

FRANKLIN PARK ZOO

CATERING MENU



NEW ENGLAND

Franklin Park Zoo • Stone Zoo





 **Centerplate**
 Making It Better To Be There Since 1929.™

ZOO

 NEW ENGLAND
 Franklin Park Zoo • Stone Zoo

WELCOME!

In choosing Zoo New England as your event location, you have selected a unique venue and a truly memorable experience. We look forward to working with you to create an event that you and your guests will thoroughly enjoy.

On behalf of Centerplate's entire team of hospitality professionals here at Zoo New England, we are delighted to help you host a successful event. We are experts in all aspects of event planning, and we're 100% dedicated to making it smooth and easy for you to enjoy entertaining your guests. And, of course, special requests can always be accommodated. We are happy to work with you to create the perfect special dishes for your celebration.



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We're truly excited for the opportunity to help you and your guests have a great time. Here's to great times and a truly memorable experience. Thanks for joining us!

Francisco Henriquez

Francisco Henriquez, General Manager
Centerplate at Zoo New England



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SERVICE DIRECTORY

Centerplate Premium Service Manager	617-989-2007
Centerplate Fax Line	617-989-2698
General Information	617-989-2000
Lost & Found	617-989-2000

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Gluten Free Selections

These selections are prepared to exclude gluten from the list of ingredients. Please notify us if you have a gluten allergy. Centerplate does not operate a dedicated gluten-free preparation or service space. Dishes made on-site are prepared on shared equipment and may come into contact with other products containing gluten and common allergens such as nuts.

CENTERPLATE'S COMMITMENT TO SAFETY

Centerplate, the exclusive caterer at Zoo New England, is looking forward to welcoming back our guests with an array of new safety and sanitation procedures to ensure the safe delivery of food and beverage services. The safety of our guests, employees, and work associates remains at the forefront of all the Centerplate/Sodexo hospitality venues. Our commitment to safety and sanitation programs continues with our suppliers and vendors to be sure they are placing the same elevated focus on safety that you would expect from us.

We continue to lead the entire team with the implementation and compliance of CDC and state or local health directives. Our Management Team works with the local health department to provide continued training on new standards of operation at pre-shift team meetings.

Our culinary team has worked to adapt traditional services and menus to work within the new CDC guidelines. Emphasis will include modified buffet services to accommodate safe and appropriate food and beverage services on behalf of all of the Zoo New England attendees.

Centerplate provides all our employees with the necessary PPE required to perform their tasks in a safe manner. Here are some of the new policies and procedures implemented:

- Three-ply surgical masks and gloves for all team members will be provided
- All staff will go through employee wellness screening upon arrival prior to reporting to their assigned work area
- Employees will receive specialized health and safety training
- Targeted sanitation and cleaning schedules
- Adherence to all Social Distancing practices for guests and cashiers
- Wrapped utensils
- Only Portion Control condiments to be provided





BREAKFAST

Prices listed are per guest. Minimum of 50 guests.

CONTINENTAL BREAKFAST

Rise & Shine \$13.00

- Bakery fresh muffins, assorted house-baked pastries, scones and assorted bagels
- Served with cream cheese, butter and preserves
- Seasonal whole fruit display
- Vanilla yogurt with granola and fresh berries
- Fresh brewed New England coffee and assorted teas
- Variety of juices

BREAKFAST BUFFETS

The Franklin Farm Buffet \$19.00



- Choice of thick-cut applewood smoked bacon, maple link sausage or honey glazed ham
- Fluffy scrambled eggs
- Rosemary-garlic crispy breakfast potatoes
- Bakery fresh muffins, assorted pastries and fresh fruit display
- Fresh brewed New England coffee and assorted teas
- Variety of juices





A LA CARTE

SNACKS

- Bagels & Cream Cheese** (per dozen) **\$36.00**
-  **Sliced Seasonal Fruit and Fresh Berries** (per guest) **\$4.00**
-  **Whole Fresh Fruit** (per guest) **\$2.00**
- Granola Bars** (each) **\$4.00**
- Jumbo Soft Pretzel and Dip** (each) **\$5.00**
- House Kettle Chips and Dip** (per guest) **\$4.00**
- American Snack Mix** (per pound) **\$15.00**
- Freshly Baked Cookies** (per dozen) **\$36.00**

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BOXED LUNCHES

Boxed Lunches are prepared with choice of flavored wraps, lettuce and tomato, condiments, potato chips, whole fresh fruit, cookie and beverage.

