

Breakfast Buffets

The Continental; Fresh Muffins, Pastries and Bagels, Jelly, Butter and Cream Cheese, Chilled Fruit Juices, Fresh Brewed Coffee & Hot Tea Service.....\$8.95 per person

The Corporate Continental; Fresh Muffins, Pastries and Bagels, Fresh Sliced Fruit Platter, Jelly, Butter and Cream Cheese, Chilled Fruit Juices, Fresh Brewed Coffee & Hot Tea Service.....\$10.95 per person

The Sunrise; Fluffy Scrambles Eggs, Crisp Bacon or Country Sausage, Home Fried Potatoes, Fresh Fruit Platter, Fresh Muffins, Pastries and Bagels, Jelly, Butter and Cream Cheese, Chilled Fruit Juices, Fresh Brewed Coffee & Hot Tea Service.....\$12.95 per person

The Country Classic; Pancakes or Belgian Waffles, Served with Warm Maple Syrup, Fluffy Scrambles Eggs, Crisp Bacon or Country Sausage, Home Fried Potatoes, Fresh Fruit Platter, Fresh Muffins, Pastries and Bagels, Jelly, Butter and Cream Cheese, Chilled Fruit Juices, Fresh Brewed Coffee & Hot Tea Service.....\$15.95 per person

The Ultimate Brunch Buffet; Fluffy Scrambled Eggs, Crisp Bacon or Country Sausage, Waffles or French Toast with Warm Maple Syrup, Seasoned Oven Roasted Potatoes, Assorted Pastries, Muffins and Bagels, Jelly, Whipped Butter and Cream Cheese, Tossed Salad with Assorted Dressings, Ham with Grilled Pineapple Glaze, Grilled Marinated Chicken, Seasonal Vegetables, Rice Pilaf, Fresh Fruit Fondue and Mini Pastries, Chilled Fruit Juices, Fresh Brewed Coffee and Hot Tea Services.....\$28.95 per person

Breakfast Stations: A chef attended station may be added to any of the breakfast buffets for an additional charge

Omelet Station; Includes: Tomatoes, Onions, Peppers, Mushrooms, Ham and Cheese.....\$5.95 per person

Pancake Station; Fluffy pancakes served with Berry Sauce, Whipped Cream, Warm Maple Syrup and Butter.....6.95 per person

A la Carte

Fruit Yogurt.....	\$2.25 each
Whole Fresh Fruit	\$1.00 each
Half Pint Milk.....	\$1.00 each
Individual Cereals.....	\$2.20 each

Box Lunches

Bread Selection (choose one); Croissant, Kaiser Roll, Low-Carb Wrap

Sandwich Selection; Turkey & Swiss Cheese, Ham & American Cheese, Tuna Salad, Chicken Salad, Vegetarian.....\$8.75 per person

Box Lunches are served with Chips, Whole Fruit, Cookie & Assorted Soda unless otherwise specified

Jr. Hiker; Peanut Butter & Jelly Sandwich, Applesauce, Chips, Cookie, Juice
Box.....\$6.95 per child ages 2-11 years

Luncheon Buffets

Salads (Choose One): Tossed Salad with House Dressing, Caesar Salad with Croutons & Parmesan Cheese, Fresh Fruit Salad (additional \$1.00 per person)

Side Dishes (Choose Two): Oven Roasted Red Skin Potatoes, Roasted Garlic Mashed Potatoes, Wild Rice Pilaf, Penne Pasta Alfredo, Seasonal Vegetables

Entrées Choose One:

Homemade Lasagna.....	\$14.95 per person
Chicken Piccata.....	\$15.95 per person
Herb Roasted Turkey.....	\$15.95 per person
Chicken Marsala.....	\$16.95 per person
Chicken Parmesan w/Tuscan Marinara.....	\$16.95 per person
Slow Roast Pork loin.....	\$16.95 per person
Sliced Top Round with Au Jus.....	\$18.95 per person
New York Strip Steak.....	\$26.95 per person
Pan Seared Salmon.....	\$22.95 per person

"Proud participant in the Monterey Bay Aquarium's Sustainable Seafood Initiative"

Desserts Choose One: Assorted Cookie Platter, Chocolate Fudge Brownies, Assorted Mini Pastries (additional \$1.00 per person), Assorted Gourmet Cakes (additional \$2.00 per person)

All buffets include: one salad, two sides, one entrée, one dessert, rolls & butter.

Dual entrée pricing available upon request.

