



MINNESOTA ZOOTM

Changing how you see the world

Social Menu

Catered Exclusively by

LANCER
Catering

952.953.6886

lancercatering.com

Cold Previews

(Per 50 pieces)

Tenderloin of Beef Canapé

Gorgonzola Cheese, Caramelized Shallot Marmalade on Sourdough Croustade
\$150.00 ++

Dixie BBQ Bites

Smoked Beef Brisket, Q Sauce and Cabbage Slaw in Petite Cornbread Muffins
\$125.00 ++

Grilled Shrimp Crostini

Roma Tomatoes, Lemon and Arugula on Toasted Sourdough Round
\$135.00 ++

Shanghai Prawn

Grilled Asian BBQ Glazed Shrimp on Sesame Crisp with Frizzled Ginger and Scallion
\$135.00 ++

Smoked Salmon Canapé

Grilled Asparagus, Russian Rye Toasts with Crème Fraîche, Lemon and Capers
\$140.00 ++

Ginger Raspberry Cups

Phyllo Pastry Cup with French Brie Cheese, Sweet Ginger and Ripe Raspberries
\$135.00 ++

Salmon Sushi Stack

Silky Smoked Salmon, Sushi Rice and Nori Wafers, Pickled Ginger and Wasabi
\$120.00 ++

Crab Avocado Cordial

Tomato Gazpacho with Crab and Avocado Salad, Puffed Cheese Swizzle Stick
\$125.00 ++

Santa Fe Deviled Eggs

Sweet and Smoky Ancho Chili Peppers with Mayonnaise and Fresh Cilantro
\$95.00 ++

Shrimp Shooter

Shrimp with Spicy Virgin Bloody Mary Shot and Celery Stick
\$145.00 ++

(Cold Previews continued on reverse side)

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Cold Previews

(Continued)
(Per 50 pieces)

Seared Sesame Ahi

Sushi Grade Tuna, Frizzled Ginger and Wasabi Crème on Won Ton Crisps
\$150.00 ++

Vegetable Roll-Ups

Vegetable Ribbons, Avocado, Sprouts, Oven-Dried Tomatoes and Basil Cream Cheese
\$105.00 ++

Smoked Chicken Corn Cakes

Smoked Chicken, Sweet Corn, Fresno Chilies, Cilantro and Chipotle Crème Fraîche
\$105.00 ++

Crab Puff

Blue Crab, Macadamia Nuts, Toasted Sesame Oil Aioli in a Savory Puff
\$130.00 ++

Tuscany Bruschetta

Sun-Dried Tomatoes, Rosemary and Mission Olive Tapenade on Grilled Ciabatta
\$110.00 ++

Cannelloni Bruschetta

White Beans with Sautéed Sweet Peppers and Arugula on Garlic Rounds
\$115.00 ++

Portobello Croustade

Marinated and Grilled Mushrooms, Roasted Peppers and Fresh Basil on a Sourdough Baguette
\$105.00 ++

Jamaican Chicken

Jerk Chicken, Crispy Plantain Chip with Mango, Cinnamon and Basil Chards
\$110.00 ++

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MINNESOTA ZOO™

Warm Previews

(Per 50 pieces)

Gourmet Mini Burgers

Chopped Sirloin, Fontina Cheese, Red Onion Jam, Toasted Brioche Rounds
\$115.00 ++

Warm Artichoke Bruschetta

Diced Artichokes, Roasted Peppers, Fresh Herbs, Four Cheese Blend atop a Garlic Toast Round
\$105.00 ++

New England Crab Cakes

Lump Blue Crab, Dijon Mustard, Celery, Scallions and Herbs
\$135.00 ++

Savory Tomato Mini-Muffin

Bushel Boy Tomatoes, French Bread and Herb Custard, Herb Cream Cheese
\$95.00 ++

Walleye Cakes

Roasted Corn Relish with Griddled Jalapeño Remoulade
\$145.00 ++

Louisiana Shrimp

Blackened Bacon Wrapped Shrimp with Chili Orange Glaze
\$150.00 ++

Asian Pork Crisp

Shredded Pork, Spicy Plum Sauce, Fresh Ginger and Scallions in a Crisp Tart Shell
\$110.00 ++

Falafel Crisps

Patties of Chick Peas, Parsley, Scallion, Mint, Cilantro Tahini
\$115.00 ++

Kung Pao Chicken Skewer

Soy Marinated Chicken, Spicy Hoisin Sauce, Peanuts and Scallions on a Bamboo Pick
\$125.00 ++

Beef Bulgogi

Korean BBQ Beef with Grilled Scallions and Soy Glaze on a Bamboo Pick
\$130.00 ++

(Warm Previews continued on reverse side)

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Warm Previews

(continued)
(Per 50 pieces)

Empanadas Argentina

Braised Pork, Caramelized Onion, Grilled Peppers, Raisins and Spices
Wrapped in Pastry, Chipotle-Lime Aioli
\$105.00 ++

Vegetable Samosa

Roasted Vegetables, Curry, Coriander and Ginger in Buttery Phyllo Pillows
\$105.00 ++

Beef Bastila

Marinated Beef Flank, Caramelized Onions and Warm Spices in Phyllo Triangles
\$135.00 ++

Roman Tartlet

Tomato Basil Pastry with Crimini Mushrooms, Caramelized Onions and Sun-Dried Tomato Aioli
\$115.00 ++

Flatbread Pizza

Roasted Chicken and Portobello Mushrooms with Fresh Mozzarella and Roasted Garlic
\$115.00 ++

Voodoo Shrimp Skewer

Won Ton Wrapped Shrimp and Blue Crab in a Toasted Coconut Jacket, Spicy Marmalade Dip
\$150.00 ++

Cantonese Shumai

Dumplings of Pork, Shrimp and Chinese Black Mushrooms, Soy Glaze
\$105.00 ++

Grilled Cheese and Tomato Soup Shooter

Petite Grilled Three-Cheese Sandwich and Silky Tomato Soup
\$125.00 ++

Buffalo Shrimp Shooter

Crispy Salt and Pepper Shrimp in Dragon Sauce with Blue Cheese Dip and Celery Stick
\$145.00 ++

Bombay Eggplant

Crispy Cup of Sautéed Eggplant with Cumin, Ginger, Cilantro and Tomato
\$105.00 ++

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Adornments

(Serves 50 guests unless otherwise noted)

Fresh Fruit Display

A Bountiful Display of the Season's Freshest Fruit and Berries with Citrus Yogurt Dip
\$3.50 ++ per guest

