

CATERING PACKAGE

The Zoo



AT YOUR
SERVICE
CATERING





BUFFET DINNER

- Minimum 80 people, please inquire for custom pricing for smaller groups
- All buffet dinners come with chefs baked focaccia choice and garlic spread
- All buffets come with basic dessert served family style (1 small platter per table); cookies, dessert bars and fresh fruit.

Buffet Dinner A – Choose 1 Carving Station and 1 Main, 3 Sides, 3 Salads

Buffet Dinner B – Choose 1 Carving Station and 2 Mains, 4 sides, 3 salads

+Add Passed Hors D'oeuvres to any Buffet (*see page 12*)

+Add Nitro Ice Cream Bar; 2 kinds chefs nitro ice cream made on site and 12 topping to choose from

+Replace Basic Dessert with Nitro Ice cream dessert bar



Carving Station Protein Choices

add additional carving +

Porchetta GF DF

pork belly stuffed with marinated pork loin, rubbed in our espresso herb spice blend and roasted to perfection. Served with sparkling apple jus

Twice Smoked Beef Brisket GF DF

served with chimichurri sauce and espresso beef jus

Black Garlic and Koji Roast Beef GF DF

marinated 2 days in signature black garlic and koji marinade then cooked to medium rare and well done. Served with red wine jus and horseradish

Brown Sugar Pineapple Ham GF DF

Spiral ham slow cooked in brown sugar, rum, and pineapple juice, served with white wine dijon and chili honey glaze

Cardamom Apple Stuffed Pork Loin GF

Stuffed with apple, goat cheese, pistachio, spinach and topped with an apple cardamom sauce

Salmon Wellington GP

Puff pastry filled with salmon, lemon dill cream cheese, spinach and roasted shallots.

Choose Your Mains

add additional protein +

Tuscan Chicken GF

boneless chicken roasted and slow braised in a creamy roasted tomato, roasted red pepper cream sauce, topped with fresh spinach

Apricot & Apple Stuffed Pork Loin GF DF

Stuffed with apple, apricot, sundried tomato and topped with a roasted shallot apple sauce

Chicken Parmesan GF

grilled chicken breast finished with marinara and parmesan cheese

Lemon Dill Basa Filet GF

buttery basa filet in a delicious white wine, butter, lemon, dill sauce, garnished with pink peppercorn and parsley

Hickory Smoked Beef Brisket GF DF

slow roasted, then smoked, served in a molasses & black pepper glaze topped with chimichuri

Coconut Lime Tilapia GF DF

Tajin honey glazed served in a coconut lime sauce, garnished with fresh cilantro

Chorizo Stuffed Chicken GF

chicken breast stuffed with chorizo, spinach, feta, tomato, topped with a parmesan cream sauce

Orzo Prawn GP

Parmesan cream orzo with white wine poached prawns, wild mushrooms and pesto garnish

Chicken Coq au Vin GF

Chicken thigh cooked long and slow in red wine & beef demi-glace, mushrooms & root vegetables

more mains on the next page



GF = GLUTEN FREE | DF = DAIRY FREE | V = VEGETARIAN | VG = VEGAN | GP = GUILTY PLEASURE

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Mains Cont.....

add additional main +

Portabello Stacks GF DF VG

roasted portabello, peppers, onion, tomato sauce, balsamic reduction. *Add feta makes dish not dairy free*

Enchilada GF

corn tortillas re-fried beans, cheese, peppers, choice of mole sauce or ranchero tomato sauce & choice of: vegetarian, beef, chicken

Homemade Pierogi GP

handmade potato cheddar pierogi with sauteed onions and kolbasa sausage, served with sour cream

Meatball Marinara GF

chefs meatballs, layered with San Marzano tomato sauce, 3 cheese blend, and roasted red peppers, baked to perfection and topped with parmesan cheese

