DINNER & HORS D’OEUVRES PACKAGES

- Facility rental for use of facility for up to 3 hours
  - $250 each additional hour
- All tables, chairs, china flatware & glassware
- Linens & Napkins
- Coffee & Hot Tea station
- Iced Tea & Lemonade station
- Pre-set water for each guest
- State-of-the-art AV (2 screens, projectors, microphones, WiFi)
- Complimentary on-site parking
- Set-up & Tear Down
- Complete Service Staff

Desserts, drink options, and more can be added to any package as a custom item, please ask us for more information!

Please Note: Prices subject to Ohio sales tax and 18% service charge

Pricing Subject to change (rvsd 2.27.18)

Call Ty Day at 614.724.3672 or ty.day@columbuszoo.org for pricing
DINNER BUFFET MENU

Includes choice of caesar salad or house salad served tableside with house made vinaigrette & ranch dressing, bread basket with butter

ENTREES
Choice of Two

CHICKEN ALLEMANDE
Grilled chicken breast in a traditional scratch made allemande sauce

ROSEMARY LEMON GRILLED CHICKEN
Grilled chicken breast seasoned with an essence of rosemary, garlic and lemon

BRAISED BEEF TIPS
Beef tips braised in white wine with sautéed mushrooms and onions

VEGETARIAN BAKED ZITI
Baked penne pasta, mushroom, zucchini, bell peppers, marinara sauce with provolone and parmesan cheese

HERB ROASTED PORK
Slices of herb roasted pork tenderloin with red wine pork au jus

TRADITIONAL BEEF TENDERLOIN MEDALLION
5oz. beef tenderloin seasoned with kosher salt and pepper with an essence of garlic and rosemary then grilled to perfection

TERIYAKI SALMON WITH PINEAPPLE SALSA
Salmon marinated in Asian spices served on a bed of pineapple salsa

CLASSIC GRILLED SALMON
Salmon seasoned with kosher salt and pepper then grilled to perfection served with lemon tarragon aioli

PENNE CHICKEN ALFREDO
Penne pasta, grilled chicken with a rich alfredo sauce

CHICKEN PARMESAN
Parmesan crusted chicken topped with mozzarella and provolone cheese in a marinara sauce

JUMBO STUFFED PASTA SHELLS
Pasta shells filled with mozzarella, ricotta and parmesan cheese covered with a marinara sauce

PRIMAL MEAT CARVING (CHOICE OF ONE)
Roasted turkey breast with gravy
Top round roast with beef au jus
Pork loin persillade with au jus
Beef brisket with sweet bbq sauce

SIDES
Choice of Two

VEGETABLES
Seasoned green beans
Vegetable medley
Baby candied carrots
Roasted asparagus
Zucchini & squash

STARCHES
Rice Pilaf
Garlic mashed potatoes
Red skin potatoes with rosemary
Fettuccini
Cheddar mac n cheese
HORS D’OEUVRES

Choose any 2; additional selections $3 each

VEGETABLE CRUDITE
Crisp seasonal vegetables will include cherry tomatoes, broccoli, cauliflower, carrots, green and red bell peppers, celery, and cucumbers. Served with Ranch or Bleu Cheese

FRESH FRUIT
A beautiful display of watermelon, honeydew, cantaloupe, pineapple, strawberries, raspberries, and blueberries with a seasonal dip

COCKTAIL MEATBALLS
Blend of beef and pork baked meatballs served with marinara or barbeque sauce

BRUSCHETTA DISPLAY
Fresh tomato, mozzarella, basil and garlic, served on a crostini with balsamic drizzle

VEGETABLE SPRING ROLL
Chinese pastry dough filled with mushrooms, carrots, onions, cabbage, and green beans served with a sweet n sour sauce

CHICKEN SATAY
Skewered and served with a sweet and sour sauce

STUFFED MUSHROOM CAPS
Italian sausage blended and stuffed into tender mushroom caps

TRADITIONAL DEVILED EGGS
Individually halved, garnished with a bacon crisp and paprika

MINI BEEF WELLINGTONS
Bite sized beef tenderloin medallions, shiitake and oyster mushroom duxelles wrapped in phyllo

CHICKEN TENDERS
Breaded chicken served with bbq or buffalo sauce

ASPARAGUS CHEESE WRAP
Asparagus tips combined with asiago cheese, creamy fontina cheese, wrapped in flaky phyllo

CHIPS AND SALSA
Fresh tri-color tortilla chips served with fresh salsa

DOMESTIC CHEESE BOARD
Featuring cubed cheddar, havarti, colby jack, and pepper jack garnished with grapes

SPINACH AND ARTICHOKE
Creamy creation of spinach and artichoke, topped with melted cheese and red peppers. Served hot with fresh tri-color tortilla chips

BACON WRAPPED WATER CHESTNUTS
Baked water chestnuts and tossed in a sweet honey glaze

SPANAKOPITA
Feta and cream combined with freshly chopped spinach wrapped in flaky phyllo dough triangles

TOASTED RAVOLI
Meat filled and cooked deep brown sprinkled with Parmesan cheese and served with marinara dipping sauce

ICED GULF JUMBO SHRIMP
Served with zesty cocktail sauce

CHICKEN SALAD SANDWICH
Homemade chicken salad served on a mini croissant with lettuce and tomato

MINI CLUB SANDWICHES
Turkey, ham, with cheddar and swiss cheese, fresh tomato and lettuce served on quartered lightly toasted wheat bread

BRIE AND PEAR PHYLLO WRAPS
Creamy and nutty brie, pear and toasted almonds wrapped in phyllo

GARLIC PARMESAN CHICKEN DIP
Savory pulled chicken baked with Monterey jack and parmesan cheese served with tri-color tortilla chips

STUFFED POTATO
Potato halves filled with cheddar jack cheese, bacon bits, sour cream and topped with red onion and kosher salt