



Saint Louis Zoo Mane Event Catering

Themed Buffets

Selections are served with Coffee, Iced Tea and Water

ASIAN FARE

\$21.00

Egg Drop Soup or Hot-n-Sour Soup
Vegetable Fried Rice and Steamed Rice
Choice of two: Vegetarian or Chicken Egg Roll with Dual Sauces, Pot Stickers with Soy Ginger Dipping Sauce, Crab Rangoon with Dual Sauces or California Rolls with Wasabi and Thinly Sliced Pickled Ginger
Choice of Vegetarian Lo Mein Salad or Oriental Salad with Toasted Sesame Seed Vinaigrette
Choice of Soy Sweet Vegetable Blend, Steamed Broccoli in Oyster Sauce or Snow Peas and Carrots
Choice of two: Sweet-n-Sour Chicken, Beef and Broccoli Stir-fry, Garlic Chicken, Szechwan Chicken or Pork, Teriyaki Chicken or Vegetarian Stir-fry with Tofu

WEST INDIES FARE

\$21.00

Choice of two: Caribbean Style Chicken Breast served au jus, Grilled Chorizo Sausage with Crusty Rolls, Caramelized Onions and Assorted Mustards, Baked Center Cut Pork Chops with Pineapple Relish, Baked Tilapia with Lime, Coconut and Fresh Cilantro, Pork or Chicken Jerk Kabobs with Onions and Adobo Drizzle, Jamaican Jerk Mini Sliders with Orange Chipotle Mayo, Island Fish Tacos, Baked Baby Back Ribs ala Caribe with Fruit Salsa, Panko Pork Cutlets with Pineapple and Ginger Salsa, Beef Strip Steaks Thin Cut, Marinated and Flash Grilled with Red Onion Mojo
Choice of three: Steamed Brown Rice, Red Beans and Rice, Sweet Potato Pudding, Cuban Corn, Black Bean Rice Salad, Spring greens with assorted dressings, Jicama Slaw, Roasted Root Vegetables, Carrot Soufflé, Three Bean Salad, Kettle Chips, Sweet Potato Waffle Fries
Choice of Assorted Hearth Style Rolls or Corn Bread

ITALIAN FARE

\$21.00

Italian Wedding or Minestrone Soup
Freshly Baked Garlic Bread Sticks
Tossed Italian or Caesar Salad
Choice of two: Meat Lasagna, Pollo Parmigiana, Vegetable Lasagna, Fettuccini Alfredo, Toasted Ravioli, Stuffed Cheese Tortellini in a White Wine Cream Sauce, Meat Tortellini in a Cream Sauce, Baked Spaghetti Casserole
Choice of Eggplant ala Parmigiana or Fresh Garlic Seasoned Green Beans

SOUTH OF THE BORDER

\$21.00

Mexican Roasted Corn Chowder
Choice of Mixed Green Salad with Tortilla Strips with Cilantro Lime Vinaigrette or Jicama Slaw
Fiery Chicken or Steak Fajitas with Flour Tortillas, Diced Tomatoes, Cheddar Cheese, Shredded Lettuce, Jalapeños, Sautéed Pepper and Onions, Nacho Chips, Sour Cream and Homemade Salsa
Choice of two sides: Chipotle Infused Roasted Corn, Border Rice or Black Bean Medley
Choice of one: Beef Chimichangas, Tequila Lime Chicken Quesadilla Cones or Create Your Own Taco

Prices above are for groups of 30 guests or more

16–29 Guests

\$25.00

15 Guests and Under

\$29.25