

CATERING MENUS

# EVENING MENU



# APPETIZER RECEPTION

## DETAILS:

- Minimum of three selections required
- Minimum order of 50 pieces per item
- Food quantities must match final guest count
- Served on Eco-Friendly Compostable Tableware

## TRAY PASSED:

- Service for up to one hour
- Pricing is per piece

## STATIONED:

- Service for up to two hours or until quantities are consumed
- Pricing includes two pieces per person

## LAND

### BEEF WELLINGTON

Horseradish Aioli

PASSED | STATIONED

5 10

### CHICKEN SATAY

Thai Peanut Sauce

4 8

### CALABRIAN MEATBALLS

Tomato Chili Chutney | Whipped Ricotta

5 8

### PORK POT STICKERS

Sweet Chili Glaze

5 10

### PORK TOAST

Gunthrop Farms Pork Belly | Ginger | Brioche | Sweet Chili Chutney

4 8

### MINI SHEPARDS PIE

Ground Beef | Brown Butter | Whipped Potatoes | Chives

5 10

### CHICKEN AND WAFFLES

Crispy Cajun Chicken | Maple Mousse | Pickled Jalapeño | Waffle Cone

6 11

## GARDEN

### CHARRED TOMATO BRUSCHETTA

Balsamic Glaze | Whipped Ricotta | Basil | Crostini

PASSED | STATIONED

3 6

### VEGETABLE SPRING ROLL

Sweet Chili Sauce

4 8

### FALAFEL BITE

Whipped Feta Labneh | Mango Chutney | Cilantro

3 6

## SEA

All seafood is sustainably sourced.

### COCONUT SHRIMP

Lime-Horseradish Cocktail Sauce

PASSED | STATIONED

6 12

### SMOKED STEELHEAD TROUT

Cucumber | Dill Yogurt | Pickled Onion | Capers

5 10

### COBIA CEVICHE SHOOTER

Tropical Fruit | Citrus | Cilantro

5 10

### TUNA POKE

Pickled Ginger | Avocado Mousse | Lotus Root

6 12

### BLACKENED SHRIMP

Blackened Tiger Shrimp | Toasted Cornbread | Giardiniera Remoulade | Micro Cilantro

6 11

### CAVIAR

Sturgeon Caviar | Potato and Leek Blini | Crème Fraîche | Chive

6 12

### SMOKED HAMACHI TARTARE

Cold Smoked Hamachi | Cucumber | Radish | Pickled Serrano Chili | Crispy Sushi Rice

6 12

### CAPRESE SKEWER

Tomato | Fresh Mozzarella | Balsamic | Basil

PASSED | STATIONED

4 8

### HALLOUMI CORN DOGS

Marinated Halloumi | Classic Corn Dog Batter | Raspberry Mustard

3 6

### TSUKUNDAI

Pickled Nori | Corn Cake | Ginger Crema | Micro Cilantro

4 8

### VEGETABLE AND BRIE

Charred Seasonal Vegetables | Brie Cheese | Pomegranate Molasses

5 9



 Vegetarian  Vegan  Gluten-Free  Dairy-Free  Contains Nuts  Contains Sesame  Sustainable Seafood

Vegetarian options are available as protein substitutes upon request. Due to the seasonal nature of our sustainable practices, items and prices are subject to change. Prices are subject to a 21% service charge and sales tax.

# STATIONS

The perfect addition to your cocktail reception

## GARDEN

SELECT (2):

### CAPRESE

Heirloom Tomato | Fresh Mozzarella | Red Onion | Pesto | Balsamic

### GREEK PASTA

Cavatappi | Feta | Cucumber | Red Onion | Kalamata Olives | Balsamic Vinaigrette

### GRILLED ASPARAGUS

Frisée | Bacon | Roasted Mushroom | Roasted Garlic Aioli | Truffle Vinaigrette | Walnut Gremolata

### KALE AND BRUSSELS

Shredded Tuscan Kale | Shaved Brussels Sprouts | Sun Dried Tomatoes | Lemon | Red Onion | Crispy Garbanzo Beans | Roasted Garlic Caesar Dressing

## CHIPS & DIPS

Served with:

Pimento Cheese | Red Pepper Hummus | Salsa Fresca | Assorted Crackers | Tortilla Chips

**GUACAMOLE** +2

**SPINACH & ARTICHOKE** +2

## BOARDS

### CHARCUTERIE

Assorted Meats | Cheese | Nuts | Jams | Dried Fruit | Assorted Breads & Crostini

### HARVEST

Assorted Seasonal Raw | Roasted & Marinated Vegetables | Ranch-Dill Yogurt

### CHEESE

Assorted Imported & Domestic Cheese | Fresh Fruit | Assorted Crackers

### GRANDE

A Combination of the Charcuterie | Harvest | and Cheese Boards

### DETAILS:

- Service for up to two hours
- Requires a minimum of 50 guests
- Prices are per person

### INCLUDES:

- Eco-Friendly Compostable Tableware

## 18 SLIDER BAR

SELECT (2):