Crudités Basket

Assorted Market Vegetables with Fresh Herb Dip
\$3.50 ++ per guest

Fire-Grilled Marinated Vegetables

(50 guest minimum)
Summer Squash, Eggplant, Red Onion, Parsnip, Carrot, Asparagus, Red Bell Pepper and Fennel Drizzled with Infused Olive Oil and Balsamic Vinegar, Sun-Dried Tomato Aioli
\$4.50 ++ per guest

Artisan Cheese & Fruit Array

(50 guest minimum)
Wedges of Hand Wrapped Brie, Natural Pesto Jack, Two Year Old Wisconsin Cheddar Amish Blue, Smoked Gouda and Herb Havarti
Served with Fancy Crackers, Sliced Baguette, Red Grapes, Strawberries
\$4.50 ++ per guest

Domestic Cheese Tray

Offered with Grapes, Berries and Assorted Crackers
\$3.95 ++ per guest

Antipasto Platter

Lavish Display of Roman Artichokes, Balsamic Marinated Cipollini Onions, Pepperoncini Roasted Peppers, Petite Mozzarella in Herbs, Salami, Capicola and Mortadella
Freshly Baked Artisan Breads and First-Press Olive Oil
\$195.00 ++

Meze Platter

Marinated Artichokes, Herbed Feta and Grilled Provolone Cheese, Melon, Preserved Apricots Hummus, Caponata, Piquant Peppers, Marinated Olives and Warm Pita Bread
\$150.00 ++

Bruschetta Trio Bar

* Sun-Dried Tomatoes and Olives * Fresh Tomatoes and Basil * Sweet Peppers and White Beans
Baskets of Toasted Baguette and Grilled Ciabatta Bread
\$145.00 ++

(Adornments continued on reverse side)

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Adornments

(continued)

(Serves 50 guests unless otherwise noted)

La Fiesta Layered Dip

Black Bean Purée, Guacamole, Cilantro Crème Fraiche, Strawberry Salsa, Tortilla Chips

\$115.00 ++

Shrimp Display

Spiced Jumbo Shrimp Served with Firecracker Sauce and Lemon Wedges

\$175.00 ++ per 50 shrimp

Savory Wraps

(select three)

Cut into cocktail-party size

- * Glazed Ham, Mustard, Gruyere Cheese * Herb Roast Beef, Onion, Horseradish Cream
- * Roasted Turkey, Cranberry Aioli * House-Smoked Salmon, Red Onion, Dill Cream Cheese
- * Fresh Vegetables, Avocado and Sprouts, Herb Cream Cheese

\$130.00 ++ per 100 Pieces

BLT Cheesecake

Savory Cheesecake with Hardwood Smoked Bacon, Herbs and Oven-Dried Tomatoes

Lemon Aioli on a Bed of Romaine and Arugula with Sourdough Baguette

\$115.00 ++

Caprese Pearl Salad

Bocconcini Mozzarella, Grape Tomatoes, Fresh Basil and Cracked Black Pepper
Tossed in Virgin Olive Oil with Baskets of Breadsticks and Garlic Toast Rounds

\$135.00 ++

Baked Brie en Croûte

House-made Apricot Preserves and Toasted Almonds served with French Baguette

\$125.00 ++

Hot Artichoke Gratin

Artichokes and Herbs Simmered in a Four-Cheese Blend with Garlic Peppered Pita Crisps

\$120.00 ++

Creole Blue Crab Gratin

Sweet Blue Crab, Cajun Spices and Cheese, Crusty Bread and Crackers

\$130.00 ++

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Cocktail Reception

(1-1/2 hour service - 75 guest minimum)

Buffet I

Stationary

Artisan Cheese & Fruit Array

Wedges of Hand Wrapped Brie, Natural Pesto Jack, Two Year Old Wisconsin Cheddar
Amish Blue, Smoked Gouda and Herb Havarti
Served with Fancy Crackers, Sliced Baguette, Red Grapes, Strawberries

Crudités Basket

Celery, Carrots, Broccoli, Jicama, Radishes, Grape Tomatoes, Pea Pods, Squash Sticks
Green Onion, Pepper Strips with Fresh Herb Dip

Flatbread Pizza

Roasted Chicken Portobello on Warm Granite Slabs

Hot Artichoke Gratin

Artichokes and Herbs Simmered in a Four-Cheese Blend with Garlic Peppered Pita Crisps

Butler-Passed

(2 pieces of each per guest)

Grilled Shrimp Crostini

Roma Tomatoes, Lemon and Arugula on Sourdough French Baguette Butter Toasts

Beef Bulgogi

Korean BBQ Beef with Grilled Scallions and Soy Glaze on a Bamboo Pick

Roman Tartlet

Tomato Basil Pastry with Crimini Mushrooms, Caramelized Onion and Sun Dried Tomato Aioli

Jamaican Chicken

Jerk Chicken, Crispy Plantain Chip with Mango, Cinnamon and Basil Chards

\$26.95 ++ per guest

(Cocktail Receptions continued on reverse side)

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Cocktail Reception

(continued)

(1-1/2 hour service - 75 guest minimum)

Buffet II

Stationary

Fresh Fruit Display

A Bountiful Display of the Season's Freshest Fruits and Berries with Citrus Yogurt Dip

Meze Platter

Marinated Artichokes, Herbed Feta and Grilled Provolone Cheese, Melon, Preserved Apricots
Hummus, Baba Ghanoush, Piquant Peppers, Marinated Olives and Warm Pita Bread

Creole Blue Crab Gratin

Sweet Blue Crab, Cajun Spices and Cheese, Crusty Bread and Crackers

Butler-Passed

(2 pieces of each per guest)

Gourmet Mini Burgers

Chopped Sirloin, Fontina Cheese, Red Onion Jam, Toasted Brioche Rounds

Kung Pao Chicken Skewer

Soy Marinated Chicken, Spicy Hoisin Sauce, Peanuts and Scallions on a Bamboo Pick

Ginger Raspberry Cups

Phyllo Pastry Cup with French Brie Cheese, Sweet Ginger and Ripe Raspberries

Salmon Sushi Stacker

Silky Smoked Salmon, Sushi Rice and Nori Wafers, Pickled Ginger and Wasabi

Chef's Performance

Minnesota Turkey Breast

Roasted Breast of Turkey, Fresh Sage Aioli and Cranberry-Orange Chutney
Assortment of Freshly Baked Rolls

(Chef fee of \$100.00 per chef, per 75 guests)

\$27.95 ++ per guest

(Cocktail Reception selections continued on next page)

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Cocktail Reception

(continued)

(1-1/2 hour service - 75 guest minimum)

Buffet III

Stationary

Artisan Cheese & Fruit Array

Wedges of Hand Wrapped Brie, Natural Pesto Jack, Two Year Old Wisconsin Cheddar
Amish Blue, Smoked Gouda and Herb Havarti
Served with Fancy Crackers, Sliced Baguette, Red Grapes, Strawberries

