

# Brookfield Zoo Holiday Dinners



## Your Holiday Package Includes

65 person minimum

- 3 Hour Premium Bar Package
- Cocktail Hour with Butler Passed Hors d'Oeuvres  
in One of Our Animal Habitats
- Choice of Plated Dinner or Buffet
- Dessert
- Coffee Service
- White Linen Tablecloths and Napkins
- Poinsettia Centerpiece and Votive Candles



## Butler Passed Hors d'Oeuvres

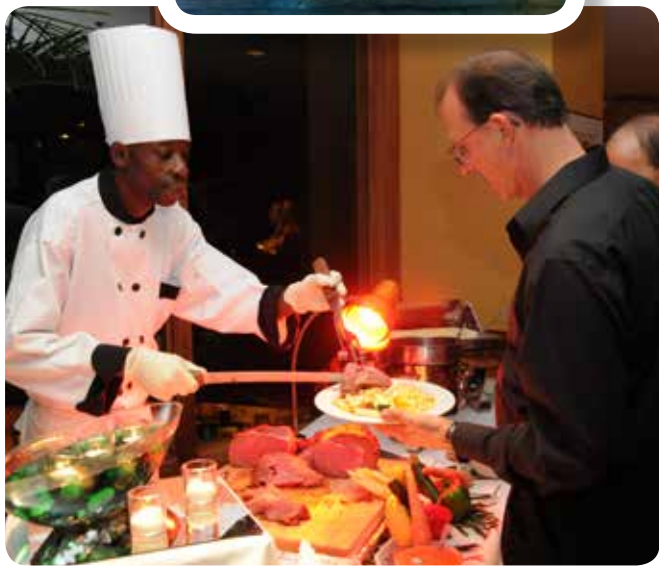
4 pieces per person

Choice of three hors d'oeuvres

- Beef Wellington
- Korean Steak Tacos
- Brie & Raspberry en Croute
- Artichoke Beignet
- Chicken Kabobs
- Maryland Crab Cakes  
with Remoulade Sauce
- Chicken Quesadillas
- Coconut Shrimp
- Tomato Basil Bruschetta

## Choice of Soup

- Country Style Chicken Vegetable en Croute
- Tomato Bisque en Croute
- Roasted Butternut Squash en Croute
- Cream of Potato with Bacon & Cheddar Cheese
- Cream of Broccoli en Croute



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## *Choice of Salad*

Assorted Field of Greens served with your choice of Vinaigrette Dressing  
Traditional Caesar Salad, Garlic Croutons and Shredded Parmesan  
Spinach and Belgian Endive Salad with an Apple Cider Vinaigrette

## *Entree Selections*

8 oz. Filet Mignon Ragout

*Grilled, served on a Ragout of Wild Mushrooms and Port Wine Reduction*

Roasted Pork Tenderloin

*Served with a light Port Wine Sauce, Garnished with a Lingonberry-filled Apple*

Lemon Grass Chicken Breast

*Grilled and Rubbed with Lemon Grass on Lemon Shallot Sauce*

Chicken Breast Medallions

*Filled with Fresh Herb Dressing atop Creamy Tarragon Sauce*

Mahi-Mahi

*Broiled and encrusted with Macadamia Nut, Coconut and Honey  
on Chili Mango Glaze*

Atlantic Salmon

*Seared Atlantic Salmon with fresh herbs served with Champagne Sauce*

Vegetarian Sweet Potato Ravioli

*Four homemade Jumbo Raviolis filled with Roasted Sweet Potatoes and Ricotta Cheese,  
Cardamom Spiced Carrot Glaze, Garnished with Spinach, Onions  
and Roasted Beet Mousse*

Portobello & Vegetable Kabob

*Grilled Vegetable Skewer marinated with Balsamic and Fresh Herbs  
on a Bed of Wild Rice Topped with a Roasted Red Pepper Sauce*

***Begin your experience with a festive private catered event!***

21% taxable service charge and the applicable sales tax will be added to all food and beverage prices.  
Chicago Zoological Society/Brookfield Zoo, 3300 Golf Road, Brookfield, Illinois 60513, 708-688-8355, catering@brookfieldzoo.org

# Brookfield Zoo *Holiday Dinners*

## *Chef Duets Entrees*

Petit Filet Mignon paired with Medallions of Chicken  
*Grilled Petit Filet Mignon atop Ragout of Forest Mushrooms paired with Medallions of Chicken Breast filled with Fresh Herb Dressing on Creamy Tarragon Sauce*

Petit Filet of Beef & Grilled Filet of Salmon  
*Grilled Filet of Beef paired with Grilled Filet of Salmon on Roasted Red Pepper Sauce Garnished with Vegetable Relish and Fresh Herbs*

Petit Filet Mignon & Jumbo Shrimp with Crab  
*Grilled Petit Filet Mignon ala Perigourdine paired with Jumbo Shrimp topped with Crab Meat and Diablo Lobster Sauce*

Honey Baked Salmon and Marinated Breast of Chicken  
*Filet of Salmon served on Creamy Mango Glaze paired with Grilled Breast of Chicken marinated in Fresh Herbs with Lemon Shallot Sauce*

Sliced Tenderloin and Mahi-Mahi  
*Petite Tenderloin Medallions with Fresh Herb Butter and Broiled Filet of Mahi-Mahi encrusted with Macadamia Nut, Coconut & Honey on Chili Mango Glaze*

## *Buffet Selections*

### *Around the Tree Feast*

Cream of Mushroom Soup  
Assorted Field Greens with Peppercorn  
Parmesan Dressing  
Warm Piccolo Bread and Butter  
Chef Carved Strip Sirloin of Beef  
Garlic Mashed Potatoes & Marsala  
Mushroom Sauce  
Grilled Chicken Breast with Madeira Sauce  
Fresh Salmon Filet and Champagne  
Saffron Sauce with Mussels  
Eggplant Parmesan  
Bouquetiere of Fresh Vegetables

### *Elves on the Beach Feast*

Corn Chowder  
Seasonal Greens with Guava Dressing  
Warm Piccolo Bread and Butter  
Roasted Jerk-style Chicken Breast  
Macadamia Nut encrusted Mahi-Mahi  
with Mango Chili Sauce  
Pork Loin Stuffed with Herb Wild Rice,  
Apples and Natural Juices  
Caribbean Rice with Peas  
Fresh Green Beans

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## *Dessert Selections*

*Select one*

Chocolate Mousse Cake  
Bananas Foster Flambé  
Chocolate Bombe  
Homemade Apple Tart with Vanilla Ice Cream  
Flourless Chocolate Cake with Berries Coulis  
New York Style Cheese Cake

## *Holiday Sweet Table*

Assorted Miniature French Pastries and Assorted Holiday Cookies  
House blend Coffee, Decaffeinated Coffee and Hot Herbal Tea

## *Premium Bar Package*

*Includes:*

Smirnoff Vodka  
Beefeater Gin  
Bacardi Rum  
Jose Cuervo Tequila  
Jim Beam Bourbon  
Seagram's VO  
Southern Comfort  
E & J Brandy  
Dewar's Scotch  
Miller Lite  
Miller Genuine Draft  
St. Pauli Girl Non Alcoholic Beer  
House Wines, Fox Brook Chardonnay, Cabernet Sauvignon,  
Merlot, Pinot Grigio and Moscato  
Bars include Cranberry, Orange, Grapefruit & Tomato Juice  
Tonic Water, Club Soda, Water & Pepsi Products

*See your Sales Manager for additional options.*

*Call Brookfield Zoo Catered Events Department at 708-688-8355.*

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