(25 person minimum)

Lunch Packages

Italian Delight; Traditional House Salad, with House Dressing, Tuscan Chicken Parmesan Penne Pasta with Roasted Garlic Cream Sauce, Seasonal Vegetables, Tiramisu, Toasted Garlic Bread Sticks.....\$15.95 per person

Fajita Fiesta; Julienne Chicken or Beef Sautéed with Peppers & Onions. Served with Warm Flour Tortillas, Mexican Cheese, Sour Cream, Shredded Lettuce, Jalapenos, Spanish Rice, Tortilla Chips & Salsa, Cheesecake Wrapped in a Cinnamon Sugar Tortilla
Chicken..... \$16.95 per person
Beef..... \$17.95 per person

The Deli Board; Build your own Hoagie with an assortment of Fresh Breads and your choice of Honey Ham, Roast Beef and Turkey Breast, Served with Swiss & Cheddar Cheeses, Crunchy Pickles, Crisp Lettuce, Fresh Tomatoes, Mustard & Mayonnaise, Potato Salad, Kettle Chips & Dip, Assorted Cookies.....\$14.95 per person

Wok with the Animals; Stir Fry Chicken or Beef Asian Rice, Pork Pot Stickers & Spring Egg Rolls served with Plum Sauce and Sweet & Sour Sauce, Fresh Steamed Vegetables, Fortune Cookies
Chicken..... \$15.95 per person
Beef..... \$16.95 per person

All Lunch Packages include Iced Tea (25 person minimum)

Cookouts

The American Cookout; Grilled Hamburgers & Hot Dogs, Potato Salad, Creamy Coleslaw, Brown Sugar Baked Beans, Cheddar & Swiss Cheeses, Crisp Lettuce, Ripe Tomatoes, Red Onions & Crunchy Pickles, Assorted Cookies.....\$14.00 per person

Taste of Summer; Crispy Fried Chicken, Juicy Bratwurst, Peppers & Onions, Tangy Coleslaw, Creamy Macaroni Salad, Brown Sugar Baked Beans, Assorted Cookies.....\$14.99 per person

The Down Home BBQ; Bourbon BBQ Chicken, Bourbon BBQ Ribs, Creamy Macaroni Salad, Country Style Coleslaw, Cheesy Au Gratin Potatoes, Sweet Corn Bread & Assorted Cookies..... \$16.99 per person

The Perfect Picnic; Grilled Hamburgers & Hot Dogs, Bourbon BBQ Chicken, Fresh Fruit Salad, Pasta Salad, Brown Sugar Baked Beans, Cheddar & Swiss Cheeses, Crisp Lettuce, Ripe Tomatoes, Red Onions & Crunchy Pickles, Assorted Cookies.....\$17.99 per person

Add Ons

BBQ Chicken.....	\$3.50 per person
Fried Chicken.....	\$4.00 per person
BBQ Ribs.....	\$4.50 per person
Hot Dogs.....	\$2.50 per person
Bratwurst.....	\$2.75 per person
Hamburgers.....	\$3.00 per person
Fresh Fruit Salad.....	\$2.25 per person
Additional Hot Dishes.....	\$2.50 per person

All Picnics include Lemonade and Proper Condiments. Children ages 2-11 years receive a \$4.00 discount.

Picnic Perks

Keg Station; Includes Bartender, Each Keg served approximately 165 12oz beers. All keg stations may only serve until 1/2 hour prior to the park closing

Domestic..... \$370.00 per keg

Imported..... \$460.00 per keg

Ice Cream Cart; A delicious variety of all your favorite ice cream novelty bars.

Ice Cream Novelty Bars..... \$2.00 each

Cotton Candy; An all the time favorite! Nothing completes a picnic like this melt in your mouth fluffy treat. (Guaranteed order must be placed 5 days in advance)

Cotton Candy..... \$2.00 each

Sno Cone Cart; Refreshing shaved ice topped with Cherry & Blue Raspberry Syrups, \$75.00 Attendant Fee

Sno Cones..... \$2.00 each

Popcorn Machine; Freshly popped, lightly buttered & salted, mouth watering popcorn, \$75.00 Attendant Fee

Small Bag..... \$2.00 each

A \$125.00 equipment fee applies to all the items, Excluding cotton candy,

Beverages

Fresh Brewed Coffee, Decaf and Hot Tea

Iced Tea

Lemonade

Fruit Punch

(5 gallon minimum)	\$15.00 per gallon
12oz Bottled Water.....	\$1.50 each
Assorted Soda.....	\$1.50 each
20oz Bottled Water.....	\$2.25 each
20oz Assorted Soda.....	\$2.25 each
Assorted Juice Boxes.....	\$1.50 each
Individual Fruit Juices.....	\$2.00 each
Individual Milk or Chocolate Milk.....	\$2.00 each

