



# WOODLAND PARK ZOO

## Social Catering Menu

*Catered Exclusively by*

LANCER  
*Catering*

206.548.2497

[lancercatering.com/wpz](http://lancercatering.com/wpz)

Since 1992, Lancer Catering has come to be recognized as one of the most respected and innovative full-service catering and event management companies. Whether you choose a lavish sit-down dinner, an elegant buffet or an elaborate hors d'oeuvres presentation, we will assist you in selecting the right menu to suit your taste. We are experienced in every aspect of event planning and will execute every detail of your event with uncompromising excellence.

*Lancer is committed to providing quality products, good nutrition and great tasting food. Our commitment to socially responsible practices includes:*

- *Reducing and Recycling packaging*
- *Participating in the Food Waste Recycling Program – turning food scraps in to compost*
- *Following Monterey Bay Aquarium Seafood Watch lists*
- *Serving organic Fair Trade coffee and organic herbal teas*

At Lancer Catering, we have been guided by the following principle:

*Any event at which people gather to share food is a celebration. Whether the occasion is a gala, wedding reception or a business meeting, the act of breaking bread is a celebration of human fellowship and the human senses. It is our goal as a company to provide food that is festive, which satisfies the senses, and makes people happy.*

### **Our People**

From veteran event planners to professionally trained chefs, wait staff and bartenders, Lancer Catering's staff brings to every event a mix of imagination and experience rarely found in the catering industry. Our service professionals are guided by a common philosophy of "Quality without Compromise," helping you to receive a one-of-a-kind experience.

### **Professional Event Consultants**

Our highly experienced event consultants will help you plan, organize and carefully orchestrate every aspect of your event: no detail is too small, or job too large. They will work side by side with you from the beginning to ensure your event is executed flawlessly.

### **Culinary Team**

Lancer Catering's culinary team takes pride in creating and presenting food that will make your event memorable. When designing menus they work with color, texture and elevations to create a buffet, platter or dinner plate like an artist composes a painting.

### **Cuisine**

Our delightful cuisine paired with our unmatched culinary services introduces your guests to a food experience they will never forget. We use only the finest and freshest ingredients and eye catching presentations to enhance the flavor of your event. Lancer Catering's culinary artists will create custom menus for any budget or event bringing you a variety of cuisine styles, artful presentations and a variety of serving options.

### **Service Staff**

Our professional staff ensures that every aspect of your event is executed with the highest standards of professionalism and class. Friendly, attentive and classy, our crisply attired wait staff and bartenders will tend to your guest's every need, while our talented, uniformed chefs prepare the perfect meal to enhance your event. Lancer Catering's professional service staff is trained to project the polished image that complements your event. Always responsive, never intrusive, our friendly staff promptly attends to your guests, taking care to manage every detail, ensuring flawless service.



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# Cold Previews

(Per 50 pieces)

## **Tenderloin of Beef Canapé**

Gorgonzola Cheese, Caramelized Shallot Marmalade on Sourdough Croustade

\$165.00 ++

## **Grilled Shrimp Crostini**

Roma Tomatoes, Lemon and Arugula on Toasted Sourdough Round

\$145.00 ++

## **Shanghai Prawn**

Grilled Asian BBQ Glazed Shrimp on Sesame Crisp with Frizzled Ginger and Scallion

\$145.00 ++

## **Smoked Salmon Canapé**

Grilled Asparagus, Russian Rye Toasts with Crème Fraîche, Lemon and Capers

\$150.00 ++

## **Ginger Raspberry Cups**

Phyllo Pastry Cup with French Brie Cheese, Sweet Ginger and Ripe Raspberries

\$140.00 ++

## **Salmon Sushi Stackers**

Silky Smoked Salmon, Sushi Rice and Nori Wafers, Pickled Ginger and Wasabi

\$135.00 ++

## **Shrimp Shooter**

Shrimp with Spicy Virgin Bloody Mary Shot and Celery Stick

\$150.00 ++

## **Seared Sesame Ahi**

Sushi Grade Tuna, Frizzled Ginger and Wasabi Crème on Won Ton Crisps

\$160.00 ++

## **Smoked Chicken Corn Cakes**

Smoked Chicken, Sweet Corn, Fresno Chilies, Cilantro and Chipotle Crème Fraîche

\$125.00 ++

(Cold Previews continued on next page)

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# Cold Previews

(Continued)  
(Per 50 pieces)

## **Tuscany Bruschetta**

Sun-Dried Tomatoes, Rosemary and Mission Olive Tapenade on Grilled Ciabatta  
\$125.00 ++

## **Portobello Croustade**

Marinated and Grilled Mushrooms, Roasted Peppers and Fresh Basil on a Sourdough Baguette  
\$125.00 ++

## **Jamaican Chicken**

Jerk Chicken, Crispy Plantain Chip with Mango, Cinnamon and Basil Chards  
\$125.00 ++

## **Spicy Tuna Tartare**

Sushi Grade Ahi, Sesame Oil, Wasabi and Scallion on Pan Fried Sticky Rice Cakes  
\$160.00 ++

# Warm Previews

(Per 50 pieces)

## Gourmet Mini Burgers

Chopped Organic Sirloin, Fontina Cheese, Red Onion Jam, Toasted Brioche Rounds  
\$125.00 ++

## Warm Artichoke Bruschetta

Diced Artichokes, Roasted Peppers, Fresh Herbs, Cheese Blend atop a Garlic Toast Round  
\$125.00 ++

## Thai Crab Cakes

Dungeness Crab, Fresno Chile, Fresh Herbs, Ginger Scallion and Lime with Papaya Salsa  
\$160.00 ++

## Louisiana Shrimp

Blackened Bacon Wrapped Shrimp with Chili Orange Glaze  
\$160.00 ++

## Asian Pork Crisp

Shredded Pork, Spicy Plum Sauce, Fresh Ginger and Scallions in a Crisp Tart Shell  
\$125.00 ++

