





Our culinary team is dedicated to making your special day memorable.

Our menus are designed to feature fresh, local ingredients, as well as regionally produced meats and cheese, with a focus on offering traditional flavor profiles in a sustainable presentation.



Whether you're planning a holiday gathering for your company, organization or friends and family, Catering at the Zoo offers a five-star menu from acclaimed **Executive Chef Allison Walts**, top-notch service from our expert staff and a wildly unique venue at Syracuse's internationally accredited Rosamond Gifford Zoo!

#### We provide:

A wide selection of delicious menu options, beverage offerings and flexible setup and seating plans.

Beautiful banquet space with elegant holiday décor.

Access to the indoor zoo and/or an animal greeter available nowhere else in CNY.

Best of all, your event benefits the animals of the Rosamond Gifford Zoo!

# Holiday Party Package \$65/PER PERSON

4 hours maximum

Minimum guaranteed guest count of 50

#### **HOLIDAY PACKAGE INCLUDES:**

Holiday decor, music, banquet room rental inluding set-up and linens

All pricing subject to 22% service charge and 8% sales tax.





## Holiday Party Menu

#### **SALADS**

House salad with ranch dressing and balsamic vinaigrette; classic Caesar salad

#### **FARMER'S MARKET**

Our signature display; This bountiful grazing table includes veggies, dips, cheeses, and crackers. Suitable for all tastes.

It's a spread sure to please all guests at the party.

#### **CARVERY**

Breast of turkey with cranberry chutney; beef sirloin au jus with horseradish cream sauce; served with dinner rolls, oven-roasted red potatoes, Chef's seasonal vegetable medley

#### **PASTAS**

Tortellini alfredo with chicken and broccoli; classic baked ziti

#### **DESSERT/DRINKS**

Apple-cranberry cobbler, hot chocolate and coffee bar





"A fantastic, high-quality setting for our party.

The catering service was outstanding; everyone enjoyed the food and desserts.

The visit from the red-tailed hawk 'zoo ambassador' and his knowledgeable handler was the highlight of the event for sure!"

– Cheryl H.

### Holiday Luncheon Menu \$49/PER PERSON

#### SALADS

House salad with ranch dressing and balsamic vinaigrette; classic Caesar salad

#### CARVERY

Breast of turkey with cranberry chutney; beef sirloin au jus with horseradish cream sauce; served with dinner rolls, oven-roasted red potatoes, Chef's seasonal vegetable medley

#### **PASTAS**

Tortellini alfredo with chicken and broccoli; classic baked ziti

#### **DESSERT/DRINKS**

Apple-cranberry cobbler, hot chocolate and coffee bar

#### **AVAILABLE TIMES**

10 a.m. – 3 p.m. Monday – Friday Includes holiday decorations, music, and zoo access!





