

CATERING *Menus*



ELMWOOD PARK ZOO'S PREMIERE CATERING SERVICE

SAFARI STARTERS

HANDCRAFTED PASSED HORS D'OEUVRES

Sweet and Sour Meatballs

Delectable bite-sized meatballs coated and simmered in our chef's signature sweet and sour recipe

Reuben's Wedges

Pastrami, sauerkraut, and Swiss cheese on fresh pumpernickel bread, grilled to perfection and cut into easy to handle wedges

Petite Crab Cakes

Bite-sized cakes of crab meat, lightly breaded and seasoned, served with cocktail sauce

Franks in a Blanket

Petite franks wrapped in a pastry dough, served with spicy mustard dipping sauce

Olive Stuffed Italian Meatballs

Seasoned turkey meatballs stuffed with a Spanish olive and a clove of garlic

Sesame Chicken

Chicken breast bites toasted in honey and dashed with roasted sesame seeds

Philly Cheesesteak Egg Rolls

Shredded beef and cheese lightly fried in an egg roll casing and served with spicy sriracha catsup

Puffed Short Rib Mac & Cheese Bites

The ultimate comfort food... short ribs and mac & cheese in a puffed pastry

Hawaiian Chicken Kabob

Chicken breast, pineapple, and peppers brushed with a Polynesian sauce and grilled

Raspberry Brie Filo

Light and flaky filo dough filled with a creamy raspberry Brie mixture

Vegetable Spring Rolls

Assorted veggies wrapped in a thin pastry and lightly fried, served with Asian dipping sauce

Mac & Cheese Bites

Macaroni and assorted cheeses balled and dipped in a light breading, then lightly fried

Chicken Satay with a Thai Peanut Sauce

Skewered tenderloins of chicken seasoned and cooked to perfection. Served with a spicy Thai peanut dipping sauce

Sausage Stuffed Mushrooms

Locally grown mushrooms, stuffed with a concoction of hot Italian sausage, light breading, and Italian seasonings

Applewood Bacon Wrapped Scallops

Sea scallops wrapped in Applewood-smoked bacon then tossed in a Jack Daniels and sesame seed reduction

SELECT SAFARI STARTERS

HANDCRAFTED PASSED HORS D'OEUVRES

Shrimp Bruschetta**

Shrimp join tomato, garlic, and parsley to create a flavorful topping for crostini

Lollipop Lamb Chops**

Seasoned with rosemary and thyme and baked ever so lightly

Crab Imperial Stuffed Mushrooms

Local white mushroom caps filled with an elegant Crab Imperial

Petite Beef Wellington

Beef tenderloin, baby bella mushrooms, and sweet onions seasoned and wrapped in a puffed pastry

Coconut Shrimp

Covered and cooked in a coconut and panko breadcrumb mixture, then served with an orange dipping sauce

Prosciutto Wrapped Asparagus

Asparagus wrapped in Prosciutto, smothered in provolone, drizzled with extra-virgin olive oil, & roasted to perfection

Please note: There is a 6% sales tax and 20% service charge on all menus. A minimum headcount is due upon booking, and a 20% booking fee is required at time of booking based on minimum headcount.

SUSTENANCE STATIONS

STATIONARY HORS D'OEUVRES DISPLAYS AND STATIONS

A LA CARTE PRICING

Fruit and Cheese Display

Strawberries, pineapple, cantaloupe, honeydew, and red seedless grapes, along with an assortment of cubed cheeses

The Hoagie Display

An assortment of Italian, ham, and turkey hoagie slices accompanied by an assortment of fixin's

Crudités

Young carrots, trimmed and peeled, cucumbers, broccoli, cauliflower, celery, fennel, bell peppers, cherry tomatoes, and sauce for dipping

South of the Border

Warm tortilla chips and an assortment of dipping sauces to include pico de gallo, corn and black bean salsa, hot salsa, guacamole, and salsa con queso

Mediterranean

Assortment of Portobello mushrooms, roasted peppers, zucchini, and squash. Served with garlic hummus and flatbread wedges

SELECT SUSTENANCE STATIONS

STATIONARY HORS D'OEUVRES DISPLAYS AND STATIONS

A LA CARTE PRICING

Italian Antipasto

Artichoke hearts, marinated tomatoes, roasted red peppers, thinly sliced Genoa salami and shaved prosciutto

Domestic and Imported Cheese Board

A variety of cheese wedges served with assorted crackers and crostini, finished with fruit and nut compote for pairing

Shrimp Cocktail

Peeled, chilled shrimp served on a tray of ice, accompanied by lemon wedges and cocktail sauce

Bruschetta Bar

Served with an assortment of French and Italian crostini

- Italian bruschetta with shaved Parmesan
 - Shrimp bruschetta
 - Balsamic chicken bruschetta
- Pesto/arugula/caramelized onions/sautéed mushrooms/olive oil/roasted garlic cloves



GRASSLANDS EXCURSION

SAVORY SAFARI SALADS

Caesar Salad

Romaine lettuce tossed with toasted croûtons, shaved Parmesan cheese and Caesar dressing

Italian Salad

Romaine lettuce, plum tomatoes, red onions, black olives, pepperoni, mozzarella, pepperoncini peppers served with golden Italian dressing

Seasonal Salad

Our chef's choice of seasonal salad
Subject to change upon chef's choice.

