



NEW ENGLAND
Franklin Park Zoo • Stone Zoo

CATERING MENU



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 our entire team of hospitality professionals here at Franklin Park Zoo and Stone Zoo, 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.

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
Catering at Zoo New England

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SERVICE DIRECTORY

Catering Premium Service Manager	617-989-2007
Catering Fax Line	617-989-2698
General Information	617-989-2000



Gluten Free Selections (GF)

These selections are prepared to exclude gluten from the list of ingredients. Please notify us if you have a gluten allergy. Catering 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.



BREAKFAST

Prices listed are per guest. Minimum of 50 guests.

All Buffets are served with all- natural orange juice, assorted teas and premium brewed coffee.

CONTINENTAL BREAKFAST

Rise & Shine 15
Bakery fresh muffins, assorted house-baked pastries and assorted bagels. Served with cream cheese, butter and preserves, fresh fruit salad and assorted yogurts

BREAKFAST BUFFETS

The Franklin Farm Buffet 21
Choice of thick-cut applewood smoked bacon, maple link sausage or honey glazed ham with fluffy scrambled eggs, rosemary-garlic crispy breakfast potatoes, bakery fresh muffins, assorted pastries and fresh fruit salad

BREAKFAST ENHANCEMENTS

Oatmeal Station 10
Served with whipped butter, brown sugar, golden raisins, dried cranberries, chopped walnuts, local honey and toasted coconut

Belgian Waffle Station* 12
Fresh cooked Belgian waffles. Served with warm maple syrup, whipped cream, creamy butter, chocolate sauce and fresh seasonal berries

*Requires a culinary professional \$125.00



A LA CARTE

SNACKS

Bagels & Cream Cheese (per dozen)	3
Assorted Breakfast Pastries (per dozen)	3
Fresh Fruit Salad (per guest)	4
Whole Fresh Fruit (GF) (per guest)	3
Assorted Individual Yogurt (each)	4
Fruit & Yogurt Parfait (each)	5.50
Assorted Cold Cereals with Milk (each)	4.50

Granola Bars (each)	3.50
Assorted Trail Mix (each)	4
Individual Assorted Potato Chips (each)	4
Chocolate Chip Cookies (dozen)	33
Double Fudge Brownie (dozen)	36
Jumbo Soft Pretzel & Cheese (each)	6
Cinnamon Sugar Dusted Churro (each)	5.50



BOXED LUNCHES

Price listed are per guest. Minimum of 50 boxes per selection.

Boxed Lunches include a bag of potato chips, condiments, fresh baked cookie and bottled water.

Classic Sandwiches 18

All sandwiches served on a Kaiser roll with lettuce and tomato

Your choice of:

- Oven roasted turkey breast and sharp cheddar cheese
- Honey glazed ham and Swiss cheese
- House-made tuna salad and American cheese
- Cranberry walnut chicken salad
- Grilled portobello mushroom with sundried tomato and hummus

Gourmet Wraps 20

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 cheddar cheese rolled into a large tortilla. Served with ranch dressing
- **Mediterranean Vegetable Wrap** – Tomatoes, cucumbers, bell peppers, red onions, mixed baby lettuce and feta cheese rolled in a large tortilla. Served with Greek dressing
- **Buffalo Chicken Wrap** – Crispy chicken tossed in red hot buffalo sauce, shredded carrot, green leaf lettuce, and rolled in a large flour tortilla. Served with blue cheese dressing



PICNIC PACKAGES

Price listed are per guest. Minimum of 50 guests.

All Picnics include:

- Lemonade and water station
- Pasta salad
- Red bliss potato salad
- Mixed green salad with balsamic vinaigrette
- Kettle chips
- Assorted gourmet cookies and brownies

The Delicatessen 21

Deli sandwiches served on Kaiser rolls with lettuce and tomato

- Oven roasted turkey breast, sharp cheddar and herb mayonnaise
- Honey glazed ham, Swiss cheese and dijon mustard
- House-made tuna salad and American cheese
- Grilled portobello mushroom, sundried tomato and hummus

**Pairs well with Canyon Road Chardonnay*

It's A Wrap 23

- **Chicken Caesar Wrap** – Grilled 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 cheddar cheese rolled into a large tortilla. Served with ranch dressing
- **Mediterranean Vegetable Wrap** – Tomatoes, cucumbers, bell peppers, red onions, mixed baby lettuce, and feta cheese rolled in a large tortilla. Served with Greek dressing
- **Buffalo Chicken Wrap** – Crispy chicken tossed in red hot buffalo sauce, shredded carrot, green leaf lettuce, and rolled in a large flour tortilla. Served with blue cheese dressing

**Pairs well with Cavit Pinot Grigio*



HORS D'OEUVRE

Prices listed by the piece, minimum 50 pieces.

Spanakopita Pouches	4	Buffalo Chicken Rangoons	4	Mini Crudité Cups (GF)	4
Mini Fruit Kabobs (GF)	4	Blue cheese dip		Sundried tomato hummus	
Mediterranean Skewers	4	Mini Chicken Quesadillas	4	Bloody Mary Shrimp Cocktail Shooters (GF)	4.50
Chicken & Lemongrass Potstickers	4	Tomato crema		Bacon Wrapped Scallops (GF)	5
Ponzu dipping sauce		Asian Chicken Satays (GF)	4		
Mini Beef Empanadas	4	Sweet chili sauce			
Chipotle aioli		Mini Maryland Crab Cakes	4		
		Lemon remoulade			



RECEPTION DISPLAYS & STATIONS

Prices listed per guest, 50 guest minimum.

