



TAMPA'S
LOWRY PARK
ZOO

Holiday
MENU





PLATED ENTRÉE SELECTIONS

All Plated Entrées include Freshly Baked Rolls and Butter, Unsweetened Iced Tea, Iced Water, Regular and Decaffeinated Coffees and Herbal Teas. Children's Menu and Pricing Available upon Request.



SALAD SELECTIONS

(choose one)



Mixed Seasonal Greens

with Shaved Cucumber, Cherry Tomatoes, Carrot Curls and Shaved Onion. Served with Apple Cider Vinaigrette.

Arugula Salad

with Pear, Gorgonzola and Candied Pecans. Served with Dried Cranberry Vinaigrette.

Grilled Romaine Salad

with shaved Parmesan Cheese and Garlic Herb Croutons. Served with Classic Caesar Dressing.



ENTRÉE SELECTIONS



Herb-Crusted Chicken

with Balsamic Cherry Compote, Parmesan Whipped Potatoes and Tri-Colored Carrots.

\$32.00

Roast Turkey Breast

with house-made Cranberry Sauce, Parmesan Whipped Potatoes and Grilled Asparagus.

\$29.00

Pineapple Bourbon Glazed Ham

with Vanilla Bean Whipped Sweet Potatoes and Roasted Seasonal Vegetables.

\$28.00

Cinnamon-Rubbed Pork Loin

with Fennel and Apple Compote, Twice Baked Sweet Potato with Toasted Marshmallows and Roasted Seasonal Vegetables.

\$28.00

Vegetable Wellington

with Roasted Seasonal Vegetables and Goat Cheese.

\$27.00



DESSERT SELECTIONS



Speak to your Catering Sales Representative for Holiday Dessert Selections.



*All Menus are subject to changes and substitutions based on Market Availability.
All Food and Beverage charges are subject to a 20% Management Charge and Applicable State Sales Tax.
All Menu Prices Provided Greater than Six Months from Event Date are Estimates Only*

DINNER BUFFETS

All Buffets include Freshly Baked Rolls and Butter, Unsweetened Iced Tea, Iced Water, Regular and Decaffeinated Coffees and Herbal Teas. Children's Menu and Pricing Available upon Request.

HOLIDAY BUFFET

Spinach Salad

with Dried Cranberries, Shaved Onions and Blue Cheese Crumbles. Served with Balsamic Vinaigrette

Roasted Butternut Squash Soup

with Crema

Rosemary-Crusted Prime Rib

(Carving Station) with Au Jus and Dill Horseradish Sauce*

Maple Glazed Chicken

with Apple Cider Jus

Harvest Vegetable Flatbread

Parmesan Whipped Potatoes

Roasted Brussel Sprouts

Traditional Holiday Dessert Display

\$42.00



TRADITIONAL BUFFET

Mixed Winter Greens

with Feta, Mandarin Oranges, Walnuts and Pomegranite Vinaigrette

Roast Turkey Breast

with Cranberry Cornbread Dressing

Seared Chicken Breast

with Roasted Garlic Demi

Seasonal Roasted Vegetables

Winter Spiced Potato Medley

Twice-Baked Sweet Potato

with Toasted Marshmallows

Holiday Cakes and Pies

\$34.00



**Carving Station requires Chef Attendant. We recommend one attendant per 100 guests.*

All Menus are subject to changes and substitutions based on Market Availability.

All Food and Beverage charges are subject to a 20% Management Charge and Applicable State Sales Tax.

All Menu Prices Provided Greater than Six Months from Event Date are Estimates Only

RECEPTION APPETIZERS

*Priced per piece. All orders must be of a 50-piece minimum.
Butler Service can be provided for \$25.00 per hour per server.*

HOT APPETIZERS

Brie and Raspberry En Croute Phyllo <i>with Almond</i>	\$3.50 per piece
Sausage and Kale Stuffed Mushrooms	\$3.50 per piece
Seared Scallop <i>with Bacon Marmalade</i>	\$4.00 per piece
Meatball Trio <i>(Garlic Infused, Rosemary & Thyme, Mesquite BBQ)</i>	\$3.00 per piece (trio)
Bourbon Smoked Chicken Skewer <i>with Cranberry Butter</i>	\$3.50 per piece

COLD APPETIZERS

Shrimp Shooters <i>with Classic Cocktail Sauce</i>	\$4.00 per piece
Fig and Goat Cheese Crostini	\$3.50 per piece
Gorgonzola and Raspberry <i>with Balsamic Glaze</i>	\$3.00 per piece
Cranberry Chicken Salad <i>on endive</i>	\$3.00 per piece
Trio of Deviled Eggs <i>(Sriracha, Avocado and Bacon, Classic Paprika)</i>	\$2.50 per piece (trio)

RECEPTION DISPLAYS

All displays serve approximately 100 guests.

Holiday Cheese, Fruit and Nut Display

Variety of Imported and Domestic Cheeses with Fresh and Dried Fruits and a selection of Nuts. Served with assorted Crackers and Breads.

\$375.00

Trio of Holiday Dips

Warm Artichoke and Spinach, French Onion and Baked Goat Cheese with Tomato and Basil. Served with Assorted Crackers and Breads.

\$325.00

Grilled Vegetable Display

Marinated and Grilled Seasonal Vegetables. Served with Hummus and Toasted Pita Points.

\$300.00



Speak with your Catering Sales Representative for additional Seasonal Appetizers & Reception Displays!



All catered events are subject to a 20% Management Charge. This Management Charge is the sole property of the food/beverage service company or the venue owner, as applicable, is used to cover such party's costs and expenses in connection with the catered event (other than employee tips, gratuities, and wages), and is not charged in lieu of a tip. The Management Charge is not a tip, gratuity, or service charge, nor is it purported to be a tip, gratuity, or service charge, for any wait staff employee, service employee, service bartender, or other employee, and no part of the Management Charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests.