



Detroit Zoo Lunch Buffet

SOUP AND SALAD BAR

\$17.75/PERSON

Build your own salad bar featuring: mixed greens, tomato, cucumber, olives, Parmesan cheese, diced egg, grilled chicken and housemade croutons, served with ranch and balsamic vinaigrette

Chef's choice of housemade soup (*requests welcome*)

Fresh baked rolls and whipped butter

Assorted baked cookies and brownies

Assorted Pepsi products and water

DELI SANDWICH BAR

\$18.75/PERSON

Build your own sandwich bar featuring: turkey, tuna salad, grilled chilled and vegetables and hummus, cheddar and Swiss cheese, leaf lettuce, sliced tomato, and pickles

Assorted breads, croissants and wraps, served with mayonnaise and mustard

Kettle chips and seasonal fresh fruit, topped with berries

Assorted baked cookies and brownies

Assorted Pepsi products and water

TEX-MEX FIESTA

\$20.75/PERSON

Build your own taco bar featuring: barbacoa beef and roasted fajita chicken, roasted peppers and onions, Vegan taco crumble, Mexican cheese blend, shredded lettuce, guacamole, pico de gallo and sour cream

Flour tortillas and corn tortillas chips

Spanish rice and Southwest elote corn and black bean salad with cilantro lime dressing

Assorted baked cookies and brownies

Assorted Pepsi products and water

DETROIT PITA

\$21/ PERSON

Lemon hummus with toasted pita chips

Tabouilli and cucumber village salad with mint dressing

Chicken shawarma and vegan falafels

Mediterranean olives, garlic sauce, pita bread and

Assorted wraps

Assorted baked cookies and mini desserts

Assorted Pepsi products and water

WILD WOK

\$21/PERSON

Thai spring rolls with sweet chili sauce

Salad with fresh greens, shredded carrot, Mandarin orange, lo mein noodles and sesame dressing

Steamed rice and stir fry vegetables

Ginger chicken with sesame and scallions

Assorted baked cookies and mini desserts

Assorted Pepsi products and water

Additional 21% service charge plus 6% sales tax added to all food and beverage.

Venue rental required.

These menus are for one hour and served on eco-friendly tableware. Minimum of 25 guests or \$150 additional fee.

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

**To confirm your event today, contact
Megan Warren at (248) 336-5805
or mwarren@dzs.org.**