

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 to 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 100% dedicated to making it smooth and easy for you to enjoy entertaining your guests. And, of course special requests can be accommodated. We are happy to work with you to create the perfect special dishes for your celebration.

We are thrilled to have the opportunity to serve you and your guest(s), making your gathering special, memorable and enjoyable. Our goal is to create not just a meal, but an experience filled with warmth, flavor and special moments!

**Amanda Robbins
General Manager Sodexo Live! at Zoo New England**

**Amanda.Robbins@sodexo.com
617.989.2007**

If you would like to set up a catering order please reach out to Amanda

Mornings at the Zoo

Safari Sunrise

\$16

Minimum of 25 Guests, Price per Guest

Coffee, Herbal Tea, Orange Juice, Infused Water

- Freshly Baked Muffins and Breakfast Breads
- Seasonal Fruit and Berry Salad
- Fresh Bagels with Cream Cheese, Butter and Preserves

Roaring Start Buffet

\$18

Minimum of 25 Guests, Price per Guest

Coffee, Herbal Tea, Orange Juice, Infused Water

- Freshly Baked Muffins, Assorted Bagels and Breakfast Breads
- Build your own Yogurt Bowl
- Build your own Steel-Cut Oat Bowl
- Granola, Dried Fruit, Brown Sugar, Fresh Berries, Honey
- Seasonal Fruit and Berry Salad

Jungle Morning Feast

\$22

Minimum of 25 Guests, Price per Guest

Coffee, Herbal Tea, Orange Juice, Infused Water

- Freshly Baked Muffins and Breakfast Breads
- Seasonal Fruit and Berry Salad
- Chive & Cheddar Cage-Free Scrambled Eggs
- Crispy Bacon, Sausage Links & Breakfast Potatoes
- White & Wheat Toast with Butter and Preserves