Fire-Grilled Marinated Vegetables

Summer Squash, Eggplant, Red Onion, Parsnip, Carrot, Asparagus, Red Bell Pepper and Fennel
Drizzled with Infused Olive Oil and Balsamic Vinegar with Sun-Dried Tomato Aioli

Pacific Rim Cedar-Planked Salmon

Marinated and Offered with Wok-Fired Asian Vegetable Ribbons

La Fiesta Layered Dip

Black Bean Pureé, Guacamole, Cilantro Crème Fraiche, Strawberry Salsa, Tortilla Chips

Butler-Passed

(2 pieces of each per guest)

Kung Pao Chicken Skewer

Soy Marinated Chicken, Spicy Hoisin Sauce, Peanuts and Scallions on a Bamboo Pick

Vegetable Samosa

Roasted Vegetables, Curry, Coriander and Ginger in Buttery Phyllo Pillows

Dixie BBQ Bites

Smoked Beef Brisket, Q Sauce and Cabbage Slaw in Petite Cornbread Muffins

Chef's Performance

Louisiana Bayou Shrimp

Spicy BBQ Shrimp with Worcestershire, Cayenne, Lemon and Sweet Butter with Herb Grilled Flatbread

(Chef fee of \$100.00 per chef, per 75 guests)

\$28.95 ++ per guest

(Cocktail Reception selections continued on reverse side)

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Cocktail Reception

(continued)

(1-1/2 hour service - 75 guest minimum)

Buffet IV

Stationary

Antipasto Platter

Lavish Display of Roman Artichokes, Balsamic Marinated Cipollini Onions, Pepperoncini Roasted Peppers, Fresh Mozzarella in Herbs, Salami, Capicola and Mortadella
Freshly Baked Artisan Breads and First-Press Olive Oil

Fresh Fruit Display

A Bountiful Display of the Season's Freshest Fruit and Berries with Citrus Yogurt Dip

Kung Pao Chicken Skewer

Soy Marinated Chicken, Spicy Hoisin Sauce, Peanuts and Scallions on a Bamboo Pick

Hot Artichoke Gratin

Artichokes and Herbs Simmered in a Four-Cheese Blend with Garlic Peppered Pita Crisps

Butler-Passed

(2 pieces of each per guest)

Cantonese Shumai

Dumplings of Pork, Shrimp and Chinese Black Mushrooms, Soy Glaze

New England Blue Crab Cakes

Lump Blue Crab, Dijon Mustard, Celery, Scallions and Herbs

Buffalo Shrimp Shooter

Crispy Salt and Pepper Shrimp in Dragon Sauce with Blue Cheese Dip and Celery Stick

Bombay Eggplant

Crispy Cup of Sautéed Eggplant with Cumin, Ginger, Cilantro and Tomato

Chef's Performance

Roasted Tenderloin of Beef

Tri-Color Peppercorn Rubbed, Served with Gorgonzola-Shallot Aioli and Horseradish Sauce
Freshly Baked Rolls

(Chef fee of \$100.00 per chef, per 75 guests)

\$30.95 ++ per guest

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Small Plate Stations

(1-1/2 hour service - 75 plate minimum, Chef fee of \$100.00 per station per 75 guests)

Chef's Salad Bar

(Select one preparation)

Chefs Shake a variety of Salads in Chrome Bar Shakers and Serve to Guests in Acrylic Martini Glasses
* Poached Pear Walnut Salad * Asian Chicken Salad * Southwestern Chicken Salad * Greek Chicken Salad
\$4.95 ++ per guest

Louisiana Bayou Shrimp

(3 shrimp per plate)

Spicy BBQ Shrimp with Worcestershire, Cayenne, Lemon and Sweet Butter with Herb Grilled Flatbread
\$5.95 ++ per guest

Caribbean Crab Cake

Blue Crab Meat and Island Spices with Seared Corn, Mango, Tomato and Lime Salsa
\$5.50 ++ per guest

Stir-Fry Station

Kung Pao Chicken and Vegetable Stir Fry with Seven Treasures Fried Rice, Fortune Cookies
\$4.95 ++ per guest

Beef Short Ribs Mojo

Over Cabrales Cheese Arepa with Sweet Onion Marmalade
\$5.50 ++ per guest

Pacific Rim Cedar-Planked Salmon

Marinated and Offered with Wok-Fired Asian Vegetable Ribbons
\$5.95 ++ per guest

Chef Carving Stations

(1-1/2 hour service - serves 50 guests, Includes an assortment of artisan rolls)

Roasted Tenderloin of Beef

Tri-Color Peppercorn Rubbed, Served with Gorgonzola-Shallot Aioli and Horseradish Sauce
\$495.00 ++

Danish Pork Roulade

Boneless Pork Loin Stuffed with Port Wine Marinated Dried Apricots, Figs and Dates
\$295.00 ++

Vermont Maple Glazed Ham

Double Smoked Ham, Country Dijon Mustard, Apple Relish
\$295.00 ++

Minnesota Turkey Breast

Roasted Breast of Turkey, Fresh Sage Aioli and Cranberry-Orange Chutney
\$295.00 ++

* Chef fee of \$100.00 per station

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Plated Dinners

Plated dinners include one salad, one entrée, artisan bread with sweet butter
Colombian coffee, decaffeinated coffee and tea.
Children's menu and vegetarian meals available.

Salads

Garden Salad - Romaine, Iceberg and Organic Spring Greens, Carrot
Cucumber, Plum Tomatoes, Croutons, Sweet Basil Vinaigrette

Caesar Salad - Crisp Romaine, Parmesan Cheese, Herb Croutons
Parmesan Frico Crisp, Roasted Garlic Caesar Dressing

Berry Bliss Salad - Baby Spinach and Romaine, Sugared Almonds
Fresh Berries, Raspberry Cider Vinaigrette

***Panzanella Salad** - Radicchio, Ripe Tomatoes, Torn Peasant Bread, Red Onion
Basil and Garlic, Red Wine Vinaigrette

***Epicurean Salad** - Black Sesame Crusted Goat Cheese with Organic Greens
Herb Toasts and Roasted Peppers, Balsamic Vinaigrette

**(add \$2.00 per guest)*

Poultry

Sautéed Breast of Chicken, Artichokes, Shiitake Mushrooms, Lemon Thyme Pan Sauce
Chive Mashed Potatoes and Steamed Asparagus
\$24.95 ++ per guest

Roasted Breast of Chicken with Pilsner Beer, Orange-Rosemary Glaze
Balsamic and Cracked Pepper New Potatoes, Roasted Carrots
\$24.95 ++ per guest

