red onion, focaccia croutons, and a creamy balsamic dressing

Chef's Choice Salad

Place your trust in our executive head chef to create a salad that will compliment your chosen entrée



ENTREES

Garlic Herb Chicken

Garlic and herb seared chicken breast with spinach & sun-dried tomato cream sauce and garlic whipped potatoes

Pork Chop

Grilled, boneless pork chop with an apple lingonberry chutney and herb roasted smashed potatoes

Sirloin Steak

Grilled sirloin steak with a smoked tomato demi-glace over a parmesan risotto cake

Tofu

Grilled tofu with creamy polenta and an eggplant & olive relish

Lemon Salmon – \$2 upgrade

Lemon roasted Salmon with a roasted shallot & caper beurre blanc over a herb scented rice pilaf

Fillet Mignon – \$10 upgrade

Grilled fillet mignon with bleu cheese bordelaise and horseradish whipped potatoes

Surf & Turf – \$11 upgrade

Grilled petite fillet mignon with a lump crab cake, roasted garlic whipped potatoes and seasonal vegetables

DESSERTS

Key Lime Pie

Chocolate Mousse

New York Cheese Cake with Berry Compote

Double Chocolate Layer Cake

Red Velvet Cake

 Vegetarian  Vegan  Gluten Free

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
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