Classic \$16.00

Your choice of:

- Oven roasted turkey breast with cheddar
- Honey glazed ham with Swiss
- Tuna salad
- Crisp garden vegetables

Gourmet Wraps \$18.00

Your choice of:

- **Chicken Caesar Wrap** – Chicken breast, romaine lettuce, Parmesan cheese and Caesar dressing, tossed and rolled in a large flour tortilla
- **Turkey BLT Wrap** – Thinly sliced turkey breast, strips of crisp bacon, green leaf lettuce, tomato and Swiss cheese rolled into a large tortilla. Served with country mustard
- **Mediterranean Vegetable Wrap** – Tomatoes, cucumbers, bell peppers, red onions, mixed baby lettuce, Kalamata olives and feta cheese rolled in a large tortilla. Served with Greek dressing
- **Asian Chicken Wrap** – Chicken breast, toasted almonds, green onions, rice noodles and romaine lettuce, tossed and rolled in a large flour tortilla. Served with sesame-ginger dressing





PICNIC PACKAGES

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All Buffets served with infused water stations and freshly baked assorted cookies. 50 guest minimum.

Serengeti Feast **\$17.00**

- Char-grilled hamburgers, hot dogs, and grilled herb marinated chicken breast
- Lettuce, tomato and onion
- Bakery fresh buns and rolls
- House kettle chips
- Coleslaw
- Cheese and condiments

**Pairs well with William Hill Chardonnay*

Backyard BBQ **\$22.00**

- Slowly braised pulled pork
- Grilled sausage with roasted peppers and onions
- Bakery fresh Kaiser and hoagie rolls
- Red Bliss potato salad
- Market garden salad with ranch or balsamic dressing
- Variety of condiments

**Pairs well with Fetzer Cabernet Sauvignon*

Tuscany **\$23.00**

- Classic lasagna Bolognese
- Grilled vegetable lasagna
- Antipasto platter
- Field greens salad with Italian or ranch dressing
- Garlic bread sticks





HORS D'OEUVRE

Prices listed by the piece, minimum 50 pieces.

- GF Teriyaki Chicken Satay \$4.00**
- Crispy Eggroll \$3.25**
With sweet Thai chili sauce
- Spinach Spanakopita \$3.50**
- GF Bacon Wrapped Scallops \$4.50**
- GF Bloody Mary Shrimp Shooters \$4.00**
- Tomato Bruschetta \$3.00**
- GF Caprese Salad Skewer \$3.00**
- GF Fruit Kabob \$3.00**

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RECEPTION DISPLAYS & STATIONS

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Prices listed per guest, 50 guest minimum. A \$20.00 minimum purchase required when stations are not accompanied by a meal order.



Cocktail Shrimp \$11.00

Jumbo shrimp chilled on ice with zesty cocktail sauce and fresh lemon

Mediterranean Platter \$8.00

With hummus, olive tapenade, Greek feta, minted couscous, Tuscan olive medley, tabbouleh and toasted Naan bread



Farm Fresh Garden Crudite Basket \$5.00

Celery, carrot, broccoli, cauliflower, cherry tomato, bell pepper, cucumber with herb ranch dip

New England Cheese Display \$9.00

Locally sourced cheeses with gourmet table crackers and assorted dried fruits

Nachos Supreme \$10.00

Fresh fried tortilla chips with selection of fajita chicken, black beans, salsa, sour cream, shredded cheddar and guacamole

Chef's Carving Station Market Price

Choice of oven roasted turkey, honey ham, beef sirloin or roasted pork loin served with bakery fresh rolls, sauces and accompaniments





BUFFETS

Prices listed per guest, 50 guest minimum.
All Buffets served with infused water stations.

THE DELICATESSEN \$19.00

- **Pasta Salad**
- **New Bliss Red Potato Salad**
- **Deli Sandwiches on Variety Bakery Fresh Rolls**
 - Smoked turkey and cheddar
 - Maple glazed ham and baby Swiss
 - Rare roast beef and Provolone
 - Marinated garden fresh vegetables

- ☉ • **Whole Fresh Fruit Basket**
- **Assorted Gourmet Cookies and Brownies**

** Pairs well with Matua Sauvignon Blanc*

LITTLE ITALY \$32.00

- **Caesar Salad**
- **Caprese Salad**
- **Lasagna Bolognese**
- **Chicken Parmesan**
- **Sautéed Variety Summer Squash**
- **Cheese Tortellini Alfredo**
- **Tiramisu**

** Pairs well with Bottega Vinaia Pinot Grigio*





BUFFETS continued

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Prices listed per guest, 50 guest minimum.
All Buffets served with infused water stations.