SELECT GRASSLANDS EXCURSION

SAVORY SAFARI SALAD BAR

Savory Safari Salad Bar with Toppings

Create your own salad sensation!

- Assorted lettuce mix and baby spinach
 - Plum tomatoes
 - Red onions
 - Black olives
 - Cucumbers
 - Carrot slivers
 - Peppers
 - Croûtons
- Assorted seasonal accompaniments
 - Assortment of salad dressings

Choose two meats:

- Grilled chicken
- Crispy chicken
- Chicken salad
 - Tuna salad
- Grilled salmon

SAVORY SUPPERS

A LA CARTE PRICING

Italian Chicken Cutlets

Chicken cutlets, breaded and baked with roasted garlic cloves

Chicken Marsala

Chicken breasts baked in a rich mushroom and Marsala wine sauce

Oven Roasted Rosemary Chicken

Onion and rosemary combine in harmony with this baked chicken classic

Chicken Piccata

This Italian classic combines lightly floured chicken in a light sauce made with lemon, butter, and capers

Slow-Roasted Angus Beef

Tender slices of roast beef served in a simmering au jus

Braised Pork Shoulder Roast

Pan seared then slow cooked in chef's signature seasonings

Chicken Parmesan

Breaded chicken cutlets lightly breaded and baked in a marinara sauce, then topped with mozzarella cheese

Smoked Brisket

Moist and tender after being smoked for hours. Sliced or chopped and lightly coated with our special brisket BBQ sauce that rivals anything you'd find in Texas!

Honey Glazed Ham

Sweet and juicy cured ham with a honey glaze

Eggplant Parmesan

Fresh sliced eggplant, lightly breaded and fried, then coated in marinara sauce and topped off with mozzarella cheese

Roasted Turkey

Juicy white meat turkey sliced and served with delicious turkey gravy

Center Cut Stuffed Pork Loin

Boneless center cut pork loin, stuffed with chef's special stuffing and baked until moist and tender

SELECT SAVORY SUPPERS

A LA CARTE PRICING

Pistachio Encrusted Salmon

Fresh salmon, coated with a wonderful crushed pistachio mixture and baked

Stuffed Flounder

Fresh, hand trimmed flounder, stuffed with a fabulous blue crab recipe and baked to perfection

Crab Cakes

Crab meat, light breading, and chef's special assortment of seasonings broiled and served as a patty

Prime Rib

Queen cuts of prime rib cooked to a medium pink in the middle, tender and juicy

SPAGHETTI ON THE SERENGETI

OUR CHEF'S SELECTION OF PASTA DISHES

Vegetable Lasagna

Fresh veggies and a ricotta/ mozzarella cheese mixture layered between tender lasagna noodles and topped with a bread crumbs

Penne in Vodka Cream Sauce

Al dente penne pasta tossed in a lightly spiced sauce of tomatoes, vodka, and heavy cream

Rigatoni Bolognese

Al dente rigatoni tossed in a tangy, Italian meat sauce. Served with fresh Parmesan cheese

Three Cheese Baked Ziti

Al dente ziti tossed with mozzarella, Parmesan, and ricotta cheeses, combined with a tangy tomato sauce

Gnocchi with Vodka Cream Sauce

Bite-sized Italian "dumplings" served with a lightly spiced sauce of tomatoes, vodka, and heavy cream

Gourmet Mac & Cheese with Stewed Tomatoes

Macaroni baked in a savory cheese sauce and served with stewed tomatoes

SELECT SPAGHETTI ON THE SERENGETI

OUR CHEF'S SELECTION OF PASTA DISHES

Lobster Ravioli with a Vanilla Butter Sauce

Lobster filled pasta pockets cooked to al dente and served with a buttery sauce

SUPPER SIDEKICKS

CHOSEN SEASONALLY. OFFERED BASED ON FRESHNESS AND AVAILABILITY

Whole Green Beans

Fresh whole green beans tossed in extra-virgin olive oil, roasted garlic, and cherry tomatoes

Roasted Seasonable Vegetables

A delicious selection of vegetables roasted and perfect for any time of the year

Glazed Carrots

Fresh baby carrots cooked in a lovely sweet glaze

Baked Red Bliss Potatoes

Red bliss potatoes, quartered and baked with butter and rosemary

Wild Rice Pilaf

Wild rice seasoned and cooked until fluffy

Twice Baked Potatoes

Fresh Idaho potatoes mashed with cheddar cheese, bacon bits, and chives. Baked until lightly golden

Garlic Mashed Potatoes

Creamy mashed potatoes seasoned to perfection with butter and garlic

ACTION-PACKED EXPEDITIONS

ADD AN INTERACTIVE ELEMENT!

