

CATERING MENU





VIRGINIA ZOO CATERING

The Virginia Zoo Catering Department is the exclusive provider of food and beverage throughout the facility.

The Zoo is pleased to offer a wide variety of catering options to suit your needs. From boxed lunches to buffet dinners, there is something for every event.

All menus are fully customizable, and vegan and gluten free options are available upon request. Don't see exactly what you're looking for? Just ask!

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FAQS

WHAT ADDITIONAL FEES ARE ASSOCIATED WITH A CATERING ORDER?

Taxes and a service fee are assessed as percentages of your food and beverage cost total. Also, if alcohol is served at your event, it is Zoo policy that there be a law enforcement presence so there will be a staffing charge for this.

WHAT IS THE CATERING SERVICE FEE?

The service fee covers the cost of all servers, set up team, operations team, culinary team, all prep work, and any back of house arrangements and planning for the food and beverage service at your event. Service fees are standard practice in the catering industry.

ARE YOUR PACKAGES CUSTOMIZABLE?

Yes, everything except our Small Event and Corporate Retreat Packages can be customized to best fit your needs. Some substitutions may incur an additional fee per person.

DO YOU OFFER MENU TASTINGS?

Yes, we are happy to do a menu tasting with you. Depending on the menu items the cost per person will vary.

MY EVENT IS NOT FOR ANOTHER 10 MONTHS, DO I NEED TO FINALIZE MY MENU NOW?

No, you still have time to finalize your menu. We do need to know if you are planning for a concessions menu or a full dinner, but do not need your specific menu yet.

I PLAN TO OFFER ALCOHOL AT MY EVENT, DO I NEED TO GET AN ABC LICENSE?

No, the Zoo has an ABC license to serve alcohol at events.

CAN I BRING IN MY OWN ALCOHOL FOR YOU TO SERVE?

No, we do not allow outside alcohol to be served. All alcohol must be provided and served by the Zoo Catering Department.

WHAT IS A HEADCOUNT GUARANTEE?

A guarantee is the number of guests you are committing to for your event. Food will be prepared to this number. Once given, you cannot reduce the quantity. Guarantees are typically due 10 days prior to your event.

WHAT ABOUT DIETARY RESTRICTIONS?

We rely on our clients to provide us with this information during the planning process, as they know their attendees best. If you have attendees who are vegetarian, gluten-free, etc., please let us know so that we can recommend any menu adjustments.

CAN I USE AN EXTERNAL CATERING COMPANY OR BRING MY OWN CATERING?

No, the Virginia Zoo Catering Department is the exclusive provider of food and beverage at the Virginia Zoo.

YOUR MENU IS MAKING ME HUNGRY, CAN I RESERVE MY EVENT NOW?

Absolutely! Email us at events@virginiazoo.org and we are happy to start your event proposal!

BREAKFAST

Accompanied by Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Assorted Fruit Juices. Served on Biodegradable Service Wares. Minimum 25 guests. Prices indicated are on a per person basis and portions are estimated based on a single trip through the buffet serving line.

BUFFETS

HEALTHY START BREAKFAST, \$9

- Assorted Individual Yogurts
- Fresh Fruit Salad
- Assorted Granola Bars
- Assorted Mini Muffins

CONTINENTAL, \$11

- Fresh Fruit Salad
- Assorted Muffins & Danishes
- Assorted Bagels
- Preserves, Butter & Cream Cheese

HOT BREAKFAST BUFFET, \$14

- Fresh Fruit Salad
- Fluffy Scrambled Eggs
- Homestyle Breakfast Potatoes
- Choice of:
 - Turkey Sausage or
 - Bacon
- Assorted Muffins, Danishes & Bagels
- Preserves, Butter & Cream Cheese

SPECIALTY BARS

WAFFLE BAR, \$8

- Fresh Berries, Chocolate Chips, Sprinkles & Whipped Cream
- Butter and Assorted Syrups
- Choose Two:
 - Buttermilk Waffles
 - Chocolate Chip Waffles

PANCAKE BAR, \$10

- Fresh Berries, Chocolate Chips, Sprinkles & Whipped Cream
- Butter and Assorted Syrups
- Buttermilk Pancakes
- Chocolate Chip Pancakes

