

# Sodexo Catering Menus 2016

Please note prices do not include 20% service charge and 7% NC sales tax. Contact Zoo Reservations at 800-488-0444 x 7700 or 336-879-7700 to book your event!

# Sizzlin' Sunrise

All Breakfast menus are served with Starbucks Coffee,  
Assorted

Gourmet Teas, Orange Juice and Fruit Infused Water

## **Continental Breakfast \$10.00 pp**

Assortment of House Baked Pastries, Croissants, Scones, and Muffins  
Served with Whipped Butter and Local Preserves

Fresh Local Fruit and Berries

## **Power Breakfast \$12.00 pp**

Assortment of House Baked Pastries, Croissants, Scones, and Muffins  
Served with Whipped Butter and Local Preserves

Build Your Own Parfait with Fresh Local Fruit and Berries, Assorted  
Granola and your choice of Regular or Greek Yogurt

Chef's Selection Frittata

## **Country Breakfast \$15.00 pp**

Assortment of House Baked Pastries, Croissants, Scones, and Muffins  
Served with Whipped Butter and Local Preserves

Fresh Local Fruit and Berries

Scrambled Eggs

Home Fried Breakfast Potatoes

Applewood Smoked Bacon OR Sausage

\*Add French Toast or Buttermilk Pancakes \$1.50 pp

\*Add Biscuits and Gravy \$2.00 pp

### **Sunday Brunch \$20.00 pp**

Assortment of House Baked Pastries, Croissants, Scones, and Muffins  
Served with Whipped Butter and Local Preserves

Fresh Local Fruit and Berries

Chef's Selection Frittata

Applewood Smoked Bacon OR Sausage

Seasonal Soup

Buttermilk Biscuit with Fried Chicken OR Oven Roasted Turkey Club

# Lunch

### **Gourmet Sandwiches \$18.50 pp** Your

Choice of (1) Salads:

Pasta Salad, Home-style Potato Salad, Classic Garlic Caesar Salad or  
Mixed Green Salad \*Please inquire about seasonal soup options\*

Your Choice of (2) Sandwiches:

Roasted Garlic Chicken Caesar on Parmesan Ciabatta, Smoke House Club  
on Sour Dough, Antipasto on Sundried Tomato Ciabatta, Roast Beef and  
Cheddar on a Hoagie Roll or Season Vegetable Wrap. Served with House  
Baked Chocolate Chip Cookies

### **Keep it Light \$18.50 pp**

Farm to Table Salad featuring Local Seasonal Vegetables with your choice  
of Mediterranean Chicken, Grilled Tenderloin OR Roasted Shrimp served  
on a bed of Spring Mix. Rustic Breads and Rolls with Whipped Butter

### **Southern Styles: \$8.50 pp**

BLT Salad, Corn Bread with Whipped Butter, Fried Chicken Sliders with Local Honey and Assorted Dessert Bars

**Tour of Italy: \$18.50 pp**

Classic Caesar Salad, Rustic Garlic Bread, Caprese Platter with Balsamic Drizzle, Chicken Piccata and Assorted Dessert Bars

**All lunch menus are served with Sweet Tea and Fruit Infused Water**

# Summer Picnics **Classic Picnic**

**Menu \$12.50 pp      Chicken Picnic Menu \$14.00 pp**

All Beef Hot Dogs with Diced Onion      Grilled Chicken, Mixed Pieces

Grilled Angus Burgers with Lettuce, Ice Tea, Lemonade and Water

Tomatoes, Sliced Red Onion, Pickles **Barbecue Picnic Menu \$14.00 pp**

and both American and Provolone      Chopped Barbecue with Corn

Cheese      Banana Pudding

Ice Tea, Lemonade and

Water      Garden Salad

Watermelon

Fresh Tomato, Onion & Cucumber

Salad drizzled with a Red Wine **Side**

**Selections (SELECT TWO)**      Vinaigrette

Classic Potato Salad

Pasta Salad

Baked Beans

Double Fudge Brownies

Strawberry Shortcake

**Dessert Selections (SELECT ONE)**

Dusted Kaiser Buns and an Array of  
Regional Sauces

House Baked Chocolate Chip  
Cookies

Ice Tea, Lemonade and Water **Black**

**Bean Burgers available for all menus  
upon request.**

**Package Add On's**

Additional Side Selection: \$1.00 pp

Additional Dessert Selection: \$1.00 pp

Add Bottled Pepsi Products: \$1.00 pp

**Boxed**

# Lunches

**Boxed Lunches \$12.50 pp**

**Please Select up Two Sandwich Varieties:**

Roasted Garlic Chicken Caesar on Parmesan  
Ciabatta, Smoke House Club on Sour Dough,