Sautéed Scallops of Chicken Breast, Button Mushrooms, Marsala Wine Sauce
Chive Mashed Potatoes, Summer Squash and Green Bean Sauté
\$24.95 ++ per guest

Herb-Crusted Sautéed Breast of Chicken, Grand Marnier Beurre Blanc
Chive Mashed Potatoes, Green Beans and Carrots with Thyme Butter
\$24.95 ++ per guest

Breast of Turkey Stuffed with Rondelé Cheese, Fresh Spinach and Tomatoes, Savory Pan Sauce
Saffron Rice, Ginger Green Beans
\$24.95 ++ per guest

(Plated dinner selections continued on reverse side)

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MINNESOTA ZOO™

Plated Dinners

(continued)

Breast of Chicken Stuffed with Spinach, Sun-Dried Tomatoes and Sweet Roasted Garlic
Chardonnay Pan Sauce, Parmesan Risotto, Sautéed Carrots and Zucchini
\$25.50 ++ per guest

Breast of Chicken Stuffed with Smoked Gouda, Apples, Roasted Peppers, Arugula and Bacon, Brandy Sauce
Mashed Baby Red Potatoes with Caramelized Onions, Fresh Asparagus
\$25.50 ++ per guest

Breast of Chicken Stuffed with Wild Rice and Mild Sausage, Chive Cream Sauce
Two Potato Hash with Spring Vegetables
\$25.50 ++ per guest

Beef and Pork

Grilled Filet Mignon with Cognac Peppercorn Cream Sauce
Artichoke Mascarpone Strata, Grilled Asparagus
\$35.95 ++ per guest

Roasted Sliced Tenderloin, Wild Mushrooms and Port Wine Ragoût
Golden Potato Galette with White Cheddar and Goat Cheese, Ginger Green Beans
\$35.95 ++ per guest

Spice Rubbed Flat Iron Steak, Ragoût of Mushrooms, Cipollini Onions, Pears, Gorgonzola
Mashed Purple Peruvian Potatoes, Green Beans with Roasted Peppers
\$27.95 ++ per guest

Peppercorn-Crusted Carved New York Strip Steak, Merlot Wine Mustard Sauce
Potato and Celery Root Gratin with Fontina Cheese, Green Bean Sauté
\$33.95 ++ per guest

Porter-Braised Bone-in Beef Short Ribs with Pan Gravy
Horseradish Mashed Potatoes, Roasted Root Vegetables
\$28.95 ++ per guest

Herb Crusted Pork Loin Rubbed with French Mustard and Fine Herbs
Roasted Red Potatoes and Sautéed Summer Squash
\$24.50 ++ per guest

Roasted Pork Loin Stuffed with Dried Apricots, Figs and Dates, Port Wine Pan Sauce
Parsley Red Jacket Potatoes, Green Bean and Carrot Batons
\$24.95 ++ per guest

(Plated dinner selections continued on next page)

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Plated Dinners

(continued)

Fish

Pan Roasted Walleye, Lemon Butter Caper Sauce
Two Potato Hash, Spring Vegetables
\$26.95 ++ per guest

Pecan Crusted Walleye, Lemon Parsley Aioli
Roasted Potatoes with Caramelized Onion and Thyme, Green Bean and Carrot Batons
\$26.95 ++ per guest

Line Caught Seared Pacific Halibut, Lemon Beurre Blanc
Roasted Sweet Pepper Potato Mash, Artichoke and Celery Root Slaw
\$28.95 ++ per guest

Grilled North Atlantic Salmon, Herb Butter Sauce
Red Bliss Potatoes, Corn and Jumbo Lump Crab Sauté
\$26.95 ++ per guest

North Atlantic Salmon, Ginger-Soy Glaze
Orange-Scented Jasmine Rice, Wok Fired Ribbon Vegetables
\$26.95 ++ per guest

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Duets

Duets include one salad, one entrée, artisan breads with sweet butter
Colombian coffee, decaffeinated coffee and tea.
Children's menu and vegetarian meals available.

Salads

Garden Salad - Romaine, Iceberg and Organic Spring Greens, Carrot
Cucumber, Plum Tomatoes, Croutons, Sweet Basil Vinaigrette

Caesar Salad - Crisp Romaine, Parmesan Cheese, Herb Croutons
Parmesan Frico Crisp, Roasted Garlic Caesar Dressing

Berry Bliss Salad - Baby Spinach and Romaine, Sugared Almonds
Fresh Berries, Raspberry Cider Vinaigrette

***Panzanella Salad** - Radicchio, Ripe Tomatoes, Torn Peasant Bread, Red Onion
Basil and Garlic in Red Wine Vinaigrette

***Epicurean Salad** - Black Sesame Crusted Goat Cheese with Organic Greens
Herb Toasts and Roasted Peppers with Balsamic Vinaigrette

**(add \$2.00 per person)*

Creole Chicken and Shrimp

Pan Bronzed Breast of Chicken and Grilled Shrimp with Creole Sauce
White Corn and Cheddar Polenta Cake, Smothered Vegetables
\$25.95 ++ per guest

Top Sirloin and Chicken Marsala

Marinated Top Sirloin Steak, Sautéed Scallops of Chicken Breast, Button Mushrooms, Marsala Wine Sauce
Chive-Mashed Potatoes, Summer Squash and Green Bean Sauté
\$26.95 ++ per guest

Top Sirloin and Grand Marnier Beurre Blanc Chicken

Marinated Top Sirloin Steak, Herb-Crusted Sautéed Breast of Chicken, Grand Marnier Beurre Blanc
Herb-Roasted Yukon Gold Potatoes, Green Beans Amandine
\$26.95 ++ per guest

(Duet selections continued on reverse side)

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MINNESOTA ZOO™

Duets

(continued)

Flat Iron Steak and Lacquered Chicken

Spice-Rubbed Steak and Roasted Breast of Chicken with Pilsner Beer, Orange-Rosemary Glaze
Mashed Purple Peruvian Potatoes, Green Beans
\$26.95 ++ per guest

Teriyaki Steak and Shrimp

Glazed Flat Iron Steak and Sesame-Crusted Tiger Shrimp
Pan-Fried Noodles with Ginger and Scallion, Julienne Carrots and Snow Peas
\$27.95 ++ per guest

Steak and Walleye

Grilled Sirloin Steak and Pecan-Crusted Walleye with Lemon Aioli
Wild Rice Pilaf, Green Beans with Red Pimientos and Almonds
\$28.95 ++ per guest

Steak and Crab Cake

Grilled Sirloin Steak and Maryland Crab Cake with Remoulade
Parisian Potatoes, Ginger Green Beans
\$27.95 ++ per guest

Steak and Salmon

Sirloin Steak and Grilled North Atlantic Salmon with Herb Butter Sauce
Parslied Red Potatoes, Corn and Jumbo Lump Crab Sauté
\$27.95 ++ per guest

Children's Menu

(Ages 3-10)

All Kid's Meals Include French Fries, Applesauce, Milk
and a Mixed Fruit Plate - Served During the Salad Course

(please select one option)

- Chicken Fingers
- Cheeseburger
- Grilled Cheese

\$12.95 ++ per guest

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Vegetarian Offerings

Vegetarian offerings include one salad, one entrée, artisan breads with sweet butter
Colombian coffee, decaffeinated coffee and tea.

