



Catering Menu

Event Information

Sustainable Seafood

Seafood is a healthy and delicious way to enjoy the bounties of the sea, though not all seafood is produced responsibly, and making the right choices can be difficult. SSA focuses on working with sustainably sourced seafood in our cafes, restaurants, and catered events. We also partner with Monterey Bay Aquarium's Seafood Watch program, whose recommendations help consumers and businesses make choices for healthy oceans.

Palm Oil

We recognize the role foodservice operators like us play in the global trade and usage of palm oil - we value efforts to mitigate the environmental and social impacts associated with palm oil production. In-house, we are constantly working to review our purchases for palm oil inclusion and sourcing, and we advocate our supply chains to engage with leading industry groups - SSA is a member of the Roundtable for Sustainable Palm Oil (RSPO) and we encourage our partners who use palm oil to join this important initiative.

Diversity-Owned Vendors

We celebrate the things that make each one of us different, and work to support the local communities that we partner with.

Diversity-ownership of vendors in our supply chain is important to us, and we are developing tools to better evaluate our own engagement, as well as strategize how to include more diversity-owned vendors in our operations. If you are aware of a local vendor in your area that we should be working with, please let your SSA Account Manager know!

Food Guarantees

Final guest count is to be advised no later than ten (10) business days prior to the event date. The final bill will reflect the guarantee or the number served, whichever is greater. If no final guarantee is received, we will consider the estimated guest count indicated on your Banquet Event Order to be your guaranteed number of guests. The guarantee is not subject to reduction after the above deadline. Last-minute orders are gladly accepted, but please note due to the need to expedite staffing, orders, and preparations, a late fee may be applied, and availability of certain menu items may be limited.

Minimums and Menus

There is a Food & Beverage minimum that must be met for all catered events. Unless otherwise specified, all menus are priced per person to be enjoyed during the allotted time period while here on-site at the Milwaukee County Zoo. Should you have something different in mind for your catering menu, we are happy to work with our chefs to propose a custom menu that meets your needs - please inquire with your Sales Manager for more information.

Extended service times beyond the included time frames denoted on each menu will incur an Extended Service Fee at the rate of ten percent (10%) of the menu cost for each additional hour of extended service time. Partial hours of extended service will be rounded up to the nearest half-hour.

Allergen Notice

SSA Group, LLC offers products that may contain: Peanuts, Tree Nuts, Soy, Dairy, Sesame and Wheat. While we take steps to minimize the risk of cross contamination, we cannot guarantee that any of our products are 100% safe to consume for people with peanut, tree nut, soy, milk, sesame or wheat allergies.

At the Milwaukee County Zoo, we make every effort to identify ingredients that may cause allergic reactions for those individuals with food allergies. Items marked gluten friendly are made with no gluten-containing ingredients. Items marked as vegan are made with no animal products (*dairy, eggs, etc*). We have strict policies in place to avoid cross contamination. However, there is always a risk of contamination (*we cannot guarantee a total absence of these allergens in the menu items we produce*).

Event Services

All services will include food and beverage equipment, setup, and breakdown of any selected menus. We are happy to work with you to arrange any additional event needs such as linen and rentals - please inquire with your Sales Manager for more information.

Liquor & Food Service Regulations

Food and Beverage cannot be removed from the premises by any party other than the catering department. Buffets are served for an allotted time period, but may be extended on advance request. Please see your Sales Manager for pricing. SSA Group, LLC. Holds the Liquor License at Milwaukee County Zoo and is the exclusive beverage provider, therefore, liquor, beer, wine, and non-alcoholic beverages may not be brought into the zoo from outside sources. Liquor, beer, wine, and non-alcoholic beverages may not be removed from the site. All bars will end 30 minutes prior to event end time.

Contract & Deposit

A signed contract detailing all arrangements must be received by SSA Group, LLC. prior to the event date. A deposit equal to 50% is due at the time of signing the contract. Deposit payments may be made by cash, credit card, personal check, cashier's check, or money order. All deposits made are included in the final invoice.

Final Payment

Final payment is due after the final guest count is received, before the event date. Any additional fees incurred on the day of the event will be applied to the final invoice, and payment is due upon receipt.


