



lunch
boxed

Lunch

lunch boxed

All selections include chips, whole fresh fruit, cheese, house-made cookie or brownie and beverage.

Roast Beef and Cheddar

Roast Beef and Cheddar, Red Onion Marmalade, Roma Tomatoes and Arugula on Rosemary Bread, Grilled Vegetable Salad

Roast Turkey

Roast Turkey, Red Leaf Lettuce, Vine Ripe Tomato, Bermuda Onion and Sun-Dried Cranberry Mayonnaise on Pumpernickel Bread

Cobb Salad

Spring Mix with Grilled Chicken, Egg, Bleu Cheese Crumbles and Tomatoes

local favorite(s)

Chicken Salad

Tarragon Chicken Salad, Vine Ripe Tomatoes, Red Leaf Lettuce, on a Fresh Croissant

*farm fresh sun ripened just picked
off the vine savory artisan farm
naturally delicious farm fresh sun
just picked local off the vine
artisan farm to table naturally
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lunch
buffet

Lunch



lunch buffet

cold buffet

Buffets serve a minimum of 50 guests. Prices listed are per person. All selections include rolls, butter, iced tea and freshly brewed tea, regular and decaffeinated coffee.

Deli Buffet

Selection of Deli Meats and Cheeses, Red Leaf Lettuce, Red Onion, Tomato, Pickles, Condiments, Bread and Rolls, German Potato Salad, Field Green Salad, Assorted Cookies and Brownies

Soup and Salad Buffet

Two House-Prepared Seasonal Soups, Baby Greens, Spinach, Romaine, Local Greens, Cucumber, Roasted Peppers, Tomatoes, Feta, Olives, Pine Nuts, Bacon, Ham, Turkey, Tuna, Cheddar, Cashews, Walnuts, Croutons, Balsamic, Ranch, Bleu Cheese, Assorted Cookies and Brownies

Pre-Made Sandwich Buffet

Smoked Turkey with Gouda and Cranberry Mustard, Roast Beef and Cheddar with Horseradish Aioli, Pit Roasted Ham and Gruyère with Mustard, Grilled Chicken BLT, Flaked Tuna with Capers and Olive Oil, Kettle Chips, Pasta Salad, Bean Salad and Whole Fresh Fruit

hot buffet

Buffets serve a minimum of 50 guests. Prices listed are per person. All selections include rolls, butter, iced tea and freshly brewed tea, regular and decaffeinated coffee.

Roast Chicken and Hanger Steak

Baby Greens with Crumbled Bleu Cheese, Pine Nuts, Grilled Seasonal Vegetables, White Balsamic Vinaigrette, Lemon Thyme-Roasted Chicken and Pan-Seared Hanger Steak, Fingerling Potatoes, Haricots Verts, Broccoli Rabe, Fresh Baked Cookies and Brownies

Pan-Seared Salmon and Roast Chicken

Baby Wedge with Oven-Dried Tomatoes, Bleu Cheese, Pancetta and Buttermilk Dressing, Pan-Seared Salmon and Roast Chicken, Horseradish Mashed Potatoes, Ratatouille, Cheese Cake and Seasonal Berries

New York Strip and Panko Halibut

Field Green Salad, Dry Rub New York Strip, Panko-Crusted Halibut, Four Cheese Macaroni, Sautéed Spinach, Roasted Tomatoes, Pound Cake with Yogurt and Seasonal Fruit, Assorted Seasonal Fruit Tarts

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*To best align with variability in sustainable seafood guidelines, substitutions to an approved comparable seafood choice may periodically occur. Our commitment to the highest culinary standards will be paramount in these decisions.

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Riverbanks Zoo and Garden
803.978.1067
www.riverbanks.org

lunch
entrée

Lunch



lunch entrée

entrée

All entrées come with assorted rolls with butter, iced tea and freshly brewed hot tea, regular and decaffeinated coffee. Salads and desserts are priced separately.

Grilled Chicken Breast

Grilled Chicken, Roasted Potatoes, Pearl Onion and Pea Hash with Herb Jus

Hanger Steak

Hanger Steak with Potato Wedges, Garlic-Wilted Spinach and Mushrooms

Black Pepper Prawns

Black Pepper Prawns on Braised White Beans with Tomato Relish

Pan-Seared Salmon

Pan-Seared Salmon, Horseradish Mashed Potato, Spinach and Roasted Tomato

Roasted Vegetable Lasagna

Seasonal Roasted Vegetables Baked with Pasta Sheets, Italian Cheeses and House-Prepared Sauce

cold entrée

All entrées come with assorted rolls with butter, iced tea and freshly brewed hot tea, regular and decaffeinated coffee. Desserts are priced separately.

Smoked Chicken Cobb

Smoked Chicken, Fresh Greens, Bacon, Egg, Avocado, Tomatoes and Cobb Dressing

Grilled Salmon

Grilled Salmon, Red and Yellow Beet Salad and Herbed Cous Cous

Chopped Steak Salad

Mixed Greens with Seasonal Vegetables and Marinated Skirt Steak

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Consultancy services provided by the Culinary Institute of America as an industry service to ARAMARK Sport and Entertainment.

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lunch
first course & dessert

Lunch

lunch

first course & dessert

first course

Seasonal Field Greens

Seasonal Field Greens with Prosciutto di Parma, Roasted Peppers, Olives and Sherry Vinaigrette

Roasted Asparagus Salad

Roasted Asparagus Salad with Caramelized Shallots, Shaved Asiago and Oven Roasted Tomatoes with Champagne Mustard Vinaigrette

Spinach Salad

Spinach Salad with Oranges, Shaved Parmesan, Candied Pecans and Shallot Vinaigrette

Traditional Waldorf Salad

Traditional Waldorf Salad with Apples, Walnuts, Celery and Grapes

dessert

Flourless Chocolate Cake

Panna Cotta with Macerated Berries

Grilled Pound Cake with Fresh Berries

Crème Brûlée with Whipped Cream and Fresh Berries

Apple Tart with Caramel and Crème Anglaise

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