

# LUNCH BUFFET

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

## LIGHTER FARE





### WRAP LUNCH ~ \$20 per person

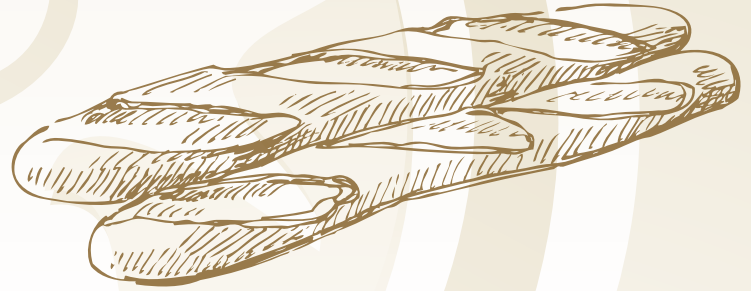
- Southwest chicken wrap with corn salsa, romaine and chipotle mayo
- California turkey wrap, bacon, avocado, provolone and spinach
- Mediterranean wrap with grilled vegetables, feta, tomatoes, mixed greens and a balsamic dressing
- Southern potato salad 
- Pasta primavera salad 
- Homemade kettle chips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

### SOUP & SALAD BAR ~ \$21 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, 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 upgrade

### SANDWICH LUNCH ~ \$21 PER PERSON

- Smoked turkey with spinach, Swiss cheese, tomato and red onion on artisan bread
  - Virginia baked ham with cheddar cheese, tomato and green leaf lettuce on artisan bread
  - Waldorf style chicken salad with bacon onion marmalade on a fresh buttery croissant
  - Pasta primavera salad 
  - Homemade kettle chips served alongside creamy bleu cheese  
  - Assorted dessert bars 
  - Service of sweet tea, unsweet tea and water
- Add a soup ~ \$4 upgrade



## HEARTY LUNCHES

### CAROLINA COUNTRY BUFFET ~ \$29 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 macaroni and cheese with bread crumbs
- Braised collard greens
- Homemade fruit cobbler with fresh whipped topping
- Service of sweet tea, unsweet tea and water

Add canned soda and bottled water for \$3 per person

 Vegetarian  Vegan  Gluten Free

Due to the nature of our industry, prices are subject to change.  
Prices exclude a 22% service charge and a 10% sales tax.

**RIVERBANKS**  
**ZOO & GARDEN**  
— Events and Hospitality —