Rise & Shine Breakfast

<p>DETAILS:</p> <ul style="list-style-type: none"> • Requires a Minimum Order of 25 Guests or Subject to a \$200 Fee • Food Quantities Must Match Guest Guarantee • Menus are Served for One Hour • Prices are Per Person 	<p>INCLUDES:</p> <ul style="list-style-type: none"> • Regular Fresh Brewed Coffee • Iced Water • Orange Juice • Eco-Friendly Compostable Tableware
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THE CONTINENTAL

Assorted Breakfast Breads & Pastries, Seasonal Fresh Fruit

HEALTHY START



Assorted Breakfast Breads & Pastries, Seasonal Fresh Fruit, Overnight Oats , Granola

14 COMPLETE BREAKFAST

Applewood Smoked Bacon  , Roasted Breakfast Potatoes with Bell Peppers & Onions  , Scrambled Eggs  , Assorted Breakfast Pastries, Seasonal Fresh Fruit, Overnight Oats  

25

19

ADD-ONS			
Food Quantities Must Match Final Guest Count. Prices are per person.			
Apple Juice -or- Cranberry Juice	2	Scones	5
Assorted Hot Herbal Teas	3	Sausage Links  	5
Seasonal Whole Fruit	2		

Brunch Bars

<p>DETAILS:</p> <ul style="list-style-type: none"> • The Cost for Bar Service & Drinks are Paid in Advance by Host • One Bartender Required per 100 guests • \$150 per Bartender up to Two Hours of Service 	<p>INCLUDES:</p> <ul style="list-style-type: none"> • Eco-Friendly Compostable Drinkware & Napkins • 2 Hours of Service
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BLOODY MARY BAR

Standard Vodka, Bloody Mary Mix, Celery, Milwaukee Baby Dill Pickles, Green Olives, Tabasco, Celery Salt, Lemons & Limes

18

MIMOSA BAR

Classic Prosecco, Orange Juice

12

TO ENJOY BOTH BARS

23

Make It A Picnic

<p>DETAILS:</p> <ul style="list-style-type: none"> • Requires a Minimum Order of 50 Guests • Prices are Per Person • Food Quantities Must Match Guest Guarantee • Menus are Served for Two Hours 	<p>INCLUDES:</p> <ul style="list-style-type: none"> • Fountain Soft Drinks • Iced Water • Kettle Chips ✕ • Cookies • Eco-Friendly Compostable Tableware
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	Adult	Child (3-12)
<h2>The Classic</h2>	20	18
ANGUS BEEF BURGERS, ALL BEEF HOT DOGS		

Served With:
 Potato Salad ✕ 🌱, Coleslaw ✕ 🌱, Lettuce, Tomatoes, Cheese, Pickles, Condiments

	22	20
<h2>The Tailgater</h2>		
ANGUS BEEF BURGERS, USINGER BRATS		

Served With:
 Potato Salad ✕ 🌱, Coleslaw ✕ 🌱, Lettuce, Tomatoes, Cheese, Pickles, Condiments

	28	26
<h2>Zoo-B-Que</h2>		
PULLED PORK ✕, BBQ CHICKEN THIGHS ✕		

Served With
 Cornbread Muffins 🌱, Mac n' Cheese 🌱, Coleslaw ✕ 🌱, Pickles

ADD-ONS
 Food Quantities Must Match Final Guest Count. Prices are per person.

Savory	Sweet	Beverages
<p>Baked Beans ✕ 🌱 _____ 4</p> <p>Mac n' Cheese 🌱 _____ 5</p> <p>Mixed Green Salad _____ 4 Served with Balsamic Vinaigrette ✕ 🌱 or Herbed Ranch ✕ 🌱</p> <p>Pasta Salad 🌱 _____ 4</p> <p>Coleslaw ✕ 🌱 _____ 4</p> <p>Sauerkraut 🌱 _____ 4</p> <p>BBQ Pulled Pork ✕ _____ 7</p> <p>Black Bean Burgers 🌱 _____ 5 This item can be selected for a guest count that is less than the guarantee</p> <p>Gluten-Free Hamburger -or- Hotdog Buns _____ 2 This item can be selected for a guest count that is less than the guarantee</p>	<p>Brownies _____ 4</p> <p>Novelty Ice Cream _____ 5</p> <p>Hand Scooped Ice Cream Cup -or- Cone Voucher _____ 5 Must be Redeemed at the Dairy Barn on the Day of the Event</p> <p>Bagged Fresh Popcorn ✕ _____ 4</p> <p>Cotton Candy ✕ 🌱 _____ 4</p>	<p>Canned Soft Drinks _____ 4</p> <p>Canned Water _____ 4</p> <p>Souvenir Fountain Drink Cups _____ 7 Free Refills at any Location for the Day of the Event and Discounted Refills on Return Visits</p> <p>Souvenir Water Bottle _____ 9</p> <p style="text-align: center; color: #008080;">See Bar Menus for Alcoholic Selections</p>