## Kung Pao Chicken Skewer

Soy Marinated Chicken, Spicy Hoisin Sauce, Peanuts and Scallions on a Bamboo Pick  
\$125.00 ++

## Beef Bulgogi

Korean BBQ Beef with Grilled Scallions and Soy Glaze on a Bamboo Pick  
\$140.00 ++

## Beef Bastila

Marinated Beef Flank, Caramelized Onions and Warm Spices in Phyllo Triangles  
\$135.00 ++

## Roman Tartlet

Savory Pastry with Crimini Mushrooms, Caramelized Onions and Sun-Dried Tomato Aioli  
\$125.00 ++

## Flatbread Pizza

Roasted Chicken and Portobello Mushrooms with Fresh Mozzarella and Roasted Garlic  
\$125.00 ++

(Warm Previews continued on next page)

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# Warm Previews

(continued)  
(Per 50 pieces)

## **Voodoo Shrimp Skewer**

Won Ton Wrapped Shrimp and Crab in a Toasted Coconut Jacket, Spicy Marmalade Dip  
\$160.00 ++

## **Yaki Gyoza**

Pan Fried Chicken, Spinach and Herb Potstickers with Mint-Chili Sauce  
\$125.00 ++

## **Buffalo Shrimp Shooter**

Crispy Salt and Pepper Shrimp in Dragon Sauce with Blue Cheese Dip and Celery Stick  
\$160.00 ++

## **Scallops All' Amatriciana**

Alaskan Sea Scallops Wrapped in Spiced Pancetta, Balsamic Drizzle  
\$160.00 ++

# Adornments

(Serves 50 guests unless otherwise noted)

## Fresh Fruit Display

A Bountiful Display of the Season's Freshest Fruit and Berries with Citrus Yogurt Dip  
\$3.95 ++ per guest

## Crudités Basket

Assorted Market Vegetables with Fresh Herb Dip  
\$3.95 ++ per guest

## Fire-Grilled Marinated Vegetables

(50 guest minimum)

Summer Squash, Eggplant, Red Onion, Parsnip, Carrot, Asparagus, Red Bell Pepper and Fennel Drizzled with Infused Olive Oil and Balsamic Vinegar, Sun-Dried Tomato Aioli  
\$250.00 ++

## Artisan Cheese & Fruit Array

(50 guest minimum)

Wedges of Hand Wrapped Brie, Natural Pesto Jack, Two Year Old Cheddar Amish Blue, Smoked Gouda and Herb Havarti  
Served with Fancy Crackers, Sliced Baguette, Red Grapes, Strawberries  
\$250.00 ++

## Domestic Cheese Tray

Offered with Grapes, Berries and Assorted Crackers  
\$4.25 ++ per guest

## Antipasto Platter

Lavish Display of Roman Artichokes, Balsamic Marinated Cipollini Onions, Pepperoncini Roasted Peppers, Petite Mozzarella in Herbs, Salami, Capicola and Mortadella  
Freshly Baked Artisan Breads and First-Press Olive Oil  
\$275.00 ++

## Meze Platter

Marinated Artichokes, Herbed Feta and Grilled Provolone Cheese, Melon, Preserved Apricots, Hummus Caponata, Piquant Peppers, Marinated Olives and Warm Pita Bread  
\$195.00 ++

## Bruschetta Trio Bar

\* Mission Olive Tapenade with Sun-Dried Tomatoes \* Sweet Peppers and White Beans and \* Fresh Tomatoes and Basil with Baskets of Toasted Baguette and Grilled Ciabatta  
\$195.00 ++

## La Fiesta Layered Dip

Black Bean Purée, Guacamole, Cilantro Crème Fraiche, Strawberry Salsa, Tortilla Chips  
\$135.00 ++

(Adornments continued on next page)

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# Adornments

(continued)

(Serves 50 guests unless otherwise noted)

## Shrimp Display

Spiced Jumbo Shrimp Served with Firecracker Sauce and Lemon Wedges

\$175.00 ++ per 50 shrimp

## Savory Wraps

(select three)

Cut into cocktail-party size

\* Glazed Ham, Mustard, Gruyere Cheese \* Herb Roast Beef, Onion, Horseradish Cream

\* Roasted Turkey, Cranberry Aioli \* Smoked Salmon, Red Onion, Dill Cream Cheese

\* Fresh Vegetables, Avocado and Sprouts, Herb Cream Cheese

\$140.00 ++ per 100 Pieces

## BLT Cheesecake

Savory Cheesecake with Hardwood Smoked Bacon, Herbs and Oven-Dried Tomatoes

Lemon Aioli on a Bed of Romaine and Arugula with Sourdough Baguette

\$125.00 ++

## Smoked Salmon Cheesecake

Salmon, Gruyere Cheese, Dilled Crème Fraîche, Premium Cracker Assortment

\$125.00 ++

## Caprese Pearl Salad

Bocconcini Mozzarella, Grape Tomatoes, Fresh Basil and Cracked Black Pepper

Tossed in First Press Olive Oil with Baskets of Breadsticks and Garlic Toast Rounds

\$135.00 ++

## Baked Brie en Croûte

House-made Apricot Preserves and Toasted Almonds served with French Baguette

\$135.00 ++

## Hot Artichoke Gratin

Artichokes and Herbs Simmered in a Four-Cheese Blend with Garlic Peppered Pita Crisps

\$130.00 ++

## Creole Crab Gratin

Sweet Dungeness Crab, Cajun Spices and Cheese, Crusty Bread and Crackers

\$130.00 ++

## Seafood Antipasto Platter

Sumptuous Sampling of Chilled - Smoked Shellfish, Crab Claws, Roasted Garlic Prawns, Local-Smoked Salmon

Seared Ahi Tuna, Cipollini Onions, Marinated Tomatoes and Roasted Peppers with Sauce Mignonette

Firecracker Cocktail Sauce, Lemon Wedges Crackers and Crusty Artisan French Bread.

\$495.00 ++

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# Cocktail Reception

Suitable for an evening reception and may take the place of a seated or buffet dinner.  
(1-1/2 hour service - 75 guest minimum)

## Buffet I

### Stationary

#### **Artisan Cheese & Fruit Array**

Wedges of Hand Wrapped Brie, Natural Pesto Jack, Two Year Old Cheddar  
Amish Blue, Smoked Gouda and Herb Havarti  
Served with Fancy Crackers, Sliced Baguette, Red Grapes, Strawberries

#### **Crudités Basket**

Celery, Carrots, Broccoli, Jicama, Radishes, Grape Tomatoes, Pea Pods, Squash Sticks  
Green Onion, Pepper Strips with Fresh Herb Dip

#### **Flatbread Pizza**

Roasted Chicken Portobello

#### **Hot Artichoke Gratin**

Artichokes and Herbs Simmered in a Four-Cheese Blend with Garlic Peppered Pita Crisps

#### **Butler-Passed**

(2 pieces of each per guest)

#### **Grilled Shrimp Crostini**

Roma Tomatoes, Lemon and Arugula on Sourdough French Baguette Butter Toasts

#### **Beef Bulgogi**

Korean BBQ Beef with Grilled Scallions and Soy Glaze on a Bamboo Pick

#### **Roman Tartlet**

Tomato Basil Pastry with Crimini Mushrooms, Caramelized Onion and Sun Dried Tomato Aioli

#### **Jamaican Chicken**

Jerk Chicken, Crispy Plantain Chip with Mango, Cinnamon and Basil Chards

\$26.95 ++ per guest

(Cocktail Receptions continued on next page)

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# Cocktail Reception

(continued)

Suitable for an evening reception and may take the place of a seated or buffet dinner.  
(1-1/2 hour service - 75 guest minimum)

## **Buffet II**

### Stationary

#### **Fresh Fruit Display**

A Bountiful Display of the Season's Freshest Fruits and Berries with Citrus Yogurt Dip

#### **Meze Platter**

Marinated Artichokes, Herbed Feta and Grilled Provolone Cheese, Melon, Preserved Apricots  
Hummus, Baba Ghanoush, Piquant Peppers, Marinated Olives and Warm Pita Bread

#### **Creole Crab Gratin**

Sweet Dungeness Crab, Cajun Spices and Cheese, Crusty Bread and Crackers

### Butler-Passed

(2 pieces of each per guest)

#### **Gourmet Mini Burgers**

Chopped Sirloin, Fontina Cheese, Red Onion Jam, Toasted Brioche Rounds

#### **Kung Pao Chicken Skewer**

Soy Marinated Chicken, Spicy Hoisin Sauce, Peanuts and Scallions on a Bamboo Pick

#### **Ginger Raspberry Cups**

Phyllo Pastry Cup with French Brie Cheese, Sweet Ginger and Ripe Raspberries

#### **Salmon Sushi Stacker**

Silky Smoked Salmon, Sushi Rice and Nori Wafers, Pickled Ginger and Wasabi

### Chef's Performance

#### **Roasted Turkey Breast**

Roasted Breast of Turkey, Fresh Sage Aioli and Cranberry-Orange Chutney  
Assortment of Freshly Baked Rolls

(Chef fee of \$100.00 per chef, per 75 guests)

\$27.95 ++ per guest

(Cocktail Reception selections continued on next page)

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# Cocktail Reception

(continued)

Suitable for an evening reception and may take the place of a seated or buffet dinner.  
(1-1/2 hour service - 75 guest minimum)

## Buffet III

### Stationary

#### **Artisan Cheese & Fruit Array**

Wedges of Hand Wrapped Brie, Natural Pesto Jack, Two Year Old Wisconsin Cheddar  
Amish Blue, Smoked Gouda and Herb Havarti  
Served with Fancy Crackers, Sliced Baguette, Red Grapes, Strawberries

#### **Fire-Grilled Marinated Vegetables**

Summer Squash, Eggplant, Red Onion, Parsnip, Carrot, Asparagus, Red Bell Pepper and Fennel  
Drizzled with Infused Olive Oil and Balsamic Vinegar with Sun-Dried Tomato Aioli

#### **Pacific Rim Cedar-Planked Salmon**

Marinated and Offered with Wok-Fired Asian Vegetable Ribbons

#### **La Fiesta Layered Dip**

Black Bean Pureé, Guacamole, Cilantro Crème Fraiche, Strawberry Salsa, Tortilla Chips

### Butler-Passed

(2 pieces of each per guest)

#### **Kung Pao Chicken Skewer**

Soy Marinated Chicken, Spicy Hoisin Sauce, Peanuts and Scallions on a Bamboo Pick

#### **Vegetable Samosa**

Roasted Vegetables, Curry, Coriander and Ginger in Buttery Phyllo Pillows

#### **Tenderloin of Beef Canapé**

Gorgonzola Cheese, Caramelized Shallot Marmalade on Sourdough Croustade

#### **Warm Artichoke Bruschetta**

Diced Artichokes, Roasted Peppers, Fresh Herbs, Cheese Blend atop a Garlic Toast Round

### Chef's Performance

#### **Louisiana Bayou Shrimp**

Spicy BBQ Shrimp with Worcestershire, Cayenne, Lemon and Sweet Butter with Herb Grilled Flatbread

(Chef fee of \$100.00 per chef, per 75 guests)

\$28.95 ++ per guest

(Cocktail Reception selections continued on next page)

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# Cocktail Reception

(continued)

Suitable for an evening reception and may take the place of a seated or buffet dinner.  
(1-1/2 hour service - 75 guest minimum)

## Buffet IV

### Stationary

#### Antipasto Platter

Lavish Display of Roman Artichokes, Balsamic Marinated Cipollini Onions, Pepperoncini  
Roasted Peppers, Fresh Mozzarella in Herbs, Salami, Capicola and Mortadella  
Freshly Baked Artisan Breads and First-Press Olive Oil

#### Fresh Fruit Display

A Bountiful Display of the Season's Freshest Fruit and Berries with Citrus Yogurt Dip

#### Kung Pao Chicken Skewer

Soy Marinated Chicken, Spicy Hoisin Sauce, Peanuts and Scallions on a Bamboo Pick

#### Hot Artichoke Gratin

Artichokes and Herbs Simmered in a Four-Cheese Blend with Garlic Peppered Pita Crisps

### Butler-Passed

(2 pieces of each per guest)

#### Yaki Gyoza

Pan Fried Chicken, Spinach and Herb Potstickers with Mint-Chili Sauce

#### Crab Cakes

Dungeness Crab, Dijon Mustard, Celery, Scallions and Herbs

#### Buffalo Shrimp Shooter

Crispy Salt and Pepper Shrimp in Dragon Sauce with Blue Cheese Dip and Celery Stick

#### Portobello Croustade

Marinated and Grilled Mushrooms, Roasted Peppers and Fresh Basil on a Sourdough Baguette

### Chef's Performance

#### Roasted Tenderloin of Beef

Tri-Color Peppercorn Rubbed, Served with Gorgonzola-Shallot Aioli and Horseradish Sauce  
Freshly Baked Rolls

(Chef fee of \$100.00 per chef, per 75 guests)

\$32.95 ++ per guest

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# Small Plate Stations

(1-1/2 hour service - 75 plate minimum, Chef fee of \$100.00 per station per 75 guests)

## Louisiana Bayou Shrimp

(3 shrimp per plate)

Spicy BBQ Shrimp with Worcestershire, Cayenne, Lemon and Sweet Butter with Herb Grilled Flatbread  
\$6.95 ++ per guest

## Caribbean Crab Cake

Dungeness Crab Meat and Island Spices with Seared Corn, Mango, Tomato and Lime Salsa  
\$6.95 ++ per guest

## Stir-Fry Station

Kung Pao Chicken and Vegetable Stir Fry with Seven Treasures Fried Rice, Fortune Cookies  
\$5.95 ++ per guest

## Beef Short Ribs Mojo

Over Cabrales Cheese Arepa with Sweet Onion Marmalade  
\$6.50 ++ per guest

## Pacific Rim Cedar-Planked Salmon

Marinated and Offered with Wok-Fired Asian Vegetable Ribbons  
\$6.95 ++ per guest

# Chef Carving Stations

(1-1/2 hour service - serves 50 guests, includes an assortment of artisan rolls)

## Roasted Tenderloin of Beef

Tri-Color Peppercorn Rubbed, Served with Gorgonzola-Shallot Aioli and Horseradish Sauce  
\$595.00 ++

## Vermont Maple Glazed Ham

Double Smoked Ham, Country Dijon Mustard, Apple Relish  
\$295.00 ++

## Roasted Turkey Breast

Roasted Breast of Turkey, Fresh Sage Aioli and Cranberry-Orange Chutney  
\$295.00 ++

\* Chef fee of \$100.00 per station

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# Plated Dinners

Organic Fair Trade coffee, decaffeinated coffee, organic herbal tea and freshly baked artisan bread basket with sweet butter accompany dinners.

Please select one starter and entrée.

Children's menu and vegetarian meals available.

## Salads

**Garden Salad** - Romaine, Iceberg and Organic Spring Greens, Carrot Cucumber, Plum Tomatoes, Croutons, Sweet Basil Vinaigrette

**Caesar Salad** - Crisp Romaine, Parmesan Cheese, Herb Croutons  
Parmesan Frico Crisp, Roasted Garlic Caesar Dressing

**Berry Bliss Salad** - Baby Spinach and Romaine, Sugared Almonds  
Fresh Berries, Raspberry Cider Vinaigrette

\***Panzanella Salad** - Radicchio, Ripe Tomatoes, Torn Peasant Bread, Red Onion  
Basil and Garlic, Red Wine Vinaigrette

\***Epicurean Salad** - Black Sesame Crusted Goat Cheese with Organic Greens  
Herb Toasts and Roasted Peppers, Balsamic Vinaigrette

*\*(add \$2.00 per guest)*

## Poultry

### **Chicken Mascot**

Sautéed Breast of Chicken, Artichokes, Shiitake Mushrooms, Lemon Thyme Pan Sauce  
Chive Mashed Potatoes and Steamed Asparagus

\$25.95 ++ per guest

### **Orange Lacquered Chicken**

Roasted Breast of Chicken with Pilsner Beer, Orange-Rosemary Glaze  
Balsamic and Cracked Pepper New Potatoes, Roasted Carrots

\$25.95 ++ per guest

### **Grand Marnier Chicken**

Herb-Crusted Sautéed Breast of Chicken, Grand Marnier Beurre Blanc  
Chive Mashed Potatoes, Green Beans and Carrots with Thyme Butter

\$25.95 ++ per guest

### **Chicken Roulade Florentine**

Breast of Chicken Stuffed with Spinach, Sun-Dried Tomatoes and Sweet Roasted Garlic  
Chardonnay Pan Sauce, Parmesan Risotto, Sautéed Carrots and Zucchini

\$25.95 ++ per guest

(Plated dinner selections continued on next page)

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# Plated Dinners

(continued)

## **Yakima Valley Chicken Roulade**

Breast of Chicken Stuffed with Smoked Gouda, Apples, Arugula and Bacon  
Syrah Wine Sauce, Mashed Baby Red Potatoes with Caramelized Onions, Fresh Asparagus

\$26.95 ++ per guest

## **Harvest Chicken**

Breast of Chicken Stuffed with Wild Rice, Dried Cherries and Mild Sausage  
Chive Cream Sauce, Two Potato Hash with Spring Vegetables

\$26.95 ++ per guest

## **Beef and Pork**

### **Grilled Filet Mignon**

Cognac Peppercorn Cream Sauce, Artichoke Mascarpone Strata, Grilled Asparagus

\$36.50 ++ per guest

### **Roasted Sliced Tenderloin**

Wild Mushrooms and Port Wine Ragoût, Golden Potato Goat Cheese Galette  
Ginger Green Beans

\$35.95 ++ per guest

### **Spice Rubbed Flat Iron Steak**

Ragoût of Mushrooms, Cipollini Onions, Pears, Grilled Gorgonzola Polenta, Green Beans with Roasted Peppers

\$28.95 ++ per guest

### **Peppercorn-Crusted Carved New York Strip Steak**

Merlot Wine Mustard Sauce, Potato, Celery Root Gratin with Fontina, Green Bean Sauté

\$34.95 ++ per guest

### **Herb-Rubbed Sirloin Steak Peperonata**

Roasted Garlic Mashed Potatoes, Rustic Three Pepper Ragoût with Fresh Herbs and Roasted Red Onion

\$32.95 ++ per guest

### **Porter-Braised Bone-in Beef Short Ribs**

Pan Gravy, Horseradish Mashed Potatoes, Roasted Root Vegetables

\$30.95 ++ per guest

### **Herb Crusted Pork Tenderloin**

Caramelized Pears and Spiced Rum Cream Sauce, Rosemary Fingerling Potatoes, Sautéed Summer Squash

\$29.95 ++ per guest

(Plated dinner selections continued on next page)

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# Plated Dinners

(continued)

## Seafood

### **Pecan Crusted True Cod**

Lemon Butter Caper Sauce, Two Potato Spring Vegetable Hash  
\$28.95 ++ per guest

### **Seared Alaskan Scallops**

Creamy Bacon Vinaigrette, Herb Jasmine Rice Timbale, Haricots Verts  
\$29.95 ++ per guest

### **Seared Pacific Halibut**

Lemon Beurre Blanc, Roasted Sweet Pepper Potato Mash, Artichoke and Celery Root Slaw  
\$29.95 ++ per guest

### **Fire Grilled Salmon**

Herb Butter Sauce, Red Bliss Potatoes, Corn and Dungeness Crab Sauté  
\$27.95 ++ per guest

### **Pacific Rim Salmon**

Ginger Soy Glaze, Orange-Scented Jasmine Rice, Wok Fired Ribbon Vegetables  
\$27.95 ++ per guest

### **Pan Roasted Stuffed Halibut**

Cornmeal Crusted, Dungeness Crab and Bay Shrimp Stuffing, Meuniere Sauce, Red Bliss Potatoes  
Sautéed Sugar Snap Peas  
\$29.95 ++ per guest

# Duets

Organic Fair Trade coffee, decaffeinated coffee, organic herbal tea and freshly baked artisan bread basket with sweet butter accompany duets.

Please select one starter and entrée.

Children's menu and vegetarian meals available.

## Salads

**Garden Salad** - Romaine, Iceberg and Organic Spring Greens, Carrot Cucumber, Plum Tomatoes, Croutons, Sweet Basil Vinaigrette

**Caesar Salad** - Crisp Romaine, Parmesan Cheese, Herb Croutons  
Parmesan Frico Crisp, Roasted Garlic Caesar Dressing

**Berry Bliss Salad** - Baby Spinach and Romaine, Sugared Almonds  
Fresh Berries, Raspberry Cider Vinaigrette

\***Panzanella Salad** - Radicchio, Ripe Tomatoes, Torn Peasant Bread, Red Onion  
Basil and Garlic in Red Wine Vinaigrette

\***Epicurean Salad** - Black Sesame Crusted Goat Cheese with Organic Greens  
Herb Toasts and Roasted Peppers with Balsamic Vinaigrette

*\*(add \$2.00 per person)*

## Steak and Chicken Mascot

Grilled Top Sirloin Steak, Sautéed Breast of Chicken, Artichokes, Shiitake Mushrooms  
Lemon Thyme Pan Sauce, Herb Roasted Yukon Gold Potatoes, Green Beans Amandine

\$27.95 ++ per guest

## Steak and Halibut

Grilled Top Sirloin Steak, Line Caught Halibut, Lemon Beurre Blanc  
Roasted Sweet Pepper Potato Mash, Artichoke and Celery Root Slaw

\$28.95 ++ per guest

(Duet selections continued on next page)

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# Duets

(continued)

## Steak and Crab Cake

Grilled Top Sirloin Steak and Dungeness Crab Cake with Remoulade  
Parisian Potatoes, Ginger Green Beans  
\$28.95 ++ per guest

## Steak and Salmon

Grilled Top Sirloin Steak and Wild Caught Salmon with Herb Butter Sauce  
Parslied Red Potatoes, Corn and Dungeness Crab Sauté  
\$28.95 ++ per guest

\* Upgrade steak to Center Cut Filet \$5.00

# Children's Menu

(Ages 3-10)

All Kid's Meals Include French Fries, Applesauce, Milk  
and a Mixed Fruit Plate - Served During the Salad Course

(please select one option)

- Chicken Fingers
- Cheeseburger
- Grilled Cheese

\$12.95 ++ per guest

# Vegetarian Offerings

Organic Fair Trade regular and decaffeinated coffee, organic herbal tea and freshly baked artisan bread basket with sweet butter accompany vegetarian offerings.

Vegan options available per request.

Please select one option.

## Spring Vegetable Cavatappi

Spiral Pasta with Baby Spinach, Artichokes, Broccoli, Asparagus, Plum Tomatoes  
Red Onion and Summer Squash in a Light Mushroom Sauce

\$22.95 ++ per guest

## Shanghai Stir-Fry

Garden Fresh Asian Vegetables with Water Chestnuts, Mushrooms, Baby Corn  
Spicy Sauce of Soy, Ginger and Sambal Olek atop a Bed of Jasmine Rice and Won Ton Crisps

\$22.95 ++ per guest

## Portobello Mushroom Stack

Grilled Portobello Mushrooms, Roasted Spring Vegetable Risotto  
Garlic Spinach and Balsamic Brown Butter Sauce

\$22.95 ++ per guest

## Paella

Zucchini, Eggplant, Red Bell Pepper, Red Onion, Fennel, Green Peas, Artichoke Hearts and  
Vegetable Broth Simmered with Basmati Rice, Saffron and Herbs

\$22.95 ++ per guest

## Triple Mushroom Stroganoff

Forest Mushrooms, Rich Vegetable Broth, Sour Cream and Fresh Dill  
Pappardelle Pasta and Sweet Roasted Carrots

\$22.95 ++ per guest

## Mediterranean Vegetable Ragoût

Stew of Wild Mushrooms, Carrots, Summer Squash, Plum Tomatoes  
Kalamata Olives and Fresh Herbs over Soft Polenta with Red Pepper Coulis

\$22.95 ++ per guest

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# Dinner Buffets

(1-1/2 hour service - 75 guest minimum)

Organic Fair Trade regular and decaffeinated coffee, organic herbal tea and freshly baked artisan bread basket with sweet butter accompany dinner buffets.

## Buffet I

Caprese Pearl Salad - Petite Mozzarella, Grape Tomatoes, Basil and Virgin Olive Oil  
Garden Salad - Carrot, Cucumber, Plum Tomatoes, Croutons and Sweet Basil Vinaigrette  
\* Chef Carved Grilled London Broil - Sour Cherry and Balsamic Demi Glace  
Orange Lacquered Chicken - Pilsner Beer, Orange-Rosemary Glaze  
Yukon Gold Mashed Potatoes with White Cheddar and Chives  
Wild Mushroom Rice Pilaf, Fresh Market Vegetable Sauté  
\$28.95 ++ per guest

## Buffet II

Chilled Asparagus Platter with Grilled Peppers and Lemon-Coriander Vinaigrette  
Caesar Salad - Romaine, Croutons, Parmesan Crisps and Caesar Dressing  
Fresh Sliced Fruit and Berry Presentation  
Pan Roasted Salmon - Maple Pepper Glaze  
Chicken Mascot - Shiitake Mushrooms and Artichokes in Lemon Thyme Pan Sauce  
Farfalle Pasta with Tomato Basil Cream Sauce and Shaved Parmesan  
Oven-Roasted Balsamic Glazed New Potatoes  
Sautéed Green Beans with Chardonnay Butter  
\$29.95 ++ per guest

## Buffet III

Green Garden Salad - Romaine, Iceberg and Organic Spring Greens, Carrot  
Cucumber, Plum Tomatoes, Garlic Croutons, Sweet Basil Vinaigrette  
Fresh Cut Salad of Seasonal Fruit and Berries  
Three Cheese Tortellini Rustica - Fresh Tomato, Kalamata Olives, Herbs, and Mozzarella  
Sautéed Breast of Chicken, Artichokes, Shiitake Mushrooms, Lemon Thyme Pan Sauce  
Mashed Yukon Gold Potatoes with Goat Cheese and Basil, Fresh Market Vegetables  
\$27.95 ++ per guest

## Buffet IV

Spinach Salad - Jicama, Orange, Berries, Pine Nuts, Honey-Orange Vinaigrette  
Marinated and Grilled Vegetable Presentation  
\* Chef Carved Roast Prime Rib of Beef au Jus with Horseradish Cream  
Grilled Salmon - Herb Butter Sauce, Corn and Dungeness Crab Sauté  
Cavatappi Primavera - Pasta Spirals and Spring Garden Vegetables in a Mushroom Sauce  
Rosemary-Roasted Red Jacket Potatoes  
Fresh Steamed Broccoli with Lemon and Shallot Butter  
\$32.95 ++ per guest  
\* Chef carver fee of \$100.00

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# Italian Buffet

(1-1/2 hour service - 100 guest minimum)

Organic Fair Trade regular and decaffeinated coffee, organic herbal tea and freshly baked artisan bread basket with sweet butter accompany specialty buffets

## Enjoy the Bounty of the Italian Countryside without a Passport

Lavish Display of Roman Artichokes, Balsamic Marinated Cipollini Onions, Peperoncini Roasted Peppers, Fresh Petite Mozzarella in Herbs, Salami, Capicola and Mortadella

Macedonian Fruit Salad of Strawberries, Grapes, Blueberries, Stone Fruit Honey, Lemon and Pistachios

Arugula and Spinach Salad, Shaved Fennel, Gorgonzola Cheese, Balsamic Vinaigrette

Ziti Pomodoro—Tube Shaped Pasta with Tomato, Basil, Garlic and Olive Oil

Sautéed Breast of Chicken, Artichoke Hearts, Sun-Dried Tomatoes, Marsala Wine

Grilled Vegetable Lasagna—Spinach, Ricotta, Mozzarella and Roasted Garlic Alfredo

Grilled Tuscan Steak Marinated in Garlic, Rosemary and Black Pepper

Rosemary-Roasted Potatoes with Asiago Cheese

Caramelized Carrots, Pearl Onions and Zucchini

Focaccia, Country Bread and Ciabatta with Extra Virgin Olive Oil

\$29.95 ++ per guest

(Specialty Buffets continued on the next page)

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# Asian Buffet

(1-1/2 hour service - 100 guest minimum)

Take a Culinary Journey through Asia and the Pacific Rim

Pan Fried Pork Pot Stickers with Sweet Soy Glaze

Indonesian Chicken Satay

Julienne Vegetable and Rice Noodle Salad with Peanut Cilantro Sauce

Shredded Cabbage and Cucumber Salad with Ginger Dressing

Kung Pao Chicken with Red Peppers, Rice Wine, Hoisin Sauce, Chili Peppers and Peanuts

Soy-Ginger Marinated Sirloin with Sweet Peppers and Scallions

Shrimp Stir-Fry with Ginger, Lemon Grass and Shallots

Stir-Fried Vegetables

Seven Treasures Fried Rice

\$29.95 ++ per guest

(Specialty Buffets continued on the next page)

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# Hot Zones Buffet

(1-1/2 hour service - 100 guest minimum)

## North American Southwest, Mexico, Central America and the Caribbean

Empanadas with Braised Pork, Onion, Grilled Peppers, Raisins and Spices

Jamaican Jerk Chicken Skewers

BBQ Ranch Chopped Salad with Tortilla Crisps

Tropical Fruit Salad with Honey-Lime Dressing

Chipotle and Garlic-Rubbed Seared Flank Steak with Tomatillo-Chipotle Salsa

Tequila-Marinated Breast of Chicken with Roasted Poblano Sauce and Fresh Tomato

Roasted Purple Potatoes with Bacon and Cheese

Black Beans and Rice

Basket of Tri-Color Tortilla Crisps and Warm Flour Tortillas

Two Salsas and Guacamole

\$29.95 ++ per guest

(Specialty Buffets continued on the next page)

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# American Comfort Buffet

(1-1/2 hour service - 100 guest minimum)

## Chef's Sampling of Classic American Comfort Food

Chopped Apple Salad with Mixed Greens, Toasted Walnuts, Blue Cheese, Herb Vinaigrette

Summer Corn Salad with Vine-Ripened Tomatoes, Sweet Onion and Basil

Sweet and Sour Roasted Red Potato Salad with Hardwood Smoked Bacon

Smoked Beef Brisket with House BBQ Sauce

Pan-Bronzed Breast of Chicken with Spicy Creole Sauce

Fluffy Mashed Russet Potatoes with Savory Gravy

Three Cheese Baked Macaroni with Herb Bread Crust

Fresh Green Beans with Wild Mushrooms, Sherry Cream Sauce and Frizzled Onions

Buttermilk Biscuits, Parker House Rolls and Corn Muffins with Honey Butter

\$29.95 ++ per guest

(Specialty Buffets continued on the next page)

# Pacific Northwest Buffet

(1-1/2 hour service - 100 guest minimum)

## A Taste of Seattle - Culinary Pilgrimage Inspired by the Cold Waters and Earthy Climate

Bibb Lettuce, Frisee, and Spinach with Dried Cranberries and Hazelnut Vinaigrette

Alder Smoked Alaskan Salmon Platter, Dill Crème Fraiche and Accompaniments

Orzo and Bay Shrimp Salad with Sweet Basil Vinaigrette

Seasonal Market Fresh Fruit and Berry Presentation

Pecan Crusted True Cod, Lemon Caper Butter Sauce

Herb-Roasted Chicken Breast with Sour Cherry Sauce

Pappardelle Pasta with Gathered Mushrooms, Spinach, and Parmesan

Autumn Wild Rice Pilaf with Dried Cranberries

Market Fresh Vegetables

Artisan Breads with Sweet Butter

\$30.95 ++ per guest

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# Dessert Selections

## Mini Dessert Array

(75 guest minimum, 3 pieces per guest)

Limoncello Tartlets, Turtle Brownie Bites, Petite Cheesecakes  
Caramel-Hazelnut Tartlets, Almond-Chambord Raspberry Cakes, Chocolate Dipped Fruit  
\$6.95++ per guest

## NY Style Cheesecake with Triple Berry Coulis

\$5.95 ++

## Warm Apple Crisp with Cinnamon Whipped Cream

\$5.95 ++

## Pecan Streusel Torte

\$5.95 ++

## Tuxedo Truffle Chocolate Torte

\$5.95 ++

## Amaretto Mousse with Biscotti Crust

\$5.95 ++

## Chocolate Hazelnut Torte

\$6.95 ++

## Lemon Torte

\$5.95 ++

## Flourless Chocolate Grand Marnier Cake

\$6.95 ++

## Strawberry Trifle Torte with Amaretto Cream

\$5.95 ++

(Dessert Performance Stations on next page)

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# Dessert Performance Stations

(1 hour service - 100 guest minimum)  
(Chef fee of \$100.00 per station per 100 guests)

## Caramel Apples

Tart Granny Smith Apples Simmered in Homemade Caramel Sauce, Ladled over Vanilla Bean Mascarpone, Topped with Chopped Nuts, Toffee, Granola, Toasted Coconut, Dried Fruit  
\$6.95 ++ per guest

## Havana Bananas

Ripe Bananas in Sweet Butter, Flamed with Cuban Rum and Finished with Sugar and Island Spices  
Ladled into an Acrylic Martini Glass with Premium Vanilla Bean Ice Cream  
Topped with Chopped Macadamia Nuts, Toasted Coconut, Chocolate Blossoms and Dried Fruit  
\$6.95 ++ per guest

## Pineapple Caribe

Sautéed Ripe Pineapple with Sweet Butter, Dark Brown Sugar, Cinnamon and Spiced Rum  
Ladled into an Acrylic Martini Glass with Pound Cake and Vanilla Bean Mascarpone  
Topped with Chopped Macadamia Nuts and Toasted Coconut  
\$6.95 ++ per guest

## Cheesecake Martini Bar

Rich and Silky New York-Style Cheesecake in an Acrylic Martini Glass  
Offerings of Homemade Caramel, Chocolate and Raspberry Sauces  
Fresh Berry and Tropical Fruit Compote  
Dark and Ivory Chocolate Shavings, Whipped Cream  
\$6.95 ++ per guest

# Late Night Enhancements

## **Cookies and Milk**

(75 guest minimum)

Ice Cold Carafes of Milk, Chocolate Chunk, Peanut Butter  
White Chocolate Macadamia Nut and Oatmeal Raisin Cookies  
\$4.95 ++ per guest

## **Family Style Petite Dessert Platter**

(Served at guest tables, 25 pieces per platter)

Key Lime Tartlets, Assorted Mini Tortes to Include  
Carrot, Red Velvet and Triple Chocolate Brownie Cake, Summer Strawberry Cream Puffs  
\$35.95 ++ per platter

## **Chocolate-Dipped Strawberries & Pineapple**

Strawberries in a Belgian Chocolate Jacket and Golden Pineapple with White Chocolate  
\$150.00 ++ per 50 pieces

## **Gourmet Coffee Station**

(75 guest minimum)

Fair Trade Regular and Decaffeinated Coffee with Shaved Chocolate  
Whipped Cream, Cinnamon Sticks and Assorted Flavored Syrups  
\$2.95 ++ per guest

## **Candy Table**

(100 guest minimum)

This assortment of old-time favorites is the perfect offering to say "good night  
and sweet dreams" to your guests. The table is decorated with turn-of-the-century glass candy jars.

