

# DINNER BUFFET

Dinner Buffets include buffet décor, staffing, and our standard linens, napkins, china, silverware, and glassware. Upgrades are available.

# Taste

ZOO MIAMI CATERING

Two Entrée Selections ~ 39.<sup>95</sup> per person  
Three Entrée Selections ~ 44.<sup>95</sup> per person

## SALAD (Select one)

### SPINACH & FENNEL

Spinach & fennel salad with tomato, red onion and an orange vinaigrette

### MIXED GREEN

Mixed greens salad with grapes, candied pecans, Champagne vinaigrette

### CHEF'S CHOICE

Chef will custom create a salad to compliment your chosen entrees

## ENTREES (Select two or three)

### SIRLOIN STEAK

Beef top Sirloin with caramelized onions and shiitake mushrooms

### ROAST CHICKEN

Herb roasted chicken with a pan jus

### JERK MAHI MAHI

Jerk-spiced Mahi Mahi with mango chutney

### PORK TENDERLOIN

Herb-crusted pork tenderloin with chimichurri sauce

### RAVIOLI

Butternut squash ravioli with a basil-pesto and red pepper cream sauce

## VEGETABLE (Select one)

### GREEN BEANS

Shallot French green beans

### MEDLEY

Roasted seasonal vegetables

### CARROTS

Glazed baby carrots

## STARCH (Select one)

### ROAST POTATOES

Garlic herb roasted potatoes

### RICE PILAF

Herb scented rice pilaf

### POTATO GRATIN

Smoked Gouda and onion

## DESSERT (Select one)

### KEY LIME MOUSSE

Key lime mousse with a shortbread crust

### CHOCOLATE BREAD PUDDING

Chocolate bread pudding with bourbon glaze

### NEW YORK CHEESECAKE

New York-style cheesecake with guava glaze

## ACCOMPANIMENTS (Included)

Freshly baked rolls with butter 

Iced tea and ice water

Coffee and herbal teas



 Vegetarian  Vegan  Gluten Free

Prices are occasionally subject to change before the contract stage.  
All prices exclude 20% service charge and 7% sales tax.