Bistro Lunch

DETAILS:

- Menus are Served for One and a Half Hours
- Food Quantities Must Match Guest Guarantee
- Prices are Per person

Boxed Lunches 20

For Groups of 100 or Less
Pre-Selected Final Food Quantities Due in Advance
One Menu Selection per Guest

INCLUDES:


Canned Water, Kettle Chips , Cookie,
Eco-Friendly Compostable Tableware

**SELECT UP TO TWO SALADS,
SANDWICHES, OR WRAPS PER EVENT**

Bistro Buffet 22

Requires a Minimum Order of 25 Guests

INCLUDES:

Soft Drinks, Iced Water, Kettle Chips , Cookies,
Eco-Friendly Compostable Tableware

**SELECT TWO SALADS & TWO SANDWICHES,
OR WRAPS PER EVENT**

Salads

CLASSIC CAESAR

Romaine, Croutons, Shaved Parmesan, Caesar Dressing

COBB

Romaine, Crispy Bacon, Turkey, Cherry Tomatoes, Egg, Gorgonzola, Avocado, Herbed Ranch

MEDITERRANEAN

Mixed Greens, Feta, Kalamata Olives, Red Onion, Sun-Dried Tomato, Greek Vinaigrette

WHOLE GRAIN SALAD

Blended Red & White Quinoa, Farro, Shredded Kale, Blueberries, Diced Seasonal Vegetables, White Balsamic-Basil Vinaigrette

ADD GRILLED CHICKEN OR TOFU 4

Sandwiches

HAM & BRIE

Arugula, Pickled Red Onions, Smoked Ham, Sliced Brie, Champagne Mustard, Thin Baguette

ROAST BEEF

Aged Cheddar, Pickled Red Onion, Mixed Greens, Horseradish Heb Sauce, Kaiser

CHICKEN SALAD

Waldorf Chicken Salad, Bacon Marmalade, Frisee, Fresh Buttery Croissant

ITALIAN SUB

Fresh Provolone, Ham, Salami, Pickled Red Onion, Shaved Lettuce, Red Wine Vinaigrette, Hoagie

ROASTED TURKEY

Aged Cheddar, Apple Chutney, Pickled Red Onion, Red Leaf Lettuce, Dijonnaise, Ciabatta

CHARRED

EGGPLANT CAPRESE

Fresh Mozzarella, Basil, Heirloom Tomatoes, Red Onion, Balsamic Reduction, Ciabatta

Wraps

B.L.T.

Crispy Bacon, Heirloom Tomatoes, Shaved Lettuce, Dijon Aioli, Ranch Dressing, Wheat Wrap

CALIFORNIA TURKEY

Bacon, Avocado, Provolone, Spinach, Wheat Wrap

CHARRED SEASONAL VEGETABLE

Greens, Hummus, Sun-Dried Tomatoes, Charred Herb Vinaigrette, Wheat Wrap

TUSCAN GRILLED CHICKEN

Arugula, Feta, Pickled Red Onion, Sun-Dried Tomatoes, Roasted Garlic & Basil Aioli, Wheat Wrap

BUFFET ADD-ONS

Food Quantities Must Match Final Guest Count. Prices are per Person.

