



Detroit Zoo Hors D'oeuvres

TIER 1 ~ SELECTION

Vegan Thai spring roll.....	\$4
Sweet and sour sauce	
Tomato basil bruschetta.....	\$4
Fresh basil and balsamic glaze	
Brie en croute.....	\$4
Pear and almonds	
Vegetable samosa.....	\$4
Curried yogurt sauce	
Asiago chicken blossom.....	\$4
Pesto	
Thai chicken satay.....	\$4
Mango chutney	
Mini beef wellington.....	\$4
Port wine demi	

TIER 2 ~ SELECTION

Wild mushroom arancini balls.....	\$5
Parmesan romesco sauce (nut free)	
Herbed goat cheese.....	\$5
Tomato phyllo shell	
Honey sesame chicken meatball.....	\$5
Teriyaki sauce	
Maryland crab cake.....	\$5
Cajun remoulade	
Poached tiger shrimp.....	\$5
Cocktail sauce	
Cheese sacchetti.....	\$5
Mushroom truffle cream sauce	
Teriyaki beef satay.....	\$5
Sweet chili sauce	

TIER 3 ~ SELECTION

Tuna tartar on wonton crisp.....	\$6
Wasabi crème	
Lobster sesame poke.....	\$6
Cucumber and red pepper	
Short rib ravioli.....	\$6
Palomino sauce	
Grilled tenderloin.....	\$6
Toasted baguette, red onion jam	

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 china tableware. Minimum of 50 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.



Detroit Zoo Stations

DISPLAY STATIONS

Crudités Platter \$4.50/person

Seasonal farm fresh crudité with buttermilk ranch and roasted red pepper hummus

Breads and Spreads \$4.50/person

Assorted breads and pita chips with spinach artichoke and vegan bean dip

Mediterranean Platter \$5/person

Grilled and chilled marinated vegetables, lemon hummus, Mediterranean olives and toasted flat bread

Cheese Display \$6/person

Imported and domestic cheeses served with grapes, dried fruit and crackers

Charcuterie Board \$8/person

Assorted cured ham and salami, dried fruit, chutney, Mediterranean olives, mustard and mini pickles with toast points

CARVING STATIONS

*Any carving station that requires a uniformed chef*** is subject to an additional \$75.00 service fee.*

Roast Turkey* \$10/person**

Roasted turkey breast with rolls, croissants and assorted relish and mustard accompaniments

Center Cut Pork Loin* 10/person**

Citrus marinated pork loin with rolls and croissants with honey and spicy mustard sauce

Prime Rib* \$12/person**

Slow roasted prime rib of beef with rolls, croissants and horseradish crème and natural jus

ACTION STATIONS

*Any action station that requires a uniformed chef*** is subject to an additional \$75.00 service fee.*

Spinach Salad Bar \$10/person

Spinach, Brussels sprouts, feta, dried cranberries, sunflower seed, tomato, carrot, croutons and balsamic vinaigrette

Mashed Potato Bar \$10/person

Yukon gold and mashed sweet potato with brown sugar, bacon, cheddar, sour cream, scallions and crispy onions

Mac n' Cheese \$10/person

Creamy cheddar mac n' cheese with chopped bacon, chives and crispy onions

Street Tacos* \$12/person**

Corn and flour tortillas, fajita chicken, vegan stewed black beans, queso fresco, lettuce, pico de gallo and sour cream

Pasta Bar* \$14/person**

Penne pasta, basil marinara and Alfredo sauce, Italian sausage, bell pepper blend veggies and Parmesan cheese

Ramen Noodles* \$14/per person**

Udon noodles, sautéed vegetables, shredded pork, red miso broth, scallions and cilantro

Asian Wok Station* \$14/per person**

Steamed rice, stir-fry vegetables with bok choy and Mongolian beef

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

Venue rental required.

Stations are designed to accompany a Hors D'oeuvres menu, a buffet lunch or dinner. These menus may be ordered a la carte for an upgrade of \$5/person

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Detroit Zoo Dinner Buffet

BUFFET DINNER \$50/PERSON

ENTRÉES (choice of two)

- Herb roasted airline chicken breast with a pan jus
- Citrus marinated pork loin with a roasted red pepper sauce
- Beef pot roast with fresh herbs, carrots and wild mushrooms
- Mini penne pasta with tomato cream sauce and fresh basil
- Vegan quinoa and poblano enchiladas with roasted corn and red sauce
- Seasonal fresh, sustainable fish entrée (available upon request)

SALADS (choice of one)

- Market house salad with tomato, English cucumber, garbanzo bean, carrot and housemade croutons
- Caesar salad with shredded Parmesan, housemade croutons and Caesar dressing
- Michigan salad with greens, carrot, dried cherries, tomato, cucumber and walnuts

STARCHES (choice of one)

- Yukon gold whipped potatoes
- Oven roasted rosemary potatoes
- Parmesan cheesy potatoes
- Caramelized onion rice pilaf

VEGETABLES (choice of one)

- Roasted green beans and garlic
- Squash blend with zucchini, yellow squash and tomatoes
- Seasonal vegetables
- Roasted fresh asparagus (May – August)
- Roasted Brussels sprouts (September – December)
- Roasted root vegetables (January – April)

DESSERTS (choice of one)

- Warm apple crisp
- Warm chocolate brownie
- Assorted mini desserts
- Chef's choice of dessert display

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

Venue rental required.

