

# CATERING MENU

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# SIGNATURE CHEF'S TABLES



## TASTE OF ITALY

Caesar Salad

Pan seared chicken with artichokes, prosciutto, onion and olives

Tilapia with asparagus and sweet grape tomatoes

Chef prepared cavatappi pasta with pesto, marinara, olive oil and garlic

Bistro style vegetables

24.95 per person



## ALL AMERICAN BARBECUE

BLT salad

Chef carved peppered rib eye

Chef carved smoked breast of turkey

Garlic and chili rubbed chicken

White cheddar au gratin potatoes

Homemade cornbread with maple butter

Pickled cucumbers and Vidalia onions

28.95 per person



## THE STEAKHOUSE TABLE

BLT salad

Chef carved garlic studded sirloin

Roast chicken with wild mushrooms

Whipped potatoes with horseradish

Wild rice with mixed dried fruits

Grilled asparagus

26.95 per person

Minimum orders for 50 people

# SIGNATURE CHEF'S TABLES



## Asian celebrations

### ASIAN CELEBRATIONS

Wok seared beef tenderloin

Kung Pao noodles

Hoisin duck salad

Crispy pork pot stickers with sweet chili dipping sauce

29.95 per person

## BIENVENIDO \* LATINO \*

### BIENVENIDO LATINO

Red chili turkey with jalapeño-cilantro salsa and avocado crème

Grilled sirloin with chili pepper relish and lime crème

Papas Jaliscos - red potatoes baked with chorizo sausage and Chihuahua cheese

Ancho roasted vegetables

Black bean and corn salad with chipotle vinaigrette

26.95 per person

## GREEN SCENE MARKET

### GREEN SCENE MARKET

Smokehouse rubbed beef tips with house steak and barbecue sauce

Orange and brown sugar brined breast of turkey with hormone free huckleberry sauce and cranberry mustard

California sunflower salad with spring mix, watercress, goat cheese, pink grapefruit, avocado, toasted sunflower seeds, golden raisins, sweet onion and sunflower sprouts in a citrus vinaigrette

Seasoned green beans with red pepper

Cheese corn cakes

35.95 per person

Minimum orders for 50 people



# RECEPTION BUFFETS

Tempt your taste buds with our most popular reception appetizers. Our culinary experts have created these delectable dishes using only the finest ingredients. Please feel free to suggest any of your favorites and we will work to meet your needs!

## ANTIPASTI TABLE (SELECT FIVE)

- Herb roasted wild mushroom with Chèvre
- Artichokes with lemon vinaigrette, garlic and chives
- Roasted sweet bell peppers
- Sliced Parma prosciutto with melon salsa
- Rosemary, lemon and roasted garlic olives
- Caprese insalata with tomato, mozzarella and basil
- Roasted carrots with virgin olive oil

6.95 per person

## BRUSCHETTA D' ITALIA TABLE (SELECT THREE)

- Tomato basil with parmesan and virgin olive oil
- Kalamata olive tapenade with Chèvre cheese
- Roasted wild mushrooms with gorgonzola
- Oven-dried tomatoes with aromatic herbs and Romano cheese

5.95 per person

## MEDITERRANEAN TABLE

- Hummus assortment with lemon-garlic, roasted red pepper and basil
- Marinated feta cheese
- Lemon scented olives
- Accompanied by toasted pita chips and flat breads

6.95 per person

## DESIGNER PIZZAS

An assortment of our favorite flatbread pizzas:

- Tomato, basil and provolone
- Al quarto formaggi - four cheese
- Grilled in-season vegetables with provolone

6.95 per person

## SUSHI TABLE

Our sushi bar features spicy tuna rolls, California rolls, salmon rolls, and yellow tail presented with wasabi, soy sauce and pickled ginger

9.50 per person

Minimum orders for 20 People for Reception Packages



# EARLY RISERS

Start your day the right way...with a hearty breakfast.

