Evening menus

Chicago Zoological Society

EVENING MENUS
Welcome

Join us here at Brookfield Zoo, as we provide an extraordinary setting for any special occasion. Receptions, dinners, dances... you name it, we can do it. We engage our guests in socially valuable experiences; work with your catering manager to add-on any of the incredible animal experiences & activities the Brookfield Zoo has to offer, to create a truly memorable experience for you & your guests!

Our unique venues & professional staff will make your event truly unforgettable. Plus, our catering & culinary teams will ensure that your event is elegant, exciting, & effortless.

HORS D’OEUVRE DISPLAYS

Service for up to 1 hour.

VEGETABLE CRUDITE
Heirloom Carrots | Cucumber | Radish
Cauliflower | Celery | Cherry Tomatoes
Served with Ranch & Hummus

ARTISANAL CHEESE DISPLAY
Select Domestic Cheeses | Crackers | Nuts
Dried & Fresh Fruits | Honey
ADD: Charcuterie, Olives, & Pickles $6

HUMMUS BOARD
Traditional & Roasted Red Pepper Hummus | Olives
Marinated Vegetables | Toasted Pita | Crackers
**HORS D’OEUVRES & APPETIZERS**

Small yet exquisite bites, Hors D’oeuvres can be butler passed, displayed or can be combined with choices from our Hors D’oeuvres Stations menu. Each menu item is based on 50 pieces

Passer fee of $50 per passer for 1 hour of service. 1 passer per 30 guests is recommended.

<table>
<thead>
<tr>
<th>SEA</th>
<th></th>
<th>AIR</th>
<th></th>
<th>LAND</th>
<th></th>
<th>VEGETABLE</th>
<th></th>
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</thead>
<tbody>
<tr>
<td><strong>SALMON CROSTINI</strong></td>
<td>Smoked Salmon</td>
<td><strong>CHICKEN ‘N WAFFLES</strong></td>
<td>Nashville Hot Chicken &amp; Waffle Bite with Jalapeño Maple Syrup</td>
<td><strong>DEVILED EGG</strong></td>
<td>House Deviled Eggs with Piquillo Pepper &amp; Crispy Prosciutto</td>
<td><strong>DUCK CONFIT QUESADILLA</strong></td>
<td>Hoisin-Lime BBQ</td>
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<tr>
<td><strong>CRAB RANGOON</strong></td>
<td>Crab Rangoon Tostada</td>
<td><strong>CREAMY HORS D’OEUVRES STATION</strong></td>
<td>Chicken ‘n Waffles</td>
<td>Hoisin-Lime BBQ</td>
<td>Cheddar</td>
<td>Grilled Scallion</td>
<td><strong>CURRIED CHICKEN SALAD TARTLET</strong></td>
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<tr>
<td><strong>CEVICHE</strong></td>
<td>Shrimp and Popcorn Ceviche with Orange &amp; Cucumber</td>
<td><strong>SCALLOP TARTARE</strong></td>
<td>Scallop Tartare with Ponzu &amp; Caviar on Yukon Gold Potato Chips</td>
<td><strong>BEEF SLIDERS</strong></td>
<td>Secret Sauce</td>
<td>American Cheese</td>
<td>Shaved Lettuce</td>
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<tr>
<td><strong>POKE TACO</strong></td>
<td>Albacore Tuna Poke Taco</td>
<td><strong>SALMON CROSTINI</strong></td>
<td>Smoked Salmon</td>
<td>Beets Marmalade</td>
<td>Boursin Crostini</td>
<td><strong>SALMON CROSTINI</strong></td>
<td>Smoked Salmon</td>
</tr>
<tr>
<td><strong>MINI CRAB CAKES</strong></td>
<td>Classic Mini Crab Cakes with Old Bay Aioli</td>
<td><strong>CRAB RANGOON</strong></td>
<td>Crab Rangoon Tostada</td>
<td>Chili Jam</td>
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Due to the seasonal nature of our sustainable practices, prices are subject to change. Prices are subject to a 21% service charge and sales tax. For parties under 30 guests, an additional $50 fee will be assessed.
Vegetarian options are available as protein substitutes upon request. Due to the seasonal nature of our sustainable practices, prices are subject to change. Prices are subject to a 21% service charge and sales tax.

**DINNER STATIONS**

Service for up to 1 hour. Minimum of 2 choices as Dinner Option. Add Station China for $4 per guest.