SOUTHERN STYLE GRITS BAR, \$8

- Creamy Grits
- Topping to include: Butter, Cheddar Cheese, Crispy Bacon, Caramelized Onions, Sautéed Mushrooms

MADE-TO-ORDER OMELETS, \$15

- Toppings to include: Crispy Bacon, Turkey Sausage, Diced Ham, Red & Green Peppers, Red Onion, Mushroom, Broccoli Florets, Fresh Spinach Leaves, Diced Tomato, Cheddar, Swiss & Provolone Cheeses
- *Attendant fee of \$75 per 25 guests*

SNACKS & A LA CARTE

Minimum 25 guests. Prices indicated are on a per person basis, unless otherwise noted. Accompanied by water station and Assorted canned sodas.

SNACK ATTACK, \$8

- Fresh Baked Cookies & Brownies
- Potato Chips

SWEET & SALTY, \$9

Choice of:

- Fresh Baked Cookies or Brownies
- Potato Chips
- Popcorn
- Mini Pretzels

HEALTHY CHOICE, \$8

- Sliced Fruit Salad
- Assorted Yogurts
- Assorted Granola Bars
- Trail Mix

A LA CARTE

- Freshly Baked Cookies, \$15 per dozen
- Whole Fresh Fruit, \$1.50 each
- Assorted Granola Bars, \$1.50 each
- Assorted Yogurts (4oz), \$2.50 each
- Assorted Lays Chips (Bag), \$1.75 each
- Pretzels (Bag), \$1.75 each
- Canned soda or bottled water, \$2 each
- Turtle Brownie, \$22 per dozen (contains nuts)



LUNCH

Lunch options are served buffet style. Accompanied by Iced Tea and Water. Served on Biodegradable Service Wares. Minimum 15 guests. Prices indicated are on a per person basis and portions are estimated based on a single trip through the buffet serving line.

THE CLASSIC DELI BOARD, \$15

- Ham & Turkey
- Fresh Toppings & Condiments
- Brioche Rolls & Wheatberry Bread
- Potato Chips
- Pasta Salad
- Fresh Baked Cookies

THE GOURMET DELI BOARD, \$20

- Ham, Turkey, Waldorf, Chicken Salad & Tuna Salad
- Fresh Toppings & Condiments
- Brioche Rolls, Wheatberry Bread & Naan
- Potato Chips
- Pasta Salad
- Fresh Baked Cookies & Brownies
 - Garden Salad with Ranch & Italian dressing
- Veggie Wrap available upon request

SOUP & SALAD, \$22

- Choice of House or Caesar Salad
- Grilled Chicken
- Soup de Jour
- Cookies & Brownies
- Naan



Prices are subject to a 20% service charge and 12.5% sales tax. Parties of 25 and under will incur an additional \$100 fee per four-hour period.

LUNCH

Minimum 15 guests. Boxed lunches are a great option for smaller groups, or when you need a quicker, more portable lunch option. Prices are per person.

CLASSIC BOXED LUNCHES, \$10

- Choose One Option:
 - Turkey & Provolone Served on a Brioche Roll
 - Ham & Swiss Served on a Brioche Roll*Sandwiches Include Leaf lettuce and Tomato Slice & Appropriate Condiments*
 - Garden Salad with Ranch & Italian dressing
- Bag of Chips
- Fresh Baked Cookie
- Bottled Water

PREMIUM BOXED LUNCH, \$15

- Choose One Option:
 - Roasted Turkey & Provolone on Wheatberry Bread
 - Waldorf Chicken Salad on Wheatberry Bread
 - Italian Hoagie - Pepperoni, Ham, Provolone Cheese, Oil & Vinegar
 - Roasted Veggie Wrap*Sandwiches Include Leaf lettuce and Tomato Slice & Appropriate Condiments*
 - Grilled Chicken Caesar or Chef Salad with Ranch & Italian dressing
- Bag of Chips
- Red Skinned Potato Salad
- Fresh Baked Cookie
- Bottled Water



KIDS BAGGED LUNCHES - AGE 11 AND UNDER, \$6

- Choose One Sandwich:
 - Turkey & Cheese on Bun
 - Ham & Cheese on Bun
 - Peanut Butter & Jelly Uncrustable*Sandwiches Include Appropriate Condiments*
- Zoo Animal Crackers
- Kids Drink

Prices are subject to a 20% service charge and 12.5% sales tax. Parties of 25 and under will incur an additional \$100 fee per four-hour period.

