


# The Montgomery Zoo Catering Menu



**MONTGOMERY ZOO**  
MANN WILDLIFE LEARNING MUSEUM

Southern Foodservice Management, Inc.

2301 Coliseum Parkway  
Montgomery, AL 36110

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[www.southernfoodservice.com](http://www.southernfoodservice.com)

# Montgomery's Most Unique Catering Event Venue

Southern Foodservice Management and our Chefs are pleased to present our catering menu at The Montgomery zoo and Mann Wildlife Learning Museum. We offer a delicious array of food and beverage selections designed to meet the needs of your business meetings, associations, charitable organizations, fundraisers, and much more. The Montgomery Zoo and Mann Museum is also a great place for weddings, family reunions and company picnics. This catering menu is designed to be used as a guide for planning of events. Although our menu describes a variety of items, you are not limited to what is listed. Our Foodservice Director will work with you and your organization to tailor and personalize any event to your needs. Hurry and be the first to experience an evening with the animals under the stars.

#### Please Contact:

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Catering  
Provided by:



**SOUTHERN**<sup>SM</sup>  
Something Extra in Onsite Dining

# Breakfast & Brunch Menus

## Continental Breakfast

\$7.95 per person

- Chef's Selection of Fresh Fruit
  - Assorted Yogurt
- Chef's Selection of Baked Breads and Pastries
- Coffee and Juice

## Breakfast Buffet

\$10.95 per person

- Scrambled Eggs
  - Bacon
- Sausage Patties
  - Hashbrowns
- Fresh Buttermilk Biscuits
- Coffee and Juices

## Add On Items

- Sausage Gravy - \$1.00 per person
  - Grits - \$1.00 per person
- Fresh Cut Fruit - \$1.95 per person
- French Toast - \$1.95 per person
- Buttermilk Pancakes with Warm Maple Syrup - \$1.75 per person

## Brunch

\$17.95 per person

The Standard Breakfast Buffet from above with a choice of 4 of the below listed items

- Traditional Eggs Benedict
  - Pasta Salad
- Choice of Carved Turkey Breast or Roast Beef
  - Chef's Selection of Sautéed Vegetables
  - Baked Macaroni & Cheese
- L.A. Caviar - Chilled Black Eyed Pea Salad w/ Roasted Peppers, Shallots, Cilantro, Corn and Vinaigrette
- Smoked Side of Salmon with Capers, Shallots, Dill Homemade Crème Fraîche - additional \$2.00 per person
  - Breakfast Burritos



# Lunch Menus

## Boxed Lunches

\$9.95 per person

Choose Sandwich(s), 1 Side Item and 1 Dessert

### Sandwiches

- Turkey Club on Ciabatta
- Ham & Swiss on a Hoagie
- Chicken or Tuna Salad on Croissant

### Desserts

- Cookie
- Brownie

### Sides

- Pasta Salad
- Loaded Baked Potato Salad
- Lay's Potato Chips
- Creamy Coleslaw

\*Fruit Cup – Can be added for additional \$1.25 or substituted as a side

## Plated Lunch

\$12.95-\$15.95 per person

- Caesar Salad with Grilled Chicken or Jumbo Grilled Shrimp
- Greek Salad with Grilled Chicken or Jumbo Grilled Shrimp
- Trio Salad – One Scoop each of Chicken Salad, Tuna Salad, Potato Salad or Pasta Salad served over Lettuce and Sliced Vine Ripe Tomatoes
- Seared Crabcake topped with Dijon Aioli, White Cheddar Mash, Nicoise Salad or Asparagus
- Trout Almandine with White Lemon Buerre Blanc, White Cheddar Mash, French Green Beans
  - Herb Roast Pork Loin, White Cheddar Mash, Green Beans
- Rosemary Crusted Chicken Topped with Wild Mushroom Marsala, White Cheddar Mash and Sauteed Seasonal Vegetables
  - Boneless Buttermilk Fried Chicken Breast with Homemade Cream Pan Gravy, Squash Casserole, Green Beans
- Meatloaf with Mashed Potatoes and Gravy, Green Bean Casserole

# Dinner Buffets

## Buffet One

Choose One Entrée. Comes with Two Side Items.  
\$19.95 per person

- Boneless Buttermilk Fried Chicken Topped with Homemade Creamy Pan Gravy
- Rosemary Crusted Chicken Topped with Wild Mushroom Marsala
- Roast Pork Loin Topped with Red Curry Sauce
  - Slow Cooked BBQ Pork
- Chopped Steak with Cracked Pepper Sauce
  - Roast Turkey with Gravy
- Fried Catfish with Homemade Tartar Sauce
  - Chicken Parmigian

