

Dinner Buffet^{*}

RIVERBANKS ZOO & GARDEN

THE BROAD RIVER (Select ONE Regular Entrée).....Single Entrée \$24.95 Double Entrée \$28.95
THE SALUDA RIVER (Select ONE * Entrée).....Single Entrée \$26.95 Double Entrée \$30.95
THE SCENIC BRIDGE (Select ONE * Entrée and ONE Regular Entrée).....\$29.95
THE CONGAREE RIVER** (Select ANY THREE Entrées).....\$35.95

**This Package is NOT available as a Plated Dinner

Buffets include: Mixed Green Salad • Choice of Two Dressings • Assorted Rolls with Butter
One Vegetable • One Starch • Sweet & Unsweet Iced Tea**

PETITE SIRLOIN À LA BÉARNAISE

Medium Grilled Sirloin Steak
Topped with a Tarragon-Infused Hollandaise

STEAK AU POIVRE

Medium Grilled Cracked Peppercorn-Crusted Sirloin
Finished with a Cognac Cream Sauce

FILET MIGNON

Medium Grilled Filet Mignon
Topped with a Roasted Wild Mushroom
and Port Wine Demi-Glace

FILET OSCAR

Medium Grilled Filet Mignon
Topped with Crab Meat, Asparagus Spears
and Béarnaise Sauce

CHILI RUBBED RIB EYE

Pan-seared Rib Eye Prepared Medium
Served with a Tomato-Cilantro Relish and Tabasco Onions

CHICKEN PICCATA

Searched Boneless Chicken Breast
Served with a Capers and Lemon-Infused White Wine Butter Sauce

CHICKEN OSCAR

Searched Boneless Chicken Breast
Topped with Crab Meat, Asparagus Spears
and Béarnaise Sauce

CHICKEN PARMESAN

Lightly Breaded Boneless Chicken Breast Pan-Seared
Baked with Marinara Sauce, Mozzarella and Parmesan Cheeses

ROASTED CHICKEN

A Succulent Chicken Breast Roasted to a Golden Brown
Finished with a Light Honey-Pecan Sauce

CITRUS AND HERB CHICKEN

Hearty Chicken Breast Seasoned with Citrus Marinade
Baked to Perfection

MUSTARD RUBBED PORK LOIN

Grilled Pork Loin
Drizzled with a Blackberry Dijon Sauce

LEMON & ROSEMARY ROASTED PORK LOIN

Served with a Pan Jus

PORK BRACIOLA À LA FLORENTINE

Pork Loin Stuffed with Spinach, Prosciutto Ham
and Roasted Red Peppers
Braised in a Tomato Sauce with Red Wine and Fresh Herbs

SOUTHERN FRIED PORK CHOPS

Breaded and Fried with a Golden Crust
Topped with Mushroom-Pepper Gravy

MAPLE BRINED PORK CHOPS

Grilled Pork Chops
Served with a Creole Mustard Cream Sauce

POACHED SALMON

Finished with a Lemon-Basil Cream Sauce

ALMOND & MACADAMIA NUT MAHI-MAHI

Oven-Roasted Mahi-Mahi
Served with a Key Lime Beurre Blanc and topped
with Almond and Macadamia Nuts

NEW ORLEANS BBQ SHRIMP

Domestic White Shrimp Sautéed with Onion,
Bell Pepper and Celery
Finished with a Rich and Spicy Cajun Butter Sauce

TRUFFLE-SCENTED SEARED SEA SCALLOPS

Lightly Sautéed Sea Scallops with an Essence of Truffle Oil

BLACKENED CHICKEN PASTA ALFREDO

CHEESE-FILLED TORTELLINI

Served with Choice of Sauce
Roasted Garlic Cream • Wine Marinara • Fresh Basil Pesto

THREE CHEESE LASAGNA

PASTA PRIMAVERA

Fettuccine Pasta Sautéed in a Garlic Cream Sauce with Zucchini,
Yellow Squash, Carrots, Sun-Dried Tomatoes and Fresh Herbs

STARCH SELECTION

Roasted Garlic Mashed Potatoes • Roasted Red Potatoes
Au Gratin Potatoes • Wild Rice • Orzo Pasta with Fresh Herbs
Steamed Long Grain White Rice

VEGETABLES SELECTION

Sautéed Medley (*Squash, Zucchini and Roasted Red Peppers*)
Green Bean Amandine • Steamed Broccoli with Citrus Butter
Creamed Spinach with Roasted Garlic
Asparagus Spears with Hollandaise Sauce

Dinner

THEMED PACKAGES

RIVERBANKS ZOO & GARDEN

OLD WORLD DELIGHT

Oriental Salad with Sesame Ginger Dressing
Medallion of Beef Tenderloin Infused with Asian Sauce
Sesame Ginger Encrusted Pork Loin
Vegetable Fried Rice
Stir Fried Vegetables

.....\$28.95 per person

GENERAL'S FEAST

Mixed Green Salad Served with Choice of 2 Dressings
Grilled Chicken Breast with Sun-Dried Tomato and Pesto
Grilled Sirloin Steak Prepared Medium and Topped with Bordelaise
Choice of Starch
Choice of Vegetable
Assorted Breads

.....\$29.95 per person

SOUTHERN HOSPITALITY

Southern Fried Chicken
Rosemary Rubbed Pork Loin Chops
Butter Whipped Mashed Potatoes with Cream Gravy
Southern Green Beans
Corn Bread Served with Whipped Butter

.....\$26.95 per person

TASTE OF MONTEGO BAY

Caribbean Spiked Fresh Fruit Salad
Sautéed Jerk Chicken Medallions
Rum Marinated Beef Tenderloin
Coconut Lime Rice
Fried Plantains Topped with Brown Sugar Rum Sauce

.....\$26.95 per person

VEGETABLE SELECTION

Sautéed Medley (*Squash, Zucchini and Roasted Red Peppers*)
Green Bean Amandine • Creamed Spinach made with Roasted Garlic

STARCH SELECTION

Roasted Garlic Mashed Potatoes • Roasted Red Potatoes • Au Gratin Potatoes • Wild Rice