

SAVORY SAFARI

WEDDING MENU

AT ELMWOOD PARK ZOO



ELMWOOD PARK
ZOO

WEDDING MENU

AT ELMWOOD PARK ZOO



SAFARI STARTERS -ADD \$3.00 PP

- Sweet and Sour Meatballs – bite sized meatballs in chef’s signature sweet and sour sauce
- Franks in a Blanket – served with spicy mustard dipping sauce
- Philly Cheesesteak Eggrolls – served with spicy sriracha ketchup
- Chicken Satay Skewer – served with spicy thai peanut dipping sauce
- Olive Stuffed Italian Meatballs – seasoned turkey meatballs stuffed with Spanish olive and garlic
- Vegetable Spring Rolls – served with Asian dipping sauce
- Petite Crab Cakes – lightly breaded and seasoned, served with cocktail sauce
- Sesame Chicken – toasted in honey and dashed with roasted sesame seeds
- Mac and Cheese Bites – dipped in light breading and lightly fried
- Bacon Wrapped Scallops – sea scallops wrapped in applewood smoked bacon with Jack Daniels sauce
- Caprese Salad Skewer – tomato, basil and mozzarella
- Spicy Cauliflower Bites – roasted cauliflower florets drizzled with sriracha
- Toasted Ravioli – with a blend of 4 cheeses
- Jalapeño Poppers – breaded and battered jalapeños hand stuffed with cream cheese

PREMIUM SAFARI STARTERS -UPGRADE \$3.00 PP ADD \$5.00 PP

- Petite Beef Wellington – beef tenderloin wrapped in puff pastry
- Coconut Shrimp – served with orange dipping sauce
- Crab Imperial Stuffed Mushrooms – white mushroom caps filled with elegant crab imperial
- Prosciutto Wrapped Asparagus – smothered in provolone and roasted to perfection
- Vegetable Skewers – marinated and roasted vegetables with a balsamic glaze
- Hawaiian Chicken Kabob – grilled chicken, pineapple and peppers brushed with Polynesian sauce

PREMIUM PLUS SAFARI STARTERS -UPGRADE \$5.00 PP ADD \$7.00 PP

- Shrimp Bruschetta – shrimp, tomato, garlic and parsley atop a crostini
- Lollipop Lamb Chops – seasoned with rosemary and thyme

SAFARI STATIONS -ADD \$5.00 PP

- Fruit and Cheese Display – assorted cheeses and fruits
- Crudites – assorted vegetables and sauce
- South of the Border – warm tortilla chips and assortment of dipping sauces and salsas
- Mediterranean – portobello mushrooms, roasted peppers and squash with garlic hummus and pita

PREMIUM SAFARI STATIONS -UPGRADE \$3.00 PP ADD \$7.00 PP

- Domestic and Imported Cheese Board – variety of cheeses served with fruit and nut compoteltalian
- Antipasto – artichoke hearts, tomatoes, red peppers, italian meats
- Bruschetta Bar – shrimp and balsamic Italian chicken with assorted crostini and sauces
- Potato Mash Up Bar – regular and sweet mashed potatoes with assorted toppings
- Mac & Cheese Bar – two pastas and sauces with assorted toppings

GRASSLAND EXCURSION SALADS

- Seasonal Salad – chef’s choice
- Caesar Salad – romaine lettuce, croutons, parmesan cheese and Caesar dressing
- Italian Salad – romaine lettuce, tomatoes, onion, black olives with golden Italian dressing



WEDDING MENU CONT.

AT ELMWOOD PARK ZOO



SAFARI ENTREES –ADD \$8.00 PP

- Italian Chicken Cutlets – breaded and baked with roasted garlic cloves
- Chicken Marsala – chicken breasts baked in rich mushroom and Marsala wine sauce
- Oven Roasted Rosemary Chicken – onion and rosemary combine with bone-in chicken in this classic dish
- Chicken Piccata – 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 cutlets baked in marinara sauce then topped with mozzarella cheese
- Smoked Brisket – smoked for hours and sliced or chopped with light coating of our special brisket BBQ sauce
- Honey Glazed Ham – sweet and juicy cured ham with a honey glaze
- Eggplant Parmesan – eggplant, lightly breaded and fried, coated in marinara and topped with mozzarella
- 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
- Chicken Saltimbocca – roasted chicken breast topped with prosciutto and mozzarella in a white wine sauce
- Baked Cod - filet of cod baked with lemon and butter

PREMIUM SAFARI ENTREES –UPGRADE \$4.00 PP ADD \$8.00 PP

- Pistachio Encrusted Salmon – fresh salmon, coated with crushed pistachio mixture and baked
- Crab Cakes – crab meat, light breading and chef’s special assortment of seasonings broiled in a patty
- Stuffed Flounder - stuffed with a blue crab recipe and baked to perfection

PREMIUM CARVING STATION –UPGRADE \$4.00 PP ADD \$8.00 PP

- Honey Glazed Ham – Angus Roast Top Round – Center Cut Pork Loin

PREMIUM PLUS CARVING STATION –UPGRADE \$5.00 PP ADD \$10.00 PP

- Prime Rib - Roast Turkey

PREMIUM PLUS PLUS CARVING STATION –UPGRADE \$9.00 PP ADD \$15.00 PP

- Beef Tenderloin

SAFARI PASTAS –ADD \$6.00 PP

- Vegetable Lasagna – fresh veggies and a ricotta/mozzarella mixture
- Three Cheese Baked Ziti – tossed with mozzarella, parmesan and ricotta cheese with tangy tomato sauce
- Penne in Vodka Cream Sauce – tossed in a lightly spiced sauce of tomatoes, vodka and heavy cream
- Gnocchi with Vodka Cream Sauce – bite sized Italian “dumplings” in vodka sauce
- Rigatoni Bolognese – tossed in a tangy, Italian meat sauce served with fresh parmesan
- Gourmet Mac and Cheese – served with stewed tomatoes
- Penne Pesto – tossed in a creamy pesto sauce with sun dried tomatoes
- Tortellini Alfredo – tossed in a cheesy Alfredo sauce

SAFARI SIDE DISHES –ADD \$3.00 PP

- Whole Green Beans – tossed in extra-virgin olive oil, roasted garlic and cherry tomatoes
- Baked Red Bliss Potatoes – baked with butter and rosemary
- Roasted Seasonal Vegetables – roasted and spiced based on the season’s best vegetables
- Glazed Carrots – fresh baby carrots cooked in a sweet glaze
- Wild Rice Pilaf – seasoned wild rice
- Garlic Mashed Potatoes – seasoned to perfection with butter and garlic
- Asparagus Risotto – creamy risotto with chopped asparagus
- Brussel Sprouts – roasted with cranberries and pistachios
- Diced Sweet Potatoes – baked with diced apples and cinnamon



DESSERT MENU

AT ELMWOOD PARK ZOO



CUSTOM WEDDING CAKE

A custom wedding cake from Bredenbeck's Bakery, a Philadelphia tradition since 1889, included in all wedding packages

Any of our dessert packages below can be added for \$8 per person

Our Grand Safari package includes one choice from the list below

SUGAR SAFARI SWEET TABLE- CHOICE OF 6

- | | | |
|---------------------|----------------------|----------------------------------|
| Cannoli | Cream Puffs | Custom Chocolate Covered Oreos |
| Brownies | Pecan Bars | Chocolate Covered Strawberries |
| Chocolate Mint Bars | Blondies | Chocolate Coconut Brownies |
| Mini Cheesecakes | Peanut Butter Bars | Chocolate Peanut Butter Blondies |
| Mini Cupcakes | S'mores Caramel Cups | Strawberry Cheesecake Blondies |
| Carrot Cakes | Lemon Bars | Cookies & Cream Blondies |

SHOT GLASS DESSERTS- CHOICE OF 4

- | | | |
|----------------------------|-------------------------|--------------------------------------|
| Champagne | Strawberry Shortcake | Coconut Chocolate Caramel Cheesecake |
| White Chocolate Peppermint | Key Lime | S'mores |
| Vanilla Caramel | Banana Cream | Apple Pie |
| Chocolate Raspberry | Oreo | Tiramisu |
| Chocolate Caramel | Chocolate Peanut Butter | |

BUNDTINIS- CHOICE OF 3

- | | |
|----------------|------------|
| Chocolate | Red Velvet |
| Chocolate Chip | Vanilla |
| Lemon | |

PETRUCCI'S ICE CREAM CART

Choice of 3 flavors & up to 9 assorted toppings

PREMIUM OPEN BAR- INCLUDED IN ALL WEDDING PACKAGES

Premium open bar and champagne toast included in all wedding packages

PREMIUM LIQUORS

- | | |
|---------------------------|------------------------|
| Tito's Vodka | Jim Beam Bourbon |
| Bacardi White Rum | Seagram's 7 Whiskey |
| Captain Morgan Spiced Rum | Parrot Bay Coconut Rum |
| Sauza Silver Tequila | Tanqueray Gin |
| Dewar's Scotch | |

WINE

- Cabernet Sauvignon
- Pinot Grigio
- Pink Moscato

BEER

- Miller Lite
- Yuengling
- Corona

*Signature drinks and custom bar requests are available at additional cost

