HORS D’OEUVRES BUFFET

- 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
HORS D’OEUVRES BUFFET MENU

OPTION 1

Includes cubed cheese display, vegetable display and choice of three additional hors d’oeuvres

DIPS

Served with tri-color tortilla chips

SPINACH & ARTICHOKE OR GARLIC PARMESAN

CHICKEN DIP

PITIT SANDWICHES

Choice of One or Two

CHICKEN SALAD

CLUB SANDWICHES

HAM & SWISS with honey mustard

TURKEY & CHEDDAR

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

MINI BEEF WELLINGTONS

Bite sized beef tenderloin medallions, shitake and oyster mushroom duxelles wrapped in phyllo

CHICKEN TENDERS

Breaded chicken served with bbq or buffalo sauce

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

BRIE AND PEAR PHYLLO WRAPS

Creamy and nutty brie, pear and toasted almonds wrapped in phyllo

STUFFED POTATO

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

STUFFED MUSHROOM CAPS

Italian sausage blended and stuffed into tender mushroom caps

TRADITIONAL DEVILED EGGS

Individually halved, garnished with a bacon crisp and paprika

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
HORS D’OEUVRES BUFFET MENU

OPTION 2

DISPLAYS  Choice of two

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

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

VEGETABLE CRUDITE
Crisp seasonal vegetables served with Ranch or Bleu Cheese

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

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

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

HORS D’OEUVRES  Choice of four

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

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

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

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

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

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

CHICKEN TENDERS
Breaded chicken served with bbq or buffalo sauce

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

ASPARAGUS CHEESE WRAP
Asparagus tips combined with asiago cheese, creamy fontina cheese, wrapped in flaky phyllo
HORS D’OEUVRES BUFFET MENU – CONT’D

OPTION 2

STATIONS  Choice of one

MASHED POTATO
Mashed potatoes, whipped butter, shredded cheddar cheese, bacon bits, and scallions

PASTA
Penne and linguini pasta served with marinara and alfredo sauce, diced chicken, meatballs, mushrooms, tomatoes, olives, parmesan cheese, caesar salad and garlic bread

TACO
Seasoned beef and grilled chicken, served with warm flour tortillas, lettuce, onions, tomatoes, salsa, shredded cheddar cheese, sour cream, olives, jalapenos, Mexican style rice and refried beans

CHILI CHEESE
Homestyle chili, shredded cheddar cheese and onions, served with cornbread

MAC N CHEESE
House made macaroni with cheddar and gouda cheese, served with chicken, bacon, lettuce, onions, tomatoes, olives and jalapenos

SLIDERS
Mini burgers, pulled pork, hot dogs, served with lettuce, tomato, onion, assorted cheeses, coney sauce, mustard, mayo, ketchup and slider buns

MINI BURGER & CONEY DOG
1/4 pound flat top burgers & all beef hot dogs with lettuce, tomato, onion slices, assorted cheeses, mustard, mayo, ketchup, coney sauce, diced onions, served with pasta and potato salad

CARVER SANDWICH
Served with select bread and buns, topping and sauces

HONEY HAM
ROASTED TURKEY BREAST
PORK TENDERLOIN
ROAST BEEF