



# Saint Louis Zoo Mane Event Catering

## Lunch Entrées

Selections are served with Fresh Baked Roll, choice of Vegetable and Potato, Rice or Pasta, Coffee, Iced Tea and Water  
Add a Garden, Caesar, Spring Mix, or Iceberg Wedge Salad for \$2.00 per person.

### BEEF

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<b>Tournedos of Beef</b> with Bordelaise Sauce	<b>\$20.75</b>
<b>Grilled Ribeye Steak Sandwich</b> served Open Face with Maitre d'Hotel	<b>\$18.50</b>
<b>Beef Steak Chasseur</b> with Tomato, Sweet Peppers and Onion Sauce	<b>\$17.50</b>
<b>Roasted Glazed Corned Beef Brisket</b> with Sweet Mustard Glaze	<b>\$17.50</b>
<b>Broiled Sirloin Teriyaki Kabobs</b> with Teriyaki Sauce	<b>\$16.50</b>
<b>Grilled Chopped Sirloin Steak</b> with Red Wine Mushroom Sauce	<b>\$15.75</b>

### POULTRY

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<b>Sesame Chicken Brochettes</b> with Teriyaki Glaze	<b>\$17.00</b>
<b>Roasted Turkey Breast</b> with Traditional Gravy	<b>\$16.50</b>
<b>Chicken Crepes</b> with a Light Mornay Sauce	<b>\$16.50</b>
<b>Sautéed Chicken Breast Marsala</b> served with Savory Roasted Garlic Marsala Mushroom Sauce	<b>\$15.25</b>
<b>Southwest Grilled Chicken</b> on Black Bean Salsa	<b>\$15.25</b>
<b>Sautéed Chicken Breast Supreme</b> with a Shallot Mushroom Cream Sauce	<b>\$15.25</b>
<b>Lemon Pepper Chicken Piccata</b> rolled in Bread Crumbs and Parmesan Cheese with a White Wine Lemon Velouté	<b>\$15.25</b>

### VEGETARIAN AND SEAFOOD

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<b>Maryland Style Crab Cakes</b> with Mustard Remoulade	<b>\$18.50</b>
<b>Baked Tilapia Fillet</b> with Mango Fruit Salsa, Roasted Tomato Relish or Lemon Butter and Capers	<b>\$18.00</b>
<b>Broiled Salmon Fillet</b> with Dill Cream Sauce, Bearnaise Sauce, or Sweet and Spicy Ginger Sauce	<b>\$17.50</b>
<b>Roasted Vegetable Lasagna</b> with Ricotta, Spinach, Mushrooms, Tomatoes, Peppers and Marinara	<b>\$16.50</b>
<b>Szechuan Tofu Stir-fry</b> served with Steamed Rice	<b>\$16.50</b>

### LIGHTER OPTIONS

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Choice of one: Fresh Fruit Plate, Oriental Chicken Salad with Sesame Vinaigrette, Chicken Caesar, Tuna Salad Plate, Chef Salad, Cobb Salad, Greek Salad or Salad Niçoise	<b>\$12.50</b>
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### SIDE CHOICES

#### Vegetables

Green Beans, Broccoli Au Gratin, Glazed Dill Carrots, Steamed Vegetable Medley, Corn O'Brien, Sautéed Fresh Spinach, Sautéed Zucchini and Yellow Squash, Broccoli Polonaise, Roasted Vegetable Medley or Stir-fried Japanese Blend

#### Potato, Rice and Pasta

Baked Potato, Mashed Potatoes, Garlic Roasted Mashed Potatoes, Fingerling Potatoes, Scalloped Potatoes, Au Gratin Potatoes, O'Brien Potatoes, Mediterranean Cous Cous, Pasta Shells with Alfredo or Marinara Sauce, Herb Buttered Pasta, Traditional or Wild Rice Blend Pilaf.  
Twice Baked Potatoes add \$1.50 per person