**ITALIAN**

Classic Caesar Salad | Antipasto Salad  
Baked Penne Pasta with Peppers, Onions & Roasted Meatballs  
Shells in Pesto Cream Sauce | Dinner Rolls

**TASTE OF CHICAGO**

Italian Sausage with Peppers & Onions  
BYO Chicago Style Hot Dogs | BYO Italian Beef  
Baked Penne Pasta with Tomato & Mozzarella

**STREET TACOS**

Marinated Skirt Steak | Chicken Tinga  
Salsa Roja & Salsa Verde | Elote Salad | Cilantro Rice  
Black Beans | Corn & Flour Tortillas

**MAC BAR**

Four Cheese Mac | Sausage, Peppers & Onion Mac  
Bacon Jalapeno Mac | Garden Salad

**CARVING STATION**

$100 Chef Attendant Fee  
Whole Roasted Salmon with Capers, Dill, Lemon Beurre Blanc  
Herb Roasted Turkey Breast with Cranberry Chutney, Pan Sauce  
Pork Loin with Mustard Cream Sauce, Honey Cider Gastrique  
Herb Rubbed Prime Rib with Caramelized Onion Aioli, Red Wine Sauce, Horseradish Cream  
Served with Dinner Rolls

**NOODLE BAR**

$100 Chef Attendant Fee  
Includes Shoyu Chicken Broth  
Choose two noodles: Chow Mein, Udon, Buckwheat Soba, Rice Noodle  
Choose two Proteins: Slow Roasted Pork Belly | Shredded Chicken | Ponzu Marinated | Tofu  
Toppings to include: Bok Choy | Nori | Scallions | Hard Boiled Egg  
Edamame | Cucumber | Kimchi | Furikake

**BYO SLIDERS**

Angus Beef Burgers | BBQ Pulled Pork  
Brown Rice and Quinoa Burgers | All the Fixin’s

**SALAD STATION - SELECT 3**

Farmer’s Market Salad with Mixed Greens, Shaved Seasonal Vegetables  
Quinoa Tabbouleh with Cucumber, Tomato, Red Onion & Fresh Herbs  
Grilled Corn Salad with Cotija, Onion, Cilantro, Chili, & Lime Mayo  
Classic Caesar with Toasted Breadcrumbs, Grated Parmesan & Classic Dressing  
BLT Spinach with Crispy Bacon, Cherry Tomatoes, Cheddar Cheese, Egg & Cider Vinaigrette  
Beet Salad with Roasted Beets with Pistachios, Citrus, Goat Cheese, Shaved Fennel  
Antipasto Salad with Romaine with Chickpeas, Salami, Olives, Sun-dried Tomatoes, Mozzarella

**DESSERT - SELECT 3**

Seasonal Cobbler | Salted Caramel Bread Pudding  
Buttermilk Biscuit Strawberry Shortcakes | Assorted Mini Cheesecakes  
Vanilla Bean Panna Cotta with Blackberry-Ginger Compote  
Chocolate Chip Cannoli | Butterscotch Pot de Cremes

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DINNER BUFFETS

ENTREES - CHOOSE 2
- SEARED AIRLINE CHICKEN BREAST
  Charred Lemons & Meyer Lemon-Tarragon Vinaigrette
- PAN SEARED SALMON
  Herb Salsa Verde
- PETIT FLAT IRON STEAKS
  Roasted Cherry Tomato Vinaigrette
- CRAFT BEER BRINED PORK LOIN
  Dijon Cream Sauce
- ROASTED MUSHROOM RAVIOLI
  Toasted Walnuts, Crispy Sage & Parmesan Cream

SIDES - CHOOSE 2
- ROASTED GARLIC MASHED POTATOES
- HERB ROASTED FINGERLING POTATOES
- CHARRED BROCCOLINI
- SWEET POTATO & BRUSSEL SPROUT HASH
- BAKED MAC 'N' CHEESE
- BROWN BUTTER ASPARAGUS WITH TOASTED ALMONDS
- POMEGRANATE MOLASSES ROASTED BABY CARROTS

DESSERTS - CHOOSE 2
- LEMON BARS
- MINI VANILLA BEAN CHEESECAKES
- SEASONAL COBBLER
- SALTED CARAMEL BREAD PUDDING
- BUTTERMILK BISCUIT STRAWBERRY SHORTCAKES
- CHOCOLATE CHIP CANNOLI

SALADS - CHOOSE 2
- FARMERS MARKET
  Mixed Greens | Shaved Seasonal Vegetables
- QUINOA TABBOULEH
  Cucumber | Tomato | Red Onion | Fresh Herbs
- ROASTED BEET
  Pistachios | Citrus | Goat Cheese | Shaved Fennel | Meyer Lemon Vinaigrette
- CLASSIC CAESAR
  Toasted Breadcrumbs | Grated Parmesan | Classic Dressing
- SPINACH BLT
  Crispy Bacon | Heirloom Cherry Tomatoes | Cheddar Cheese | Egg | Cider Vinaigrette
- GRILLED CORN SALAD
  Cotija | Onion | Cilantro | Chili | Lime Mayo

PER PERSON INCLUDES:
- Choice of 2 Salads, Entrées, Sides & Desserts
- Freshly Baked Bread, Water & Iced Tea

per additional added item ADD Soup

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PLATED DINNER

Includes:
Choice of: First Course, Entrée & Dessert
Bread & Butter
Water, Iced Tea & Coffee Service

FIRST COURSE

LITTLE GEM WEDGE
Bacon Lardons | Cherry Tomato | Roasted Corn | Chive | Pickled Red Onion
Bleu Cheese Dressing

ROASTED BEET
Roasted & Shaved Beets with Citrus | Feta | Pistachio | Arugula | Yogurt
Meyer Lemon Vinaigrette

SMASHED FAVA BEAN ANDRICOTTA TARTINE
Prosciutto | Shaved Asparagus | Arugula Salad

HEIRLOOM TOMATO TART
Smoky Eggplant | Basil | Ricotta | Black Olives

CAESAR
Toasted Breadcrumbs | Fried Capers | Grated Parmesan | Classic Dressing

ROASTED PUMPKIN BISQUE
Dark Chocolate & Guajillo Cream

CREAMY CORN CHOWDER
Chive, Espelette, & White Truffle Popcorn

CREAMY POTATO SOUP
Crispy Pork Belly & Aged Cheddar

TOMATO BISQUE
Balsamic Reduction & Focaccia Croutons

STRAWBERRY GAZPACHO
Farmer’s Cheese, Basil & Black Pepper

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PLATED DINNER
CONTINUED

ENTREES

GRILLED FLAT IRON STEAK
Fennel | Bacon & Marble Potato Hash | Creamed Spinach | Red Wine Demi Glace
Make it a Duet with Pan Seared Diver Scallops or Jumbo Prawns

PAN SEARED SALMON
Cauliflower Puree | Sweet Potato & Brussels Sprout Hash with Golden Raisins & Capers
Cider Beurre Blanc

BEER BRINED PORK CHOP
Parsnip Puree, Swiss Chard & Mustard Cream Sauce

BRAISED DUCK LEG “CASSOULET”
Celery Root Puree | Fava Bean | English Pea | Gigante Bean
Roasted Tomatoes | Sherry Gastrique

SLOW BRAISED SHORT RIB
Rosemary-Mascarpone Polenta | Honey Glazed Heirloom Carrots
Hazelnut Gremolata | Braising Jus

PAN SEARED AIRLINE CHICKEN BREAST
Roasted Garlic Potato Puree | Charred Broccolini | Pumpkin Seed Romesco

VEGETARIAN/VEGAN
Spring Pea Ravioli with Asparagus, Pine Nuts, Lemon Creme Fraiche & Mint-Almond Pesto
Roasted Cauliflower Steak with Summer Squash, Fried Potatoes, Arugula & Pumpkin Seed Romesco
Mushroom Risotto with Braised Kale & Butternut Squash

DESSERT

SEASONAL FRUIT COBBLER
Blackberry-Ginger Compote

BUTTERMILK PANNA COTTA
Buttermilk Cream

BUTTERSCOTCH POT DE CREME
Chantilly Cream

CHEESECAKE
Apple Compote & Salted Bourbon Caramel

FRESH SEASONAL FRUIT
White-Chocolate Ginger Anglaise

PECAN PRALINE BREAD PUDDING
Banana Caramel

CHOCOLATE Torte
Earl Grey Cream & Raspberries

KIDS PLATE $24 (3-10)

Fruit Salad
Choice of Herb Roasted Chicken or Seared Salmon
Seasonal Vegetables & Mashed Potatoes or Plain Buttered Noodles
Dessert same as group

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EVENING BEVERAGES

WELCOME DRINK
Welcome Drinks are One Drink per Person. Virgin Alternatives may be Requested. Specialty Drinks may be Served at the Bar or Butler Passed. $500 min for Consumption or Cash Bars

CHAMPAGNE TOAST

SPECIALTY COCKTAIL

WELCOME DRINK

PACKAGES

HOSTED BAR PACKAGE
Premium Brands       Prestige Brands
1 Hour Package     1 Hour Package
2 Hour Package     2 Hour Package
3 Hour Package     3 Hour Package
4 Hour Package     4 Hour Package

