

PLATED DINNER

Plated Dinners include staffing, together with our standard linens, napkins, china, silverware, and glassware. Upgrades are available.

Taste

ZOO MIAMI CATERING

Two Entrée Selections ~ 54.⁹⁵ per person

Three Entrée Selections ~ 59.⁹⁵ per person

STARTER (Select one)

WEDGE SALAD

Iceberg lettuce wedge, bleu cheese, dried cranberries, walnuts and a ranch dressing

ARUGULA-WATERMELON SALAD

Goat cheese, red onion, and a lemon vinaigrette

CHEF'S CHOICE

Chef will custom create a salad to compliment your chosen entrees

ENTREES (Select two or three)

SHORT RIB

Latin-style short rib with Brussel sprouts, bacon, celery root and a balsamic reduction

AIRLINE CHICKEN

Herb-roasted chicken breast with caramelized shallot mash potatoes and grilled asparagus, with au pan jus

MUSHROOM RISOTTO

Wild mushroom risotto with a port reduction and shaved asparagus

JERK SWORDFISH (\$5 upgrade)

Jerk marinated filet with mango chutney and mashed pea risotto

SURF & TURF (\$11 upgrade)

Grilled petite filet mignon with a lump crab cake, roasted garlic whipped potatoes and seasonal vegetables

DESSERT (Select one)

PEACH COBBLER

Warm cobbler with a cinnamon whipped cream

CHOCOLATE MOUSSE

Triple chocolate mousse cake with raspberry glaze and minted whipped cream

CHEESECAKE


New York cheesecake with berry compote

BREAD PUDDING

Homemade bread pudding with caramel sauce and a scoop of vanilla ice cream



ACCOMPANIMENTS (Included)

Freshly baked rolls with butter 

Iced tea and ice water

Coffee and herbal teas

 Vegetarian  Vegan  Gluten Free

Prices are occasionally subject to change before the contract stage.

All prices exclude 20% service charge and 7% sales tax.