Snacks

Individual Serving Potato Chips.....	\$1.00 each
Individual Serving Goldfish Crackers.....	\$1.00
each	
Pudding (Chocolate or Vanilla).....	\$1.50
each	
Uncrustable Peanut Butter & Jelly Sandwich.....	\$2.00
each	
Snack Mix.....	\$10.00 per pound
Mixed Roasted Nuts.....	\$15.00 per pound
Kettle Chips with Onion Dip.....	\$14.00 per basket (serves 10)

Cold Hors d' oeuvres

Fresh Garden Crudite; A Variety of Fresh Raw Vegetables served with Herb Dip.....\$4.50 per person

Gourmet Cheese Display; A Blend of Domestic & Imported Cheeses served with Crackers Garnished with Fruit & Berries.....\$5.50 per person

Antipasto Delight; Pepperoni, Salami, Italian Sausage, Assorted Cheeses, Roasted Red Peppers, Pepperocini, Marinated Mushrooms, Fresh Melon, Marinated Artichokes, served with Fresh Breads.....\$9.50 per person

Season's Best; Seasonal Fruit Display garnished with Mixed Berries accompanied by Dipping Sauce.....\$5.50 per person

Pan Seared Saku Tuna; Rare Pan Seared Saku Tuna, served with Black Sesame seed Wakame SaladMarket Price

Tasty Trio; Bruschetta with Fresh Basil, Spinach Dip and Roasted Red Pepper Hummus served with Assorted Breads and Pita Chips.....\$9.50 per person

Grilled Vegetable Tapenade; Assorted Grilled Vegetables and Braised Tomatoes served in Phyllo Shell with Shaved Asiago Cheese.....\$125.00 per 50 pieces

Shrimp Cocktail; Gulf Shrimp served with Zesty Cocktail Sauce & Lemon Wedges.....\$175.00 per 50 pieces

Tenderloin Asparagus Roulade*; Grilled Asparagus Crowns wrapped in Rare Seared Beef Tenderloin brushed with Boursin-Thyme Spread.....\$175.00 per 50 pieces

Hot Hors d' oeuvres

<u>Quattro Formaggi Mushrooms*</u> ; Button Mushroom Caps Stuffed with a Perfect Blend of Four Cheeses.....	\$100.00
<u>Curry Chicken Crostini*</u> ; Curried Chicken Salad with Port Wine Raisins and Garlic Toasted Walnuts.....	\$110.00
<u>Vegetable Egg Rolls</u> ; Served with Sweet & Sour Sauce.....	\$95.00
<u>Vegetable Pot Stickers</u> ; Served with Plum Sauce.....	\$90.00
<u>Spinach Artichoke Dip</u> ; Served with Assorted Breads & Pita Chips.....	\$95.00
<u>Parmesan Chicken</u> ; Served with Tuscan Marinara.....	\$95.00
<u>Chicken Tenders</u> ; Served with BBQ & Honey Mustard.....	\$95.00
<u>Cheese Tartlets</u> ; Wild Mushroom, Sundried Tomato & Fontina Cheese Tartlet.....	\$100.00
<u>Pesto Shrimp</u> ; Sautéed Gulf Shrimp Tossed in Fresh Pesto.....	\$135.00
<u>Cocktail Pizzas</u> ; Display includes Four Cheese & Sausage.....	\$95.00
<u>Coconut Chicken or Shrimp</u> ; Served with Spicy Orange Marmalade.....	\$95.00/\$145.00
<u>Sate</u> ; Tender Beef or Chicken Skewers Accompanied by a Raspberry Mango Glaze.....	\$160.00/ \$110.00

All Items are priced per 50 pieces.