## BAGEL BAR

Fresh baked bagel assortment with flavored cream cheese, freshly squeezed orange and apple juice, fresh brewed coffees and a selection of hot teas

8.95 per person

## TRADITIONAL BREAKFAST

Assorted jumbo muffins, bagels served with cream cheese, assorted Danish pastries, freshly squeezed orange and apple juice, freshly brewed coffees and a selection of hot teas

11.95 per person

## ULTIMATE BREAKFAST

A selection of whole and sliced fresh fruit, assorted jumbo muffins, bagels and flavored cream cheeses, assorted Danish pastries and coffee cake, freshly squeezed orange and apple juice, fresh brewed coffees and a selection of hot teas

13.95 per person

## COUNTRY BREAKFAST TABLE

Seasonal fresh fruits, farm fresh scrambled eggs, crisp applewood smoked bacon, breakfast sausages, skillet hash browns and French toast sticks, served with maple syrup, fresh fruit and whipped butter

21.95 per person

## ON THE LIGHTER SIDE

Fresh fruit bar with an array of toppings, flavored yogurts, granola, dried fruits and nuts, freshly squeezed citrus juices, bakery fresh bagels and muffins with low fat cream cheese and an oatmeal buffet including raisins, brown sugar and dried fruits

19.95 per person

## ENERGIZING BREAKFAST

Seasonal fresh fruit display, cold cereals with whole and skim milk, fat free yogurt parfaits, bakery fresh bran muffins, fluffy scrambled Eggbeaters, turkey sausage links and oven-roasted plum tomatoes, served with whipped butter and fruit preserves

26.95 per person

## OLD FASHIONED PANCAKE BREAKFAST

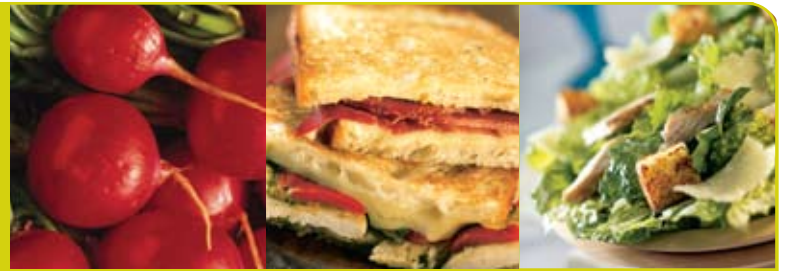
On site chef flipping and serving fresh pancakes!

Includes all the fixings- butter, honey, maple syrup and fresh fruit.

Served with milk and fresh juices or coffee service

17.95 per person

ALL ITEMS AVAILABLE A LA CARTE - PLEASE INQUIRE FOR PRICING  
Minimum orders for 20 people



# ZOO PICNICS

## BACKYARD PICNIC

Cheeseburgers, jumbo hot dogs, coleslaw, corn on the cob, barbecue chips, bistro-style vegetables, assorted sodas and bottled water

18.95 per person

## FAMILY PICNIC

Barbecued chicken, cheeseburgers, jumbo hot dogs, coleslaw, corn on the cob, bistro-style vegetables, barbecue chips, assorted sodas and bottled water

21.95 per person

## BARBECUE PICNIC

Hickory smoked barbecued ribs, barbecued chicken, grilled vegetables, barbecue chips, fresh fruit salad, potato salad, assorted sodas and bottled water

25.95 per person

## SOUTH OF THE BORDER

Our signature barbecue brisket quesadillas, grilled vegetable quesadillas, tri-colored tortilla chips with spicy red salsa, tomatillo salsa and salsa fresca

8.95 per person

Minimum orders for 20 people



# PARTY PLATTERS

## FRESH FRUIT DISPLAY

Sliced seasonal fruit

5.95 per person

## CRISP VEGETABLE CRUDITE

With spinach and roasted garlic dip or buttermilk ranch dressing

4.50 per person

## DOMESTIC AND IMPORTED CHEESE

With assorted fresh seasonal fruit, gourmet crackers and flat bread

6.95 per person

## CHICKEN WINGS OR TENDERS

Hot, teriyaki, or BBQ wings with carrots, celery sticks, and bleu cheese or juicy tenders with honey mustard and barbecue sauce

