



Catering Menu





Welcome

Welcome.

Our catering team here at the North Carolina Zoo welcomes you, and would love to be a part of any event you are hosting. Our team of Chefs and Event Pros are here to create the event of your dreams by customizing a personal contract for each and every occasion. Our wide variety of menus include 100% compostable flatware and service linen. Any event can be upgraded to fine china and/or premium linen upon request. All events begin with a 2 hour rental and can be upgraded for additional time. All prices exclude service charge and sales tax, and all contracts are to be finalized 2 weeks prior to the events date. If you do not fall in love with any of our set menus, customization is available at a higher cost. We know you and your guests will fall in love with our lakeside views, incredible food, and close animal encounters. Let us take away all your stress and help create a positive and memorable experience. Contact us today to get started!

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Breakfast

Donuts and Coffee - \$4.99 per person

- ~ Assorted donuts
- ~ Regular and decaf coffee, and assorted hot teas

Cold Buffets

Continental Breakfast - \$9.99 per person

- ~ Seasonal fruit
- ~ Bagels and assorted pastries
- ~ Whipped butter, assorted preserves, and cream cheeses
- ~ Orange juice, regular and decaf coffee, and assorted hot teas

Sunrise Breakfast - \$12.99 per person

- ~ Seasonal fruit
- ~ Yogurt with granola, seasonal berries
- ~ Assorted muffins, bagels, and pastries
- ~ Whipped butter, assorted preserves, and cream cheeses
- ~ Orange juice, regular and decaf coffee, and assorted hot teas

Hot Buffets

Country Breakfast - \$16.99 per person

- ~ Scrambled eggs with cheddar cheese and chives
- ~ Roasted red potatoes and onions
- ~ Grits with cheddar cheese and butter
- ~ Applewood smoked bacon
- ~ Seasonal fruit
- ~ Assorted muffins and pastries
- ~ Orange juice, regular and decaf coffee, and assorted hot teas

Deluxe Country Brunch - \$19.99 per person

- ~ Veggie, ham and cheese frittatas
- ~ Roasted Red potatoes and onions
- ~ Grits with cheddar cheese and butter
- ~ Seasonal fruit
- ~ Mixed salad with almonds, goat cheese, green apples, blueberries, cranberries. Served with balsamic and green goddess dressing
- ~ Biscuits and pastries with honey butter and assorted preserves
- ~ Regular and decaf coffee, assorted hot teas, infused water, sweet and unsweet tea





Breaks

Meeting Breaks - \$4.99 per person

Cookies & Brownies

- ~ Freshly baked cookies and brownie bites
- ~ Infused water, sweet and unsweet tea

Healthy Timeout

- ~ Seasonal fruit with vanilla honey yogurt sauce

- ~ Nature Valley granola bars

- ~ Infused water, sweet and unsweet tea

Energy Break

- ~ Chocolate covered pretzels

- ~ Individual trail mix

- ~ Cheese sticks

- ~ Infused water, sweet and unsweet tea

Fiesta Break

- ~ Tortilla chips, salsa, guacamole, and warm pepper jack cheese dip

- ~ Infused water, sweet and unsweet tea

- ~ Regular and decaf coffee, and assorted hot teas for \$1.99 per person

High Tea - \$11.99 per person

- ~ Cucumber and green onion cream cheese canape

- ~ Egg salad ribbon sandwich on brioche bread
- ~ BLT bites with bacon aioli, shredded lettuce, and grape tomatoes on a ciabatta crostini

- ~ Smoked salmon and boursin cheese bagel bite
- ~ Caprese salad canape with grape tomatoes, fresh mozzarella, basil, and balsamic reduction on a focaccia crostini

- ~ Tea cakes including southern vanilla, brown butter and almond, blueberry, orange, and pecan

- ~ Assorted hot tea, infused water, sweet and unsweet tea, fresh lemon and sugar cubes

- ~ Regular and decaf coffee for \$1.99 per person





Lunch to Go

Boxed Lunches - \$15.99 per person

- ~ Choice of sandwich **OR** salad
- ~ Piece of fresh fruit
- ~ Homemade kettle chips
- ~ Freshly baked cookie
- ~ Aquafina bottled water

Salad's

- ~ *Chicken Cobb* with grilled chicken, spring mix, egg, blue cheese, tomatoes, and balsamic dressing
- ~ *Greek Vegetable* with roasted vegetables, olives, feta cheese, spring mix, and Greek dressing
- ~ *Southwest salad* with romaine, corn, tomatoes, black beans, olives, avocado, queso fresco, and roasted tomato and avocado vinaigrette

Sandwich's

- ~ *Smoked Turkey* with spinach, swiss cheese, tomato, and red onion on whole wheat bread
- ~ *Virginia Ham* with cheddar cheese, tomato, lettuce on sourdough bread
- ~ *Roasted Vegetable* with roasted seasonal vegetables, provolone cheese, and tomato on spinach wrap