Choose 1 Pasta

add additional pasta +

Ricotta Stuffed Caccavelle V

pasta shell filled with house-made ricotta, sundried tomato & spinach on a bed of tuscan sauce, drizzled with pesto

Pesto Cream Penne V

pistachio pesto cream sauce, garnished with sundried tomatoes and fresh parmesan cheese

Black Garlic Alfredo Rigatoni V

creamy black garlic alfredo sauce, wild mushrooms, parsley and fresh parmesan cheese

Salmon Fresca Linguini GP

lemon dill rose sauce, bacon, salmon, sundried tomato, shallots, garnished with fried capers and lemon zest

Chefs Gnocchi V

choice of: wild mushroom and truffle cream sauce **OR** spinach and feta in parmesan cream

Baked Mac and Cheese V

chefs signature cheese sauce, topped with 3 cheese blend and baked to perfection



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Choose Sides

additional sides +

Herb Roasted Baby Potatoes GF VG DF

roasted in herbs, olive oil, seasoning

Chefs Scallop Potatoes GF V

signature 3 cheese sauce, caramelized onion

Chefs Mashed Potatoes GF V

choose: roasted garlic mashed OR sweet potato pecan

Chefs Greek Potatoes DF VG

Signature Greek marinade, yukon gold wedges, lemon zest

Cinnamon Honey Sweet Potato GF DF VG

roasted diced sweet potato, cinnamon honey glaze, toasted pecans

Coconut Curry Rice Pilaf GF DF VG

lemon grass, coconut milk, carrots, peppers, curry

Greek Lemon Rice GF VG

lemon, dill, mint, garlic butter

Baked Rice Casserole V GF

choice of: broccoli cheddar OR creamy sweet pea and carrot OR wild mushroom cream

Ratatouille GF DF VG

peppers, tomato, zucchini, basil, San Marzano tomato sauce

Brussels and Bacon GF

crispy pancetta, brussel sprouts, maple butter, pecans

Lemon Dill Carrots GF DF VG

lemon dill marinated carrots with honey & sesame

Chefs Seasonal Vegetables GF DF VG

marinated and roasted in herbs and spices

Stuffed Peppers GF VG

basmati rice, black rice, vegetables, tomato sauce, feta cheese, yam puree



Choose Salads

add additional salad +

Fraser Valley Green Salad **GF VG DF**

lettuces, lots of vegetables, basil oregano vinaigrette

Black Garlic Caesar **V DF**

croutons, parmesan cheese, black garlic caesar dressing

Pasta Salad **V**

choose: Mexican street corn **OR** broccoli cheddar **OR** caprese with balsamic pearls

Pear and Bleu Cheese Salad **GF V**

lettuce, bleu cheese, peppers, onion, pears, almonds, and raspberry vinaigrette

Mediterranean Quinoa Salad **GF V**

cucumber, tomato, onion, feta cheese, olives, peppers, oregano vinaigrette

Coconut Curry Chick Pea Salad **GF V**

yogurt curry dressing, red pepper, cucumber, red onion, crisp apple, cauliflower, cilantro

Potato Salad **GF DF V**

potato, green onion, radish, chefs pickles, smoked paprika

Strawberry Spinach Salad **GF V**

berries, spinach, peppers, red onion, feta, pecans, balsamic vinaigrette



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PLATED DINNER SERVICE MINIMUM 50 GUESTS

3-5 Course Dinner

please choose 1 items from each course for the group with exception to the main dish

2 main dish selections can be made and each guests main selection must be submitted for the caterer 2 weeks prior to service

for all allergies preventing guest from eating selected menu item a GF and Vegan substitution will be provided

