



# “CREATE YOUR OWN” DINNER BUFFETS (50 PERSON MINIMUM)

## BUFFET INCLUDES

Seasonal Prepared Vegetables      Freshly Baked Rolls and Butter  
Please select one starch: Rice Pilaf, Rosemary Potatoes or Cheddar Garlic Cheddar Whipped Potatoes  
Petite Sweet Station  
Coffee, Teas, Soft Drinks and Water

### ZOO SPECIALTIES

(Minimum service of 50 guests)

#### **SALAD**

Please select two:

- Mixed Green Salad with toasted pinenuts and cherry tomatoes, drizzled with raspberry vinaigrette
- Cold Asparagus and Penne Pasta Salad tossed in a balsamic vinaigrette
- Spinach salad with oranges and grapefruit tossed with balsamic vinaigrette
- Classic Caesar Salad with foccacia croutons and shaved reggiano cheese
- Mixed Greens with tomatoes, red onions and avocado tossed with cilantro lime vinaigrette

#### **ENTRÉES**

Please select two:

- Roasted chicken breast with garlic, lemon and pan jus
- Lime marinated chicken breast served with a salsa verde
- Baked Red Snapper with fresh tomato basil sauce
- Pan seared local halibut with white bean ragout
- Wild Mushroom Ravioli served with quattro formaggio sauce and fresh sage
- Sundried tomato risotto cakes with fire roasted pepper aioli
- Carved Garlic-Pepper Pork Tenderloin with fresh peach chutney
- Carved Sweet Jalapeno Glazed Turkey Breast with cranberry dressing
- Carved Pepper Encrusted Choice Beef Sirloin

\$18.95 per guest

Add \$5.50 per guest for each additional entree

### DELUXE ZOO SPECIALTIES

(Minimum service of 50 guests)

#### **SALAD**

Please select two (from either list):

- Baby spinach with goat cheese, dried cranberries, bacon and blackberry vinaigrette
- Seafood salad – Ahi tuna, green beans, tomatoes and new potatoes with vinaigrette
- Greek pasta salad with feta cheese and kalamata olives
- Mesclum with sesame-glazed shrimp and three citrus
- Mixed greens with crumbled blue cheese, candied pecans and shave pear

#### **ENTRÉES**

Please select two (from either list):

- Chicken Fontina – Boneless breast of chicken stuffed with prosciutto, fontina and mushrooms
- Polenta cakes with tomato, eggplant, smoked mozzarella, zucchini and pesto
- Grilled Asian marinated salmon
- Lobster ravioli with lemon burre blanc
- New World seafood paella & chorizo
- Tender lamb chops with mint chutney
- Carved herb encrusted beef striploin
- Hand carved roast prime rib with creamed horseradish
- Hand carved tenderloin of beef (market)

\$22.95 per guest

Add \$6.50 per guest for each additional entrée

**Coffee Bars available,  
Please ask for quote**

**Dessert Enhancements: Substitutions are  
available for the petite station listed above**