Additional Salad Selection _____	6	Assorted Dessert Bars _____	6
Additional Sandwich -or- Wrap Selection _____	8	Brownies _____	4
Fresh Rolls & Butter _____	2		

Lunch Buffets

DETAILS:

- Requires a Minimum Order of 25 Guests
- Menus are Served for One and a Half hours
- Food Quantities Must Match Guest Guarantee
- Prices are Per Person

INCLUDES:

- Iced Water
- Soft Drinks
- Eco-Friendly Compostable Tableware

Soup & Salad

Served with:

Fresh Rolls & Butter, Assorted Dessert Bars

TOMATO SOUP 🌿 -OR-
CREAMY POTATO SOUP WITH BACON

MEDITERRANEAN SALAD 🌿

Falafel, Mixed Greens, Feta, Kalamata Olives, Red Onion, Sun-Dried Tomato, Greek Vinaigrette

Supper Club

Served with:

Fresh Rolls & Butter, Fresh Berry Crisp

HERB ROASTED CHICKEN 🌿 🍷 🍷

GARLIC MASHED POTATOES 🍷

GREEN BEANS WITH SHALLOTS 🍷 🌿

MIXED GREEN SALAD 🌿

Served with Herbed Ranch

RELISH TRAY 🍷 🌿

18 Tuscan

Served with:

Fresh Garlic Bread, Cannoli

ORECCHIETTE PRIMAVERA 🌿

CHICKEN FLORENTINE

ROASTED VEGETABLES 🍷 🌿

CLASSIC CAESAR SALAD

24

22 Southwest

Served with:

Shredded Cheese, Lettuce, Sour Cream, Guacamole, Salsa, Corn Tortilla Chips, Spanish Rice 🍷 🌿, Churros

BEEF BARBACOA 🍷 🍷

CILANTRO LIME CHICKEN 🍷 🍷

**FLOUR TORTILLAS -OR-
CORN TORTILLAS**

24

Snacks & Beverages

Break Time

DETAILS:

- Requires a Minimum Order of 25 Guests or Subject to a \$200 Fee
- Quantities Must Match Guest Guarantee
- Prices are per person

INCLUDES:

- Eco-Friendly Compostable Tableware

Non-Alcoholic Beverage Packages

Half-Day Service for up to Four Hours • Full-Day Service for up to Eight Hours
Any Beverage Service Outside of Food Service Times Requires an Attendant Fee
\$50 per Beverage Attendant per Hour

INFUSED AGUA FRESCA

SELECT TWO:

Citrus, Cucumber-Mint, Very Berry

HALF-DAY 4 FULL DAY 6

COFFEE & TEA PACKAGE

Regular Fresh Brewed Coffee, Assorted Hot Herbal Teas, Iced Water

Decaf Coffee Available Upon Request

HALF-DAY 8 FULL DAY 12

ASSORTED PEPSI PRODUCTS

Soft Drinks, Water

HALF-DAY 6 FULL DAY 8

COMPLETE BEVERAGE PACKAGE

Regular Fresh Brewed Coffee, Assorted Hot Herbal Teas, Iced Water, Canned Soft Drinks, Lemonade

Decaf Coffee Available Upon Request

HALF-DAY 10 FULL DAY 14

INDIVIDUAL ITEMS

SELECT ONE:



Regular Fresh Brewed Coffee, Canned Soft Drinks, Lemonade, Canned Water, Unsweetened or Sweet Tea, Hot Chocolate

HALF-DAY 4 FULL DAY 6


Snacks

Menus are Served for One Hour • Quantities Must Match Guest Count • Prices are per Person

Savory

ASSORTED CHEESE & CRACKERS	7
FRESH POPCORN & SEASONINGS 	4
PITA AND HUMMUS 	4
TRAIL MIX  	4
SWEET AND SAVORY SNACK MIX 	4

Sweet

BROWNIES	4
FRESH BAKED COOKIES	4
RICE CRISPY TREATS 	4
WHOLE FRUIT	2
ASSORTED DESSERT BARS	6

Bar Services

SPIRITS INCLUDES:

BOURBON, GIN, RUM, SCOTCH, TEQUILA,
VODKA, WHISKEY, BRANDY

DETAILS:

- All Bar Services Include Eco-Friendly Compostable Drinkware
- Upgrade to China - Please Inquire

