

ZOO LIGHTS 2024
CATERING PACKAGES





Hot Chocolate Bar 10.00 per person

Hot Chocolate

served with our 12oz reusable ZooLights souvenir cups

Hot Chocolate Bar Toppings

whipped cream

marshmallows

peppermint candy pieces

chocolate shavings

New 2024 Cup



Ask your catering manager about making
your Hot Chocolate Bar a Boozy Hot Chocolate Bar!



Smore's Station

8.00 per person

Classic Smore's Station

Chocolate bars
Graham Crackers
Marshmallows

Super Smore's Upgrades

2.00 per person

Reeces Peanut Butter cups
Chocolate chip cookies
Caramel

Candied Bacon
Rice Krispie Treats
Peppermint Patties

Station requires an additional Attendant fee \$50



HOLIDAY RECEPTIONS

Pick 4 Hors d'Oeuvres

Cold Hors d'Oeuvres

- Candied Ginger & Tomato Jam Crostini
- Cranberry Curry Chicken Phyllo Cups
- Sweet Potato Deviled Eggs, cherry compote
- Smoked Chicken & Apple Tart

Hot Hors d'Oeuvres

- Shredded Beef Empanadas
- Smoked Salmon Spring Rolls
- Prosciutto wrapped stuffed Figs
- Pakora "Indian Vegetable Fritters"

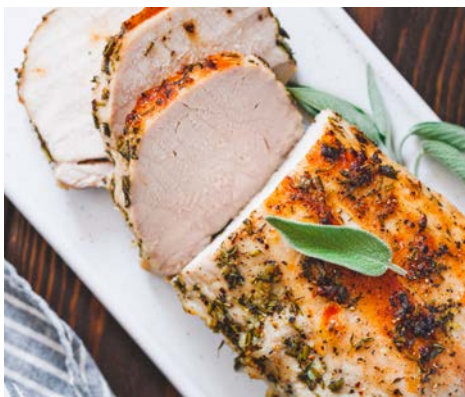
Bake Brie En Croute Station

Raspberry, Candied Walnuts, Whole Wheat Baguettes, Water Crackers.....540

Ravioli Station

Butternut squash Ravioli
 3-Cheese Fried Ravioli
 Mushroom Ravioli
 Browned Butter Cream Sauce
 Pesto Cream Sauce
 Marinara, Fried Sage, Roasted Tomatoes, and
 Shaved Parmesan Cheese.....34 per person

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HOLIDAY CHEF'S TABLE

52.00 per person

Includes | Fresh Baked Bread and Butter, Coffee, Decaf and Hot Tea

SALAD

(Vegetarian)

- Chickpea Caesar Salad
- Bistro Salad

ENTREES (choose two)

- Braise Beef Short Ribs
- Pesto Cream Caprese stuffed Chicken Breast
- Oven Roasted Turkey
- Pacific N.W. Gremolata crusted Salmon
- Roasted Chickpea Ratatouille *(Vegan + Gluten Free)*

SIDES (choose three)

- Oven roasted Brussel Sprouts *(Vegan + Gluten Free)*
- French Onion Whipped Potatoes *(Vegetarian + Gluten Free)*
- Rosemary Roasted Baby Potatoes *(Vegetarian)*
- Four Cheese Mac + Cheese *(Vegetarian)*
- Cinnamon & Maple roasted Butternut Squash *(Vegetarian + Gluten Free)*
- Vichy Carrots *(Vegetarian)*

DESSERT (choose one)

- SEE ASSORTED HOLIDAY DESSERT OPTIONS

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HOLIDAY DESSERT SELECTION

DESSERTS

Fresh Fruit Platter (*Vegan + Gluten Free*)

Salted Caramel Croissant Bread pudding

Crème Brulee Cheesecake Cupcakes

Chocolate Raspberry Yule Log

Peppermint Patty Cake

Holiday themed Shortbread Cookies

Pumpkin Bar

Pecan Bars

Fudge Brownies

Brownies (*Vegan*)



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Menu details and offerings are subject to change based on availability.
All Food and Beverage pricing is subject to 22%.



BAR MENU

Alcohol Offerings

Spirits

12.00/Glass

House Wine

10.00/Glass

Premium Wine

12.00/Glass

Hard Seltzer

9.50/Each

Local Craft Beer

9.50/Each

Domestic Beer

9.50/Each

Local Craft Cider

9.50/Each

Bartender Fee

250.00 per bartender

Up to four hours of service. One bar per 100 guests.

Non-Alcoholic Offerings

Assorted Pepsi Products

3.50 /Each

Still or Sparkling Water

3.50 /Each

Lemonade

32.00 per gallon

Strawberry Lemonade

35.00 per gallon

Hot Apple Cider

35.00 per gallon

Portland Roasting Coffee

Regular or Decaf

50.00 per gallon

As Portland and Oregon feature some of the countries top craft distillers, craft breweries and wineries, we have chosen to feature those items on your bar. Per Oregon Liquor Control Commission (OLCC) regulations, alcohol must be served by Oregon Zoo Catering bartenders and five (5) substantial food items must be available at all times during alcohol service.

All bars are subject to a 200.00 bartender fee with a four (4) hour minimum, each additional hour is 50.00.

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We look forward to
celebrating with you soon!

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