

# 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
- 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 a honey Jack Daniels reduction
- Caprese Salad Skewer – tomato, basil and mozzarella drizzled with balsamic glaze
- 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
- Petite Crab Cakes – lightly breaded and seasoned, served with cocktail sauce
- Crab Imperial Stuffed Mushrooms – white mushroom caps filled with elegant crab imperial
- Capicola 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 compote
- Antipasto – artichoke hearts, tomatoes, red peppers, italian meats, olives, mushrooms and cheeses
- Bruschetta Bar – plain, shrimp and balsamic Italian chicken with assorted crostini
- 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 House Salad – chef’s choice



# WEDDING MENU CONT.

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## 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
- 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 spinach 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 crab and spinach recipe and baked to perfection

## PREMIUM CARVING STATION –UPGRADE \$6.00 PP ADD \$10.00 PP

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

## PREMIUM PLUS CARVING STATION –UPGRADE \$7.00 PP ADD \$12.00 PP

- Prime Rib - Roast Turkey

## PREMIUM PLUS PLUS CARVING STATION –UPGRADE \$13.00 PP ADD \$17.00 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 Blush Cream Sauce – tossed in a lightly spiced sauce of tomatoes, vodka and heavy cream
- Gnocchi with Blush 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 – shells in white sauce served with stewed tomatoes
- Penne Pesto – tossed in a 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 diced tomatoes
- Baked Red Bliss Potatoes – baked with butter and rosemary
- Roasted Seasonal Vegetables – roasted and spiced broccoli, cauliflower and carrots
- Glazed Carrots – fresh 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 in oil