## Buffet Two

Choose One Entrée. Comes with Three Side Items.  
\$23.95 per person

- Grilled Chicken Paillard with Citrus Beurre Blanc
  - Flank Steak Grilled & Thinly Sliced
- Filet Tenderloin Tips with Wild Mushroom Demi Glaze
- Herb Crusted Pork Tenderloin Topped w/ Dijon Cream
- Lemon Roasted Double Breast of Chicken topped with a Thyme & Caper Butter Sauce
- Paella - Traditional Spanish Dish with Shrimp, Crawfish, Crabmeat, Peppers and Onions Stewed and served over Saffron Rice
  - Shrimp or Crawfish Etouffe

## Side Offerings

- |  |                            |
|--|----------------------------|
| • White Cheddar Mash                   | • French Style Green Beans |
| • Herb Roasted Red Skin Potatoes       | • Broccolini               |
| • Rice - Regular or Basmati            | • Caesar Salad             |
| • Au Gratin Potatoes                   | • Tossed Mixed Green Salad |
| • Chef's Roasted Seasonal Medley       | • Greek Salad              |
| • Asparagus & Hollandaise - additional | • Chef's Soup Du Jour      |
- \$1.00 per person

\*\* 50 Person Minimum on all Buffets

\* A second entrée may be added to either Buffet at an additional \$5.95 per person.

\* An additional side offering may be added at an additional \$2.50 per person.



# Themed Buffets

## The All-American

\$15.95 per person

- Grilled Hot Dogs & Hamburgers
  - Chopped Slaw
- Homemade Potato Chips
- Loaded Baked Potato Salad
  - Cookies & Brownies

## The Western

\$17.95 per person

- Slow Cooked Pulled Pork
- White & Red BBQ Sauce
  - Buns
- Chopped Slaw
- Baked Beans
- Loaded Baked Potato Salad
  - Banana Pudding
- Add Fall off the Bone Baby Back Ribs for an additional \$6.00 per person

## The Italian

\$19.95 per person

- Chicken Parmigian
- Spaghetti and Meatballs W/ Marinara
  - Tossed Salad
  - Green Beans
- Garlic Bread or Breadsticks
  - Tiramisu

## The Southern

\$19.95 per person

- Southern Style Fried Chicken
  - Creamy Chopped Slaw
- Buttered Corn on The Cobb
- Mashed Potatoes and Gravy
  - Lemon Ice Box Pie
  - Sister Shubert Rolls

## The Mexican

\$19.95 per person

- Southwest Egg Rolls with Avocado Ranch
- Chicken Fajitas (Beef \$1.00 and Shrimp \$1.50 additional per person)
- Cheese Enchiladas with Red Sauce
  - Chips & Salsa
  - Queso Dip
- Refried or Black Beans
  - Rice
- Trimmings (Cheese, Pico de Gallo, Lettuce and Sour Cream)

\*\*50 Person Minimum on all Buffets.  
Please contact our Foodservice Director to  
customize a buffet for your event.

\*Homemade Guacamole can be added for an additional \$1.25 per person

# Plated Dinner Entrees

## Panko Crusted Chicken

Served over Tri-Color Tortellini with Roasted Vegetables and topped with a Pesto Cream  
\$20.95

## Trout Almandine

Fresh Carolina Mountain Trout lightly floured and Pan Seared, served with Asparagus over White Cheddar Mash & topped with Fresh Gulf Crabmeat & a White Wine Butter Caper Sauce  
\$21.95

## Herb Crusted Grilled Pork Tenderloin

Topped with Wild Mushroom Marsala & served over White Cheddar Mash with Grilled Asparagus  
\$22.95

## Southern Style Fried Chicken

Served with Green Beans or Corn on the Cobb, Mashed Potatoes and Gravy  
\$17.95

## Low Country Shrimp & Grits

Alabama Gulf Shrimp Served Over Smoked Gouda Grits and Topped With a Tasso Cream  
\$20.95

## Alabama Catfish-Fried or Blackened

Served with Smoked Gouda Grits and Squash Casserole  
\$17.95

## Herb Roasted Chicken

Served on Top of spinach and Roasted Pepper Orzo Pasta, Seasonal Vegetables  
\$18.95

## Traditional Filet Mignon

All natural center cut Hereford Beef grilled to perfection

6 oz Petite Filet - \$29.95

8 oz Filet - \$32.95

\*\*One Server per 20 Guests will be provided for all plated dinners. Additional servers are available at a rate of \$50 per hour for a minimum of 4 hours.

\*\*\* All dinner entrees are served with either Chef's Tossed Salad or Soup Du Jour.



