

LUNCH BUFFET



Each of our lunch buffets can last up to two hours and include display materials, staffing, and biodegradable tableware.

LIGHTER FARE

WRAP LUNCH ~ \$15.95 per person

- Southwest chicken wrap with corn salsa, romaine and chipotle mayo
- California turkey wrap, bacon, avocado, provolone and spinach
- Mediterranean wrap with grilled vegetables, feta, tomatoes, mixed greens and a balsamic dressing 🌱
- Southern potato salad 🌱
- Pasta primavera salad 🌱
- Homemade kettle chips 🌱
- Fresh baked cookies and brownies 🌱
- Service of sweet tea, unsweet tea and water

SOUP & SALAD BAR ~ \$16.95 per person

- Build your own salad featuring; marinated chicken, flank steak, caramelized Applewood bacon, field baby greens and romaine mix, sharp cheddar, aged bleu cheese, shaved Parmesan, olives, red onion, hot cucumbers, cherry tomatoes and house ciabatta croutons. Accompanied with both ranch and balsamic dressings 🌱🌱
- Chef's choice of soup (requests welcome)
- Fresh baked breads and rolls with butter 🌱
- Assortment of freshly baked cookies 🌱
- Service of sweet tea, unsweet tea and water

Add two sandwiches ~ \$8.00 upgrade

SANDWICH LUNCH ~ \$17.95 per person

- Smoked turkey with spinach, Swiss cheese, tomato and red onion on whole wheat bread
- Virginia baked ham with cheddar cheese, tomato and green leaf lettuce on sourdough bread
- Waldorf style chicken salad with bacon onion marmalade on a fresh buttery croissant
- Pasta primavera salad 🌱
- Homemade kettle chips served with creamy bleu cheese and malt vinegar 🌱
- Homemade southern style banana pudding 🌱
- Service of sweet tea, unsweet tea and water

Add a soup ~ \$4.00 upgrade



HEARTY LUNCHES

TASTE OF ITALY BUFFET ~ \$21.95 per person

- Pan-seared chicken breast, over orzo pasta with a lemon caper sauce
- Beef Lasagna baked with four cheeses
- Roasted vegetable medley 🌱
- Caesar salad with chopped romaine, Parmesan cheese, focaccia croutons, and a creamy Caesar dressing 🌱
- Freshly baked garlic bread 🌱
- Tiramisu and cannoli 🌱
- Service of sweet tea, unsweet tea and water

CAROLINA COUNTRY BUFFET ~ \$24.95 per person

- Southern fried chicken in a buttermilk batter
- Smoked BBQ beef brisket with caramelized onion marmalade
- Field green salad, with romaine hearts, grape tomatoes, red onions, English cucumbers, aged sharp cheddar and dressings of both ranch and balsamic on the side 🌱
- Buttermilk biscuits with fruit preserves and honey 🌱
- Smoked Gouda mac & cheese with bread crumbs 🌱
- Braised collard greens
- Homemade fruit cobbler with fresh whipped topping 🌱
- Service of sweet tea, unsweet tea and water

 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 —