COOKOUT

Cookout menus can be selected for lunch or dinner. Accompanied by Iced Tea and Water. Served on Biodegradable Service Wares. Minimum 50 guests. Prices indicated are on a per person basis and portions are estimated based on a single trip through the buffet serving line. A la carte menu items are priced per person, and may be added to any of the buffet menu options.

BUFFET

THE CLASSIC, \$7.50

- Grilled All-Beef Hot Dogs with Basic Condiments*
- Assorted Chips
- Fresh Baked Cookies

THE NORFOLK, \$13.50

- Angus Beef Hamburgers
- Grilled All-Beef Hot Dogs
- Fresh Toppings & Basic Condiments*
- Baked Beans
- Red-Skinned Potato Salad
- Fresh Baked Cookies

THE SOUTHERN, \$15

- Grilled Herb Chicken Breast
- Angus Beef Hamburgers
- Grilled All-Beef Hot Dogs
- Fresh Toppings, Basic Condiments* and Hot Sauce
- Creamy Coleslaw
- Baked Beans
- Red-Skinned Potato Salad
- Fresh Baked Cookies & Brownies

THE COUNTRY \$18

- BBQ Pulled Pork
- Grilled Herb Chicken Breast
- Grilled All-Beef Hot Dogs
- Fresh Toppings, Basic Condiments*, plus BBQ and Hot Sauce
- Buttered Halved Corn on the Cob
- Creamy Coleslaw
- Baked Beans
- Fresh Baked Cookies & Brownies



*Basic Condiments include ketchup, mustard and relish. Fresh toppings include lettuce and tomato.

Prices are subject to a 20% service charge and 12.5% sales tax. Parties of 25 and under will incur an additional \$100 fee per four-hour period.

COOKOUT CONTINUED

Cookout menus can be selected for lunch or dinner. Accompanied by Iced Tea and Water. Served on Biodegradable Service Wares. Minimum 50 guests. Prices indicated are on a per person basis and portions are estimated based on a single trip through the buffet serving line. A la carte menu items are priced per person, and may be added to any of the buffet menu options.

A LA CARTE PROTEINS

- Veggie Burgers \$4
- Hot Dogs \$2.75
- Grilled All-Beef Hamburgers \$3.25
- Grilled Herb Chicken Breast \$3.50
- Bratwurst with Grilled Peppers & Onions \$4.50
- BBQ Pulled Chicken \$3.50
- BBQ Pulled Pork \$4.50

SIDES

- Assorted Potato Chips \$1.50
- Creamy Coleslaw \$1.50
- Red-Skinned Potato Salad \$1.50
- Buttered Halved Corn on the Cob \$1.50
- Baked Beans \$1.50
- Green Beans \$2
- Homemade Macaroni & Cheese* \$2.50
- Hush Puppies \$1.25

SALADS

- Seasonal Fruit Salad \$3.50
- Garden Salad with Ranch & Italian dressing \$3
- Pasta Primavera Salad \$2.50

DESSERTS

- Dirt Pudding \$3
- Banana Pudding \$3
- Apple Crisp \$3



CONCESSION STATIONS

Priced for 100 guests

- Popcorn Machine and attendant, \$200
 - Each additional 50 guests \$50
- Cotton Candy Machine and attendant, \$300
 - Each additional 50 guests \$50
- Snow Cone Machine and attendant (includes two flavors), \$300
 - Each additional 50 guests \$100
- Ice Cream Cart and attendant, \$300
 - Each additional 50 guests \$100

* Gluten Free Mac & Cheese available upon request. Up charge may apply

Prices are subject to a 20% service charge and 12.5% sales tax. Parties of 25 and under will incur an additional \$100 fee per four-hour period.

HORS D'OEUVRES

Hors d'oeuvres are priced in servings for 100 people. Items below can be butlered or set up as stationary displays.