### CRISPY FALAFEL

Arugula | Curried Carrot-Cucumber Slaw | Roasted Garlic Aioli

### ANGUS BEEF

Caramelized Onions | Dill Pickle | Roasted Garlic Aioli | Smoked Cheddar | Brioche Roll

### PORK BELLY

Charred Pineapple | Shaved Red Onion | Cilantro Slaw | Achiote Aioli | Salsa Macha

## MAC N' CHEESE BAR

Served with:

Grilled Chicken | Crispy Bacon | Caramelized Onions | Green Onion | Roasted Broccoli | Shredded Cheese | Toasted Breadcrumbs

## 22

## CARVING BOARDS

21 Chef-attended, includes House Rolls and Butter  
Requires Chef Fee of \$225 per Chef, One Chef per 75 guests

### ROASTED PORK LOIN

9 Mustard Sauce | Apple-Cranberry Chutney

### GRILLED WAGYU TRI-TIP

38 Horseradish Sauce | Rustic Chimichurri

### 12 SLOW ROASTED PRIME RIB

Horseradish Sauce | Caramelized Onion Jam

### WHOLE ROASTED

22 STEELHEAD FILLET

Dill Yogurt Sauce | Fennel-Caper Relish

### HERB ROASTED TURKEY BREAST

22 Cranberry Relish | Creamy Dijon



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# DINNER BUFFETS

## DETAILS:

- Service for up to two hours
- Requires a minimum of 50 guests
- Prices are per person

## INCLUDES:

- Iced Water
- Iced Tea
- Eco-Friendly Compostable Tableware (please inquire for china upgrade pricing)

## OPTION ONE

60

(1) SALAD | (2) ACCOMPANIMENTS  
(1) ENTRÉE | (1) MINI DESSERT

## OPTION TWO

75

(1) SALAD | (2) ACCOMPANIMENTS  
(2) ENTRÉES | (2) MINI DESSERTS

## SALADS

### CHOPPED

Mixed Greens | Charred Pepper | Cucumber | Pickled Red Onion | Tomato | Smoked Cheddar | Buttermilk Ranch Dressing

### CLASSIC CAESAR

Baby Gem Lettuce | Garlic Croutons | Tomatoes | Shaved Parmesan | Caesar Dressing

### QUINOA

Arugula | Toasted Almonds | Crumbled Chèvre | Dried Cherries | Honey Vinaigrette

### BABY WEDGE

Little Gem Lettuce | Gunthorp Farms Bacon Lardons | Heirloom Cherry Tomatoes | Blue Cheese | Buttermilk Ranch

### KALE AND BRUSSELS

Shredded Tuscan Kale | Shaved Brussels Sprouts | Sun Dried Tomatoes | Lemon | Red Onion | Crispy Garbanzo Beans | Roasted Garlic Caesar Dressing

## ENTRÉES

### BRAISED BEEF SHORT RIBS

Red Wine Demi

### HERB SEARED SALMON

Lemon-Caper Sauce

### SEARED CHICKEN BREAST

Honey-Herb Citrus Cream Sauce

### PORK LOIN

Sherry Vinegar Chimichurri

### CHARRED SIRLOIN

Rustic Mojo Sauce

### MISO SABLE

Miso Roasted Black Cod | Wild Mushrooms

### GNOCCHI

Seasonal Vegetables | White Wine Tomato Sauce

### VEGAN SCALLOPS

Trumpet Mushrooms | Garlic Sauce

## ACCOMPANIMENTS

### ROASTED FINGERLING POTATOES

### CREAMY MASHED POTATOES

### SWEET POTATO HASH

### QUINOA

### RICE PILAF

### GARLIC GREEN BEANS

### ROASTED BRUSSEL SPROUTS

### CHARRED BABY CARROTS

### SEASONAL ROASTED VEGETABLES

### ROASTED SEASONAL SQUASH

## MINI DESSERTS

### STRAWBERRY SHORTCAKE

Sponge Cake | Whipped Cream

### FLOURLESS CHOCOLATE CAKE

Mixed Berry Coulis | Whipped Topping

### ASSORTED MINI CHEESECAKE

Caramel Sauce | Pecan Crumble

### HAZELNUT CRUNCH

Cinnamon Chocolate Sauce | Hazelnut Semifreddo

### TRES LECHES

Macerated Berries | Toasted Coconut



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# PLATED DINNER

## DETAILS:

- Requires a minimum of 50 guests
- Prices are per person

## INCLUDES:

- Bread & Butter
- Iced Water
- Coffee & Hot Tea

## THREE-COURSE DINNER 85

(1) SALAD | (1) PRE-SELECTED ENTRÉE | (1) DESSERT

### SALADS

#### SELECT (1):

#### CLASSIC CAESAR SALAD

Baby Gem Lettuce | Croutons | Sundried Tomatoes | Shaved Parmesan | Caesar Dressing

#### HARVEST SALAD

Mixed Greens | Tomatoes | Cucumber | Pickled Onion | Lemon-Poppy Vinaigrette

#### WEDGE

Iceberg | Applewood Bacon | Chopped Egg | Marinated Tomato | Blue Cheese Crumble | Ranch Vinaigrette

#### ORCHARD SALAD

Arcadian Greens | Pickled Apples | Roasted Shallots | Aged Cheddar | Whole Grain Mustard Vinaigrette