THE BOSTON BARBEQUE

\$35.00 (Choose Two Entrées)

\$40.00 (Choose Three Entrées)

Slow Braised Pulled Pork

BBQ Spare Ribs

Beef Brisket

Grilled Ancho Chipotle Chicken Breast

- Mixed Field Greens Salad
- Fresh Pepper Slaw
- Baked Mac and Cheese
- Seasonal Fresh Vegetable Medley
- Herb Roasted New Potatoes
- Southern Corn Bread
- Assorted Gourmet Dessert Bars

** Pairs well with 14 Hands Merlot*

LITTLE JOE'S KIDS' PIZZA PARTY **\$24.00**

- Freshly Baked Cheese or Pepperoni Pizza
- Mac n' Cheese
- Caesar Salad
- Garlic Bread Sticks
- Churros
- Iced Tea or Lemonade





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BEVERAGES

NON-ALCOHOLIC BEVERAGES

We proudly serve Coca-Cola products and Dasani Water.

Soft Drinks (each)	\$3.50
Bottled Water (each)	\$3.00
Sparkling Water (each)	\$3.50
Powerade (each)	\$4.00
Bottled Juice (each)	\$3.50
Orange Juice	
Apple Juice	
Cranberry Juice	
New England Coffee (per gallon)	\$36.00
Hot Tea (per gallon)	\$32.00
Hot Chocolate (per gallon)	\$36.00
Iced Tea (per gallon)	\$32.00
Lemonade (per gallon)	\$32.00



BEVERAGES continued

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BEER

American Premium \$6.00

(per can or bottle)

Bud Light

Budweiser

Coors Light

Miller Lite

Michelob Ultra

O'Doul's NA

Craft-Import \$8.00

(per can or bottle)

Corona Extra

Corona Light

Modelo Especial

Heineken

Amstel Light

Stella Artois

Samuel Adams Boston Lager

Samuel Adams Seasonals

Sierra Nevada Pale Ale

HOSTED BEVERAGE SERVICE – BY THE HOUR

American Premium Beers, Craft & Imported Beers, Wine and Beyond Beers

1 hour – **\$14.00 per guest**

2 hours – **\$19.00 per guest**

3 hours – **\$24.00 per guest**

Malts and Flavored Malts \$9.00

(by the bottle)

White Claw Hard Seltzer

Truly Hard Seltzer

Twisted Tea Hard Iced Tea

Mike's Hard Lemonade

Angry Orchard Hard Cider

Bartender Fee \$75.00

(by the hour)

Waived if \$350 per bartender minimum is met.

All selections subject to availability.

If you're interested in something special, please ask!



WINE

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WINE (by the glass) **\$9.00**

Principato, Pinot Grigio
Canyon Road, Chardonnay
Matua, Sauvignon Blanc
14 Hands, Merlot
Edna Valley, Pinot Noir
Fetzer, Cabernet Sauvignon

SPARKLING WINES (by the bottle)

Brut Sparkling **\$32.00**

William Wycliff – California
Ripe apple and pear are layered with hints of honey and citrus. The fresh cool stone and tree fruit flavors are balanced with a light body and mouthfeel.

Lunetta Prosecco **\$32.00**
Fragrant, with enticing aromas of apple and peach. Refreshing and dry with crisp fruit flavors.

WHITE WINES (by the bottle)

Sauvignon Blanc **\$36.00**

Matua – New Zealand
Think sage and fresh mint, followed by delicious tropical fruits. The palate has vibrant citrus and pineapple flavors with great length and structure.

Pinot Grigio **\$36.00**

Bottega Vinaia – Italy
Fresh, dry and flavorful with a firm structure leading into a lingering finish, it displays character and finesse.

Chardonnay **\$40.00**

William Hill – California
Ripe tree fruit notes of peach, pear and baked apple blend seamlessly with fresh-cut citrus character. The long, lingering finish features subtle layers of caramel and nutmeg.

RED WINES (by the bottle)

Merlot **\$36.00**

BV Coastal Estates – California
The palate is lively and bright, brimming with ripe plum and juicy black cherry flavors. Hints of coffee and toasty oak spices join chewy tannins through the long, satisfying finish.

Pinot Noir **\$42.00**

Edna Valley – California
Light and bright with layers of ripe cherries, strawberries, and a touch of oak.

Cabernet Sauvignon **\$34.00**

Fetzer – California
Well balanced with black current flavors framed by subtler tones of mocha, caramel and toast, offering just a hint of spice.