Antipasto on Sundried Tomato Ciabatta, Roast Beef  
and Cheddar on a Hoagie Roll OR Season Vegetable

Wrap. \*Includes, Fresh Fruit, Pickle Spear, Chocolate Chip Cookie and Bottled Water\*

**Kid's Meal Option \$7.00 per child 12 and under**

Choice of Turkey, Ham or Peanut Butter and Jelly Sandwich with Apple Slices and Choice of Skim Milk or Bottled Water

**\*served in a Souvenir Zoo Bag\*** **Break**

# Options

**Beverage Stations**

**Coffee: \$3.00 pp**

Regular and Decaf House Blend Starbucks Coffee Assorted Herbal Teas

**Coffee and Water: \$4.00 pp**

Bottled Water

Regular and Decaf House Blend Starbucks Coffee Assorted Herbal Teas

**Coffee, Water and Soft Drinks: \$5.00 pp**

Assorted Pepsi Products

Bottled Water

Regular and Decaf House Blend Starbucks Coffee

Assorted Herbal Teas

**Water and Soft Drinks: \$4.00 pp**

Assorted Pepsi Products

Bottled Water

**Take a Break \$8.50 pp**

**Trailer Blazer** – Seasonal Fruit, Trail Mixes, Granola Bars, Pepsi Products and Fruited Water

**Sweet Tooth** – Chef's selection of Cookies, Brownies, Blondies and Candies. Pepsi Products and Fruited Water

**Take me to the Movies** – Popcorn, Pretzel Bites with Whole Grain and Yellow Mustard, Assorted Candy, Pepsi Products and Fruited Water

# Evening Events

**Stationary Hors D' Oeuvres All Stations \$13 per person for 1 hour of service**

## **Mac and Cheese Station**

Cavatappi Pasta featuring Cheddar and Gruyere Cheese from Local Dairy Farms

Crispy Onion Straws, Toasted Panko Bread Crumbs, Broccoli, Fire Roasted Cherry Tomatoes, Crumbled Bleu Cheese, Shredded Cheddar and Parmesan Cheeses, Grilled Chicken, Hickory Smoked Bacon and Andouille Sausage

## **Natural Selections:**

Mixed Field Greens with Roma Tomato and Basil Bruschetta, Grilled Flank Steak and Aged Balsamic Vinaigrette. Hearts and Romaine with Shaved Parmesan, Herbed Croutons Grilled Chicken and Classic Caesar Dressing. Soba Noodles with Red Cabbage, Shredded Carrots, Cucumber, Green Onions and Sesame Vinaigrette.

## **Tuscan Tasting Table**

Baked Fontina with Rustic Artisan Breads, Caprese Skewers, Roasted Carrots, Balsamic-Grilled Portabella Mushrooms, Roasted Red Peppers, Grilled Zucchini, Roasted Eggplant, Mixed Olives and Imported and Domestic Cheeses and Meats with Assorted Gourmet Crackers

## **Southern Biscuit Bar**

Classic BLT Salad. Buttermilk Biscuits served with Locally Sourced Honey, Artisan Jams, Infused Butter, Whole Grain Mustard, BBQ Aioli, Pimento Cheese, Fried Chicken, Sausage and Gravy and Country Fried Ham.