Spring Vegetable Cavatappi

Spiral Pasta with Baby Spinach, Artichokes, Broccoli, Asparagus, Plum Tomatoes
Red Onion and Summer Squash in a Light Mushroom Sauce
\$21.95 ++ per guest

Shanghai Stir-Fry

Garden Fresh Asian Vegetables with Water Chestnuts, Mushrooms, Baby Corn
Spicy Sauce of Soy, Ginger and Sambal Olek atop a Bed of Jasmine Rice and Won Ton Crisps
\$21.95 ++ per guest

Portobello Mushroom Stack

Grilled Portobello Mushrooms, Roasted Spring Vegetable Risotto
Garlic Spinach and Balsamic Brown Butter Sauce
\$21.95 ++ per guest

Paella

Zucchini, Eggplant, Red Bell Pepper, Red Onion, Fennel, Green Peas, Artichoke Hearts and
Vegetable Broth Simmered with Basmati Rice, Saffron and Herbs
\$21.95 ++ per guest

Triple Mushroom Stroganoff

Forest Mushrooms, Rich Vegetable Broth, Sour Cream and Fresh Dill
Pappardelle Pasta and Sweet Roasted Carrots
\$21.95 ++ per guest

Mediterranean Vegetable Ragoût

Stew of Wild Mushrooms, Carrots, Summer Squash, Plum Tomatoes
Kalamata Olives and Fresh Herbs over Soft Polenta with Red Pepper Coulis
\$21.95 ++ per guest

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MINNESOTA ZOO™

Dinner Buffets

(1-1/2 hour service - 75 guest minimum)

Dinner buffets are accompanied by artisan bread with sweet butter
Colombian coffee, decaffeinated coffee and tea.

Buffet I

Caprese Pearl Salad - Petite Mozzarella, Grape Tomatoes, Basil and Virgin Olive Oil
Garden Salad - Carrot, Cucumber, Plum Tomatoes, Croutons and Sweet Basil Vinaigrette
Roast Pork - French Mustard and Fine Herbs with a Buttery Bread Crumb Crust
Orange Lacquered Chicken - Pilsner Beer, Orange-Rosemary Glaze
Yukon Gold Mashed Potatoes with White Cheddar and Chives
Wild Mushroom Rice Pilaf
Fresh Market Vegetable Sauté
\$26.95 ++ per guest

Buffet II

Chilled Asparagus Platter with Grilled Peppers and Lemon-Coriander Vinaigrette
Caesar Salad - Romaine, Croutons, Parmesan Crisps and Caesar Dressing
Fresh Sliced Fruit and Berry Presentation
* Chef Carved Roasted New York Sirloin with Wild Mushroom Sauce
Chicken Mascot - Shiitake Mushrooms and Artichokes in Lemon Thyme Pan Sauce
Bowtie Pasta with Tomato Basil Cream Sauce and Shaved Parmesan
Oven-Roasted Balsamic Glazed New Potatoes
Sautéed Green Beans with Chardonnay Butter
\$27.95 ++ per guest

Buffet III

Spinach Salad - Jicama, Orange Supremes, Strawberries, Pine Nuts, Honey-Orange Vinaigrette
Marinated and Grilled Vegetable Presentation
* Chef Carved Roast Prime Rib of Beef au Jus with Horseradish Cream
Grilled Salmon - Herb Butter Sauce, Corn and Jumbo Lump Crab Sauté
Cavatappi Primavera - Pasta Spirals and Spring Garden Vegetables in a Light Mushroom Sauce
Rosemary-Roasted Red Jacket Potatoes
Fresh Steamed Broccoli with Lemon and Shallot Butter
\$27.95 ++ per guest

* Chef carver fee of \$100.00

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MINNESOTA ZOO™

Italian Buffet

(1-1/2 hour service - 100 guest minimum)

Enjoy the Bounty of the Italian Countryside without a Passport

Lavish Display of Roman Artichokes, Balsamic Marinated Cipollini Onions, Peperoncini
Roasted Peppers, Fresh Petite Mozzarella in Herbs, Salami, Capicola and Mortadella

Macedonian Fruit Salad of Strawberries, Grapes, Blueberries, Stone Fruit
Honey, Lemon and Pistachios

Arugula and Spinach Salad, Shaved Fennel, Gorgonzola Cheese, Balsamic Vinaigrette

Ziti Pomodoro - Tube Shaped Pasta with Tomato, Basil, Garlic and Olive Oil

Sautéed Breast of Chicken, Artichoke Hearts, Sun-Dried Tomatoes, Marsala Wine

Grilled Vegetable Lasagna – Spinach, Ricotta, Mozzarella and Roasted Garlic Alfredo

Grilled Tuscan Steak Marinated in Garlic, Rosemary and Black Pepper

Rosemary-Roasted Potatoes with Asiago Cheese

Caramelized Carrots, Pearl Onions and Zucchini

Focaccia, Country Bread and Ciabatta with Extra Virgin Olive Oil

Tiramisú

Colombian Coffee, Decaffeinated Coffee and Tea

\$29.95 ++ per guest

(Specialty Buffets continued on the reverse side)

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MINNESOTA ZOO™

Asian Buffet

(Buffets continued)

(1-1/2 hour service - 100 guest minimum)

Take a Culinary Journey through Asia and the Pacific Rim

Pan Fried Pork Pot Stickers with Sweet Soy Glaze

Indonesian Chicken Satay

Shredded Vegetable and Rice Noodle Salad with Peanut Cilantro Sauce

Shredded Cabbage and Cucumber Salad with Ginger Dressing

Kung Pao Chicken with Red Peppers, Rice Wine, Hoisin Sauce, Chili Peppers and Peanuts

Soy-Ginger Marinated Sirloin with Sweet Peppers and Scallions

Shrimp Stir-Fry with Ginger, Lemon Grass and Shallots

Stir-Fried Vegetables

Seven Treasures Fried Rice

Pineapple Upside Down Cake with Malibu Rum Sauce

Colombian Coffee, Decaffeinated Coffee and Tea

\$29.95 ++ per guest

(Specialty Buffets continued on the next page)

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MINNESOTA ZOO™

Hot Zones Buffet

(Buffets continued)