Lunch Buffets

Light Lunch

Pizza Party-\$12.99 per person

- ~ Cheese and pepperoni pizza
 - ~ Garden salad with ranch and balsamic dressing
 - ~ Fresh baked bread sticks
 - ~ Fresh baked cookies
 - ~ Infused water, sweet and unsweet tea
- Additional \$0.99 for veggie or meat lovers**

Wrap Lunch-\$15.99 per person

- ~ Southwest Chicken wrap with corn and black bean salsa, romaine, and chipotle mayo
 - ~ California turkey wrap with bacon, avocado, provolone, and spinach
 - ~ Mediterranean wrap with grilled vegetables, feta cheese, tomatoes, mixed greens with balsamic dressing
 - ~ Southern potato salad
 - ~ Pasta primavera salad
 - ~ Homemade kettle chips
 - ~ Fresh baked cookies and brownie bites
 - ~ Infused water, sweet and unsweet tea
- Add a chef's choice soup for a \$3 upgrade (requests welcome)**

Soup & Salad-\$16.99 per person

- ~ Build your own salad bar including marinated chicken, flank steak, applewood bacon, mixed greens, romaine, sharp cheddar, blue cheese, shaved parmesan, olives, red onions, cucumbers, cherry tomatoes, and house croutons with both ranch and balsamic dressing
 - ~ Chef's choice of soup (requests welcome)
 - ~ Fresh baked rolls with butter
 - ~ Fresh baked cookies
 - ~ Infused water, sweet and unsweet tea
- Add 2 sandwich choices for a \$3 upgrade (Smoked Turkey, Virginia Ham, or Roasted Vegetable)**

Hearty Lunch

Taste of Italy-\$19.99 per person

- ~ Meat lasagna baked with four cheeses
- ~ Vegetarian lasagna with fresh vegetables and cheese
- ~ Caesar salad with chopped romaine, parmesan cheese, croutons, and creamy caesar dressing
- ~ Fresh baked bread sticks
- ~ Tiramisu
- ~ Infused water, sweet and unsweet tea

Carolina Fried Chicken-\$22.99 per person

- ~ Hand breaded bone-in white and dark meat fried chicken
- ~ Smoked cheddar macaroni & cheese
- ~ Braised hickory smoked collard greens
- ~ Fresh cucumber salad
- ~ House made banana pudding
- ~ Infused water, sweet and unsweet tea



Picnics

Safari Tour - \$12.99 per person

- ~ Angus beef burgers
- ~ All beef hotdogs
- ~ BBQ baked beans
- ~ Traditional potato salad
- ~ Condiments including sliced cheese, ketchup, mayonnaise, mustard, pickles, diced slaw, lettuce, tomatoes, onions, and chili
- ~ Fresh baked cookies
- ~ Iced water, sweet and unsweet tea, and lemonade

Savanna Trail - \$14.99 per person

- ~ Hand breaded bone-in white and dark meat fried chicken
- ~ BBQ pulled pork
- ~ Green beans
- ~ Traditional potato salad
- ~ Condiments including pickles, diced slaw, Texas Pete, and BBQ sauce
- ~ Fresh baked cookies
- ~ Iced water, sweet and unsweet tea, and lemonade

Jungle Adventure - \$17.99 per person

- ~ Smoked beef brisket
- ~ BBQ pulled chicken
- ~ Mini corn on the cob
- ~ Traditional potato salad
- ~ Condiments including pickles, diced slaw, Texas Pete, and BBQ sauce
- ~ Fresh baked cookies
- ~ Iced water, sweet and unsweet tea, and lemonade

Novelty Stations — \$3.99 per person

- ~ Popcorn & cotton candy station
- ~ Hot pretzels with cheese and mustard

Add any entree, side, or dessert for \$1.99 per person

Entrees

- ~ Angus beef burgers
- ~ All beef hotdogs
- ~ Black bean burgers
- ~ Grilled chicken
- ~ BBQ pulled pork
- ~ BBQ pulled chicken

Sides

- ~ Pasta primavera salad
- ~ Kettle chips
- ~ Coleslaw
- ~ Green beans
- ~ Mini corn on the cob
- ~ Macaroni & cheese
- ~ Garden salad

Dessert

- ~ Brownies
- ~ Chocolate cake
- ~ Seasonal fruit cobbler
- ~ Key lime pie



Additional Beverage Services

All beverage stations include a 2 hour service. For additional time \$0.99 per hour per guest will be added for up to 2 additional hours. Any service exceeding 4 hours will require the All Day Service package.