SINGLE SERVE WINES **\$9.00**

(by the can or mini bottle)

- Apothic Red Blend (250 ml aluminum bottle)
- Bonterra Rosé (250 ml can)
- Roscato Rosso Dolce (250 ml can)
- MERF Chardonnay (250 ml can)





CATERING POLICIES

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Our Centerplate catering staff is delighted to work with you to provide all of your food and beverage needs.

Guarantee

To ensure we have ample time to obtain the best product needed to create your event, please provide a guaranteed attendance figure for all functions at least five (5) business days prior to the event date. While we are flexible, if the Catering Manager is not advised by this time, the estimated figure will automatically become the guarantee. Certain circumstances will be reviewed for approval. Increases made within the five (5) business day deadline are subject to approval by Centerplate and may be subject to an additional fee. Centerplate reserves the right to make reasonable substitutions as necessary.

Staffing

Each event requires a proper and specific staffing plan. Additional fees may be necessary to meet the needs of your event, We will determine the number of staff required for your event based on the anticipated number of guests.

Payment Policy

Centerplate accepts Company issued checks, American Express, MasterCard, Visa and Discover as payment for products and services. If you prefer to pay by Company check, a credit card authorization is required. Credit card authorization is also required to process on-site orders. Centerplate's policy requires full payment in advance of all events. Upon execution of the contract the client shall pay to Centerplate a reservation deposit of 50% of the projected cost of the event. The balance is due prior to the execution of the event. Any expenses incurred on the day of the event or costs not covered by the reservation deposit will be charged to the credit card on file. Purchase orders are not accepted by Centerplate. If your group is tax exempt, all documents must be submitted to Centerplate in advance of final billing.



Cancellation Policy

Payment is non-refundable if a function is cancelled less than three (3) business days prior to the event.

Food and Beverage Service

Centerplate Catering is responsible for the quality and freshness of the food served to all guests. Depending on your event and menu, our Catering Manager will recommend service times. Fees may apply for additional service requested. Any use of outside catering services will be subject to a 15% commission due to Centerplate. For your guests' safety, food may not be taken off the premises after it has been prepared on site.

Alcoholic Beverages Policy

Please ask your Catering Manager for details on selections, staffing and licensing. Sales of all alcoholic beverages is regulated by the State of Massachusetts. All guests must be at least 21 years of age and possess a valid ID to purchase and consume alcohol. For the safety and enjoyment of all our guests Centerplate reserves the right to refuse service to any guest for any reason. Bars must close at least 30 minutes prior to the close of the event. For Optimal service, we require one (1) bartender for every 75 guests. Bartenders will be billed at a rate of \$75 each, per hour. Minimum of 4 hours at \$250 for the Police Detail rate.

Menu Selection

The menu presented offers a wide variety of items for all catering needs. In addition, our Executive Chef is available to create a custom menu to suit all types of events and tastes. We understand you may have guests with dietary restrictions who require specialty meals. Please notify your Catering Manager at least three (3) business days in advance to ensure we have ample time to create something for everyone.

Administrative Charge and Tax

A "House" or "Administrative" Charge of 20% is added to your bill for catering service, which is used to defray the cost of providing the service and other house expenses. No portion of this Charge is distributed to the employees providing the service. You are free, but not obligated to add or give a gratuity directly to your servers. Applicable sales taxes will be added to all food and beverage orders. If the Customer is an entity claiming exemption from taxation in the State where the facility is located, please provide us satisfactory evidence of such exemption thirty (30) days prior to the event in order to be relieved of its obligation to pay state and local sales taxes.





CATERING POLICIES continued

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Pricing

The prices listed are based on an event duration for up to ninety (90) minutes. Events which exceed a ninety (90) minute time frame may be subject to additional fees for food and labor.

Additional Information

We proudly use eco-friendly biodegradable plates and cutlery for our events. Linens, china, silverware and glassware may be requested at an additional cost.

Please consider a unique gift for your guests which you can select from our wide variety of Zoo merchandise at our Things Wild Gift Shop.

Thanks to our Local Suppliers

- Baldor Specialty Foods
- George's Bakery



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MAKING IT BETTER TO BE THERE®

As a leader in event hospitality, Centerplate is committed to welcoming guests to moments that matter at more than 300 premier sports, entertainment, and convention venues worldwide. From Super Bowl LIV, to the U.S. Presidential Inaugural Ball, to the winning of the Triple Crown, we are committed to making the time people spend together more enjoyable through the power of authentic hospitality, remarkably delivered. Thank you for giving us the opportunity to be a part of your next favorite story.

