

**TASTE of the WILD**  
REID PARK ZOO CATERING

## COLD HORS D'OEUVRE SUGGESTIONS

Prices are per guest. Please select a minimum of 3 hors d'oeuvres when also serving dinner. Please select a minimum of 4 hors d'oeuvres when not serving dinner.

### **Domestic Cheese Board (\$2.25)**

variety of domestic cheeses served with assorted crackers, and garnished with fresh grape

### **Imported Cheese Board (\$2.95)**

Dill Havarti, smoked gouda, and assorted brie served with water crackers

### **Assorted Chips and Dips (\$2.25)**

Rainbow corn tortilla chips served with onion dip, guacamole, and fresh salsa

### **Mediterranean Chips & Dip (\$3.25)**

toasted and fresh pita points served with garlic hummus and roasted red pepper dip

### **Fresh Vegetable Crudités (\$2.25)**

seasonal fresh veggies, served with an herbed dip

### **Crabmeat Remoulade (\$3.95)**

Crab in a spicy remoulade salsa, served with blue and yellow corn chips

### **Fresh Fruit Display (\$3.95)**

seasonal selections, served with yogurt dip

### **Island Style Shrimp Cocktail (\$6.95)**

Served in pineapple boats, presented two ways grilled, drenched in tequila and lime or tropical spiced with sweet rum and coconut

### **Savory Stuffed Profiterols (\$3.75)**

Delicate pastry shells filled with your choice boursin cheese, smoked salmon mousse or sun dried cherry and cognac cream

### **Curried Chicken Puffs (\$3.95)**

puffed pastry filled with curried chicken salad

### **Spicy Ahi Tuna Rolls (\$3.75)**

served with wasabi-aioli sauce

### **Greek Display (\$3.50)**

selection of vine ripe tomatoes, feta cheese, kalamata olives, cucumbers and bell peppers served with pita wedges

### **Skewers of Fresh Mozzarella & Cherry Tomatoes (\$3.95)**

Marinated in extra virgin olive oil and balsamic vinaigrette

### **Three Cheese Tartlette (\$3.95)**

Spiral of three cheeses and a hint of brown sugar served in a phyllo cup

### **Prosciutto Pinwheels (\$3.75)**

Italian ham rolled in a puff pastry, brushed with butter, and baked to a golden finish

### **Potato Barrels (\$4.25)**

baby new potatoes filled with smoked salmon

### **Assorted Arranged Sushi (\$5.95)**

exotic assortment of sushi, presented on ceramic tiles with wasabi and soy

### **Chef's Selection, Elegant Canapé (\$3.50)**

Large selection of decorative canapés served butler passed on cartier silver trays

### **Crab Pinwheels (\$2.75)**

Blend of crab meat, cream cheese, sour cream, with a hint of cayenne pepper and vermouth wrapped in a flavored tortilla

### **Smoked Salmon Display (\$4.50)**

ornately decorated with capers and cream cheese and lemon dill sauce

### **Jumbo Iced Shrimp (\$5.95)**

served with cocktail sauce

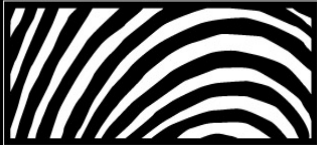
### **Middle East Flat Bread Pinwheels (\$3.95)**

Cucumber, feta and red pepper Hummus, pine nuts and fresh arugula, herb cheese, roasted vegetables and balsamic

### **Antipasto Display (\$3.50)**

Large selection of black and green olives, aged mozzarella, Genoa salami, colorful grilled and roasted vegetables garnished with pepperoncini and artichoke hearts





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## HOT HORS D'OEUVRE SUGGESTIONS

Prices are per guest. Please select a minimum of 3 hors d'oeuvres when also serving dinner. Please select a minimum of 4 hors d'oeuvres when not serving dinner.

**Spicy Smoked Chicken Won Tons (\$4.95)**

served with a plum dipping sauce

**Swedish Meatballs (\$3.25)**

bite sized meatballs in a rich brown sauce

**Stuffed Roasted Mushroom Caps (\$3.95)**

choose from a variety of fillings: lump crab, parmesan and fresh dill fennel sausage, ricotta cheese and basil creamy spinach Florentine

**Gourmet Mashed Potato Bar (\$5.95)**

garlic and cheddar mashed potatoes served with a gourmet topping bar that includes butter, chives, bacon bits, cheese, and more!

**Chicken Satay (\$3.95)**

with ginger peanut sauce

**Jalapeno Poppers (\$3.25)**

served with raspberry dipping sauce

**New World Conch Fritters (\$5.75)**

with mustard lime sauce

**Tamarind-Soy BBQ Spare Ribs (\$4.95)**

with pickled cabbage slaw

**Artichoke Dip (\$2.95)**

hot and savory dip, served with baked pita chip

**Sesame Chicken Tenders (\$2.95)**

sweet and spicy

**Taquitos (\$3.50)**

mini corn tortillas stuffed with a savory beef filling, served with fresh salsa for dipping

**Caribbean Pork Skewers (\$3.95)**

tender brown sugar roasted pork served with a Jamaican barbeque sauce

**Smoked Chicken Quesadilla (\$4.95)**

with spicy mango salsa

**Traditional Spring Rolls (\$2.95)**

choice of shrimp, pork, or vegetarian, served with soy sauce and sweet chili sauce

**Pan Seared Crab Cakes (\$6.50)**

with poblano remoulade

**Sesame Glazed Shrimp (\$5.95)**

with grilled pineapple

**Grilled Sonoma Lamb (market)**

with minted yogurt

**Frickles™ (\$3.50) – max. 300 guests**

breaded, deep fried jumbo pickle chips (chef's secret recipe!)

**Crab Rangoon (\$3.25)**

blend of crab, cream cheese and seasonings, wrapped in a won ton and deep fried to a golden brown, served with mustard sauce

**Thai Chicken Sausages (\$6.75)**

served over fire roasted peppers and buckwheat noodles

**Honey Dijon Marinated Chicken Drumettes (\$3.95)**

**Wild Mushroom Wontons (\$4.95)**

stuffed with spinach and cheese

**CARVING STATION**

Each carved item is served with assorted fresh rolls and appropriate condiments

**Choice of Beef Sirloin \$6.95**

**Sweet Jalapeno Glazed Turkey \$6.95**

**Smokehouse Pit Ham \$6.95**

**Fresh-Made Tucson Chipotle Sausage \$6.95**

**Seared Pork Loin \$8.95**

**Yellowfin Tuna Loin \$10.95**

**Tenderloin of Beef \$12.95 (or market)**