Cash Bar

GUESTS PURCHASE THEIR OWN BEVERAGES

Pricing is per Beverage & Includes Sales Tax

Requires Bar Set-Up Fee of \$200 per Bar

\$75 per Bartender per Hour

DOMESTIC BEER	5	STANDARD LIQUOR	10
CRAFT/IMPORTED BEER	7	PREMIUM LIQUOR	12
STANDARD WINE	7	SOFT DRINKS	4
PREMIUM WINE	9		

Hosted Bar Options

By Consumption

Settled Post Event By The Host

Pricing is per Beverage

Requires a Minimum Spend of \$500 per Bar

\$75 per Bartender per Hour

Includes Bar Set-Up Fees

DOMESTIC BEER	5
CRAFT/IMPORTED BEER	7
STANDARD WINE	7
PREMIUM WINE	9
STANDARD LIQUOR	10
PREMIUM LIQUOR	12
SOFT DRINKS	4

By Package

The cost for bar services and drinks are paid in advance by host

All packages include up to two hours of service

\$6 per guest for each additional hour of service

All Bartender and Bar Set-Up Fees Included

Prices are per Person

TAILGATER	14
Assorted Domestic Beers	
BEER & WINE	20
Assorted Domestic & Craft Beers, Standard Red & White Wines	
STANDARD	28
Assorted Domestic Beers, Standard Red & White Wines, Standard Spirits, Basic Mixers & Soft Drinks	
PREMIUM	34
Assorted Domestic & Craft Beers, Premium Red & White Wines, Premium Spirits, Basic Mixers & Soft Drinks	

ADD-ONS

Pricing Varies by Bar Style - Please Inquire

AT THE BAR

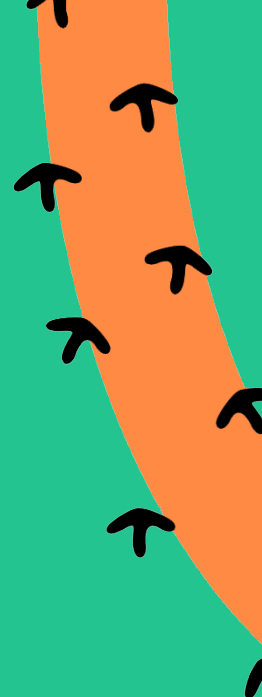
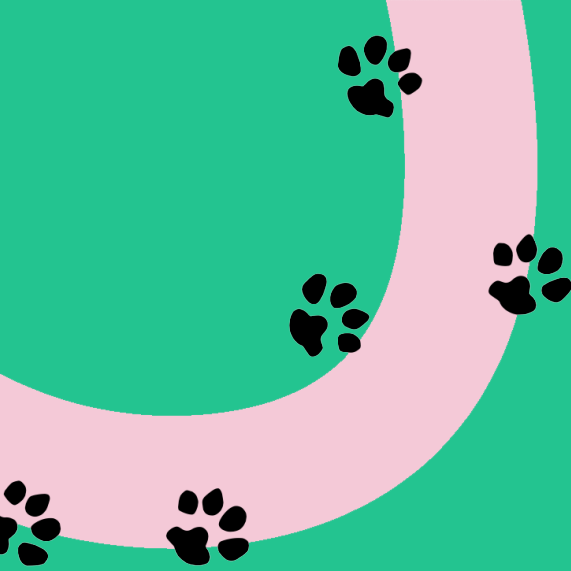
Standard Seltzer or Cider, Champagne, Signature Cocktail

STAND ALONE

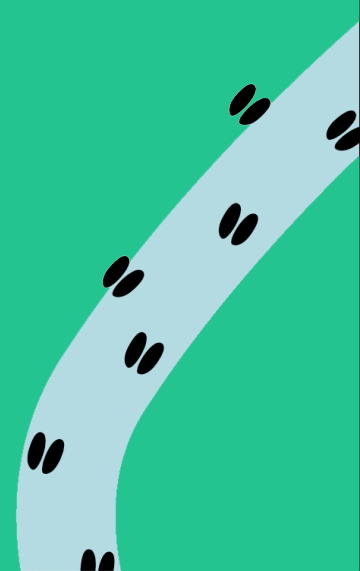
Welcome Drink, Toast

Due to the seasonal nature of our sustainable practices, items and prices are subject to change.
Prices are subject to 25% service charge and sales tax.