(1-1/2 hour service - 100 guest minimum)

North American Southwest, Mexico, Central America and the Caribbean

Empanadas with Braised Pork, Onion, Grilled Peppers, Raisins and Spices

Jamaican Jerk Chicken Skewers

BBQ Ranch Chopped Salad with Tortilla Crisps

Tropical Fruit Salad with Honey-Lime Dressing

Chipotle and Garlic-Rubbed Seared Flank Steak with Tomatillo-Chipotle Salsa

Tequila-Marinaded Breast of Chicken with Roasted Poblano Sauce and Fresh Tomato

Roasted Purple Potatoes with Bacon and Cheese

Black Beans and Rice

Basket of Tri-Color Tortilla Crisps and Warm Flour Tortillas

Two Salsas and Guacamole

Key Lime Pie

Colombian Coffee, Decaffeinated Coffee and Tea

\$29.95 ++ per guest

(Specialty Buffets continued on the reverse side)

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MINNESOTA ZOO™

American Comfort Buffet

(Buffets continued)
(1-1/2 hour service - 100 guest minimum)

Chef's Sampling of Classic American Comfort Food

Chopped Apple Salad with Mixed Greens, Toasted Walnuts, Blue Cheese, Herb Vinaigrette

Summer Corn Salad with Vine-Ripened Tomatoes, Sweet Onion and Basil

Sweet and Sour Roasted Red Potato Salad with Hardwood Smoked Bacon

Buttermilk Biscuits, Parker House Rolls and Corn Muffins with Honey Butter

Smoked Beef Brisket with House BBQ Sauce

Pan-Bronzed Breast of Chicken with Spicy Creole Sauce

Fluffy Mashed Russet Potatoes with Savory Gravy

Three Cheese Baked Macaroni with Herb Bread Crust

Fresh Green Beans with Wild Mushrooms, Sherry Cream Sauce and Frizzled Onions

Chocolate-Buttermilk Cake with Fudge Icing

Colombian Coffee, Decaffeinated Coffee and Tea

\$29.95 ++ per guest



Dessert Selections

Mini Dessert Array

(75 guest minimum, 3 pieces per guest)

Limoncello Tartlets, Turtle Brownie Bites, Petite Cheesecakes
Caramel-Hazelnut Tartlets, Almond-Chambord Raspberry Cakes, Chocolate Dipped Fruit
\$5.95++ per guest

Warm Apple Crunch with Cinnamon Chantilly Cream
\$4.50 ++

White Chocolate Raspberry Torte
\$4.50 ++

Ultimate Triple Chocolate Torte
\$4.50 ++

Flourless Chocolate Decadence with Raspberry Coulis
\$4.50 ++

Caramel Tuxedo Truffle Cheesecake
\$4.50 ++

New York-Style Cheesecake with Ruby Berry Sauce
\$4.50 ++

Milk Chocolate Hazelnut Torte
\$4.50 ++

Old Fashioned Carrot Pecan Cake with Cream Cheese Icing
\$4.50 ++

Lemon Cream Shortcake
\$4.50 ++

Triple Berry Trifle with Amaretto Cream
\$4.50 ++

(Dessert Performance Stations on reverse side)

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MINNESOTA ZOO™

Dessert Performance Stations

(1 hour service - 100 guest minimum)
(Chef fee of \$100.00 per station per 100 guests)

Caramel Apples

Tart Granny Smith Apples Simmered in Homemade Caramel Sauce, Ladled over Vanilla Bean Mascarpone, Topped with Chopped Nuts, Toffee, Granola, Toasted Coconut, Dried Fruits
\$5.95 ++ per guest

Havana Bananas

Ripe Bananas in Sweet Butter, Flamed with Cuban Rum and Finished with Sugar and Island Spices
Ladled into an Acrylic Martini Glass with Premium Vanilla Bean Ice Cream
Topped with Chopped Macadamia Nuts, Toasted Coconut, Chocolate Blossoms and Dried Fruits
\$5.95 ++ per guest

Pineapple Caribe

Sautéed Ripe Pineapple with Sweet Butter, Dark Brown Sugar, Cinnamon and Spiced Rum
Ladled into an Acrylic Martini Glass with Pound Cake and Vanilla Bean Mascarpone
Topped with Chopped Macadamia Nuts and Toasted Coconut
\$5.95 ++ per guest

Cheesecake Martini Bar

Rich and Silky New York-Style Cheesecake in an Acrylic Martini Glass
Offerings of Homemade Caramel, Chocolate and Raspberry Sauces
Fresh Berry and Tropical Fruit Compote
Dark and Ivory Chocolate Shavings, Whipped Cream
\$5.95 ++ per guest

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MINNESOTA ZOO™

Wedding & Special Occasion Cakes

In keeping with our high standards of food quality and customer service, Lancer Catering proudly serves **Buttercream Collection** wedding cakes.

The **Buttercream Collection** has been dazzling wedding guests with upscale designs for many years and is dedicated to using only the finest and freshest ingredients for a truly delicious dessert.

Understanding the importance of your wedding cake, we have selected the **Buttercream Collection** not only for their beautiful exterior finishes but also for their taste and quality. The wedding cakes are freshly baked, using no lard or shortenings, but only unsalted butter. No preservatives or additives are used.

Only fresh fruit is used in fillings, no jams or jellies. All cakes are finished with light, creamy, non-sugary frostings. All cakes are made in the true European fashion of multiple layers.

Creating the vision of uniqueness you want for your special day, the **Buttercream Collection** offers a vast selection of flavors to tempt your palate and many creative designs to select from.

We will be pleased to arrange for a consultation to view our portfolio. Our catering staff will introduce you to the **Buttercream Collection** and assist you in creating a beautiful, delicious finale to your special day.

Our wedding cake list is also available for anniversaries and life's other memorable occasions.

