

Brookfield Zoo

Holiday Dinner Menu

YOUR HOLIDAY PACKAGE INCLUDES

(65 person minimum)

3 Hour Premium Bar Package

Cocktail Hour in one of our Animal Habitats

Butler Passed Hors d'oeuvres in Habitat

Four-Course Dinner

Dessert

Coffee Service

White Linen Tablecloths and Napkins

Poinsettia Centerpiece & Votive Candles

BUTLER PASSED HORS D'OEUVRES

4 pieces per person | Choice of three hors d'oeuvres

Beef Wellington

Chicken Quesadillas

Korean Steak Tacos

Coconut Shrimp

Brie & Raspberry en Croute

Tomato Basil Bruschetta

Artichoke Beignet

Chicken Kabobs

Maryand Crab Cakes with Remoulade
Sauce

CHOICE OF SOUP

Chicago Zoological Society – Brookfield Zoo | 3300 Golf Road * Brookfield, Illinois 60513 * (708) 688 – 8355

21% taxable service charge and the applicable sales tax will be added to all food and beverage prices.

Country Style Chicken Vegetable en
Crouete

Cream of Broccoli en Crouete

Tomato Bisque en Crouete

Roasted Butternut Squash en Crouete

Cream of Potato with Bacon & Cheddar
Cheese

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CHOICE OF SALAD

Assorted Field of Greens served with your choice of Vinaigrette Dressing

Traditional Caesar Salad, Garlic Croutons, and Shredded Parmesan

Spinach and Belgian Endive Salad with an Apple Cider Vinaigrette

ENTREE SELECTIONS

8 oz. Filet Mignon Ragout | \$104 | Grilled, served on a Ragout of Wild Mushrooms and Port Wine Reduction

Roasted Pork Tenderloin | \$87 | Served with a light Port Wine Sauce, Garnished with a Lingonberry filled Apple

Lemon Grass Chicken Breast | \$84 | Grilled & Rubbed with Lemon Grass on Lemon Shallot Sauce

Chicken Breast Medallions | \$86 | Filled with Fresh Herb Dressing atop Creamy Tarragon Sauce

Mahi – Mahi |\$92| Broiled & encrusted with Macadamia Nut, Coconut & Honey on Chili Mango Glaze

Atlantic Salmon |\$88| Seared Atlantic Salmon with fresh herbs served with Champagne Sauce

Vegetarian Sweet Potato Ravioli |\$86| Four homemade Jumbo Raviolis filled with Roasted Sweet Potatoes and Ricotta Cheese, Cardamom Spiced Carrot Glaze, Garnished with Spinach, Onions and Roasted Beet Mousse

Portobello & Vegetable Kabob |\$84| Grilled Vegetable Skewer marinated with Balsamic and Fresh Herbs on a Bed of Wild Rice Topped with a Roasted Red Pepper Sauce

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CHEF'S DUET ENTREES

Petit Filet Mignon paired with Medallions of Chicken |\$101| Grilled Petit Filet Mignon atop Ragout of Forest Mushrooms paired with Medallions of Chicken Breast filled with Fresh Herb Dressing on Creamy Tarragon Sauce

Petit Filet of Beef & Grilled Filet of Salmon |\$100|Grilled Filet of Beef paired with Grilled Filet of Salmon on Roasted Red Pepper Sauce Garnished with Vegetable Relish and Fresh Herbs

Petit Filet Mignon & Jumbo Shrimp with Crab |\$107| Grilled Petit Filet Mignon ala Perigourdine paired with Jumbo Shrimp topped with Crab Meat and Diablo Lobster Sauce

Honey Baked Salmon and Marinated Breast of Chicken |\$90| Filet of Salmon served on Creamy Mango Glaze paired with Grilled Breast of Chicken marinated in Fresh Herbs with Lemon Shallot Sauce

Sliced Tenderloin and Mahi-Mahi |\$102| Petite Tenderloin Medallions with Fresh Herb Butter and Broiled Filet of Mahi-Mahi encrusted with Macadamia Nut, Coconut & Honey on Chili Mango Glaze

BUFFET SELECTIONS

Bison Feast |\$96

Cream of Mushroom Soup

Assorted Field Greens | Peppercorn Parmesan Dressing

Warm Piccolo Bread and Butter

Chef Carved Strip Sirloin of Beef

Garlic Mashed Potatoes & Marsala Mushroom Sauce

Grilled Chicken Breast with Madeira Sauce

Fresh Salmon Filet | Champagne Saffron Sauce with Mussels

Eggplant Parmesan

Bouquetiere of Fresh Vegetables

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Seven Seas: A Taste of the Tropics |\$95

Corn Chowder

Seasonal Greens with Guava Dressing

Roasted Jerk-style Chicken Breast

Macadamia Nut encrusted Mahi-Mahi with Mango Chili Sauce

Pork Loin Stuffed with Herb Wild Rice, Apples and

Natural Juices

Caribbean Rice with Peas

Fresh Green Beans

DESSERT SELECTIONS

(Select one)

Chocolate Mousse Cake

Bananas Foster Flambé'

Chocolate Bombe

Homemade Apple Tart with Vanilla Ice Cream

Flourless Chocolate Cake with Berries Coulis

New York Style Cheese Cake

HOLIDAY SWEET TABLE | \$13

Assorted Miniature French Pastries and Assorted Holiday Cookies

House blend Coffee, Decaffeinated Coffee and Hot Herbal Teas

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PREMIUM BAR PACKAGE INCLUDES:

Smirnoff Vodka

Jim Beam Bourbon

Beefeater Gin

Seagram's VO

Bacardi Rum

Southern Comfort

Jose Cuervo Tequila

E & J Brandy

Dewar's Scotch

Miller Lite

Miller Genuine Draft

St. Pauli Girl Non-Alcoholic Beer

House Wines, Fox Brook Chardonnay,
Cabernet Sauvignon, Merlot, Pinot Grigio &
Moscato

Bars include Cranberry, Orange,
Grapefruit & Tomato Juice

Tonic Water, Club Soda, Water & Pepsi
Products

See your Sales Manager for additional options

Brookfield Zoo Catered Events Department: 708-688-8350