

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.

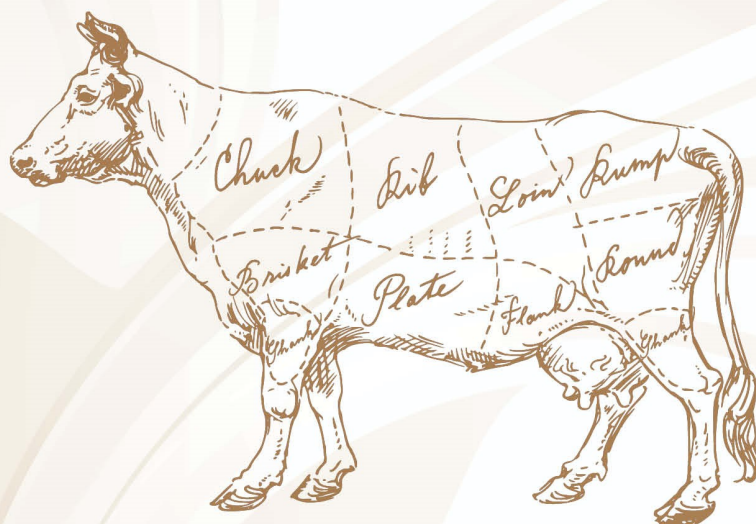
TWO ENTRÉE SELECTIONS ~ \$34.95 per person
THREE ENTRÉE SELECTIONS ~ \$39.95 per person

ENTREES

- Herb roasted chicken with a rosemary jus
- Port wine braised beef tips with wild mushrooms and pearl onions
- Apple and sage stuffed pork loin with a brandy Dijon sauce
- Blackened salmon with fresh lemon wedges - \$3 upgrade
- Maryland style crab cakes with remoulade sauce - \$5 upgrade

SALADS

- Fresh garden salad with petite lettuces, heirloom tomatoes, cucumbers, shredded carrots and a choice of ranch dressing or balsamic vinaigrette
- Classic Caesar with crisp romaine, parmesan cheese, focaccia croutons, tomatoes, black olives, with a traditional Caesar dressing
- Chopped salad with iceberg lettuce, cheddar cheese, cucumbers, diced egg, chopped Applewood smoked bacon, with a creamy buttermilk ranch



VEGETABLES

- Garlic French green beans
- Roasted vegetable medley
- Corn and bean succotash

STARCHES

- Garlic herb roasted potatoes
- Vegetable herb rice pilaf
- Yukon gold whipped potatoes

DESSERTS

- Assorted cheesecakes
- Seasonal fruit crisp with crème anglaise
- Assorted dessert bars
- White chocolate almond bread pudding

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
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