8.95 per person

## BITE SIZE SANDWICH PLATTER

Selection of mini hamburgers, hot dogs and grilled cheese sandwiches

8.95 per person

## CHIPS AND GUACAMOLE

Homemade guacamole, black bean and corn salsa with homemade chips

8.95 per person

## TINI PANINI PLATTER

Selection of Brie and raspberry paninis, caprese paninis and pesto chicken paninis

13.95 per person

Minimum orders for 10 people



# LUNCHEON TABLES

## SANDWICH PLATTER

Assortment turkey, ham, and roast beef on ciabatta bread with lettuce, tomato, onion, and cheese, barbecue chips, pasta salad, fresh baked cookies, soda and bottled water

12.50 per person

## LUNCH BOX

Choice of ham, turkey, beef, or vegetarian sandwich on ciabatta bread with chips, pasta salad, cookie and soft drink or bottled water in an on-the-go container

12.50 per person

## HOT DELI

Vienna Beef's corned beef, pastrami, and turkey, with assorted fresh breads, coleslaw, barbecue chips and all the accompaniments, soda and bottled water

13.50 per person

## STANDING OVATION

Assortment of wraps combination of: Turkey and provolone, Mediterranean chicken and grilled vegetable, homemade chips, Caesar salad, pasta salad, seasonal fruit platter, decadent brownies and soda or bottled water

16.50 per person

## CHOPCHOP SALAD TABLE

Chef-prepared grilled meats including grilled chicken, grilled turkey or grilled steak, chopped fresh ingredients including tomatoes, red onions, broccoli, cauliflower, carrots, cucumbers, spinach, romaine, feta cheese, cheddar, olives and avocados and our signature dressings including blue cheese, red wine vinaigrette and buttermilk ranch, all accompanied by fresh-baked flat breads

19.95 per person

## HEALTHY KIDS MEAL

A choice of kid's hot dog, turkey sandwich or macaroni and cheese, baby carrots or fresh fruit, cookies and milk or apple juice

7.50 per meal

## NEW!!! ALL DAY MEETING PACKAGE

Breakfast: Assorted Danish, fresh fruit, juices and coffee service

Lunch: Assorted sandwich platter, pasta salad, chips and canned soda

Two Meeting Breaks: Cookies and brownies or whole fruit

Coffee, soda, and water service maintained throughout the day

27.00 per person

Minimum orders for 20 people

# SOUP, SALAD AND SANDWICH



## CHOOSE 2 SOUPS

Blistered corn soup with chilled chive cream

Butternut squash bisque with nutmeg cream

Tomato basil topped with Parmesan croutons and basil oil

Green Lentil or Gazpacho served hot or cold

Wild mushroom with roasted garlic cream and tomato confit

## CHOOSE 3 SALADS

Iceberg wedge with grape tomatoes, red onions, blue cheese, crisp bacon and creamy blue cheese dressing

Caesar salad with crisp romaine, Parmesan and garlic croutons with creamy Parmesan dressing

Field greens with grape tomatoes, red onion, cucumber and aged balsamic vinaigrette

Southern salad with baby field greens, fresh strawberries and blackberries, spiced pecans and bleu cheese with an herbed white balsamic vinaigrette

California sunflower salad with mix greens, watercress, goat cheese, pink grapefruit, avocado, toasted sunflower seeds, golden raisins, sweet onion and sunflower sprouts in a citrus vinaigrette

## CHOOSE 3 SANDWICHES

Turkey Cranberry with homemade cranberry chutney on wheat or white bread

Chicken pesto on ciabatta topped with basil aioli, tomatoes, spinach and mozzarella

Classic BLT with bacon, lettuce, tomatoes and herb aioli on a wheat baguette

Sirloin sandwich with horseradish sauce, arugula and red onions on ciabatta

Barbecued beef brisket sandwich with coleslaw and Cheddar cheese on an onion roll

