Lehigh Valley Zoo Catered Events
Daytime Rentals – Nighttime Rentals - Corporate Events – Weddings

Thank you for considering holding your special event at the Lehigh Valley Zoo! We have partnered with Willow Street Catering to make your day absolutely perfect! This packet will help you choose exactly what you want for your special day.

The most important details that we need are:

Date of event?
Location of event in zoo?
Number of guests?
What catered food option you would like? Menu options on the following pages.
Do you want to add any ZOO extras like an animal encounter, plush toy giveaway or food to feed the animals?

Your 25% catering deposit and you are all set! Full payment would be due 1 week prior to event date.

(You will pay the Lehigh Valley Zoo separately from Willow Street Catering)

We have 4 location to choose from for corporate rentals to daytime or after hour’s zoo rentals in order to fit your needs.

The Zoo offers 3 locations to have your catered event:

The Jaindl Pavilion (Holds up to 100 people)
Outdoor Dining Deck (Holds about 150 people)
Farm Tent (Holds about 225 people)
Bison Auditorium (Holds 80 people)

Please feel free to call us to go over details so we can arrange your perfect day!
Lunch Buffet Menu

*Minimum of 25 people- $16.50 per person*

Please choose one (1) Salad, two (2) Lunch Entrees and two (2) Accompaniments, All lunches include Water, Iced Tea, and Lemonade

<table>
<thead>
<tr>
<th>Entrees</th>
<th>Accompaniments</th>
</tr>
</thead>
<tbody>
<tr>
<td>*Grilled Marinated Chicken Breast</td>
<td>*Shaved Sautéed Brussel Sprouts</td>
</tr>
<tr>
<td>*Memphis Pulled Pork BBQ</td>
<td>*Roasted Red Potatoes</td>
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<tr>
<td>*Chicken Parmesan</td>
<td>*Rice Pilaf</td>
</tr>
<tr>
<td>*Baked Ziti</td>
<td>*Sautéed Green Beans</td>
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<tr>
<td>*Meatballs in Marinara</td>
<td>*Chefs Vegetables</td>
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<tr>
<td>*Sausage and Peppers</td>
<td>*Mashed Potatoes</td>
</tr>
<tr>
<td>*Grilled Salmon</td>
<td>*Mexi Rice</td>
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<tr>
<td>*Garlic &amp; Herb Tilapia</td>
<td>*Sweet Yams</td>
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<tr>
<td>*Beef Stroganoff</td>
<td>*Old Fashioned Mac &amp; Cheese</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Salads</th>
<th></th>
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</thead>
<tbody>
<tr>
<td></td>
<td></td>
</tr>
<tr>
<td>* Caesar Salad with Parmesan Cheese</td>
<td>*$4.95 per person for each additional</td>
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<tr>
<td>and Croutons</td>
<td>lunch entree</td>
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<tr>
<td>*Greek Salad with Tomatoes,</td>
<td>*$2.50 per person for each additional</td>
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<tr>
<td>Cucumbers, Red Onions, Black Olives,</td>
<td>accompaniment</td>
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<tr>
<td>and Feta Cheese</td>
<td>*$2.95 per person for dessert tray</td>
</tr>
<tr>
<td>*Strawberry Walnut Salad</td>
<td></td>
</tr>
<tr>
<td>* Red Skin Potato Salad</td>
<td></td>
</tr>
<tr>
<td>* Fresh Seasonal Fruit Salad</td>
<td></td>
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</tbody>
</table>

Sub 2 entrée choice with a Cold Cuts Menu:

**Cold Cuts Included:**

- *Variety bread basket (Rye, Wheat, White, and Hoagie Rolls)*
- *Deli Meat Tray (Fresh Turkey, Ham, Roast Beef)*
- *Cheese Tray (White, Cheddar, Swiss, Provolone)*
- *Lettuce, Tomato & Onion*
- *Full Condiments Selection.*

*Sub 2 entrée choice with a Cold Cuts Menu:*

- *$4.95 per person for each additional lunch entree*
- *$2.50 per person for each additional accompaniment*
- *$2.95 per person for dessert tray*

Our Lunch Buffet is not available after 4:00pm. Lunch Buffet will run for a maximum of two (2) hours. Price is subject to change. Prices do not include 6% sales tax and and 20% service charge.