For 6 or more courses and/ or wine paired #harnettstable dinners, please inquire

ACCURATE SEATING CHART WITH MEAL SELECTIONS MUST BE PROVIDED 2 WEEKS PRIOR TO THE EVENT

PLATED DINNER SERVICE

HORS D'OEUVRES

Sambuca Prawn GF

red pepper caviar, microgreen, balsamic reduction, sambuca cream

Chicken Saltimbocca GF

chicken, prosciutto, fresh sage, lemon capers, beurre blanc

Scallops and Bacon GF DF

seared sea scallops, pork belly, apple gastrique, greens

Goat Cheese Stuffed Zucchini GF V

roasted zucchini, herbed goat cheese, red wine vinegar reduction, jalapeno, mint, parsley

Beef and Yorkie DF

thin sliced prime rib, red wine demi-glace and horseradish aioli

Baby Grilled Cheese and Tomato Soup VG

4 cheese grilled cheese, heirloom tomato soup



SALADS

Shrimp and Avocado GF DF

baby shrimp, avocado, cucumber, tomato, citrus vinaigrette

Caprese GF V

tomato, bocconcini, basil, balsamic

Spicy Pineapple GF DF

grilled pineapple, sambal, cilantro, kale, cucumber, tomato red onion

Watermelon Feta Salad GF DF

watermelon, feta, mint, basil, blueberry, arugula, red onion

Grilled Caesar GP

grilled romaine, brioche crouton, parmesan cheese, black garlic caesar dressing



SOUPS

Split Tomato Pesto GF V

2 soups 1 bowl, roasted tomato bisque and red pepper pesto cream

French Onion GP

gruyere cheese, croutons, brandy

Frothy Five Onion Soup V GF

5 onions, butter, cream, cardamom

Lobster Bisque GF

lobster, cream, saffron, chives

Minted Pea and Ham GF

sweet pea, ham, mint, tuile

Mulligatawny GF

chicken, coconut curry cream, black rice, mushroom, onion, peppers



DESSERT

Crème Brulee Trio GF V

trio of assorted crème brulee in egg cup

White Chocolate Mousse GF V

white chocolate mousse, berry coulis, green tea snow

Chocolate Lava Cake V

hot lava cake, vanilla ice cream, berry coulis,

Spiced Orange Ginger Cake V

spiced caramel latte, toasted almonds

Sticky Toffee Pudding V

vanilla cream, chocolate and caramel pearls

Preserved Pear Tart V

ice wine foam, pistachio whip, sour apple gelee, salted caramel ice cream



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MAINS

Filet Mignon Aux Mures GF

filet mignon medium rare, celeriac puree, blackberry red wine demi-glace, marinated mushrooms,, yorkshire pudding

Red Wine 24 Hour Braised Short Rib GF

potato pavé, fennel, grilled zucchini

Maple Butter Salmon GF

pink peppercorns, black rice pilaf, roasted peppers

Chorizo Stuffed Chicken Breast GF

chorizo, feta, spinach, tomato stuffed chicken breast with parmesan cream sauce, warm quinoa pilaf and roast carrots

Surf and Turf GF, DF

3oz braised short rib, 3oz butter poached lobster tail, potato pavé, roasted peppers and mushrooms

Mango Salmon GF

salmon, mango & red pepper salsa, cauliflower puree, black rice pilaf, toasted pistachio crumble