Grilled vegetable wrap with in-season grilled vegetables with Boursin® cheese in a spinach wrap

26.95 per person

Minimum orders for 20 people



# GOURMET SALADS

## GARDEN SALAD

Crisp lettuce, tomatoes, cucumbers, shredded carrots and choice of 2 dressings

3.95 per person

## CAESAR SALAD

Romaine lettuce, cheese, garlic croutons and Caesar dressing

4.95 per person

Add Chicken 1.00 per person

## ITALIAN CHOP SALAD

Lettuce, pasta, bleu cheese, bacon, grilled chicken and tomato

6.95 per person

## BAJA CHICKEN SALAD

Romaine, grilled chicken, green pepper, red onion, corn and black beans

6.95 per person

## SPINACH AND APPLE SALAD

Spinach and mixed greens with red and green apples, chopped walnuts and dried cranberries tossed in an apple vinaigrette

6.95 per person

## CALIFORNIA SUNFLOWER SALAD

Mixed greens, watercress, goat cheese, pink grapefruit, avocado, toasted sunflower seeds, golden raisins, sweet onion and sunflower sprouts in a citrus vinaigrette

8.50 per person

## MEDITERRANIAN SALAD

Mixed greens, Japanese egg plant, feta cheese, grape tomatoes, sweet onions, Kalamata olives and almonds in a lemon vinaigrette

8.50 per person

## PRAIRIE SALAD

Mixed greens, mango, strawberries, candied pecans, goat cheese and raspberry vinaigrette

6.95 per person

## DRESSING CHOICES:

Caesar  
Honey-Dijon vinaigrette  
Italian  
Ranch  
Bleu Cheese

Minimum orders for 15 people

# HOT PASSED HORS D'OEUVRES



## GRILLED VEGETABLE QUESADILLAS

Served with cilantro crème fraiche

2.50 per piece

## BRAISED BARBEQUE BRISKET QUESADILLAS

“Our signature recipe” served with avocado  
crème fraiche

2.95 per piece

## MINI CRAB CAKES

Served with lemon aioli

3.50 per piece

## CRISPY POTSTICKERS

Filled with pork, ginger, green onions, and cilantro,  
with a sweet chili dipping sauce

2.95 per piece

## STUFFED MUSHROOMS

Overstuffed with spinach and Parmesan cheese

2.00 per piece

## CRISPY VEGETABLE SPRING ROLLS

Served with sweet and sour dipping sauce

2.50 per piece

## CHICKEN OR BEEF SATAY

Thai peanut dipping sauce and sweet chili garlic sauce

2.95 per piece

## ROASTED NEW POTATOES

Crispy bacon, grilled scallions and  
Vermont white Cheddar

2.00 per piece

## SPANIKOPITA

Spinach and feta cheese filled phyllo triangles

2.50 per piece

## WILD MUSHROOM RAGOUT BRUSCHETTE

Aged goat cheese and rosemary pistou

2.00 per piece

## PRESSED MOZZERELLA SANDWICHES

Balsamic chicken, grilled vegetable or  
Caprese with basil aioli

3.00 per piece

## MINI CHEESEBURGER SLIDERS

Bite size Cheddar burgers, lettuce, tomato, onions,  
and our secret sauce

2.50 per piece

## MINI HOT DOGS

Enjoy your own mini Landmark Café dog  
with all the toppings

2.50 per piece

Minimum orders of 50 pieces for each item

# COLD PASSED HORS D'OEUVRES



## PROSCUITTO WRAPPED SHRIMP

Grilled shrimp wrapped in prosciutto and fresh basil served with roasted red pepper sauce

4.00 per piece

## STUFFED BELGIAN ENDIVE

Various cream cheese mousse including smoked salmon, herb and red pepper

2.95 per piece

## CLASSIC SHRIMP SHOOTERS

Served with horseradish cocktail sauce

3.50 per piece

## AHI TUNA TARTAR

Cucumber kimchee, sweet red Chili Sauce and Wasabi Crème fraiche garnished with Tobiko Caviar presented on wonton crackers