Dietary Information: Vegetarian Vegan
 Gluten-Free Dairy-Free Contains Nuts
 Contains Sesame Sustainable Seafood



Evening Menu



Hors D'oeuvres

DETAILS:	TRAY PASSED	STATIONED
<ul style="list-style-type: none"> Requires a Minimum Order of 25 Guests Food Quantities Must Match Guest Guarantee Includes Eco-Friendly Compostable Tableware 	<ul style="list-style-type: none"> Service for up to One Hour Pricing is Per Piece Passed Items Require a Fee of \$75 per passer 	<ul style="list-style-type: none"> Service for up to Two Hours Pricing is Based on Two Pieces





**IN ORDER TO SATISFY THE APPETITE OF YOUR GUESTS,
WE RECOMMEND THE FOLLOWING:**

PRE-DINNER DRINK RECEPTION: THREE HORS D'OEUVRE SELECTIONS	STAND-ALONE COCKTAIL PARTY: THREE HORS D'OEUVRE SELECTIONS & THREE DISPLAY STATIONS
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Land

	PASSED	STATIONED
NASHVILLE CHICKEN N' WAFFLE Maple Mousse	4	8
CALABRIAN MEATBALL Chili & Tomato Jam	3	6
PULLED PORK SLIDER Crispy Onions, BBQ Sauce	4	8
STEAK & CILANTRO EMPANADA Chipotle Sauce	4	8
RUMAKI  Bacon Wrapped Water Chestnut	4	8

Sea

	PASSED	STATIONED
MARYLAND STYLE CRAB CAKE  Remoulade, Micro Arugula	5	10
BLACKENED SHRIMP  Cilantro Lime Crema	5	10
SMOKED TROUT MOUSSE  Fennel, Pomegranate Seeds, Phyllo Tart	5	10
TUNA TARTARE  Pickled Ginger, Scallion	6	12

Vegetarian

	PASSED	STATIONED
STUFFED MUSHROOM  Boursin Cheese	3	6
CAPRESE SKEWER  Grape Tomato, Fresh Mozzarella	3	6
GRILLED CHEESE BITE  Tomato Soup Shooter	4	8
SPANAKOPITA  Spinach, Feta	3	6
CHARRED TOMATO BRUSCHETTA  Oven Roasted Heirloom Tomato, Pickled Red Onion, Starcciatella Cheese, Sherry Glaze, Micro Basil	3	6

Due to the seasonal nature of our sustainable practices, items and prices are subject to change. Prices are subject to 25% service charge and sales tax.

Display Stations

DETAILS:

- Requires a Minimum Order of 25 Guests
- Food Quantities Must Match Guest Guarantee
- Includes Eco-Friendly Compostable Tableware
- Service for Up to Two Hours
- Prices are Per Person

IN ORDER TO SATISFY THE APPETITE OF YOUR GUESTS,
WE RECOMMEND THE FOLLOWING:

PRE-DINNER DRINK RECEPTION:
THREE HORS D'OEUVRE SELECTIONS

STAND-ALONE COCKTAIL PARTY:
THREE HORS D'OEUVRE SELECTIONS &
THREE DISPLAY STATIONS

Small Bites

MARKET VEGETABLE DISPLAY _____ 9

Seasonal Fresh Vegetables,
Fresh Dill Dip 🌿 🥬

FRESH FRUIT DISPLAY _____ 9

Seasonal Fruits & Berries

BREADS & SPREADS _____ 10

Pita & Tortilla Chips, Buffalo Chicken Dip 🌿,
Spinach-Artichoke Dip 🌿 🥬, Hummus 🌿 🥬

CHEESE BOARD 🌿 🥬 _____ 12

Chef's Selection of Imported & Domestic
Cheeses, Marinated Cheese Curds,
Seasonal Fresh and Dried Fruits, Nuts,
Assorted Crackers

CHARCUTERIE BOARD _____ 16

Chef's Selection of Dried & Cured Meats,
Pickled Vegetables, Assorted Crackers,
Toasted Bread

Savory

MAC N' CHEESE BAR _____ 18

Cavatappi Pasta, Aged Cheddar Sauce,
Grilled Chicken, Bacon, Blue Cheese,
Fried Onion, Roasted Tomato, Scallion

MASHED POTATO BAR 🌿 _____ 14

Yukon Gold Potatoes, Bacon, Butter,
Scallions, Shredded Cheese, Sour Cream

CARVING STATIONS _____ 16

Requires Chef Fee of \$150 per Chef · One Chef per 100 Guests

Includes Fresh Baked Rolls

SELECT ONE PROTEIN:

Roasted Turkey Breast 🌿 🥬 🥩

Cider Brined Pork Loin 🌿 🥬 🥩

Casino Roast 🌿 🥬 🥩

Side of Salmon 🌿 🥬 🐟

Prime Rib 🌿 🥬 🥩 _____ +5

SELECT TWO SAUCES:

Citrus-Cranberry
Chutney 🌿 🥬

House-Made BBQ 🥩 🥬

Smoked
Honey Mustard 🌿 🥬

Seasonal Demi-Glace 🌿

Charred Citrus Aioli 🌿 🥬

Horseradish Whip 🌿 🥬

Sweet

NEW YORK STYLE CHEESECAKES _____ 12

Crème Brûlée, Turtle, White Chocolate Blueberry

MINI DESSERTS _____ 9

Assorted Cakes, Cookies, Dessert Bars

Dinner Buffets

DETAILS:

- Requires a Minimum Order of 25 Guests
- Food Quantities Must Match Guest Guarantee
- Menus are Served for One and a Half Hours
- Prices are Per Person

INCLUDES:

- Iced Water
- Rolls & Butter
- Eco-friendly Compostable Tableware
- Upgrade to China - Please Inquire

OPTION ONE

ONE SALAD, TWO ACCOMPANIMENTS,
ONE ENTRÉE, ONE MINI DESSERT

45

OPTION TWO

ONE SALAD, TWO ACCOMPANIMENTS,
TWO ENTRÉES, ONE MINI DESSERT

55

Salads

FARMER'S MARKET

Spring Mix, Cucumber, Grape Tomato, Shredded Carrot, White Balsamic Dressing

CLASSIC CAESAR

Romaine, Croutons, Shaved Parmesan, Caesar Dressing

BABY SPINACH

Cranberries, Goats Cheese, Red Onion, Pecans, Raspberry Vinaigrette

CIDER & FENNEL BRINED PORK LOIN

Roasted Apple & Shallot Chutney

SEARED AIRLINE CHICKEN

Lemon-Basil White Wine Sauce

BRAISED SHORT RIB

Red Wine Demi

SEARED ATLANTIC SALMON

Toasted Pine Nuts, Fresh Herb Chimichurri

Entrées

SEARED WALLEYE

Tartar Sauce, Lemon & Walnut Gremolata

SEASONAL VEGETABLE RISOTTO

Lemon Zest, Micro Basil

STUFFED BELL PEPPER

Couscous, Eggplant & Summer Squash, Tomato Sauce

CENTER CUT SIRLOIN

Additional \$5 per Person
Horseradish Demi

Accompaniments

Blanched & Seasoned Haricot Verts

Garlic & Lemon Broccolini

Dijon & Herb Roasted Heirloom Carrots

Seasonal Roasted Vegetables

Classic Whipped Potatoes

Rosemary Fingerling Potatoes

Wild Rice Pilaf

Mini Desserts

Assorted Dessert Bars

Flourless Chocolate Torte

Seasonal Fruit Cobbler

Crème Brûlée Cheesecake

REGULAR COFFEE & HOT HERBAL TEA STATION 6

Carving Stations 16

Pricing in Addition to Buffet Price • Includes Fresh Baked Rolls
Requires Chef Fee of \$150 per Chef • One Chef per 100 Guests

SELECT ONE PROTEIN:

Roasted Turkey Breast

Cider Brined Pork Loin

Casino Roast

Side of Salmon

Prime Rib +5

SELECT TWO SAUCES:

Citrus-Cranberry Chutney

House-Made BBQ

Smoked Honey Mustard

Seasonal Demi-Glace

Charred Citrus Aioli

Horseradish Whip

Plated Dinner

THREE-COURSE DINNER

ONE SALAD, ONE PRE-SELECTED ENTRÉE,
ONE DESSERT

65

Vegetarian options are available as protein substitutes upon request.