#### BIBB STACK

Bibb Lettuce | Roasted Cherry Tomatoes | Shaved Radish | Crispy Onions | Grated Pecorino | Charred Shallot Vinaigrette

#### CAPRESE STACK

Heirloom Tomatoes | Fresh Mozzarella | Baby Arugula | Basil-Pine Nut Gremolata | Charred Herb Vinaigrette

### ENTREES

#### SELECT (1):

#### PAN ROASTED SALMON

Lemon Roasted Asparagus | Saffron Faro Risotto | Preserved Lemon-Caper Sauce

#### MISO SABLE

Miso Roasted Black Cod | Wild Mushrooms | Lemon Risotto | Shaved Bok Choy

#### BRAISED BEEF SHORT RIBS

Roasted Carrots | Buttermilk Whipped Potatoes | Port Wine Demi

#### SEARED SIRLOIN STEAK

Grilled Broccolini | Brown Butter Whipped Potatoes | Roasted Romanesco Sauce

#### GARLIC-HERB ROASTED BEEF TENDERLOIN

+10

Charred Asparagus | Roasted Garlic Mashed Potatoes | Cabernet Demi

#### CIDER BRINED PORK CHOP

Roasted Cauliflower Purée | Sweet Potato Hash | Apple Pecan Chutney

#### HERB-CRUSTED CHICKEN BREAST

Roasted Root Vegetables | Parsnip Purée | Lemon Butter Sauce

#### EGGPLANT PARMESAN

Crispy Eggplant | Whipped Ricotta | Watercress | Charred Red Pepper Coulis

#### GNOCCHI

Seasonal Vegetables | White Wine Tomato Sauce

### DESSERT

#### SELECT (1):

#### S'MORES TART

Burnt Meringue | Chocolate Ganache

#### VANILLA CHEESECAKE

Mixed Berry Coulis | Seasonal Berries | Whipped Cream

#### FLOURLESS CHOCOLATE TORTE

Raspberry Sauce | Whipped Cream | Raspberries

#### KEY LIME TART

Graham Cracker | Raspberry Coulis



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# BAR SERVICES

## STANDARD AND PREMIUM SPIRITS INCLUDE:

Bourbon | Gin | Rum | Scotch | Tequila | Vodka | Whiskey

## HOSTED BAR

Bar services and drinks are paid in advance by host. All packages are based on a minimum of two (2) hours of service.

### BEER & WINE BAR **25/PERSON**

**3-HOUR BAR: 29/PERSON | 4-HOUR BAR: 33/PERSON**

Assorted Domestic and Craft Beers | Standard Red and White Wines

### STANDARD BAR **32/PERSON**

**3-HOUR BAR: 38/PERSON | 4-HOUR BAR: 44/PERSON**

Assorted Domestic and Craft Beers | Standard Red and White Wines | Standard Spirits | Basic Mixers and Assorted Coke Products | Ice Water and Sparkling Water

### PREMIUM BAR **38/PERSON**

**3-HOUR BAR: 46/PERSON | 4-HOUR BAR: 54/PERSON**

Assorted Domestic and Craft Beers | Premium Red and White Wines | Premium Spirits | Basic Mixers and Assorted Coke Products | Ice Water and Sparkling Water

## FOR THE TABLE AND BY THE BOTTLE

### WINE BOTTLES FOR THE TABLE

|                               |    |
|-------------------------------|----|
| Standard (White or Red) ..... | 35 |
| Premium (White or Red) .....  | 60 |

### CHAMPAGE BY THE BOTTLE

|            |     |
|------------|-----|
| Brut ..... | 100 |
| Rosé ..... | 120 |

## ALL BAR SERVICES INCLUDE:

- Eco-Friendly Compostable Tableware  
*(unless guest has rented glassware)*

## CONSUMPTION BAR

Consumption bar is settled post-event within 48 hours of your event with the credit card on file. Requires a minimum spend of \$500 per bar. Bartender required.

## CARD-ONLY BAR

Guests purchase their own beverages. Requires a minimum spend of \$500 per bar. Bartender required. Prices include sales tax.

## NON-HOSTED BAR PRICING

### STANDARD

|                            |      |
|----------------------------|------|
| Domestic Beer .....        | 9    |
| Craft/Import Beer .....    | 10   |
| Wine .....                 | 10   |
| Liquor .....               | 12   |
| Dasani Bottled Water ..... | 6.50 |
| Coke Products .....        | 6    |

### PREMIUM

|                            |      |
|----------------------------|------|
| Domestic Beer .....        | 11   |
| Craft/Import Beer .....    | 12   |
| Wine .....                 | 12   |
| Liquor .....               | 15   |
| Dasani Bottled Water ..... | 6.50 |
| Coke Products .....        | 7    |

## WELCOME DRINK

Waiting for guests upon arrival

Sparkling Wine 7/Person | Specialty Cocktail 10/Person



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# QUESTIONS?

Contact our Catered Events Team at  
[catered.events@brookfieldzoo.org](mailto:catered.events@brookfieldzoo.org)  
or call us at 708.688.8355



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