3.50 per piece

## PROSCUITTO WRAPPED ASPARAGUS

Crisp asparagus spears tossed in basil oil then wrapped with Parma prosciutto

3.00 per piece

## SMOKED SALMON "LOLLIPOPS"

Smoked salmon tartar with cream cheese and grissini bread sticks

3.00 per piece

## CAPRESE CROSTINI

Fresh mozzarella, basil and plum tomatoes with virgin olive oil on grilled garlic crostini

2.50 per piece

Minimum orders of 50 pieces for each item



# DESSERT TABLES

## LEVY RESTAURANTS SIGNATURE DESSERT TABLE

A Levy Restaurants innovation featuring our Six Layer Carrot Cake, Chocolate Paradise Cake, Butterfinger Crunch Cake, Creamy Cheesecake, Apple Tart, Taffy Apples, Turtles and Gourmet dessert bars, fresh ground decaffeinated and regular French roast coffee, and hot teas

13.95 per person (50 person minimum)

## DECADENT ASSORTMENT

Chocolate Paradis' Cake, triple fudge brownies, Signature Carrot Cake, assorted dessert bars, fresh seasonal fruit, assorted gourmet cookies, fresh ground decaffeinated and regular French roast coffee and hot teas

12.95 per person (25 person minimum)

## THE SWEET TOOTH

Assorted gourmet cookies, gourmet dessert bars, seasonal berries and fresh fruits, fresh ground decaffeinated and regular French roast coffee and hot teas

7.95 per person (25 person minimum)

## ULTIMATE SUNDAE BAR

Two of your favorite ice cream flavors with all the toppings

6.95 per person (25 person minimum)

## ICE CREAM NOVELTY CART

Delicious assortment of Good Humor ice cream novelties

3.95 per person (50 person minimum)

## COOKIE PLATTER

Assortment of our homemade cookies

2.95 per person

Add warm fudge brownies for 1.00 more per person

## ZOO THEME CAKES

Two layer chocolate or yellow cake with zoo theme decoration. Choice of chocolate or vanilla butter cream frosting. Choice of chocolate, vanilla, strawberry, raspberry or lemon filling

1/2 Sheet (serves 20 people) 60.00

1/4 Sheet (serves 40 people) 100.00

3/4 Sheet (serves 50 people) 150.00

Full Sheet (serves 70 people) 200.00

Single layer chocolate or yellow cake with zoo theme decoration

Choice of chocolate or vanilla butter cream frosting

1/2 Sheet (serves 20 people) 40.00

1/2 Sheet (serves 40 people) 80.00

3/4 Sheet (serves 50 people) 130.00

Full Sheet (serves 70 people) 180.00

Custom orders are also available for additional fees

Individual "Smash" Cakes 15.00

(Smash cakes are non-decorated and must accompany a full cake order)



# BEVERAGES

## COFFEE & TEA SERVICE

Fresh ground decaffeinated and regular  
French roast coffee and hot teas

2.50 per person

## FRESH FRUIT JUICE

A selection of fresh fruit juices served in pitchers

2.95 per person

## BOTTLED WATER

2.95 per person

## DELUXE ASSORTMENT

Canned soft drinks, bottled water, sparkling water

4.00 per person

## BOTTLED FRUIT JUICE, WATER AND SPORT DRINKS

3.50 per person

## CANNED SOFT DRINKS

Pepsi, Diet Pepsi and Sierra Mist

2.00 per person

## MILK

2% Milk or chocolate half pints

1.25 per person



# BAR PACKAGES

## SILVER BAR PACKAGE

Smirnoff Vodka  
 Jim Beam  
 Bacardi Silver  
 Christian Brothers  
 Johnnie Walker Red  
 Bombay Original Gin  
 Redwood Creek Cabernet  
 Redwood Creek Chardonnay  
 Miller Lite  
 Miller Genuine Draft