Yellowfin Sesame Tuna GF DF

cooked to medium rare, ginger miso glaze, warm quinoa pilaf, roast beets



HORS D'OEUVRES

Added to any Buffet or Plated Service

Option A – choose 4 elegant hors d'oeuvres & 2 Exquisite

Option B – choose 2 elegant hors d'oeuvres & 4 Exquisite

Hors D'oeuvres as a meal service, please inquire





ELEGANT HORS D'OEUVRES

Prawn Cocktail GF DF

Vodka cocktail sauce

Duo Soup Shooters GF V

roasted tomato, basil and butternut squash

Caprese Shooter Skewer GF V

bocconcini, basil, tomato, balsamic

Trio of Stuffed Baby Potatoes GF V

chefs trio of stuffed baby potatoes

Fruit & Cheese GF V

assorted fruit, cheddar cheese

Stuffed Cherry Tomato GF V

goat cheese and fresh herb

Mini Greek Cucumber Cups GF DF V

greek salad in an edible cup

Spinach Artichoke Bites V

served on focaccia

Mashed Potato Puffs V

delicious & fluffy baked mashed potato

Watermelon Feta Skewer DF GF

fresh mint, balsamic reduction

Tomato Basil Bruschetta V

tomato, basil, red onion, balsamic, parmesan

Mini Grilled Cheese & Tomato Soup V

3 cheese, sourdough, soup

Meatball Marinara DF

meatball, marinara, parmesan

Chorizo Stuffed Mushroom GF

chorizo, cream cheese, seasoning

Boneless Pork Bites GF DF

choice of salt and pepper or sweet chili

Sundried Tomato Hummus DF VG

sundried tomato hummus on focaccia

Wild Mushroom Ragout GF VG

mushroom, white bean, tomato sauce, endive

Brussel Pops GF V

fried brussel sprout, maple butter, pecan

Mini Baked Potatoes GF

sour cream, butter, chives, bacon



EXQUISITE HORS D'OEUVRES

Beef Carpaccio **DF**

honey dijon, crostini, microgreens

Prawn Shooter Skewer **GF DF**

mango coulis, blackened prawn

Seafood Ceviche **GF DF**

ceviche, cilantro, lime

Chocolate Covered Bacon **GF**

milk chocolate, bacon, toasted almond

Tuna Poke **GF DF**

avocado, radish, green onion, ginger

Salmon Dill Canape **V**

salmon, lemon cream cheese, dill, melba toast

Seared Ahi Tuna **GF DF**

mango chutney, green onion, sesame

Scallops and Bacon **GF DF**

pork belly, scallop, apple gastrique

Avocado Shrimp Toast **DF**

guacamole, shrimp, baguette

Individual Charcuteries **GP**

meat, cheeses, baguette

Beef Stuffed Yorkies **DF**

prime rib, demi-glace, horseradish aioli

Seafood Stuffed Mushroom Caps **GF**

seafood, cream cheese, cheese, herbs

Duck L'orange **GF DF**

medium rare duck breast, orange glaze

Lobster Mac and Cheese **GP**

3 cheese, lobster, macaroni

Jalapeno Poppa's **GF V**

cream cheese, shredded cheese, chefs jam

Brulee Brie Crostini **GF V**

roast apple, berry coulis, nuts

KFC Skewer (Korean Fried Chicken) **GF DF**

fried chicken, gochujang, radish, green onion

Char Sui Pork **GF DF**

asian style BBQ pork, pickled carrot, daikon, lettuce, green onion

Tater Tot Slider **GF**

choice of beef, chicken or vegetarian with tomato, lettuce, pickle, shallot, cheddar, chefs burger sauce



ACTION STATIONS

Add on to any Buffet or Plated Service

The Zoo BBQ Pool Side GP

Assorted fire grilled pizza, grilled chicken and pineapple skewers, grilled steak bites, grilled tequila prawns

The Carnival GP

Hot dogs, smokies, corn dogs, popcorn, candied apples

Slider Central GP

Pulled pork sliders, fried chicken on waffle sliders, vegetarian sliders, tater tot sliders

Chef Manned Taco Station GP

Beef, chicken and veggie tacos served with warm tortillas, tomato salsa, chimichurri, fresh cilantro, sour cream, onions, cheese

Chef Manned Mashed Potato Martini GF

Roast garlic mashed, mashed yams served in a martini glass, with all the toppings including cheese and gravy

Dreamy Dessert Bar V

Crème brûlée-eggs, sticky toffee pudding, cheesecake stuffed strawberries, chefs assorted macarons, white and milk chocolate mousse, chocolate covered bacon

Mac and Cheese Bar GP

Lobster mac and cheesy mac served with an array of proteins and toppings



NOTES