Unsweetened and Sweetened Iced Tea, Lemonade, and Water Included

Soda Available Upon Request for an Additional Charge.
# Dinner Buffet Menu

**Minimum of 30 people-$25.50 per person**

**Choice of the following:** One (1) Salad Selection | Two (2) Entrée Selections | Two (2) Accompaniments

| Includes: Water, Iced Tea, and Lemonade |

$6.50 per person for each additional dinner entrée

$2.50 per person for each additional accompaniment

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## Entrée Selections
- Mahi Mahi
- Beef Stroganoff
- Grilled Flank Steak with onions
- Chicken Parmesan
- Grilled Salmon with Herb and Butter
- Pork with Cuban Marinade
- Chicken Marsala
- Salmon or Chicken Piccata
- Shrimp and Scallop Scampi with Penne
- Horseradish Crusted Salmon
- Grilled NY Strip with Herb and Butter
- Grilled Ribeye Steak w/sautéed Onions
- Chicken Francese (Lemon and White Wine Sauce)

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## Salad Selection
- Field Greens w/ Grape Tomatoes, Cucumbers, 
- Caesar Salad w/ Granted Parmesan, Romano, Croutons

**PREMIUM SELECTIONS ADD $2.00 PER PERSON**
- Greek Salad
- Field Greens w/ Candied Pecans, Sunflower Seeds, Bleu Cheese, and Red Onions
- Harvest Salad with Seasonal Fruit, and Nuts.

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## Accompaniments
- Roasted Red Skin Potatoes
- Rice Pilaf
- Sautéed Green Beans
- Mixed Vegetables
- Mashed Potatoes
- Glazed Carrots
- Mexi-Cali Rice

**PREMIUM SELECTIONS ADD $7.00 PER PERSON**
- Lobster Ravioli
- Filet Mignon
- Jumbo Crab Cakes
- Prime Rib

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Unsweetened and Sweetened Iced Tea, Lemonade, and Water Included

Soda Available Upon Request for an Additional Charge.

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**WE ID ANYONE UNDER 30.** Our Buffet will run for a maximum of two (2) hours. Price is subject to change.

Prices do not include 6% sales tax and 20% service charge.
Cocktail/Appetizer/Buffet Menu

Heavy Apps          | Medium Apps        | Light Apps
-------------------|-------------------|------------
Eight (8) $24.50 pp | Six (6) $19.50 pp  | Four (4) pp $15.50

Finger Apps
- Boneless Buffalo Wings
- Crab Rangoon/Chile Sauce
- Spinach and Artichoke Rangoon’s
- Chicken Satay
- Beef Satay
- Crab Stuffed Mushrooms
- Anti-pasta Skewers
- Pork Pot Stickers
- Vegetable Pot Stickers
- Chicken Tenders
- Pigs in a Blanket
- Beer Pretzel Cheese Curds
- Mac N Cheese Bites
- Southwest Egg Rolls
- Coconut Fried Shrimp
- Meatballs(Swedish, Marinara, Spicy)
- Cheesesteak Egg Rolls
- Beef Wellington Bites
- Chicken Cordon Bleu Bites
- Marinated Vegetable Skewers

Dips
- *Artichoke & Spinach Dip
- *Black Bean Queso Dip
- * Crab & Shrimp Dip
- *Buffalo Chicken Dip

Platters
- *Fresh Assorted Vegetables
- *Fresh Assorted Seasonal Fruit
- *Fresh Caprese
- *Shrimp Cocktail
- *Bruschetta

Soft Drinks Include:
- Sweet/Unsweetened Iced Tea, Lemonade, and 2 Choices of Soda.
- $2.00 per person

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Theme Buffets

Italian

Minimum of 30 guest $16 pp
- Chicken Parmesan
- Italian Meatballs
- Baked Ziti
- Sautéed Green Beans
- Garlic Bread
- Caesar Salad
- Dessert Tray

The Grill

Minimum of 30 guest $15 pp
- *6oz Charbroiled Hamburgers
- *Grilled Chicken Breasts
- * Pasta Salad or Garden Salad
- * Potato Salad
- * Cole Slaw
- *L.T.O. Tray & Kaiser Rolls
- * Dessert Tray