Selections

Amaretto Mousse

A very light but rich Vanilla Genoise filled with Italian Amaretto Mousse

Bavarian Crème

Our version of a classic Layered White Cake filled with Vanilla Mousse

Baileys Chocolate

Dark rich Devil's Food Cake filled with Chocolate Irish Cream Mousse

Chocolate Mousse

The richness of Bailey's Irish Cream without any alcohol

(Wedding & Special Occasion Cakes continued on reverse side)

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MINNESOTA ZOO™

Wedding & Special Occasion Cakes

(continued)

Connecticut Carrot Cake

This moist traditional American Cake is loaded with Carrots, Walnuts and Pineapple

English Trifle

Alternating layers of Sliced Kiwi and Strawberries or Raspberries in a delicate Vanilla Cake

Lemon Strawberry

A tempting combination of rich Lemon Curd and Fresh Sliced Strawberries

Lemon Sunshine

Moist Lemon Genoise layered with Lemon Curd and Lemon Mousse

Marble

This Cake has alternating layers of Vanilla and Chocolate Cake

Raspberry Chocolate Diva

Devil's Food Cake misted with a Raspberry Liqueur and then Delicate Raspberry Mousse and Fresh Raspberries

Raspberry Royale

Fresh Seasonal Berries and White Chocolate Mousse are layered with Triple Sec soaked Genoise

Strawberry ala Ritz

Fresh Seasonal Berries and Light Strawberry Mousse are layered with Triple Sec soaked Genoise

\$4.25 ++ per guest

Chocolate Truffles - Gift Favors

Hand Rolled Belgian Chocolate Blossom Truffles From the Award Winning Buttercream Collection!
Present your Truffle as a Gift with our Extensive Ribbon and Box Colors

\$3.95 - \$4.25 ++ per guest

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MINNESOTA ZOO™

Late Night Enhancements

Cookies and Milk

(75 guest minimum)

Ice Cold Carafes of Milk, Piping Hot Chocolate Chunk, Peanut Butter
White Chocolate Macadamia Nut and Oatmeal Raisin Cookies
\$3.50 ++ per guest

Family Style Petite Dessert Platter

(Served at guest tables, 25 pieces per platter)

Key Lime Tartlets, Assorted Mini Tortes to Include
Carrot, Red Velvet and Triple Chocolate Brownie Cake, Summer Strawberry Cream Puffs
\$29.95 ++ per platter

Chocolate-Dipped Strawberries & Pineapple

Strawberries in a Belgian Chocolate Jacket and Golden Pineapple with White Chocolate
\$125.00 ++ per 50 pieces

Gourmet Coffee Station

(75 guest minimum)

Featuring Caribou Coffee
Regular and Decaffeinated Coffee with Shaved Chocolate
Whipped Cream, Cinnamon Sticks and Assorted Flavored Syrups
\$2.95 ++ per guest



Dessert Trio

(75 guest minimum)

A Trio of Distinctive Desserts Presented in Petite Glasses
Luxurious Chocolate Cappuccino Custard with Whipped Cream
Triple Berry Trifle with Vanilla Bean Pound Cake
Key Lime Mousse Layered with Buttery Graham Cracker Crumble
\$4.95 ++ per guest

Chocolate Fountain

(1-1/2 Hour Service - 100 guest minimum)

The Ultimate Chocolate Experience
Belgian Dark Chocolate Waterfall with Luscious Strawberries, Golden Pineapple
Ripe Bananas, Pretzels, Potato Chips, Graham Crackers and Assorted Cookies
\$495.00 plus 3.95++ per guest

(Late Night Enhancements continued on reverse side)

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MINNESOTA ZOO™

Late Night Enhancements

(continued)

Candy Table

(100 guest minimum)

This assortment of old-time favorites is the perfect offering to say "good night and sweet dreams" to your guests. The table is decorated with turn-of-the-century glass candy jars.

Assortment may include favorites such as:

Hot Tamales, Plain M&M's, Skittles, Good and Plenty, Mike and Ike
Reese's Pieces, Gummy Worms and Jolly Ranchers

\$3.95 ++ per guest

Chocolate Truffles - Gift Favors

Hand Rolled Belgian Chocolate Blossom Truffles From the Award Winning Buttercream Collection!
Present your Truffle as a Gift with our Extensive Ribbon and Box Colors

\$3.95 - \$4.25 ++ per guest

Snack Attack

(75 guest minimum)

Sourdough Bread Bowl with Spinach Dip, Sliced French Baguette and Crudités
La Fiesta Layered Dip and Salsa with Tri-Color Tortilla Chips
Deluxe Snack Mix, Fruit Punch

\$4.25 ++ per guest

Classic Pizza

(75 guest minimum)

Traditional Toppings of Pepperoni, Sausage or Cheese

\$3.95 ++ per guest

Savory Wrap Assortment

(75 guest minimum)

Thinly-Sliced Fresh Vegetables, Avocado and Sprouts, Herb Cream Cheese
Herb-Roasted Beef, Red Onion, Horseradish Cream
Oven-Roasted Turkey, Preserved Cranberry Aioli
Pickles, Olives, Kettle Chips

\$3.95 ++ per guest

Antipasto Platter

(serves 50 guests)

Lavish Display of Roman Artichokes, Balsamic Marinated Cipollini Onions, Pepperoncini
Roasted Peppers, Petite Mozzarella in Herbs, Salami, Capicola and Mortadella
Freshly Baked Artisan Breads and First-Press Olive Oil

\$195.00 ++

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MINNESOTA ZOO™

Snacks

Freshly Baked Cookies
\$18.95 ++ per dozen

Assorted Pastries and Danish
\$19.95 ++ per dozen

Assorted Muffins
\$19.95 ++ per dozen

Assorted Brownies and Bars
\$18.95 ++ per dozen

Party Mints
\$16.95 ++ per lb.

Deluxe Mixed Nuts
\$22.95 ++ per lb.

Mini Pretzels or Snack Mix
\$16.95 ++ per lb.

Roasted Peanuts
\$18.95 ++ per lb.

Kettle Chips and Dip
\$18.95 ++ per lb.

Tri-Color Tortilla Chips and Salsa
\$17.95 ++ per lb.



Non-Alcoholic Beverages

Freshly Brewed Regular or Decaffeinated Colombian Coffee
\$24.95 ++ per gallon

Freshly Brewed Regular or Decaffeinated Caribou Coffee
\$28.95 ++ per gallon



Hot Chocolate with Whipped Cream
\$28.95 ++ per gallon

Warm Spiced Apple Cider
\$23.95 ++ per gallon

Freshly Brewed Iced Tea
\$22.95 ++ per gallon

Fruit Punch
\$22.95 ++ per gallon

Lemonade
\$20.95 ++ per gallon

Orange Juice
\$22.95 ++ per gallon

Sparkling Apple Cider
\$18.95 ++ per bottle

Assorted Sodas
\$2.25 ++ per each

Bottled Water
\$2.50 + per each

(Alcoholic Beverages on reverse side)

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MINNESOTA ZOO™

Alcoholic Beverage Service

	Host	Cash
House Brand Liquor.....	\$4.75	\$5.00
Premium Brand Liquor.....	\$5.25	\$5.50
Cordials	\$6.50	\$6.75
House Wine (per glass).....	\$5.25	\$5.50
Domestic Bottled Beer.....	\$4.00	\$4.25
Premium Bottled Beer.....	\$4.50	\$4.75
Bottled Water.....	\$2.50	\$2.75
Soft Drinks.....	\$2.25	\$2.50

House Wine

Pebble Creek

Chardonnay, Cabernet Sauvignon, Merlot.....\$22.95 ++ per bottle

(Ask about our Specialty Wine List)

House Champagne

Stanford Brut, California.....\$23.95 ++ per bottle

Draft Beer

16 Gallon Domestic Keg.....\$300.00 ++

16 Gallon Imported and Micro-Brew Kegs.....\$350.00 ++

Bottled Specialty Water

San Pellegrino (1Liter Bottle - Sparkling).....\$5.95 ++ per bottle

Aqua Panna (1Liter Bottle - Still).....\$5.95 ++ per bottle

Host or cash bars must meet a minimum of \$350 per bar, per function or client will be billed a \$150 bartender fee. Liquor prices are subject to applicable sales tax.