Dinner Buffet

Salads Choose One:

Tossed Salad with House Dressing

Mandarin Salad with Toasted Coconut and Raspberry Vinaigrette

Wild Greens & Baby Spinach, Gorgonzola Cheese, Walnuts & Balsamic Vinaigrette (\$1.00 additional per person)

Side Dishes Choose Two:

Garlic Mashed Potatoes

Honey Dijon Carrots

Green Beans Almondine

Tomato Basil Pasta

Au Gratin Potatoes

Oven Roasted Red Skin Potatoes

Seasonal Vegetables

Wild Rice Pilaf

Penne Pasta Alfredo

Whipped Sweet Potatoes

Entrees Choose Two:

Grilled Marinated Chicken with Wild Rice Garnish

Chicken Parmesan with Tuscan Marinara

Chicken Piccata with a White Wine Caper Sauce

Chicken Marsala with Wild Mushrooms

Oven Roasted Pork Loin with Cranberry Apple Chutney

Top Round with Wild Mushroom Demi Glace

Sliced Herb Roast Turkey

Pan Seared Salmon with Dill Verde Sauce

Pan Seared Tilapia with Pineapple Cilantro Relish

Vegetable Lasagna

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Desserts:

Assorted Mini Pastries

Assorted Gourmet Cake (additional \$2.00 per person)

\$28.50 per person

All Buffets included one salad, two sides, two entrees, one dessert, rolls & butter (25 person minimum)

Plated Dinners

Salad Choose One:

Tossed Salad with House Dressing
Mandarin Salad with Toasted Coconut and Raspberry Vinaigrette
Market Greens with Asparagus & Roasted Red Peppers (additional \$1.00 per person)

Vegetable Choose One:

Honey Dijon Carrots
Grilled Asparagus
Green Beans Almondine
Seasonal Vegetables

Starch Choose One:

Wild Mushroom Risotto
Oven Roasted Red Skins
Herbed Orzo Florentine
Ranch Mashed Potatoes

Entrees

Caribbean Chicken with Roasted Corn & Black Bean Relish
.....\$26.50
Chicken Parmesan with Tuscan Marinara.....\$26.50
Chicken Montrachet with Champagne
Sauce.....\$26.50
12oz New York Strip Steak, prepared Medium.....\$29.50
Filet Mignon a' la Bordelaise 10oz.....\$36.00
Pork Loin stuffed with Apricot Walnut Stuffing & Apple Cider Demi Glace.....\$28.50
Boneless Pan Seared Pork Chops with Raspberry Balsamic Reduction.....\$27.50
New Zealand Lamb Chops encrusted with Garlic & Herbs.....\$36.00
Pan Seared Yellow Fin Tuna with a Tropical Fruit Relish.....\$29.50
Pan Seared Salmon with Dill Verde.....\$28.50
4oz Petite Filet & Grilled Scampi.....\$37.50
Penne Pasta Primavera Topped with Grilled Portobello Mushroom.....\$22.50
Tri-Colored Cheese Tortellini with Creamy Pesto.....\$23.50

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Desserts Choose One:

Assorted Mini Pastries, Lemon Layer Cake, Chocolate Seduction Cake, Carrot Cake, New York Style Cheese Cake, Tiramisu

Platted dinners included one salad, one vegetable, one starch, one entree, one dessert, rolls & butter; Dual Entrée pricing available upon request.

Action & Carving Stations

Pasta Pantry; Offer your guests a choice of: Penne Pesto Alfredo with Grilled Chicken or Penne Tuscan Marinara with Fresh Sautéed Vegetables Served with Garlic Bread Sticks
\$13.50 per person

Stir Fry Feast; Julienne Grilled Chicken and Tender Beef sautéed with Asian Vegetables, served with Fried Rice, Spring Rolls or Pork Pot Stickers with Sweet & Sour Sauce & Fortune Cookies.....\$17.50 per person

Pan Seared Lamb Chops; Rosemary Garlic Marinated Lolly Pop Lamb Chops Served with Horse Radish Mashed Potatoes.....\$19.95 per person

Slow Roast Beef Tenderloin; Served with Horseradish Cream & Fresh Rolls.....\$16.95 per person

Herb Roast Turkey; Served with Dijon Mayonnaise & Fresh Rolls.....\$10.95 per person

Honey Baked Ham; Served with Stone Ground Mustard & Fresh Rolls.....\$10.95 per person

Caribbean Pork loin; Served with Mango Chipotle Mayonnaise.....\$11.95 per person

Please add a \$75.00 Chef fee to all Action Station & Carving Stations

Dessert Stations

Bananas Foster; Fresh Bananas caramelized with Brown Sugar, Butter, Dark Rum & Banana Liqueur Served over Vanilla Bean Ice Cream.....\$7.25 per person

Black Forest Flambé; Washington Cherries Caramelized with Brown Sugar, Butter, Dark Rum & Chambord Served over Moist Fudge Brownies.....\$7.50 per person

Apple Calvados; Sautéed Golden Delicious & Granny Smith Apples Flambéed with Calvados Brandy, Brown Sugar, & Spices Served Over Crepes.....\$7.99 per person