DETAILS:

- Requires a Minimum Order of 25 Guests or Subject to a \$500 Fee
- Food Quantities Must Match Guest Guarantee
- Menus are Served for One and a Half Hours
- Prices are Per Person
- China Rental Required - additional fee applies

INCLUDES:

- Bread & Butter
- Iced Water

Salads

SELECT ONE

CLASSIC GARDEN SALAD

Baby Romaine, Grape Tomato, Shaved Carrots, Fried Onion, Herbed Ranch

FRISEÉ BLT

Friseé & Arugula Mix, Heirloom Tomato, Chive, Crouton, Bacon Lardons, Whole Grain Mustard Vinaigrette

KALE CAESAR

Shaved Parmesan, Crouton, Sun Dried Tomatoes, Shaved Red Onion, Roasted Garlic Caesar Dressing

ROASTED BEET SALAD

Frisée & Arugula Mix, Goat Cheese, Orange Segments, Shaved Red Onion, Candied Pecan, Citrus Vinaigrette

BRIE & APPLE

Spring Mix, Baby Brie Cheese, Apple Compote, Pickled Red Onion, Candied Walnuts, Shaved Radish, Whole Grain Mustard Vinaigrette

RED WINE BRAISED SHORT RIB

Garlic Mash Potatoes, Haricot Verts

BUTTERNUT SQUASH STEAK

Brown Butter, Garlic Mashed Potatoes, Sauteed Spinach, Sage Sauce

DUCK CONFIT

Roasted Fingerling Potatoes, Brussel Sprouts, Orange Fig Glaze

BONE-IN SEARED PORK CHOP

Parsnip Puree, Broccolini, Apple Gastrique

CENTER CUT SIRLOIN

Garlic Mashed Potatoes, Broccolini, Red Wine Demi

FRENCHED CHICKEN BREAST

Garlic Mashed Potatoes, Blanched Asparagus, Mushroom Velouté

SEARED SALMON

Fingerling Potatoes, Lemon-Caper Beurre Blanc Asparagus

Desserts

SELECT ONE

FLOURLESS CHOCOLATE TORTE

Raspberry Sauce

CRÈME BRÛLÉE CHEESECAKE

Seasonal Berries

S'MORES LAVA CAKE

Whipped Cream

KEY LIME PIE

Mango Coulis

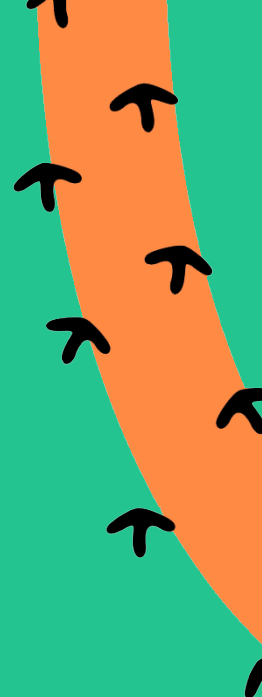
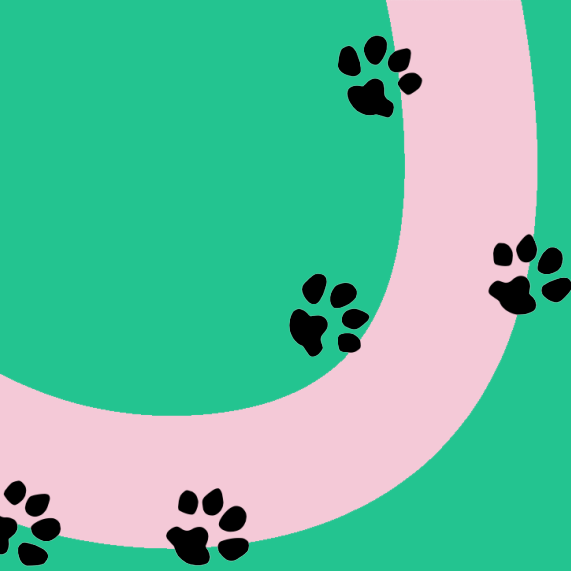
ADD-ONS

Food Quantities Must Match Final Guest Count • Prices are per person

Regular Coffee & Hot Herbal Tea Station	6	Upgrade Entrée Selection to Duo	20
Additional Salad Selection	5	Additional Dessert Selection	5
Additional Entrée Selection	10		

Due to the seasonal nature of our sustainable practices, items and prices are subject to change. Prices are subject to 25% service charge and sales tax.

Dietary Information: Vegetarian Vegan Gluten-Free Dairy-Free Contains Nuts Contains Sesame Sustainable Seafood



Revised December 2024