COLD APPETIZERS, \$300

- **Bruschetta** with Mozzarella, Tomato & Basil, Drizzled with Balsamic Glaze
- **Antipasto Skewers** with a Greek Marinade of Sun-dried tomatoes, Mozzarella, Black Olives & Artichoke Hearts
- **Vegetable Crudité** A Colorful Assortment of Fresh-cut Seasonal Vegetables Served with a Hearty Ranch Dip and Hummus Spread
- **Hummus & Specialty Dip** Traditional & Roasted Red Pepper Hummus, Jalapeno Pimento & Black Olive Tapenade, Served with Mini Naan
- **Cold Spread Trio Display** Choose Three: Waldorf Chicken Salad, Tuna Salad, Artichoke Spinach Cheese Spread or Pimento Cheese, Served with Crostini, Crackers & Mini Naan

COLD APPETIZERS, \$350

- **Jumbo Shrimp Cocktail**
- **Cheese & Charcuterie** Chef's Choice of Cheese, Meat, Fruit and Seasonal Toppings

HOT APPETIZERS, \$300

- **Gochujang BBQ** with Kimchi (Plant-Based)
- **Honey Chili Chicken Bites**
- **Spanakopita** with a Tzatziki Dipping Sauce
- **Chicken Satay Skewer** with a Thai Peanut Sauce
- **Meatballs** with the Zoo's Sweet & Sour BBQ Sauce
- **Fried Pork Potsticker** with Sweet Chili Sauce
- **Vegetable Spring Roll** with Sweet Chili Sauce
- **Spinach & Artichoke Dip** A Creamy Warm Blend of Spinach, Artichokes & Cheeses, Served with Crostini & Homemade Pita Chips
- **Baked Brie Wheel** Brie Cheese Wheel Baked in a Puff Pastry Served with Seasonal Jam & Gourmet Crackers
- **Homemade Beer Cheese** with Pretzel Bites

HOT APPETIZERS, \$350

- **Mini Crab Cakes** with Aioli Sauce
- **Bacon Wrapped Scallops**
- **Bacon Wrapped Shrimp**
- **Mini Beef Wellington**
- **Creamy Seafood Dip** A Creamy Warm Blend of Crab, Shrimp & Cheeses, Served with Mini Naan & Homemade Pita Chips

TURN HORS D'OEUVRES INTO DINNER! Appetizer stations are a perfect and relaxed substitution for dinner. Accompanied by Freshly Brewed Coffee, Teas, Iced Tea and Water. Served with Biodegradable Service Wares.

Choose four Hors d'oeuvres and two stations \$35 per person
Choose six Hors d'oeuvres and two stations \$40 per person

Prices are subject to a 20% service charge and 12.5% sales tax. Parties of 25 and under will incur an additional \$100 fee per four-hour period.

BUILD-YOUR-OWN STATIONS

Add an interactive component to your event with an Action or Carving Station.

STATIONS, PRICED PER PERSON

- **Mashed Potato Bar, \$9** Mashed Red-Skinned Potatoes Served with Butter Ball, Chives, Bacon Bits, Cheddar Cheese, Sour Cream
- **Pasta Station, \$13** Cheese Tortellini & Penne Pasta Served with:
 - Choice of Two Sauces: Bolognese, Herb Alfredo Sauce & Marinara Sauce
 - Grilled & Italian Meatballs. Grilled Vegetables Available.
 - Garlic Bread
- **South of the Border, \$14** Beef & Chicken Fajitas with Sautéed Peppers & Onions, Served with Warm Flour Tortillas, Refried Beans, Salsa, Sour Cream, Shredded Cheddar Cheese
- **The Mini Bar, \$12** Mini Cheeseburgers, Mini Hotdogs, Mini Grilled Cheese Panini with Condiments & Homestyle Kettle Chips
- **Soup & Salad Bar, \$6.50** Mixed Greens, Grilled Chicken, Tomatoes, Cucumbers, Chopped Egg, Bacon Bits, Red Onion with Ranch & Vinaigrette, Served with Dinner Rolls & Butter Balls. Soup de Jour.