Executive

Minimum of 30 guest $25 pp
- *12oz Ribeye Steaks
- *Crab Cakes
- *Roasted Red Skin Potatoes
- * Sautéed Green Beans
- *Mixed Greens Salad
- *Dessert Tray

Backyard BBQ

Minimum of 30 guest $18 pp
- *Pulled Pork BBQ
- *Grilled Chicken Breast or BBQ chicken thigs
- * Mac N Cheese
- *BBQ Baked Beans or Sautéed Green Beans
- *Garden Salad
- *Dessert Tray
- *Kaiser Rolls and L.T.O Tray

Ribbs&Chiken

Minimum of 30 guest $22 pp
- *Grilled Chicken or BBQ Chicken Thighs
- BBQ Ribs
- Mac N Cheese
- BBQ Baked Beans
- Sautéed Green Beans
- Mixed Greens Salad
- Dessert Tray

Clam Bake

Minimum of 30 guest $20 pp
- * Clams & Mussels
- * Steamed Shrimp & Sausage
- *Mini Red Potatoes
- *Corn on the Cob
- *Mixed Greens Salad
- *Dessert Tray

Unsweetened and Sweetened Iced Tea, Lemonade, and Water Included
Soda Available Upon Request for an Additional Charge.

WE-ID ANYONE UNDER 30. Our Buffet will run for a maximum of 2 hours, price is subject to change.

Prices do not include 6% sales tax and 20% service charge.
Platter Buffet Menu

Appetizers

Wings
50 or 5 lbs. Boneless Wings-$65
Includes celery and bleu cheese

Pot Stickers (50pieces)-$34
Fried or steamed with Thai Chili Sauce

Homemade Chips, Salsa-$24

Chicken Tenders 25 portions-$55
50 portions-$95

Pierogis (30count)-$45

Southwest Egg Rolls
Small-$45  Large-$70
With homemade southwest dressing

Wraps

12” (20 portions)-$50 18” (50 portions)-$125
COLD: Italian, Ham, Turkey or Roast Beef, Chicken Caesar
HOT: Steak and Peppers, Southwest Chicken

Hot Dips

Black Bean & Queso-$55
Artichoke & Spinach-$55
Buffalo Chicken-$55
Crab & Shrimp-$65

Salads

Each feeds approx. 25 people

Field Green Salad-$55
Salad mix, cucumbers, red onions, croutons, grape tomato

Cobb-$90
Salad Mix, Bleu Cheese crumbles, bacon, diced chicken, Avocado, diced tomato, egg

Classic Caesar-$60
Romaine, Parmesan Cheese, Croutons, and Caesar Dressing

Chicken Caesar-$70
Classic Caesar with Diced Chicken

Strawberry Walnut-$65
Spring Mix, Sliced Strawberries, candied walnuts, red onions And crumbled bleu Cheese.

Trays

Assorted cheese tray
Small-$65  Large-$120

Fresh Tomato and Mozzarella
Small-$35  Large-$65

Assorted Fruit Tray
Small-$35  Large-$100

Assorted Vegetable Tray
Small-$45  Large-$70

Meat and Cheese
12”-$55  18”-$95

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Soda Available Upon Request for an Additional Charge.

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BEVERAGE PACKAGES

OPEN BAR PACKAGES

Basic Package
All house brand liquors (gin, vodka, rum, and whiskey) includes all mixers, juices, and sodas
Woodbridge- Chardonnay, Pinot Grigio, Cabernet and Merlot
$12.00 per person first hour | $4.00 per person for additional hour.

Premium Package
All premium brand liquors (Absolut, Tanqueray, Bacardi, Jack Daniels)
Includes all mixers, juices, and sodas.
Woodbridge Mondavi White Zinfandel, Kendal Jackson Pinot Nior,
Kendal Jackson Chardonnay, and Kendal Jackson Cabernet.
Choice of 2 Domestic Draft Beers, 3 Domestic Bottles, and 2 Imports.
$15.00 per person for the first hour | $6.00 per person for additional hour.

Perfect Pair
Woodbridge Chardonnay, Cabernet and Merlot
Sutter Home White Zinfandel
Yuengling Lager, Miller Lite, Coors light, Budweiser
$8.00 per person for the first hour | $3.00 per person for additional hour.

Open Bar a 'la Carte
House Woodbridge Bottles- 1.5 L (8-10 glasses per bottle) $40 per bottle

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