Breakfast on the Savannah

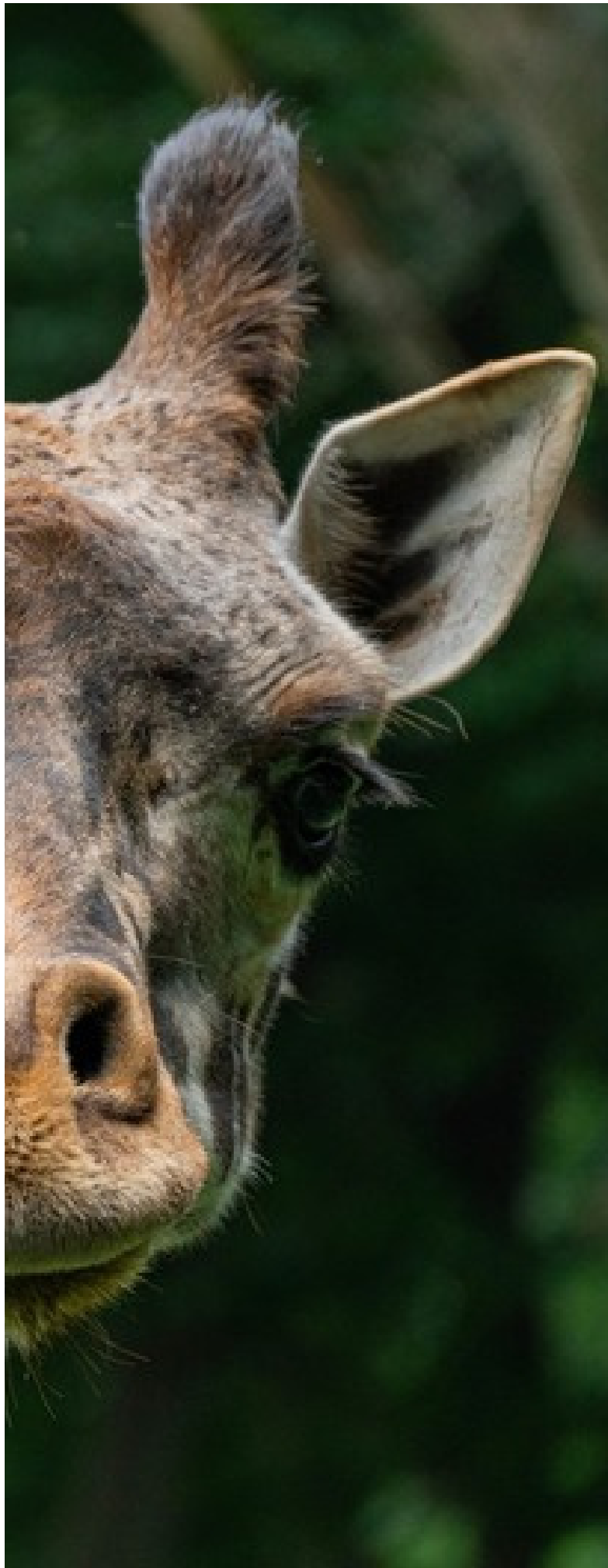
\$26

Minimum of 25 Guests, Price per Guest

Coffee, Herbal Tea, Orange Juice, Infused Water

- Freshly Baked Muffins and Breakfast Breads
- Seasonal Fruit and Berry Salad
- Chive & Cheddar Cage-Free Scrambled Eggs
- Crispy Bacon, Sausage Links & Breakfast Potatoes
- Choice of French Toast, Pancakes, or Buttermilk Waffles
- Maple Syrup, Strawberry Compote, Whipped Cream and Chocolate Sauce
- White & Wheat Toast with Butter and Preserves





A LA CARTE BREAKFAST

- M E N U -

Smoked Salmon Display \$15

- Smoked Atlantic Salmon Side
- Fresh Bagels and Croissants
- Whipped Dill Cream Cheese, Capers, Hard-Boiled Eggs, Pickled Red Onions, Avocado, Shaved Cucumbers, Whipped Butter, Cornichons

Build Your Own Parfait Bar \$7

- Vanilla and Strawberry Greek Yogurt
- Maple Syrup, Granola, Dried Fruits, Local Honey, Berry Compote, and Local Berries

Fresh Made Waffle Madness \$14

- Hot Fresh-Made Waffles
- Maple Syrup, Strawberry Compote, Chocolate Sauce, Whipped Cream and Whipped Butter

Breakfast Sandwiches \$8

Minimum 20 Sandwiches

Select Three:

- Applewood Bacon, Egg, American Cheese on an English Muffin
- Breakfast Sausage, Egg, American Cheese on an English Muffin
- Honey Ham, Egg, American Cheese on an English Muffin
- Breakfast Burrito- Scrambled Tofu, Breakfast Potatoes, Fresh Spinach, Roasted Tomato, Avocado

BREAKFAST ENHANCEMENTS

- **Assorted Bagels & Cream Cheese**
per dozen \$ 48
- **Assorted Fresh Baked Muffins**
per dozen \$ 38
- **Yogurt Parfaits**
per dozen \$ 48
- **Assorted Hand Fruit**
per dozen \$ 38
- **Assorted Cold Cereals with Milk**
per dozen - \$ 48
- **Chilled Hard-Boiled Eggs**
per dozen \$ 16

Lunch at the Zoo

Explorer's Lunch Box

\$25

Minimum of 25 Guests, Price per Guest.

Includes Bottled Water, Chocolate Chip Cookie, Potato Chips and Condiments

Choose 3

Salads:

Super Green

Blueberries, Strawberries, Toasted Almonds, Feta, Caesar Dressing

Greek

Sliced Tomatoes, Red Onion, Cucumber, Black Olives, Feta, Greek Dressing

Classic Caesar

Romaine Lettuce, Shaved Parmesan, Herb Croutons, Creamy Caesar Dressing

Roasted Beet & Orange

Arugula, Cranberries, Goat Cheese, Red Onions, Balsamic-Basil Vinaigrette

Sandwiches:

Roast Beef

Arugula, Boursin Horseradish, Caramelized Onion

Roasted Turkey

Mild Cheddar, Bacon, Tomato, Mixed Greens, Pesto Aioli

Black Forest Ham

Swiss Cheese, Mixed Greens, Tomato, Honey Mustard

Roasted Vegetable

Portobello Mushrooms, Peppers, Pickled Red Onions, Feta Aioli

Wraps:

(Gluten Free Wraps available upon request)

Roasted Turkey Club

Mild Cheddar, Bacon, Tomato, Mixed Greens, Pesto Aioli

Chicken Caesar

Grilled Chicken, Romaine, Parmesan, Tomato, Caesar Dressing

Tuna Salad

House-Made Albacore Tuna Salad with Celery, Mixed Greens, Cucumber, Tomato

Caprese

Fresh Mozzarella, Tomato, Pesto

Barnyard Deli

\$28

Minimum of 25 Guests, Price per Guest.

Includes Bottled Water, Chocolate Chip Cookie, Potato Chips and Condiments

Choose 3

- **Caesar Salad**

- Romaine Lettuce, Shaved Parmesan, Herb Croutons, Creamy Caesar Dressing

- **Brussels Sprout Slaw**

- Shredded Brussels Sprouts, Carrots, Broccoli, Kale, Sunflower Seeds, Dried Cranberries, Apple Cider-Poppy Seed Vinaigrette

- **Assorted Gourmet Cookies**

- Chocolate Chip, Oatmeal Raisin

Sandwiches:

Roast Beef

Arugula, Boursin Horseradish, Caramelized Onion

Roasted Turkey

Mild Cheddar, Bacon, Tomato, Mixed Greens, Pesto Aioli

Black Forest Ham

Swiss Cheese, Mixed Greens, Tomato, Honey Mustard

Roasted Vegetable

Portobello Mushrooms, Peppers, Pickled Red Onions, Feta Aioli

Wraps:

(Gluten Free Wraps available upon request)

Roasted Turkey Club

Mild Cheddar, Bacon, Tomato, Mixed Greens, Pesto Aioli

Chicken Caesar

Grilled Chicken, Romaine, Parmesan, Tomato, Caesar Dressing

Tuna Salad

House-Made Albacore Tuna Salad with Celery, Mixed Greens, Cucumber, Tomato

Caprese

Fresh Mozzarella, Tomato, Pesto

Farm- To- Table

\$26

Minimum of 25 Guests, Price per Guest.

Served with an Assortment of Freshly Baked Cookies

Build Your Own Salad Bar

Proteins

Grilled Chicken, Hard Boiled Eggs, Tofu

Greens

Romaine, Spinach, Mixed Greens,
Arugula

Cheeses

Feta, Goat Cheese, Shaved Parmesan,
Shredded Cheddar

Toppings

Cherry Tomatoes, Cucumbers,
Shredded Carrots, Red Onion, Bell
Peppers, Croutons

Dressings

Balsamic Vinaigrette, Avocado Ranch,
Creamy Caesar, Buttermilk Ranch,
Italian

Soups

Served with Freshly Baked Rolls and Butter

Broccoli Cheddar

Velvety Cheddar Cheese Soup Loaded with Fresh Broccoli Florets

Beef & Barley

Slow-Cooked Beef, Pearl Barley & Root Vegetables

Roasted Tomato Basil

Oven-Roasted Tomatoes Blended with Garlic, Onions, & Fresh
Basil

Chicken Noodle

Skow-Simmered Chicken Broth with Tender Chicken, Carrots,
Celery and Egg Noodle

Minestrone

Italian-Style Vegetable Soup with Beans, Pasta, Tomatoes, and
Fresh Herbs

Classic Tomato Gazpacho

Chilled Blend of Ripe Tomatoes, Cucumbers, Peppers, Garlic,
Olive Oil, and Sherry Vinegar

PICNIC STATIONS

Minimum 50 Guests, Price Per Guest
Includes Lemonade and Water Stations

Serengeti Feast

\$24

- Flame-Broiled Angus Burgers
 - All-Beef Hot Dogs
 - Fresh Picnic Slaw
 - Kettle Potato Chips
 - Lettuce, Tomato, Red Onion, Pickles, Rolls & Buns
 - Freshly Baked Cookies
- Vegan Burgers and Gluten Free Buns Available Upon Request

