

# SAMPLE OF MENU

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## HORS D'OEUVRES

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### DISPLAYED SELECTIONS

Garden Crudités and Dipping Sauce  
Cheese Board with Crackers and Baguettes  
Assorted Sushi

### TRAY PASSED SELECTIONS:

#### Cold:

Smoked Salmon Tartar on Potato Crisps  
Curried Crab Salad, Tomato Petal, Cilantro

#### Hot:

African Sambussas (Chicken and Vegetarian), Peanut Sauce  
Portobello Mushroom Ragout in Phyllo Purse  
Coconut Shrimp, Mojo Rum Sauce

## PLATED DINNER

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All plated dinners are served with choice of starter, rolls & butter, dessert selection and coffee service

### STARTERS

House "Jungle Greens" Salad  
Vegetarian Potato Velouté

### MEAT AND POULTRY

**Oat Crusted Chicken Breast**, Garlic Mashed Potatoes, Tomato, Artichoke and Kalamata Olives Sauté, Balsamic Drizzle

### FISH & SEAFOOD

Baked Halibut, Grain Mustard and Artichoke Sauce, Roasted Red Potatoes and Seasonal Vegetables

### SURF AND TURF

Grilled Petite Fillet Mignon, Jumbo Shrimps, Garlic Mashed Potatoes, Seasonal Vegetables, Compound Butter

### VEGETARIAN & VEGAN

Vegetable Napoleon, Mashed Potatoes and Roasted Red Pepper Sauce

### DESSERT

Plated Trio of Mini Tarts:  
Mini Banana tart, Mini Chocolate Macadamia tart and Mini Mandarin Orange tart, Trio Sauces

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For more menu options and pricing please contact our office at  
[events@sandiegozoo.org](mailto:events@sandiegozoo.org) or call us at (619) 685-3259

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### **BUFFET DINNER -**

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Caesar Salad

Mixed "Jungle Greens" Salad with Ranch and Vinaigrette Dressings

Entrée Selection:

Grilled Chicken Breast, Sauce Mornay, Crispy Ham

Penne Alfredo with Shrimp

Baked Penne Pasta with Roasted Eggplant, Onions and Peppers

Grilled Tri-Tip with Shallot, Mushroom, Tomato and Brandy Sauce

Au Gratin Potatoes

Steamed Vegetables

Rolls and Butter

A Variety of Gourmet Petite Pastries and Cakes

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