



PICNIC MENUS | 2019

Your Chef David Van Gelder

Chef David delivers his passion for the culinary arts and the local Seattle market into every dish he prepares here at Woodland Park Zoo, what he considers to be his second home.

There is nothing the zoo team loves more than to help guide you through your menu selection process or custom create your own experience in conjunction with our catering professionals and Chef David directly. We love partnering with our clients to deliver your vision ... Welcome to the Woodland Park Zoo Family Table!

WELCOME to Woodland Park Zoo!

We look forward to creating a memorable experience for you and your guests. Our team of chefs, led by Executive Chef David Van Gelder, has created a complete menu, featuring a selection of chef designed small bites, gourmet plated meals and everything in between.

****We enjoy custom creating menu experiences as well, please inquire with your catering professional regarding custom selections or alterations***



PICNIC PACKAGES

PACKAGES

"BOXED" LUNCH

PACKAGES

A LA CARTE

SWEET SPOT



23.00 PER GUEST

GOURMET SANDWICHES

Choose One

Free Range Chicken and Tarragon Salad,
Lettuce, Rosemary Currant Bread

Grilled Chicken
Roasted Tomato and Herb Cream Cheese
Ciabatta

Roast Beef and Gruyere with Horseradish Crème
Lettuce Tomato, Pickled Onions
Toasted Hawaiian Roll
Sweet Heart Ham and Beecher's Cheddar
Tomato, Arugula, Herb Aioli, Mini Baguette

Grilled Vegetable Wrap
Local Goat Cheese, Sundried Tomato Pesto
Spinach Tortilla

Traditional Italian Hero
Variety of Salumi and Imported Cheeses, Vinaigrette
Lettuce, Tomato
Ciabatta

FARMER SALADS

Choose One

Chopped Vegetable Salad
Deviled Egg Potato Salad
Broccoli Cranberry Salad
Kale, Date, Almond, Shallot Salad

SIDES

Choose One

BBQ Chips
Regular Chips
Sour Cream And Onion
Chips

DESSERTS

Choose One

Chocolate Brownie
Chocolate Chip
Cookie Fruit Cup
Granola Bar

ADD SIGNATURE SOUVENIR
WOODLAND PARK ZOO LUNCH
BAG AS A KEEPSAKE

6.00 PP



PACKAGES

"BOXED" LUNCH

PACKAGES

A LA CARTE

SWEET SPOT

ITALIAN STREET FARE

MOZZARELLA AND HEIRLOOM TOMATO SALAD

KALE CAESAR SALAD

ITALIAN HERO

ITALIAN SAUSAGE AND PEPPERS

ASSORTED HOUSE BAKED COOKIES

29.00 PER GUEST

NORTH MEADOW CLASSIC

SALSA AND CHIPS

FARMERS MARKET VEGGIES AND DIPS

COUNTRY FRIED CHICKEN

CLASSIC BURGERS with Lettuce, American Cheese and

Tomato FRESH FRUIT SALAD

26.00 PER GUEST

THE STEAKHOUSE

CHILLED SHRIMP COCKTAIL

TUSCAN GREENS SALAD

FLANK STEAK with Chimichurri

MAC & CHEESE

FREE-RANGE ROASTED CHICKEN

BROWNIES AND BLONDIES

32.00 PER GUEST

WPZ TAILGATE

GREEK CHOP SALAD

POTATO SALAD

MEATBALL POT

PULLED PORK with potato buns

FRIED CHICKEN

SLICED WATERMELON

30.00 PER GUEST

A LA CARTE

"BOXED" LUNCH

PACKAGES

A LA CARTE

SWEET SPOT

ZOO WING SAMPLER

A trio of chicken wings tossed with traditional Buffalo, sweet chili barbecue sauces

6.00 per guest

VEGETABLE QUESADILLA

Spinach, mushroom, onions and pepper Jack cheese, chipotle-lime aioli

4.00 per guest

FRESH MADE COLESLAW

Fresh cabbage, shaved broccoli with Chef's signature slaw dressing

3.50 per guest

CHICKEN QUESADILLA

Marinated chicken, onions, pepper jack cheese, topped with a chipotle aioli

5.50 per guest

CRISPY CHICKEN TENDERS and FRENCH FRIES

Ranch and honey mustard sauce

5.50 per guest

FREE-RANGE ROASTED CHICKEN

Pan-roasted organic chicken, rosemary, sweet garlic, lemon, smashed Yukon potatoes

7.00 per guest

MINI BURGERS

Signature beef blend, aged cheddar cheese, pickles, tomatoes, our signature sauce, potato roll

5.00 per guest

FRIED CHICKEN SLIDERS

Buttermilk fried chicken, smoked bacon, pickles, iceberg lettuce, hot honey glaze, Martins potato roll

5.50 per guest

NATHAN'S "THE ORIGINAL" BEEF FRANKFURTER

Split hot dog buns, braised sauerkraut

4.00 per guest

ITALIAN SAUSAGE AND PEPPERS

Grilled sweet Italian sausage, caramelized onions, peppers, Italian hero

8.00 per guest

OLD SCHOOL MEATBALL BAR

A selection of our handcrafted meatballs served hot with Italian rolls

7.00 per guest

PIZZA BAR

Three cheese blend and pepperoni pizzas with fresh herbs

6.00 per guest



SWEET SPOT

"BOXED" LUNCH

PACKAGES

A LA CARTE

SWEET SPOT

GOURMET COOKIES AND BROWNIES

A sweet assortment of gourmet cookies and brownies

5.00 per guest

GOURMET CUPCAKES

Assorted cupcakes with fun toppings

6.50 per guest

MARKET FRESH FRUIT SAMPLER

4.50 per guest

DESSERT STATIONS

ICE CREAM SUNDAE BAR

Seasonal Ice Creams served with Assorted Toppings
Chocolate Sauce, Salted Caramel
Peanuts, Bananas, Strawberries,
Fresh Whipped Cream

12.00 per guest

DESSERT BAR

Six Layer Carrot Cake, Rainbow, Cake, Chocolate Paradis, Toffee
Crunch Blondie Bar, Brownie Bar,
Double Chocolate Chunk Brownie,
Chocolate Chip Cookies

12.00 per guest

***PLEASE INQUIRE ABOUT A CUSTOM CAKE**

MARKET PRICE BASED ON DESIGN

BEVERAGE

PACKAGES

SODA AND WATER

Assorted Pepsi products, Green Sheep Water, and Tazo tea
6.00 per guest

SOFT BAR

Bud Light, Coors Light, Chateau Ste. Michelle Grand Estates
Chardonnay and Cabernet Sauvignon, assorted sodas and
water
10.00 per guest

ESSENTIALS

COFFEE SERVICE

Featuring coffee and Tazo tea, selection of sweeteners and
milk
Soy and almond milk options available
8.00 PP

AGUA FRESCA BAR

H2O blended with your favorite flavors: Strawberry-Basil
Lemon-Ginger, Orange-Lavender
10.00 pp

Our Complimentary Amenities
Our menu pricing includes the
following at no extra charge:

THE LEVY DIFFERENCE THOUSAND DETAIL DINING

Linens from our house selection (ask to see our sample swatches)

Complete set up and tear down of in-house items for your event (see your Catering Sales Manager for more details)

Beautiful and decorative buffets

2 votive candles per dining table

1 votive candle per cocktail table

High-quality china, silver and glassware (compostables available upon request with additional fee)

Menu development

Décor consulting and design

Food & Beverage

We are happy to fulfill all of your food and beverage needs, with the exception of specialty cakes, which should come from a licensed and insured bakery. Most events will have a food and beverage minimum. Please speak with a Catering Sales Manager about availability.

Special Dietary Needs

We are happy to accommodate any special dietary needs. We want all of your guests to feel welcome and taken care of. Please make your Catering Sales Manager aware in advance of any gluten-free, dairy-free, vegan or vegetarian guests, or any allergies.

Sustainability, Green Initiatives, & Local Sourcing

Levy Catering is committed to sustainable practices and green initiatives. We source our components locally wherever economically feasible for our customers, and participate in composting programs at many of our venues. We'd like to draw your attention to the designated "Locally-Sourced" and "Seafood Watch" items on our menu. If this is especially important to you, please let your Catering Sales Manager know and we will customize your menu based on your commitment to sustainability. We hope these initiatives will inspire and encourage other caterers to join in the effort, and hopefully together, we can make a real impact. We have compiled a list of information that offer general parameters of our catering services. If you have questions that aren't addressed here, please do not hesitate to ask your Catering Sales Manager. We are at your service!

(v) Vegetarian

(Vv) Vegan

(gf) Gluten-Free

(L) Local Ingredients

(sw) Seafood Watch

Food and beverage prices are subject to applicable sales tax, 20% administrative fee and subject to change.

ALCOHOLIC BEVERAGE SERVICE

Levy Catering is fully licensed to provide and serve alcoholic beverages at your event. You can expect trained, experienced, and personable bartenders who will provide your guests with a cash bar, fully hosted bar, or any combination thereof. All host and cash bars must meet a minimum of 350.00/per bar, per function or a 150.00 set-up fee will apply. Last call is one-half hour prior to guest departure.

WEDDING CAKES

We would be delighted to display and serve cake from any licensed and insured baker. Fee may apply.

TAX AND ADMINISTRATIVE FEE

Please note that all food and beverage items are subject to a 20% administrative charge plus 10.1% local and state tax. The administrative charge is for administration of the special function, including but not limited to: staffing, equipment, etc. It is not purported to be a gratuity, and will not be distributed as gratuities to the employees who provided service to the guests. If you would like to reward your server for exemplary service, a gratuity is optional. Please feel free to speak to a manager for further clarification.

BANQUET EVENT ORDERS AND CATERING AGREEMENT

A Banquet Event Order (BEO outlining all catering services will be provided along with a Catering Agreement. The signed contracts state terms, addendum, and specific function sheets constitute the entire agreement between the client and Levy Restaurants. Both these documents must be signed and fully executed in order to confirm the event on a definite basis. Secondary agents, acting on behalf of the primary client receiving services, may sign the contract on their behalf only with full payment in advance and an approval line of credit for additional orders. Any changes, revisions, additions or deletions to the banquet contract and banquet event orders shall be in writing and signed by both parties.