- 1 Protein \$32
- 2 Proteins \$38
- 3 Proteins \$43

- Sweet Cornbread
- Picnic Slaw
- Potato Salad
- Smoked Gouda Mac & Cheese
- Burnt End Baked Beans
- Sliced Watermelon
- Freshly Baked Cookies

Savanna Smokehouse

Pulled Pork, Grilled BBQ Chicken Breast, Slow
Smoked Brisket, St. Louis Baby Back Ribs,
Grilled Italian Sausage with Peppers and
Onions, Classic Buttermilk Fried Chicken

KID'S PICNIC

Minimum 50 Guests, Price Per Guest

Little Joe's Pizza Party

\$23

- Cheese & Pepperoni Pizza
- Fresh Fruit Salad
- Kettle Potato Chips
- Freshly Baked Cookies

Little Chicken Shack

\$23

- Fried Chicken Tenders
- French Fries
- Dipping Sauces
- Fresh Fruit
- Freshly Baked Cookies

Raining Mac & Dogs

\$23

- Mac & Cheese
- All-Beef Hot Dogs
- Fresh Fruit
- Kettle Potato Chips
- Freshly Baked Cookies

Reception Displays and Stations

Minimum of 30 Guests, Prices Per Guest

Farm Fresh Garden Crudite

Farmer's Market Vegetables with Ranch Dip

\$8

Seasonal Fruit Platter

Selection of Fresh Seasonal Fruits and Berries with Maple Yogurt

\$9

Caprese Skewers

Fresh Mozzarella, Ripe Tomatoes, and Basil. Finished with Extra Virgin Olive Oil and Balsamic Glaze

\$4

Local & Imported Cheese Platter

Assorted Cheeses with Table Crackers, Dried Fruits, and Berries

\$10

House-Made Kettle Chips & Pretzels

Served with Caramelized Onion Dip, Spinach- Artichoke Dip

\$8

Potstickers

Choice of: Lemongrass Chicken, Chicken and Vegetable, Vegetable, Edamame

\$4

Chilled Jumbo Shrimp

Jumbo Shrimp served on Ice with Zesty Cocktail Sauce & Fresh Lemon Wedges

\$13

New England Clam Chowder

Fresh New England Clam Chowder. Served with Oyster Crackers and Tabasco

\$13

Nacho Average Bar

Tortilla Chips, Warm Queso Sauce, Chili Con Carne, Sliced Jalapenos, Black Olives, Sour Cream, Guacamole & Pico De Gallo

\$12

Flavors on the Fly

Bone-In Wings with Choice of 2 Sauces
Buffalo, Parmesan Garlic, Honey BBQ, Sweet Teriyaki, Mango Habanero, or Honey Sriracha
Ranch, Blue Cheese, Carrots & Celery

\$14

Mediterranean Platter

Whipped Hummus, Crumbled Feta, Tzatziki, Mixed Olives, Cucumber & Tomato Salad, Toasted Naan Bread

\$10

Dinner at the Zoo

DINNER STATIONS

MINIMUM OF 30 GUESTS, PRICES PER GUEST

Tour of Italy

Warm Garlic Bread Sticks

Warm Oven-Baked Breadsticks with Brushed Butter

Caesar Salad

Romaine Lettuce, Shaved Parmesan, Herb Croutons, Creamy Caesar Dressing

Caprese Salad

Fresh Mozzarella, Ripe Tomatoes and Basil. Finished with Extra Virgin Olive Oil and Balsamic Glaze

Penne alla Vodka

Penne Pasta, Heirloom Tomatoes, Creamy Tomato Sauce Finished with Vodka and Shaved Parmesan

Parmesan-Crusted Chicken Breast

Chicken Breast Freshly Coated in Parmesan Breading

Fire Roasted Vegetables

Roasted Vegetables with Extra Virgin Olive Oil and Sherry

Tiramisu Bites

Sponge Cake, Coffee Syrup, Mascarpone Cheese, Lady Fingers & Cocoa Powder

\$36

Mexican Street Cart

Fresh Tortilla Chips

Guacamole & Salsa Fresca

Fiesta Salad

Mixed Greens with Black Corn Salsa, Tomatoes, Shredded Cheese, Crispy Corn Chips, and Avocado Ranch Dressing

Principal Grilled Chicken Al Pastor

Marinated in Achiote, Guajillo Chili & Pineapple

Beef Barbacoa

Slow-Braised Beef with Chilies and Spices

Served with Guacamole, Pico de Gallo, Sour Cream, Black Beans, and Flour Tortillas

Mexican Rice

Mexican-Spiced Yellow Rice, Tomatoes and Peppers

Roasted Street Corn

Roasted corn, Tajin Crema De Queso, Cotija Cheese and Cilantro

Mini Churro Bites

Light & Crispy Churros Dusted with Cinnamon Sugar

\$34

Taste of Asia

Edamame Potstickers

Served with Sweet and Sour Sauce

Asian Noodle Salad

Rice Noodles, Julienned Carrots, Zucchini, Squash, Peppers and Green Onions. Tossed in a Sweet Thai Chili Dressing

Gohan/Zhu Cai

- Bourbon Chicken Thighs
 - Sweet Bourbob Sauce
- Pepper Steak
 - Peppers, Onions and Tamari Sauce
- General Tso Cauliflower
 - Mild Spice and Sweet Sauce

Vegetable Fried Rice

Tamari, Onion, Celery and Scallions

Sir-Fried Vegetables

Grilled Vegetables Drizzled with Garlic Ginger Sauce

\$35

Taste of the Mediterranean

Warm Pita Bread

Red Pepper Hummus

Greek Salad

Sliced Tomatoes, Red Onion, Cucumber, Black Olives, Feta, Greek Dressing

Harissa Rubbed Grilled Chicken Breast

With a Spicy Tomato Sauce, Scallion, Feta Cheese and Lemon Wedge

Moroccan Salmon

Moroccan- Spiced Salmon with Peppers, Onions, and Tomatoes

Mediterranean Roasted Potatoes

Roasted Red Skin Potatoes Tossed with Olive Oil, Garlic and Fresh Herbs

Roasted Herb Marinated Baby Carrots

Herb Seasoned Baby Carrots with Balsamic Glaze

Baklava

Layers of Flaky Phyllo, Walnuts, Soaked in Honey Syrup

\$36

Sugar Safari

MINIMUM OF 25 GUESTS, PRICES PER GUEST

House-Made Brownies and Dessert Bars

Pecan Chocolate Chunk Bars, Lemon Squares, Meltaway Bar

\$8

Petite French Pastries

Crème Brûlée, Lemon Short Cake, São Tomé Chocolate Barquette, Apple Tart, Grand Marnier Salambo, Chocolate Coffee Diamond, Raspberry Passion Fruit Barquette, Berry Dacquoise

\$8

Strawberry Shortcake

Fluffy Shortcake & Biscuits, Fresh Berries, Whipped Cream, Chocolate Sauce, Powdered Sugar

\$11

Mexican Churro Bar

Mini Cinnamon Churros, Mexican Chocolate Sauce, Mixed Berry Coulis, Caramel Sauce, Whipped Cream

\$11

New Orleans Beignets Bar

Warm, Golden Beignets Dusted with Powdered Sugar

\$11

Novelty Ice Cream Cart

Assorted Collections of Ice Cream Sandwiches, Pops and Bars

\$11

Catering Policies

Guarantee

To ensure we have ample time to obtain the best product needed to create your event, please prove 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 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 changes as necessary.

Staffing

Each event requires a proper staff 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 issues checks, American Express, MasterCard, Visa and Discover. 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 the full payment in advance of all events. Upon execution of the contract the client shall pay to Catering a reservation deposit of 50% if 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

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.

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 feed for food and labor

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.

Alcohol Beverages Policy

Please ask your Catering Manager for details and selections, staffing and licensing. Sales of alcoholic beverages is regulated by the State of Massachusetts. All guests must be at least 21 years if 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 \$80 each, per hour. Minimum of 4 hours at \$250 for a Police detail rate.

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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 the other house expenses. No portion of this charge is being 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 has tax exemption; please provide 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.

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.