Chocolate Fondue Fountain; Rich Chocolate Fondue Accompanied by Fresh Fruit, Marshmallows, Pretzel Rods, Pound Cake, Toasted Coconut, Candy Topping & Assorted Cookies.....\$8.25 per person

Please add a \$75.00 Chef/Equipment fee to all Dessert Stations

Chocolate Covered Strawberries; Hand Dipped Fresh Strawberries.....\$2.25 each

Sweet Treats:

Assorted Cookies.....\$17.00 per dozen
Chewy Fudge Brownies..... \$19.00 per dozen
Assorted Mini Pastries..... \$12.00 per dozen
13"X9" Cake..... \$27.25 each
18"X13" Half Sheet Cake..... \$35.25 each
26"X18" Full Sheet Cake..... \$59.25 each

Bar Service

Hosted Bar; Includes, Premium Cocktails, House Wine, Imported & Domestic Beer, Assorted Sodas, Mixers and

Garnishes.....\$16.00 per person for 2 hours service
\$4.00 per person each additional hour

Half Hosted Bar;

Includes Imported & Domestic Beer, House Wine &

Assorted Sodas.....\$12.00 per person for 2 hours service
\$4.00 per person each additional hour

Consumption & Cash Bar Prices;

Premium Cocktails.....	\$4.50 each
Imported Beer.....	\$4.50 each
Domestic Beer.....	\$4.00 each
House Wine.....	\$3.75 each
12oz Assorted Soda.....	\$1.50 each
12oz Bottled Water.....	\$1.50 each

Bartender Fee;

\$75.00 for the first four hours of service,

\$20.00 each additional hour.

Fee will be waived if total bar sales exceed \$550.00 for groups' 100 guests or less

General Guidelines & Procedures

As the exclusive caterer for Cleveland Metroparks Zoo, ARAMARK is committed to providing you and your guests the highest standards of quality in food and beverage service. We have developed the following guidelines to assist you in planning your event. Please review this information and contact your ARAMARK sales professional directly. They will be happy to help you create an extraordinary event. We thank you for your business

Menu Selections

Prior to initiating food & beverage arrangements, all group events must be confirmed with Cleveland Metroparks Zoo's Group Sales Department (216) 661-6500. Our menu features our most popular items, however, ARAMARK catering staff will be pleased to assist you in designing menus to suit your individual needs. Should you select one of our buffet menus, please understand that we provide what is considered generous however; we are unable to supply an unlimited amount of any item that is more popular than another. Food that is not consumed at your function can not be removed from the premises.

Beverage Policy

ARAMARK, as a licensee, is responsible for the administrations of the sales and service of all alcoholic beverages in accordance to Ohio State liquor regulations and in compliance with state law. All alcoholic beverages must be supplied by ARAMARK.

Guarantee

To properly plan & coordinate your event, it is necessary that we receive your guarantee (confirmed attendance) at least 7 business days prior to your event. You will be charged for the guaranteed number of attendees, regardless if your attendance drops below your guaranteed number. We will be prepared to serve up to 5% above the guarantee. We reserve the right to verify the number of persons in attendance at all functions.

Payment

All food & beverage are subject to 19% service charge and applicable sales tax. All parties exempt from sales tax must provide us with all proper tax exemption forms prior to the event. Equipment rentals are subject to 19% service charge and applicable sales tax. There is an additional fee for table and chair rental & set up of \$1.50 per person at select locations. A deposit of 75% of the total food & beverage bill is required with the return of your signed contract. The balance of the total food & beverage bill is one day prior to your event date.. Payment can be made by check, Visa, MasterCard or American Express. Please make all checks payable to ARAMARK.

Pricing

All price quotes are subject to change. Prices will only be guaranteed one year in advance and only when a signed contract is executed and a 75% deposit received. If you are selecting multiple entrees, the highest price will be charged for all entrees

Cancellations

Events cancelled prior to (60) days before scheduled date will be entitled to a refund of 50% of advanced deposit. No refunds will be extended to cancellations within the 60 days.

Linen Service

There will be a 1.00 per person charge for all colored linen needed.

Additional Requirements

Flowers, special linens and equipment, etc., can be arranged through your catering representative at an additional charge.

Phone & Fax Numbers

Contact us by phone at (216) 398-5750 or by fax (216) 398-5348

I have read the above guidelines and procedures

CLIENT APPROVAL & DATE

Thank you for choosing Cleveland Metroparks Zoo &
Treetops Catering by ARAMARK.