CARVING STATIONS, PRICED PER 50 GUESTS

- **Honey Glazed Ham \$225**
 - Served with Dijon Mustard
 - **Slow Roasted Turkey \$225**
 - Served with Cranberry Sauce
 - **Roast Pork Tenderloin \$225**
 - Served with Raspberry Chipotle
 - **Filet Tenderloin \$400**
 - Served with Horseradish Cream Sauce or Demi-glace
- Carving stations served with dinner rolls and butter balls
- *Chef Attendant required \$100 per 100 guests*

Gluten Free pasta available upon request. Up charge may apply.

Prices are subject to a 20% service charge and 12.5% sales tax. Parties of 25 and under will incur an additional \$100 fee per four-hour period.

DINNER

Accompanied by Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea and Water. Served on Biodegradable Service Wares. Minimum 50 guests.

Prices indicated are on a per person basis with one trip through the serving line. Dinner Buffet Includes One Salad, Two or Three Entrees, One Starch, One Vegetable, Dinner Rolls, Butter and Desserts.

SALADS CHOOSE ONE:

- **Mixed Greens Salad:** Mixed Greens, Red Onions, Cherry Tomatoes, Shredded Carrots, Cucumbers, Served with Ranch or Balsamic Vinaigrette Dressing
- **Caesar Salad:** Romaine, Shaved Parmesan Cheese, Croutons & Caesar Dressing
- **Greek Salad:** Romaine, Cucumbers, Olives, Pepperoncini Peppers and Feta Cheese with Greek Vinaigrette (Additional \$2 up charge)

STARCHES CHOOSE ONE:

- Homemade Garlic Mashed Potatoes
- Sweet Potato Casserole
- Seasoned Roasted Red Potatoes
- Homemade Mac & Cheese
- Herb Rice Pilaf

VEGETABLE CHOOSE ONE:

- Grilled Seasonal Mixed Vegetable
- Sautéed Green Beans
- Mini Corn on the Cob

ENTRÉES CHOICE OF 2, \$25 // CHOICE OF 3, \$30

- **Chicken or Eggplant Parmesan** Lightly Breaded Chicken Breast or Eggplant, Pan-Seared and Baked with Marinara Sauce, Mozzarella & Parmesan Cheeses
- **Chicken Piccata** Seared Boneless Chicken Breast Served with a Caper Lemon-Infused White Wine Butter Sauce
- **Roasted Herb Chicken** Pan-Seared Herb Chicken Breast Finished with a Roasted Garlic & Herb Beurre Blanc
- **Flank Steak** Served with a Confetti Salad
- **Beef Tenderloin**
- **Herb Roasted Pork Loin** with Seasonal Fruit Chutney
- **Pesto Salmon** Baked Salmon Topped with Pesto (nut-allergy friendly)
- **Pasta Primavera** Penne Pasta Tossed with Fresh Cut Vegetables Finished with Parmesan Cream Sauce
- **Lasagna** Vegetarian or Beef Lasagna, Layered with Ricotta Cheese & Marinara Sauce, Topped with Melted Mozzarella & Provolone Cheese
- **Shrimp Scampi** Sautéed Shrimp in a Scampi Sauce over Pasta

Gluten Free pasta available upon request. Up charge may apply

DESSERTS

Need an additional sweet treat? Add a dessert station or a la carte options to your event. \$50 Attendant fee required per 100 guests.

A LA CARTE FRESH BAKED COOKIES

- Choice of Chocolate Chip, Oatmeal or Sugar Cookies \$15 per dozen
- Gluten Free Chocolate Chip, Oatmeal or Sugar Cookies \$35 per dozen

GLUTEN FREE BROWNIES, \$35 PER DOZEN

9" CAKES, \$50 PER CAKE

- Carrot, Chocolate, Red Velvet, German Chocolate, Orange Sunshine, Seasonal Cheesecake, New York Style Cheesecake with Strawberry or Blueberry

APPLE CRISP, \$50

STATIONS

SUNDAE STATION, \$7.95 PER PERSON

- Strawberry, Chocolate & Vanilla Ice Cream
- Hot Fudge, Strawberry Topping, M & M Pieces, Crushed Oreos

FUDGE LAVA CAKE, \$7.95 PER PERSON

- Served with vanilla ice cream

WEDDING CAKE CUTTING, \$150

- Includes plates, forks and attendant to cut and plate the cake



BEVERAGES & BAR OPTIONS

We offer a variety of bar packages to meet your event needs. All supplies, staffing and licensing will be provided. Bar packages below are for the duration of the event; alcohol service will stop 30 minutes prior to event's end. A second bar location can be added for an additional \$300 set up fee. All bars require a bartender fee of \$125 per 75 guests.

