

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 ~ \$47 per person

FIRST COURSE

BABY ARUGULA SALAD

With Fuji apples, dried apricots, gorgonzola cheese, and a citrus vinaigrette

BABY ICEBERG SALAD

Iceberg wedge with Applewood smoked bacon, heirloom tomatoes, crispy onion, and a buttermilk ranch dressing

FARM HOUSE SALAD

With petite lettuces, English cucumber, tomato, shaved red onion, garlic herb croutons, and a balsamic vinaigrette dressing

SHRIMP COCKTAIL ~ \$3 upgrade

Poached cocktail shrimp, fresh lemon wedges, with a choice of traditional cocktail sauce or louis sauce

ENTREES

PAN SEARED CHICKEN

Seared chicken breast served over a corn and smoked tomato ragout with French green beans

PORK CHOP

Grilled boneless pork chop with grain mustard demi-glace over red potato hash and French green beans

ROASTED STUFFED PEPPERS

Roasted bell pepper stuffed with a warm quinoa salad, served with sautéed seasonal vegetables and a balsamic glaze

BRAISED SHORT RIBS

Braised beef short ribs in a tomato herb sauce with Yukon gold whipped potatoes and seasonal vegetables

PARMESAN SALMON ~ \$2 upgrade

Parmesan crusted salmon with a chive lemon beurre blanc over vegetable herb rice pilaf

THE DUET ~ \$5 upgrade

Braised short ribs and grilled chicken breast with wild mushroom bordelaise, Yukon gold potatoes and seasonal vegetables

BEEF TENDERLOIN ~ \$8 upgrade

Carved filet of beef with a rich bordelaise sauce and horseradish whipped red potatoes

SURF & TURF ~ \$10 upgrade

Carved beef tenderloin and Maryland style crab cake with roasted garlic whipped potatoes and seasonal vegetables

DESSERTS

KEY LIME PIE

SOUTHERN BANANA CREAM PIE

NEW YORK CHEESE CAKE WITH BERRY COMPOTE

RICH CHOCOLATE TORTE

RED VELVET CAKE



 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 —