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MINNESOTA ZOO™

Alcoholic Beverage Service

Specialty Drinks

Consider offering one of our specialty drinks to add something special to your event.

(Please select one - \$7.95, hosted)

(100 drink minimum)

Mojito

A Cuban Favorite of Rum, Fresh Mint and Lime

Cadillac Margarita

Cuervo Gold Tequila, Lime and a Float of Grand Marnier

Sangria

A Spanish Creation with Red Wine, Fresh Fruit and Orange Juice

Cosmopolitan

Absolut Citron Vodka, Cointreau and a Splash of Cranberry Juice

Caribbean Rum Punch

Bacardi Rum, Pineapple Juice, Cranberry Juice and Lime Juice

Lemon Drop

Absolut Citron Vodka and Lemonade, Chilled and Served with a Sugared Rim

Pirate Punch

Bacardi and Meyers Rum, Fruit Juice



Wine List

All wines must be purchased by the case.

Champagne & Sparkling Wine

Cristalino Brut Cava Spain	\$24.95
Domaine Saint Michelle Blanc de Blanc, NV, Columbia Valley, Washington	\$31.95
Martini & Rossi Asti California	\$32.95
J Sparkling Sonoma, California	\$75.00

Merlot

Oxford Landing Australia	\$24.95
Yalumba "Y" Series Australia	\$23.95
McMannis Napa, California	\$24.95
Cartlidge & Browne California	\$26.95

Chardonnay

Oxford Landing Australia	\$24.95
St. Supéry Napa, California	\$40.95
Yalumba Un-Wooded Australia	\$23.95
McMannis Napa, California	\$24.95

Cabernet Sauvignon

Firestone Santa Ynez, California	\$24.95
Cartlidge & Browne Sonoma, California	\$26.95
McMannis Napa, California	\$24.95

White Varietals

Riff Pinot Grigio Italy	\$25.95
Lageder Pinot Bianco Italy	\$31.95
Dr. L. Loosen Riesling Germany	\$30.95

Red Varietals

Cartlidge & Brown Zinfandel California	\$26.95
Seghesio Zinfandel Sonoma, California	\$46.95
Yalumba "Y" Shiraz Australia	\$23.95
Innocent Bystander Pinot Noir	\$35.95

Sauvignon Blanc / Fumé Blanc

Smoking Loon Sonoma, California	\$23.95
Ferrari-Carano Fumé Sonoma, California	\$42.95

Oxford Landing Cabernet/Shiraz Australia	\$24.95
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MINNESOTA ZOO™

Rental Items

Our catering sales department will gladly arrange for rental of the following items.
All rental items are subject to applicable sales tax and surcharge.

Accent Head Table Lighting	\$100.00	Three Cylinder Floating Candle Set	\$18.00
Specialty Linens	Ask for Quote	Floral Globe and Lighting	\$20.00
Specialty Napkins	Ask for Quote	Floral Globe and Lighting w/Flowers	Ask for Quote
120" Round Black Linen	\$20.00	Flower Vase	\$1.50
Black Conference Cloth	\$20.00	Votive Candles	\$1.00
Chair Cover	Ask for Quote	Mirrors for Guest Tables	\$4.00
Chair Sash	Ask for Quote	Table Stanchions and Numbers	\$10.00
Table Runner	Ask for Quote	Risers (per section)	Ask for Quote
		Ice Carvings	Ask for Quote

Wedding Décor Packages

Wedding Décor Package #1.....\$195.00
Includes - Satin Skirting for Head Table, Cake Table, Gift Table, Place Card Table and White Satin Chair Covers for Head Table

Wedding Décor Package #2.....\$295.00
Includes - Satin Skirting for Head Table, Cake Table, Gift Table, Place Card Table and White Satin Chair Covers for Head Table and Draped Chiffon with Mini White Lights on Head Table and Cake Table

Function Spaces

Discovery Bay

With its pristine marine setting, Discovery Bay provides a breathtaking setting and is a unique getaway from the office. Framed between three marine habitats: one housing Atlantic bottlenose dolphins in a 500,000 gallon pool, another a 200,000 gallon tank complete with stingrays and sharks and the third consisting of an interactive touch tank - all making Discovery Bay a dramatic location for your event.

The Tropics

One of the Minnesota Zoo's internationally acclaimed exhibits is a one-of-a-kind setting for your next corporate event. Bring your colleagues on a journey to the Zoo's Tropical Forest. Begin your event with a stroll along a living tropical rainforest where you will encounter free-flight birds, the Komodo dragon and many nocturnal creatures native to Southeast Asia. The 80,000 gallon coral reef exhibit, featuring hundreds of species of fish will captivate your guests. Your event will be hosted at the end of the trail in your own private setting with high ceilings and soothing forest sounds. Make sure to also enjoy the adjoining terrace overlooking the Zoo's main lake.

The Call of the Wild Café

This spectacular area features floor-to-ceiling windows with a panoramic view of the zoo's main lake. During the warmer months your guests may be tempted to stroll outdoors on the expansive terrace and enjoy a moonlit sky shimmering on the water below or they may witness beautiful summer sunsets while watching Trumpeter swans glide across the water.

	Seated	Buffet	Theatre	Reception
Discovery Bay	240	240	100	400
The Tropics	225	200	150	400
Call of the Wild Cafe	280	250	200	420

Directions

From Minneapolis: 35W south, to Highway 62 east, to Highway 77 south, to County Road 38 east - follow the Zoo signs

From St. Paul: 35E south, to Highway 77 south, to County Road 38 east - follow the Zoo signs.

From south of Apple Valley: 35 north, to 35E north, to Highway 77 south, to County Road 38 east - follow the Zoo signs.
Hwy 52 north to County Rd 42 west to Pilot Knob Road north to County Road 38 (McAndrews Rd) west to Zoo entrance.

The Minnesota Zoo is located in Apple Valley about 20 miles south of the Twin Cities and just 10 minutes south of the Mall of America.

If you need further assistance, please call: 952-431-9200

Minnesota Zoo
13000 Zoo Boulevard
Apple Valley, MN 55124