INCLUDES:

- Oven-fresh dinner rolls and butter
- Coffee, decaffeinated coffee, tea, water and soft drinks

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Detroit Zoo Plated Dinner

PLATED DINNER \$55/PERSON

ENTRÉES (choice of two)

- French-style chicken with fresh thyme pan jus
- Citrus marinated pork loin with a roasted red pepper sauce
- Braised short ribs, slow cooked in a red wine reduction
- Sear-roasted salmon with lemon dill caper sauce
- Three-cheese tortellini with charred tomato, fresh basil and Parmesan
- Quinoa stuffed poblano with roasted corn and chile sauce
- Seasonal fresh, sustainable fish entrée (available upon request)

SALADS (choice of one)

- Market house salad with tomato, English cucumber, garbanzo bean, carrot and housemade croutons
- Caesar salad with shredded Parmesan, housemade croutons and Caesar dressing
- Michigan salad with greens, carrot, dried cherries, tomato, cucumber and walnuts

STARCHES (choice of one)

- Yukon gold whipped potatoes
- Oven roasted rosemary potatoes
- Parmesan cheesy potatoes
- Caramelized onion rice pilaf

VEGETABLES (choice of one)

- Roasted green beans and garlic
- Squash blend with zucchini, yellow squash and tomatoes
- Seasonal vegetables
- Roasted fresh asparagus (May-August)
- Roasted Brussels sprouts (September-December)
- Roasted root vegetables (January-April)

DESSERTS (choice of one)

- NY cheesecake with raspberry coulis
- Apple pie with cinnamon whipped cream
- Chocolate lava cake with berry sauce and shaved chocolate
- Chef's choice of dessert

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

Venue rental required.

INCLUDES:

- Oven-fresh dinner rolls and butter
- Coffee, decaffeinated coffee, tea, water and soft drinks

These menus are for one hour and served on china tableware. Minimum of 50 guests or \$150 additional fee.

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Detroit Zoo Bar Package

PLATINUM BAR

Liquors

Chivas Regal Scotch, Knob Creek Bourbon, Crown Royal, Bacardi Select Rum, Kettle One Vodka, Captain Morgan's Spiced Rum, Tanqueray 10 Gin

House Varietal Wine

Cabernet Sauvignon, Chardonnay and Moscato

Beer

Budweiser, Bud Light, Gateway IPA and a Seasonal Craft Beer

Two hours.....	\$24 per guest
Three hours.....	\$28 per guest
Four hours.....	\$32 per guest
Five hours.....	\$35 per guest

Bars to include: assorted soft drinks, water, mixers, ice, garnish and napkins.

BEER AND WINE BAR

House Varietal Wine

Cabernet Sauvignon, Chardonnay and Moscato

Beer

Budweiser, Bud Light, Gateway IPA and a Seasonal Craft Beer

Two hours.....	\$14 per guest
Three hours.....	\$17 per guest
Four hours.....	\$20 per guest
Five hours.....	\$23 per guest

Bars to include: assorted soft drinks, water, ice and napkins.

HOUSE BAR

Liquors

Dewars Scotch, Jim Beam Bourbon, Bacardi Select Rum, Tito's Vodka, Captain Morgan's Spiced Rum, Tanqueray 10 Gin, Canadian Club Whiskey

House Varietal Wine

Cabernet Sauvignon, Chardonnay and Moscato

Beer

Budweiser, Bud Light, Gateway IPA and a Seasonal Craft Beer

Two hours.....	\$19 per guest
Three hours.....	\$23 per guest
Four hours.....	\$27 per guest
Five hours.....	\$30 per guest

Bars to include: assorted soft drinks, water, mixers, ice, garnish and napkins.

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

ENHANCE

- Champagne Toast or Welcome \$3.50 per guest
- Signature Cocktail \$8.00 per guest
- House Wine Service with Dinner \$7.00 per guest
- Butler Passed House Wine Service \$28 per bottle
- Add a variety of 4 craft beer \$4.00 per guest
- Cash bar to include bartender (\$500 minimum) for four hours (max 100 guests) \$200 per bartender (one bartender per 100 guests is required)

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