

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 ~ \$34.95 per person

THREE ENTRÉE SELECTIONS ~ \$39.95 per person

ENTREES

- Herb roasted chicken with a pan jus 🌿
- Braised beef tips with fresh herbs, wild mushrooms and a hint of bleu cheese
- Sliced beef shoulder tender with a caramelized onion and tomato bordelaise 🌿
- Marinated pork loin with a smoked corn, spinach, and tomato pan sauce 🌿
- Grilled tofu with eggplant relish 🌿🌱

SALADS

- Farm house salad of marinated tomatoes, English cucumbers, pickled red onion, aged cheddar, and focaccia croutons, with a balsamic dressing 🌿
- Chopped salad of romaine, tomatoes, olives, garbanzo beans, shredded carrots, English cucumbers, and feta cheese, with a champagne vinaigrette 🌿🌱



VEGETABLES 🌿🌱

- Shallot French green beans
- Roasted vegetable medley
- Sautéed vegetable garlic hash

STARCHES 🌿🌱

- Garlic herb roasted potatoes
- Herb scented rice pilaf
- Yukon gold whipped potatoes

DESSERTS 🌿

- Mixed fruit crisp with vanilla whipped cream
- Chocolate bread pudding
- Peach cobbler with cinnamon whipped cream
- Chef's choice of dessert display

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
— Events and Hospitality —