Farm Fresh Garden Crudité (GF) 6

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

Seasonal Fruit Display (GF) 7

A selection of fresh seasonal fruits and berries with vanilla yogurt

Local & Imported Cheese Display 9

Locally sourced cheeses with gourmet table crackers and assorted fruits and berries

Mediterranean Display 9

Whipped hummus, crumbled feta, tzatziki, olive medley, cucumber and tomato salad and toasted naan bread

New England Clam Chowder Station 11

House-made New England clam chowder served with westminster oyster cracker and Tabasco sauce

Cocktail Shrimp (GF) 12

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



BUFFETS

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

LITTLE ITALY 33

- Chicken parmesan
- Italian meatball marinara
- Cheese tortellini alfredo
- Focaccia bread
- Caprese salad
- Caesar salad
- Tiramisu

** Pairs well with Cavit Pinot Grigio*

STIR FRY EXPRESS 33

- Thai curry chicken stir fry
- Teriyaki beef stir fry
- Mandarin Asian salad, ginger sesame dressing
- Vegetarian pot stickers
- Steamed jasmine rice
- Fortune cookies

** Pairs well with Canyon Road Chardonnay*

MEDITERRANEAN FAVORITES 33

- Garlic oregano scented beef tips onions, bell peppers and scallions
- Lemon tarragon baked chicken
- Fresh pita bread
- Hummus and tzatziki
- Greek salad
- Lemon herb rice pilaf
- Baklava

** Pairs well with Frontera Cabernet Sauvignon*



BUFFETS continued

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

SERENGETI FEAST 22

- Chargrilled hamburgers and hot dogs
- Lettuce, tomato and onion, American cheese and condiments
- Bakery fresh buns and rolls
- Kettle chips
- Red bliss potato salad
- Fresh chocolate chip cookies

** Pairs well with Two Vines Merlot*

THE BOSTON BARBECUE

Choose two (2) Entrées 38
Choose three (3) Entrées 43

ENTRÉES

- Grilled Italian sausage with peppers and onions
- Slow braised pulled pork
- BBQ baby back ribs
- Smoked beef brisket
- Grilled ancho chipotle chicken breast

SIDES/DESSERT

- Mixed field greens salad with balsamic dressing
- Sweet cabbage slaw
- Southern style potato salad
- Fresh cut watermelon
- Brown sugar Boston baked beans
- Cornbread
- Assorted gourmet cookies & bars

** Pairs well with Frontera Cabernet Sauvignon*



KIDS' BUFFETS

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

LITTLE JOE'S PIZZA PARTY 22

- Oven baked cheese and pepperoni pizza
- Crispy vegetables sticks with ranch dressing
- Kettle chips
- Fresh baked chocolate chip cookies

LITTLE CHICKEN 22

- Southern style chicken tenders
- Crispy coated french fries
- BBQ sauce and ranch dipping sauce
- Crispy vegetables sticks with ranch dressing
- Fresh baked chocolate chip cookies

CHEESY MAC & DOGS 24

- Home style mac & cheese
- All beef hot dogs
- Bakery fresh rolls and condiments
- Crispy vegetables sticks with ranch dressing
- Fresh baked chocolate chip cookies



SOMETHING SWEET

Prices listed per guest, 50 guest minimum.

Gourmet Cookies

Large fresh baked chocolate chip cookies, white chocolate macadamia and oatmeal raisin cookies

7.50

Warm Apple Crisp

House-made apple crisp served with fresh whip cream and caramel sauce

10

Strawberry Shortcake Station

Fresh baked pound cake with strawberries, blueberries, chocolate sauce, fresh whip cream and powder sugar

10

Sweet Mexican Churro Bar

Mini cinnamon and sugar churros, Mexican chocolate sauce, mixed berry coulis and vanilla icing

10



BEVERAGES

NON-ALCOHOLIC BEVERAGES

We proudly serve Coca-Cola products and Dasani Water.

Bottled Water (each)	3.50
Soft Drinks (each)	4
Sparkling Water (each)	4
Bottled Juice (each)	4
Orange, Apple, Cranberry	
New England Coffee (per gallon)	36
Hot Tea (per gallon)	32
Hot Chocolate (per gallon)	36
Iced Tea (per gallon)	32
Lemonade (per gallon)	32

BEER / MALTS

Premium/Craft/Import	12
(per can or bottle)	
Samuel Adams Boston Lager	
Samuel Adams Wicked Hazy IPA	
Corona Extra	
Corona Light	
Harpoon IPA	
Truly Hard Seltzer (Strawberry Lemonade)	

WINE (each 187 ml)	10
Cavit, Pinot Grigio	
Canyon Road, Chardonnay	
Two Vines, Merlot	
Frontera, Cabernet Sauvignon	

HOSTED BEVERAGE SERVICE

By the Hour

Premium/Craft/Import Beers and Wine

1 hour	– 14 per guest
2 hours	– 19 per guest
3 hours	– 24 per guest

Bartender Fee 75

(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!





CATERING POLICIES

Our 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 Catering and may be subject to an additional fee. We reserve 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

Catering 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. Our policy requires full payment in advance of all events. Upon execution of the contract the client shall pay to Catering 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 Catering. If your group is tax exempt, all documents must be submitted to Catering 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

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 Catering. 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 Catering 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.

CATERING POLICIES continued

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.

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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