Lots-a-Pasta

Live action pasta chef with:

- Penne, bow tie, and fettuccine
- Roasted garlic, wild mushrooms, bacon, fresh basil, grilled chicken, Italian sausage, and roasted tomato
- Parmesan, mozzarella, and feta
- Alfredo, pesto, roasted tomato, and garlic sauces

Sliders and Sammiches Bar

Includes an attendant and all of the following options:

- BBQ Pork
- Angus beef
- Chicken, avocado, and bacon

Potato Mash Up

Includes an attendant and all of the following options:

- Golden and sweet potato mash
- Cheddar cheese, bacon, sour cream, scallions, brown sugar, and butter
- Served in a stemless martini glass

CHEF CARVING STATIONS

SEE THE ACTION LIVE AS YOUR FOOD IS CARVED RIGHT IN FRONT OF YOU!

CARVING STATIONS REQUIRE AN ATTENDANT FEE, AND YOUR CHOICE OF MEAT AT THE LISTED PRICE PER PERSON

Beef Tenderloin

Angus Roast Top Round

Prime Rib

Roasted Turkey

Center Cut Pork Loin

Honey Glazed Ham

BREAKFAST MENU

AVAILABLE FOR EVENTS HOSTED BEFORE 11AM

CONTINENTAL BREAKFAST

- Freshly baked assortment of muffins, Danishes, and bagels served with butter, Philadelphia cream cheese, and preserves
 - Fresh seasonal fruit platter
 - Chilled orange juice
- Freshly brewed regular and decaf coffee, and hot tea assortment

EARLY BIRD HOT BREAKFAST

- Hot buffet including scrambled eggs, sausage, bacon, and roasted breakfast potatoes
 - Your choice of two: French toast, waffles, or pancakes
 - Fresh seasonal fruit platter
 - Assortment of mini danishes
 - Chilled orange juice
- Freshly brewed regular and decaf coffee, and hot tea assortment

OMELET BAR

- A made-to-order omelet bar includes omelet chef, eggs, assortment of cheeses, mushrooms, peppers, tomatoes, onions, and breakfast meats

WAFFLE BAR

- Fresh-made waffle station including an assistant to make your waffles and an assortment of fruit toppings, whipped cream, and syrups

BRUNCH & MIDDAY MENU

AVAILABLE FOR EVENTS BEGINNING BEFORE NOON

BRUNCH BUFFET

- Scrambled eggs
- Sausage OR bacon
- Waffles with maple syrup
- Roasted Red Bliss potatoes
- Spiral cut ham with maple brown sugar glaze
- Macaroni and cheese
 - Fruit salad
 - Omelet bar
- Freshly brewed regular and decaf coffee
 - Hot tea assortment
 - Chilled orange juice

MIDDAY MENU

- Salad bar
- Assorted wraps: turkey, ham, buffalo chicken
- Croissant sandwiches: tuna salad, chicken salad, egg salad
- Grilled chicken
- Grilled salmon
- Dinner rolls
 - Water
- Lemonade
- Iced Tea

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COOKOUT MENU

AVAILABLE FOR DAY TIME OUTDOOR EVENTS. DISPOSABLE TABLEWARE.

Select 3 of the Following:

- BBQ beef or Hot roast beef
 - Meatballs & Sausage
- Baked ziti or Stuffed shells
- Sausage with peppers and onions
 - BBQ or Grilled chicken

Cold Meat and Cheese Tray

- Sliced ham
- Turkey breast
- American cheese & Swiss cheese
 - Pickles and tomatoes
 - Hot & sweet peppers

Sides

- Potato salad
- Macaroni salad
- Fresh rolls

Beverages

- Soft drinks
- Water

GRILLSIDE MENU

AVAILABLE FOR DAY TIME OUTDOOR EVENTS. DISPOSABLE TABLEWARE.

From the Grill

- Hamburgers & Cheeseburgers
 - Hot Dogs
 - BBQ Chicken
- Sausage and peppers

Sides

- Corn on the Cob
 - Baked beans
- Macaroni salad
- Potato salad
- Roasted sweet peppers
- Fresh rolls

Beverages

- Soft drinks
- Water



LUNCH MENU PARTY TRAYS

TRAYS SERVE UP TO 24 PEOPLE. AVAILABLE FOR BIRTHDAY PACKAGE PARTIES ONLY.

**Assorted Hoagie Tray:
Italian, Turkey, Cheese**

**Grilled Cheese Quarters
and French Fries**

**Chicken Nuggets
and French Fries**

Vegetable Tray

**Hot Dogs and
French Fries**

**Soft Pretzel
Tray**

**Assorted Wraps Tray:
Turkey, Ham, Buffalo Chicken**