# Snacks & Additional Offerings

## Morning Snacks

### Per Dozen

- Scones - \$25
- Banana Bread Slices - \$25
- Oatmeal Bars - \$25
- Assorted Muffins - \$25
- Bagels with Cream Cheese - \$28
- Assorted Danish - \$28
- Coffee Cake Squares - \$28

## Beverages

### Per Gallon

(Serves 10 to 12)

- Coffee - \$25
- Hot Cocoa - \$24
- Orange Juice - \$26
- Iced Tea - \$14
- Punch - \$18

### Each

- Hot Tea Assortment - \$1.95
- Bottled Water - \$2.75
- Bottled Coke Products - \$2.75
- Tropicana Fruit Juice - \$2.75
- Energy Drinks - \$3.75

## Afternoon Snacks

### Per Pound

- Roasted Peanuts - \$17
- Pistachios - \$20
- Cashews - \$22
- Deluxe Mix Nuts - \$23
- Trail Mix - \$19
- Pretzels - \$22
- Popcorn - \$17
- Bar Mix - \$19
- Chocolate Mints - \$20

### Per Dozen

- Cookies - \$16  
(Chocolate Chip, Sugar, Peanut Butter, Strawberry Shortcake, White Chocolate Macadamia)
- Brownies - \$20



# Hors D'Oeuvres Selections

## Hot Hors D'Oeuvres

(per 100 pieces)

- Beef Tenderloin Skewers with Bearnaise Sauce-\$225
  - Mini Crawfish Pies-\$225
- Fried Catfish Fingers with Remoulade & Tartar Sauce - \$175
- Grilled Chicken Skewers with Lemon Basil Dipping Sauce-\$165
  - Jumbo Crab Stuffed Mushrooms-\$225
- Meatballs (BBQ, Sweet & Sour, or Marinara)-\$130
  - Spanikopita-\$140
- Chicken Tenders with Honey Mustard, Ranch & BBQ Sauce - \$175
  - Smoked Sausage in a Pillow-\$130
- Southern Style Egg Rolls Stuffed With Collard Greens and Ham Hock. Pepper Jelly Dipping Sauce-\$175
  - Shrimp & Chorizo Stuffed Mushrooms-\$225
- Buffalo Chicken Wings with Celery, Blue Cheese & Ranch - \$165
- Baked Brie with Warm Fruit Glaze with assorted Bread and Crackers-\$195
- Mini Barbecue Pork Sandwiches With Alabama White or Red Sauce-\$185
  - Fried Shrimp with Cocktail Sauce-\$225
- Traditional Egg Rolls with Sweet & Sour Sauce and Hoisin Sauce-\$175
  - Mini Quiche Lorraine-\$150

## Cold Hors D'Oeuvres

(Per 100 pieces)

- Jumbo Boiled Fresh Shrimp-\$250
- Finger Sandwiches(Chicken Salad, Tuna Salad, Ham Salad, Shrimp Salad, Homemade Pimento Cheese, (Pick 3))- \$140
  - Southern Style Deviled Eggs-\$130
- Smoked Salmon Canapes with Dill Caper Crème Fraiche-\$225
- Roasted Asparagus Spears with Red Pepper and Prosciutto-\$195
- Honey Ham or Oven Roasted Turkey on Sister Shubert Rolls-\$160
- L.A. Caviar- Chilled Black Eyed Pea Salad with Roasted Peppers, Shallots, Cilantro, Corn and Vinaigrette- The Chef's Specialty!-\$65
  - Sushi- California Rolls-\$200 Tuna Rolls-\$225
  - Crudite Tray-\$50 (Serves 25-30)

## Dips

(Serves 25-30 people)

- Artichoke and Spinach Dip with Bagel Chips-\$50
  - Hot Crab Dip with Toast Points-\$90
- New Orleans Style Shrimp and Crab Fondue with Baguette-\$90
- Queso Fundido with Tortillas- (White Queso Dip with Chorizo Sausage)-\$75
  - Homemade Pimento Cheese Spread and Crackers- \$50
  - French Onion Dip with House Made Potato Chips-\$45





# Dessert Selections

Our Desserts are Bistro Style individual desserts and can be mixed and matched platter style or plated individually. When mix and match there is a minimum of 6 per flavor. All desserts are \$3.95 each.

- Red Velvet Cake
  - Strawberry Cheesecake
    - Tiramisu
    - Key Lime Pie
  - Peanut Butter Cream Pie
    - Carrot Cake
  - Traditional Cheesecake
    - Lemon Layer Cake
    - Turtle Cheesecake
  - Southern Style Warm Apple Pie
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