Juice –pick 2 for \$2.99 per person

- ~ Orange juice
- ~ Pineapple juice
- ~ Grapefruit juice
- ~ Cranberry juice

Coffee and Tea -\$2.99 per person

- ~ Regular coffee
- ~ Decaffeinated coffee
- ~ Assorted hot teas

Loose Leaf Teas and Coffee -\$4.99 per person

- ~ Assorted organic loose leaf teas
- ~ Regular coffee
- ~ Decaffeinated coffee

Iced Tea and Water -\$2.99 per person

- ~ Infused water
- ~ Sweet tea
- ~ Unsweet tea
- ~ Lemonade

All Day Beverage Service -\$4.99 per person

- ~ Pick your favorite beverage station to last all day

All Day Drink Pass-\$6.99 per person

- ~ Get a medium souvenir cup with a sticker pass to get free refills at any fountain drink location throughout the park



Dinner Menus

Plated Goddess Salad - \$17.99 per person

- ~ Mixed greens, blueberries, green apples, dried cranberries, feta cheese, candied pecans, and grilled chicken tossed in a green goddess dressing
 - ~ Hearty artisan roll
- ~ Zebra skin mousse with dark chocolate mousse, whipped cream, and Oreo cookie crumble
 - ~ Infused water, sweet and unsweet tea

Plated Pork Chop - \$19.99 per person

- ~ Herb roasted pork chop with spinach apple chutney
 - ~ Roasted red potatoes
 - ~ Fresh seasonal vegetables
- ~ Garden salad with ranch and balsamic dressing
 - ~ Key lime pie or chocolate cake
- ~ Infused water, sweet and unsweet tea

Southern Dinner - \$21.99 per person

- ~ Pork or chicken sliders
 - ~ Shrimp and grits
 - ~ Country style green beans
 - ~ Mac & cheese
- ~ Garden salad with ranch and balsamic dressing
 - ~ Key lime pie or chocolate cake
- ~ Infused water, sweet and unsweet tea

Greek Dinner - \$25.99 per person

- ~ Steak or chicken kabobs
 - ~ Lamb meatballs
- ~ Greek salad with marinated vegetables, cucumbers, capers, and spring mix tossed in a greek dressing
 - ~ Orzo pasta salad
 - ~ Baklava
- ~ Infused water, sweet and unsweet tea

Hearty Dinner - \$32.99 per person

- ~ Herb chicken with mushroom au jus
- ~ Persillade tri-tip with a port wine demi-glaze
 - ~ Green beans almondine
 - ~ Garlic mashed potatoes
- ~ Garden salad with mixed greens, carrots, cucumbers, and tomatoes with ranch and balsamic dressing
 - ~ Fresh baked rolls with butter
 - ~ Key lime pie or chocolate cake
- ~ Infused water, sweet and unsweet tea

Hors D'oeuvres

Fruit Skewers

- \$1.49 per piece**
 - ~ With fresh seasonal fruits drizzled with honey poppy seed sauce

Caprese Salad Canape

- \$1.49 per piece**
 - ~ With grape tomatoes, fresh mozzarella, basil, and balsamic reduction on a focaccia crostini

Maple Glaze BBQ Meatballs

- \$1.49 per piece**
 - ~ With a maple glaze BBQ sauce

BLT Bites

- \$1.49 per piece**
 - ~ With bacon aioli, shredded lettuce, and grape tomatoes on a ciabatta crostini

Chicken Satay

- \$1.99 per piece, 25 piece minimum**
 - ~ With a Thai peanut sauce

Pork Potstickers

- \$1.99 per piece 25 minimum**
 - ~ With Asian sesame sauce

Southwest Chicken Eggroll

- \$1.99 per piece 25 minimum**
 - ~ With chipotle ranch

Brie Cheese Crostini

- \$1.99 per piece 25 minimum**
 - ~ With blackberry chutney



Stations

Stand Alone- \$3.99 per person
Add to a Buffett-\$1.99 per person

Build-your-own Fruit Skewers

- ~ *With chocolate and vanilla honey yogurt sauce*

Build-your-own Ice Cream Sandwich

- ~ *With Assorted cookies, vanilla and chocolate ice cream, and assorted toppings*

Veggie Crudité

Charcuterie Platter

Build-your-own Potato Bar

- ~ *With mashed sweet potatoes, country style mashed potatoes, and assorted toppings*

Stand Alone- \$5.99 per person
Add to a Buffett-\$3.99 per person

Build-your-own BBQ Slider

- ~ *BBQ pulled pork OR BBQ pulled chicken*
- ~ *Coleslaw*
- ~ *Pickles*

Carving Station

- ~ *Top round with chimichurri and horseradish sauce*
- ~ *Turkey with gravy*

Build-your-own Taco Bar

- ~ *Roasted vegetables*
- ~ *Pulled chicken*
- ~ *Fajita steak*
- ~ *Hard and soft shells*
- ~ *Assorted toppings*

