



Taste

NASHVILLE ZOO CATERING

—
Wedding Packages 2017

Impress your guests with unique event spaces,
delicious cuisine and impeccable service!

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NASHVILLE ZOO CATERING

PLATED DINNERS

\$60 PER PERSON / 50 PERSON MINIMUM

Choose From the Following Plated Options or Let Our Chef Create a Menu That Fits Your Vision. *Vegetarian, Vegan, and Gluten Free Options Available Upon Request.

ENTRÉES (CHOOSE ONE)

HERB GRILLED ATLANTIC SALMON

- Creamy Polenta, Heirloom Carrot Puree, Roasted Purple Cauliflower, Arugula Chimi Churri

PAN ROASTED AIRLINE CHICKEN BREAST

- Crème Fraiche Whipped Potatoes, Balsamic Roasted Brussel's Sprouts, Truffle Scented Pan Gravy

GRILLED BONE-IN PORK CHOP

- Brown Sugar Sweet Potatoes, Bacon Studded Haricot Verts, Sorghum Gastrique

HERB CRUSTED BISTRO TENDER

- Fresh Herb Risotto, Grilled Asparagus, Charred Tomato Ragout

SALADS (CHOOSE ONE)

STRAWBERRY AND FETA

- Baby Arugula, Cucumbers, Candied Pecans, White Balsamic Vinaigrette

SALT ROASTED BEETS AND GOAT CHEESE

- Bib Lettuce, Spiced Pistachios, Benton's Bacon, Meyer Lemon Aioli

CLASSIC CAESAR

- Crisp Romaine Lettuce, Cucumbers, Buttery Croutons, Shaved Pecorino Romano

DESSERTS (CHOOSE ONE)

- Petite Seasonal Fruit Tart
- Chocolate Torte with Peanut Butter Mousse
- Fresh Strawberry Short Cake

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PASSED APPETIZERS

Note Butler Service Required at \$100 PER Server

\$5 PER PERSON

- Assic Bruschetta
- Mushroom Duxcelle and Herbed Goat Cheese Crostini
- Butternut Squash Bisque Shooter
- Tomato Bisque Shooter
- BBQ Bacon Cheeseburger Slider
- Tomato Caprice Skewer
- Crab Cakes with Citrus Aioli
- Spanish Chorizo and Crispy Manchego
- Cauliflower and Truffle Puree Shooter
- Nashville Hot Chicken with Peach Jam
- 5 Cheese and Pancetta Croquettes
- Charred Mediterranean Chicken Kabob
- Honey Shoyu Beef Satay

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BUFFET DINNER OPTIONS

\$40 PER PERSON / 50 PERSON MINIMUM

ENTRÉE OPTIONS

Choose Two:

- Teriyaki Grilled Pork Tenderloin with Charred Pineapple Salsa
- House Smoked Beef Brisket
- Sweet Tea Brined Pork Loin with Roasted Apples and Cipollini Onions
- Korean Braised Short Ribs
- Pan Roasted Atlantic Salmon with a Lemon Caper Sauce
- Char Grilled Bistro Tenderloin with Arugula Chimichurri
- English Mustard Rubbed Beef Tenderloin with Rosemary Au Jus
- Hand Pulled Chicken, Blackened Shrimp, Spanish Chorizo in a Creole Butter Sauce
- Pan Roasted Halibut with Lobster Bourbon Cream Sauce
- Herb Crusted Bone-in Pork Chops with a Savory Apricot Chutney
- Roasted Airline Chicken Breast with Charred Tomato Ragout
- Crispy Tofu in a Coconut Curry Broth with Seasonal Vegetables

SALADS

Choose One:

TRADITIONAL GARDEN SALAD

- Green leaf Lettuce, Cherry Tomatoes, Cucumbers, Shaved Onions

STRAWBERRY AND FETA SALAD

- Baby Arugula, Fresh Strawberries, Candied Pecans, Cucumbers, Feta Cheese

DRIED CRANBERRY AND GOAT CHEESE

- Baby Spinach, Dried Cranberries, Spiced Almonds, Cucumbers, Chevre Goat Cheese

STARCHES

Choose One:

- New Potatoes with Local Carrots and Fresh Herbs
- Molasses Roasted Sweet Potatoes and Plantains
- Saffron Rice Pilaf with English Peas and Carrots
- White Cheddar and Truffle Mac-n-Cheese
- Cornbread Dressing with Grilled Apples and Benton's Bacon
- Roasted Garlic and Chive Smashed Potatoes
- Creamy Parmesan and Fresh Herb Polenta

VEGETABLES

Choose One:

- Balsamic Roasted Brussel's Sprouts
- Slow Cooked Field Greens
- Vino Blanco Sautéed Broccoli Rabe
- Seasonal Roasted Vegetables
- Grilled Asparagus with Red Peppers and Toasted Almonds
- Roasted Multi Colored Cauliflower with Parmesan, Fresh Basil, and Pine Nuts

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ACTION STATIONS

MADE TO ORDER PASTA BAR \$13

- Choose from Linguine or Penne Pasta, Fresh Made Sauces, and Chef Inspired Toppings

KOREAN BBQ TACO CART \$15

- Let Our Team Build for You One of Our Asian Inspired Street Tacos with Your Choice of Korean Braised Short Ribs, Lemongrass Chicken, Rare Seared Tuna

HERB CRUSTED PORK LOIN \$17

- Slow Cooked Pork Loin, Carved to Order with Yeast Rolls, Truffle Pan Gravy, and a Savory Cranberry Chutney

SLOW ROASTED PRIME RIB \$20

- Garlic and Herb Rubbed Prime Rib, Carved to Order and Served with Yeast Rolls, Rosemary Au Jus, and Horseradish Aioli

FRESH MOZZARELLA BAR \$12

- Baby Field Greens, Sliced Heirloom Tomatoes, Artisan Cured Meats, Toasted Pine Nuts, Fresh Herbs , Balsamic Reduction and Extra Virgin Olive Oil, Nut-Free Basil Pesto, Cured Olives, Flatbreads and Crostini

SOUTHERN GRITS \$13

- Shrimp and Chorizo , Bourbon Sautéed Mushrooms , House Smoked Pulled Pork, Assorted Cheeses, Braised Field Greens, Cherry Tomato Ragout

SOUTHERN FRIED CHICKEN (BONELESS) \$14

- Waffles, Buttermilk Biscuits, Southern Gravy, Maple Gastrique, Local honey, Peach Jam , Dill Pickles

WHITE CHEDDAR MAC-AND-CHEESE BAR \$13

- Chopped Bacon, Pulled Pork, Butter Poached Shrimp, English Peas, Gremolata Bread Crumbs, Multicolored Roasted Cauliflower, White Truffle Infused Olive Oil

CHEF INSPIRED DESSERT TABLE \$10

- Chef Inspired Desert Assortment – Mini Tarts, Desert Bars, Double Dipped Berries, and Designer Brownies

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BAR SERVICES

BAR PACKAGES	BEER & WINE	WELL	CALL	PREMIUM
2 Hour	\$30	\$34	\$37	\$40
3 Hour	\$37	\$41	\$44	\$47
4 Hour	\$45	\$48	\$51	\$54
Drink Tickets (each)	\$6	\$7	\$8	\$10
Consumption Drink Prices	\$6 Beer & Wine	\$7 Well	\$8 Call	\$10 Premium
Cash Bar Drink Prices	\$5 Beer & \$6 Wine	\$7 Well	\$8 Call	\$10 Premium

- * All Package Pricing at Nashville Zoo Includes Staffing and Service charge.
- * Special Staff Requests Subject to Additional Pricing.
- * Consumption & Cash Bars Require a Guaranteed Minimum of \$2,000 in Sales.
- * Consumption & Cash Bars Subject to Staffing Fees (\$200 per Staff Person Required).
- * Specialty Cocktail Pricing will Depend on Drink and Ingredients Chosen.

BEER OPTIONS

Must pick one (1) option per event. Can not mix options.

OPTION 1	OPTION 2
Bud Light	Miller Lite
Mich Ultra	Coors Light
Yuengling	Blue Moon
Local / Craft / Seasonal	Local / Craft / Seasonal

Red Wine - House Selections: Pinot Noir, Cabernet, Merlot

White Wine - House Selections: Pinot Grigio, Chardonnay, Riesling, Sauvignon Blanc

Specialty Wines, Champagne, Prosecco available upon request, pricing TBD

LIQUOR	WELL	CALL	PREMIUM
Whiskey	House	Jack Daniels	Gentlemen Jack
Whiskey	House	Crown Royal	Bullet
Vodka	House	Picker's	Tito's
Tequila	House	Jose Cuervo	Margaritaville
Rum	House	Bacardi	Bacardi Gold
Scotch	House	Famous Grouse	Cutty Sark
Gin	House	Tanqueray	Seagram's

- * Substitutions for Mixers and Liquor Available but Subject to Additional Costs.
- * Non-alcoholic and Mixers Include: Soft Drinks, Bottled Water, Tonic, Club Soda, Cranberry, Pineapple Juice, Energy Drinks.
- * \$2 per Drink without Alcohol and \$4 per Energy Drink without Alcohol.

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