DOMESTIC BEER & WINE PACKAGE
1 Hour Package
2 Hour Package
3 Hour Package
4 Hour Package

CASH BAR
Premium Brands       Prestige Brands
Cocktails          Cocktails
Beer and Wine       Beer and Wine
Champagne          Champagne
Bottled Water       Bottled Water
Soft Drinks         Soft Drinks

SODA AND WATER BAR PACKAGE
(No Bartender Required)
Assorted Sodas | Juices | Spa Water
Up to two hours
Each additional hour

BARTENDER
REQUERIED FOR ALL ALCOHOL SERVICE
$100 For up to 2 hours of service
$50 per additional hour
1 Bartender required for every 75 guests

PASSER
$60 per Passer for 1 hour of service
1 Passer per 50 guests is recommended

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EVENT INFORMATION

CATERING
The Brookfield Zoo is a full service catering operation. We do not permit outside food, beverage or alcohol to be brought into your event or to leave your event location. We will do our best to accommodate allergy or dietary preferences as needed. All quoted prices are current and subject to change thirty (30) days prior to the confirmed date of your event in order to meet increased operational and/or market costs. A 21.0% taxable service charge and the applicable sales tax will be added to all food and beverage prices.

BEVERAGE
We offer a complete selection of beverages to compliment your function. Please note that the Illinois State Liquor Commission regulates alcoholic beverage sales and service. The Zoo, as a licensee, is responsible for administration of these regulations. Therefore, no alcohol may be brought into the Zoo from outside.

FOOD GUARANTEES
Final guest count is to be advised no later than 11:00AM, Ten (10) days prior to the event date. The final bill will reflect the guarantee or the number served, whichever is greater. If no final guarantee is received, we will consider the estimated guest count indicated on your Catered Events Agreement to be your guaranteed number of guests, the number indicated on the contract. The guarantee is not subject to reduction after the above deadline. Please advise us as soon as possible should your guest count be greatly reduced or increased. The Zoo will prepare to serve five percent (5%) over the guaranteed number.

FUNCTION SPACE
The Brookfield Zoo reserves the right to change venues to accommodate changes, and limit or move the location of an Event, before or during the Event, if in its opinion the Event is harmful to the Zoo’s animals, image, facilities or other property, or if the facility is unavailable for any reason beyond its control. If attendance increases or decreases and limit or move the location of an Event, before or during the Event, if in its opinion the Event is harmful to the Zoo’s animals, image, facilities or other property, or if the facility is unavailable for any reason beyond its control, the Zoo reserves the right to change venues to accommodate such change. Smoking is not permitted in any of our indoor or outdoor private venues or on Zoo grounds.

PROHIBITED
For the safety of our animals, the following items are strictly forbidden on Zoo grounds and in its facilities: Balloons, plastic straws, confetti, centerpieces with fish, fire lit lanterns, glitter, sparklers, open flame candles, amenities containing food or beverage and bird seed. This is not an inclusive list. Please check with your Sales Manager if you have any questions or concerns and to receive approval.

CONTRACT & DEPOSIT
In order to finalize the booking process, your Sales Manager must receive the signed contract, banquet event order and the 25% deposit based on the total estimated revenue to secure the function space. On page 5 of your contract, the credit card authorization form must also be completed, even if a check is being used for your deposit. Please ensure the credit card is valid through the date of your event. Deposit payments may be made by cash, credit card, personal check, cashier’s check or money order. All deposits made are included in the final invoice.

FINAL PAYMENT
The final balance of all Catered Events is due in full Ten (10) days prior to the event by cash, credit card, cashier’s or certified check. No personal checks will be accepted.

BANQUET EVENT ORDER
A final Banquet Event Order (BEO) will be provided outlining all of the details of your event. Please read through your BEO and return a signed copy to your Brookfield Zoo Sales Manager Ten (10) days prior to your event. If there are any specific changes or orders, return at the earliest convenience so your Sales Manager can make sure everything is ordered.

CANCELLATION
Guests must provide written notice prior to canceling this agreement. If such written notice is received by the Zoo: Ninety (90) days to thirty-one (31) days prior to the date of the event, seventy-five percent (75%) of the total estimated revenue will be due to Brookfield Zoo. Thirty (30) days prior to the date of the event, the guest is responsible for paying the total estimated revenue to Brookfield Zoo.

AUDIO VISUAL
We will be happy to assist you with any audio-visual requirements. Rental prices will be provided upon request for equipment not currently available at the Zoo. No devices can be connected to any of Brookfield Zoo’s electronic equipment to play music or any sound.