## **Mediterranean Station**

Assorted House Baked Flatbreads, Rustic Lavash and Artisan Loaves. Fire Roasted Vegetables, Baba Ghanoush and Roasted Red Pepper Hummus,

# Evening Events

Mediterranean Olives, Lentil Mint Salad, and a Classic Greek Salad: Tomato, Cucumber, Red Onions and Bell Pepper topped with Crumbled Feta Cheese  
**Taco Truck**

Mini Flour and Corn Tortillas with House Made Pico De Gallo, Sour Cream, Salsa Fresca, Guacamole, Shredded Cheddar and Monterey Jack Cheese, Black beans, Roasted Pineapple and Mango Salad, Pulled Pork Carnitas and Pulled Chicken. **The Mini Bar**

House Made Sea Salt Kettle Chips. Mini Angus Beef Slicers with Aged Sharp Cheddar and Chipotle Aioli, Mini Grilled Gruyere Cheese with Hickory Smoked Bacon, Mini House Smoked Pork Slicers with Cole Slaw.

## **Passed Hors D' Oeuvres**

**Select Six Items \$16 per person for 1 hour of service**

### **Hot**

Shrimp Wrapped in Applewood Smoked Bacon

Braised Short Rib with Creamy Goat Cheese Polenta

Tomato Soup with Mini Grilled Cheese

Button Mushrooms stuffed with Local Sausage and Asiago

Smoked Tomato Mozzarella Empanada

Shrimp and White Cheddar Grits

Vietnamese Spring Roll with Sweet Chili Lime Sauce

Fried Chicken and Waffles

Wild Mushroom Tart

# Evening Events

Panko Crusted Crab Cake with Chesapeake Aioli

Fire Roasted Peaches wrapped in Pancetta and drizzled with Aged Balsamic

Tandoori Chicken Crisps with Mango Chutney

## **Cold**

Pepper Seared Ahi Tuna with Pickled Asian Slaw

Caprese Skewers

Grilled Tenderloin Crostini, Brie and Caramelized Onion

Endive with Crab and Avocado Salad

Watermelon, Basil and Crumbled Feta with a Balsamic Reduction

Braised Kale and White Bean Bruschetta

Prosciutto and Cantaloupe dusted with Crack Black Pepper

Salmon Tartare in Baked Wonton Cups

BLT Bites with Avocado Mayo

Individual Crudités with Green Goddess Dressing

Shrimp, Sun-Dried Tomato & Feta Flat Bread

Grilled Zucchini Rolls with Herbed Goat Cheese & Kalamata Olives

## **DINNER BUFFETS**

**All Dinner Buffets include a Selection of Two Salads, One Starch, One Vegetable, Two Entrees, One Dessert, Water and Iced**

# Evening Events

## Tea

### **TIER 2 BUFFET \$24**

Penne Pasta with Tomato Cream  
Sauce and Fresh Basil Slow Roasted  
Pork Tenderloin  
Pub Style Pot Roast  
Bacon Wrapped Meatloaf  
Herb Roasted Chicken  
Cavatappi in a Pesto Cream Sauce

Farmer's Market Field Green Salad with Goat Cheese and a Herb Citrus  
Vinaigrette

Hearts of Romaine with House Baked Croutons, Shredded Parmesan Cheese and a

Classic Caesar Dressing

## Salads

### **TIER 1 BUFFET \$28**

Chicken Piccata with Lemon Beurre  
Blanc and Crispy Capers  
Ginger and Garlic Baked Salmon  
Grilled Bone In Pork Chop with Warm  
Apple and Bacon Chutney  
Pan Seared Chilean Sea Bass  
Cabernet Braised Short Ribs  
Lemon and Rosemary Oven Roasted  
Chicken

# Evening Events

Baby Spinach with Dried Cranberries, Bleu Cheese Crumbles and Aged Balsamic

Mixed Greens with Seasonal Vegetable, House Made Croutons and an Herb Vinaigrette

Steakhouse Wedge with Tomatoes and Crumble Bleu Cheese Dressing

## **Vegetables**

Roasted Brussels Sprouts

Glazed Baby Carrots

Grilled Asparagus

Oven Roasted Broccoli Sage And Mushroom Stuffing

## **Starches**

Herb Roasted Potatoes

Garlic Smashed Potatoes

Wild Rice Pilaf

## **Desserts**

Assorted Berry Shortcake Apple Crisp

Ricotta Cheesecake

Chef's Seasonal Bread Pudding

Triple Chocolate Brownie with Fruit  
Compote