11.00 per person, per hour

## GOLD BAR PACKAGE

Absolut Vodka  
 Jack Daniels  
 Crown Royal  
 Bacardi Silver  
 Captain Morgan  
 E&J Brandy  
 Johnnie Walker Black  
 McWilliams Cabernet  
 McWilliams Chardonnay  
 Miller Light  
 Miller Genuine Draft  
 Heineken  
 Amstel Light  
 Corona

14.00 per person, per hour

## CHAMPAGNE TOAST

Marquis de la Tour Brut

4.00 per person, one glass

## PLATINUM BAR PACKAGE

Grey Goose  
 Makers Mark  
 Crown Royal  
 Bacardi Silver  
 Captain Morgan  
 Korbel Brandy  
 Glenlivet 12yr  
 Tanqueray  
 Louis Martini Cabernet  
 Louis Martini Chardonnay  
 Miller Lite  
 Miller Genuine Draft  
 Seasonal Goose Island (3 Varieties)

19.00 per person, per hour

## BEER AND WINE PACKAGE

Redwood Creek Cabernet  
 Redwood Creek Chardonnay  
 Miller Lite  
 Miller Genuine Draft  
 Amstel Light  
 Heineken

7.00 per person, per hour

## DAYTIME SPECIAL

Absolut Vodka  
 Redwood Creek Cabernet  
 Redwood Creek Chardonnay  
 Marquis de la Tour Brut  
 Miller Lite  
 Miller Genuine Draft  
 Amstel Lite  
 Heineken

10.00 per person, per hour

A minimum of one bartender for 100.00 is required of all bar packages  
Additional bar staff for 100.00 is required for every 100 guests or by request

Non alcoholic mixers are included in full bar packages, including N/A beer  
 Prices subject to additional sales tax \* Bar packages cannot exceed 6 hours

# EVENT TERMS AND POLICIES



## MENU PRICING

Presentation of food and beverage is covered by regular pricing and includes:

Disposable dining ware (plastic plates, cups, utensils, napkins)

Tables and Linen for Bar and Buffet Stations

Event usher for reservation of grounds and restrooms from public use

Prices are subject to change due to market conditions

## SERVICE FEE

A minimum of 75.00 service fee is required for all catering orders

Additional staffing for 75.00 is required for every 100 guests or by request

Set up, kitchen prep, delivery, buffet and non-alcoholic beverage attendance, maintenance and event break down are covered by the service fee

Gratuity is not included or required and accepted only at client's discretion

## MINIMUMS

Orders below minimum quantities require additional fees subject to culinary discretion

## EQUIPMENT RENTALS

Additional equipment is available for rent including linen, floral, china and glassware

Please inquire with Sales Representative for further information

## TAXES

Sales tax will be added to all food, beverage and equipment orders

Taxes are subject to change due to market conditions

## DECORATIONS

Patrons may provide displays and signs in accord with contract and animal safety

Freestanding signs conforming to building codes and regulations

Tape or strings must be applied with caution and disposed of for animal safety

Property brought on grounds must be removed immediately following event conclusion

No balloons, noisemakers, bubbles, silly string, straws or lids

No outside food, beverage or unapproved gift bags

# EVENT SPECIAL OPTIONS



## A TRULY WILD CAROUSEL RIDE

The AT&T Carousel features 48 artisan-crafted wooden animals and two chariots and can accommodate up to 50 riders. The menagerie is made up of rare and endangered animals, many of which are represented in the Lincoln Park Zoo collection. Embark on a magical journey for just \$2.75 per person

## LPZOO EXPRESS TRAIN

Take a ride on the LPZoo Express! Hop aboard our kiddie train for an exciting ride. Each ride is \$2.25 per person. Rides may be purchased in advance for your convenience.

## PERFECT PARTY FAVORS

Take home some of the fun by providing guests with souvenirs from our zoo gift shop. Discounted prices on quantity purchases are available to our clients.

Special shop tours and samples are available upon request.

All Options are subject to availability