NON-ALCOHOLIC COLD BEVERAGE STATION, \$5*

- Sweet & Unsweet Tea, Lemonade, Water, Assorted Canned Sodas

HOT BEVERAGE STATION, \$5*

- Regular and Decaf Coffee, Hot Tea, Hot Chocolate, Seasonal Flavored Syrup, Creamer, Sugar, Splenda, Sweet & Low

A LA CARTE

- Bottled Water \$2
- Assorted Bottled Juice \$2.50
- Assorted Coke Soft Drinks \$2
- One Gallon \$20:
 - Freshly Brewed Coffee
 - Freshly Brewed Decaffeinated Coffee
 - Hot Tea
 - Hot Chocolate
 - Freshly Brewed Iced Tea
 - Lemonade
 - Fruit Punch

BEER, WINE & SPIRITS

BEER & WINE PACKAGE* Beer, Wine, Coca-Cola Products & Water. \$18

FULL BAR PACKAGE* Beer, Wine, Liquors, Coca-Cola Products & Water.

- Standard Brands** \$26

CONSUMPTION BAR Consumed beverage figures finalized post event. Requires minimum spend of \$250 per bar.

- **Standard Brands****
 - Mixed Cocktails - \$6
 - Domestic Beer - \$4
 - Local Beer - \$6
 - Wine - \$8
 - Soft Drinks - \$2
 - Specialty - \$7

CASH BAR- Guests Purchase Their Own Beverages.

- Standard Brands****
- Mixed Cocktails - \$7
 - Wine - \$9
 - Domestic Beer - \$5, Local Beer - \$7
 - Soft Drinks - \$2
 - Specialty - \$8

SPECIALTY ITEMS*

- Champagne Toast - \$5 (cider available)
- Signature Cocktail - \$7

SPECIALTY EVENTS PACKAGES

These catering packages are only available with the associated event rental packages, outlined on page 10 of the Event Guide. A minimum catering spend per person is required for each package.

SMALL EVENT PACKAGE

Minimum per person catering spend is \$10 per person, not including tax and service fee.

ABBREVIATED LUNCH OPTIONS

- Classic Boxed Lunch \$10 (see page 7 for details)
- Premium Boxed Lunch \$15 (see page 7 for details)
- The Norfolk \$13.50 (see page 8 for details)
- The Deli Board \$15 (see page 6 for details)
- The Gourmet Deli Board \$20 (see page 6 for details)

GRAB AND GO CONCESSIONS

- Popcorn, \$2.50
- Cotton Candy, \$3
- Soft Pretzels, \$3
- Hot Dogs, \$2.75
- Original Lays Potato Chips (bag), \$1.75
- Pretzels (bag), \$1.75
- Canned Soda or Bottled Water, \$2 each

CORPORATE RETREAT PACKAGE

Minimum catering spend is \$400, not including tax and service fee.

LIMITED CATERING OPTIONS

- Healthy Start Breakfast \$8 (see page 4 for details)
- Continental Breakfast \$9.50 (see page 4 for details)
- Classic Boxed Lunch \$10 (see page 7 for details)
- Premium Boxed Lunch \$15 (see page 7 for details)

BEVERAGES

- Water Station (free) or Bottled Water, \$2
- Coffee station, \$3

SNACK PACKAGES (see page 5 for details)

- Snack Attack \$7
- Sweet & Salty \$8
- Healthy Choice \$8
- Chocoholic \$9

*Pricing is per person

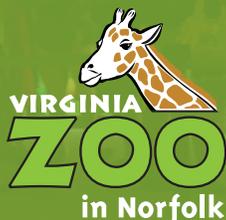
** Premium brands available upon request for an up charge

Prices are subject to a 20% service charge and 12.5% sales tax. Parties of 25 and under will incur an additional \$100 fee per four-hour period.



SEE YOU AT THE ZOO!

For more information or to have the Zoo cater your next event, contact the Events Department at 757.441.2374, ext. 250 or events@virginiazoo.org.



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