Assortment may include favorites such as:

Hot Tamales, Plain M&M's, Skittles, Good and Plenty, Mike and Ike  
Reese's Pieces, Gummy Worms and Jolly Ranchers

\$5.95 ++ per guest

(Late Night Enhancements continued on next page)

# Late Night Enhancements

(continued)

## Snack Attack

(75 guest minimum)

Sourdough Bread Bowl with Spinach Dip, Sliced French Baguette and Crudités  
La Fiesta Layered Dip and Salsa with Tri-Color Tortilla Chips  
Deluxe Snack Mix, Fruit Punch  
\$4.95 ++ per guest

## Classic Pizza

(75 guest minimum)

Traditional Toppings of Pepperoni, Sausage or Cheese  
\$4.95 ++ per guest

## Savory Wrap Assortment

(75 guest minimum)

Thinly-Sliced Fresh Vegetables, Avocado and Sprouts, Herb Cream Cheese  
Herb-Roasted Beef, Red Onion, Horseradish Cream  
Oven-Roasted Turkey, Preserved Cranberry Aioli  
Pickles, Olives, Kettle Chips  
\$4.95 ++ per guest

## Antipasto Platter

(serves 50 guests)

Lavish Display of Roman Artichokes, Balsamic Marinated Cipollini Onions, Pepperoncini  
Roasted Peppers, Petite Mozzarella in Herbs, Salami, Capicola and Mortadella  
Freshly Baked Artisan Breads and First-Press Olive Oil  
\$275.00 ++

# Snacks

Assorted Pastries and Danish  
\$27.95 ++ per dozen

Assorted Muffins  
\$27.95 ++ per dozen

Assorted Bagels with Cream Cheese  
\$24.95 ++ per dozen

Freshly Baked Cookies  
\$21.95 ++ per dozen

Fudge Brownies  
\$23.95 ++ per dozen

Assorted Bakery Bars  
\$23.95 ++ per dozen

Party Mints  
\$16.95 ++ per lb.

Deluxe Mixed Nuts  
\$22.95 ++ per lb.

Mini Pretzels or Snack Mix  
\$18.95 ++ per lb.

Roasted Peanuts  
\$18.95 ++ per lb.

Kettle Chips and Dip  
\$18.95 ++ per lb.

Tri-Color Tortilla Chips and Salsa  
\$17.95 ++ per lb.

# Non-Alcoholic Beverages

Organic Fair Trade Regular or Decaffeinated Coffee  
\$26.95 ++ per gallon

Hot Chocolate with Whipped Cream  
\$30.95 ++ per gallon

Freshly Brewed Iced Tea  
\$24.95 ++ per gallon

Fruit Punch  
\$24.95 ++ per gallon

Lemonade  
\$22.95 ++ per gallon

Orange Juice  
\$23.95 ++ per gallon

Sparkling Apple Cider  
\$14.95 ++ per bottle

Assorted Canned Sodas  
\$2.50 ++ per each

Bottled Water  
\$3.00 ++ per each

(Alcoholic Beverages on next page)

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# Alcoholic Beverage Service

	Host	Cash
House Brand Liquor.....	\$6.00	\$6.50
Premium Brand Liquor.....	\$6.50	\$7.00
Cordials .....	\$6.50	\$7.00
House Wine (per glass).....	\$6.00	\$6.50
Domestic Bottled Beer.....	\$4.75	\$5.25
Premium Bottled Beer.....	\$5.50	\$6.00
Bottled Water.....	\$2.75	\$3.00
Soft Drinks.....	\$2.25	\$2.50

## House Wine

### Papio

Chardonnay, Cabernet Sauvignon, Merlot.....\$24.95 ++ per bottle

(Ask about our Specialty Wine List)

## House Champagne

Segura Viudas Brut.....\$26.95 ++ per bottle

## Draft Beer

16 Gallon Domestic Keg.....\$350.00 ++

16 Gallon Imported and Micro-Brew Kegs.....\$395.00 ++

## Bottled Specialty Water

San Pellegrino (1Liter Bottle - Sparkling).....\$6.95 ++ per bottle

Aqua Panna (1Liter Bottle - Still).....\$6.95 ++ per bottle

Host or cash bars must meet a minimum of \$350 per bar, per function or client will be billed a \$150 bartender fee. Liquor prices are subject to applicable sales tax.

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# Alcoholic Beverage Service

## Specialty Drinks

Consider offering one of our specialty drinks to add something special to your event.

(Please select one - \$7.95, hosted)

(100 drink minimum)

### Mojito

A Cuban Favorite of Rum, Fresh Mint and Lime

### Cadillac Margarita

Cuervo Gold Tequila, Lime and a Float of Grand Marnier

### Sangria

A Spanish Creation with Red Wine, Fresh Fruit and Orange Juice

### Cosmopolitan

Absolut Citron Vodka, Cointreau and a Splash of Cranberry Juice

### Caribbean Rum Punch

Bacardi Rum, Pineapple Juice, Cranberry Juice and Lime Juice

### Lemon Drop

Absolut Citron Vodka and Lemonade, Chilled and Served with a Sugared Rim

### Pirate Punch

Bacardi and Meyers Rum, Fruit Juice

# Wine List

All wines must be purchased by the case.

## Champagne & Sparkling Wine

Moët & Chandon White Star \$75.00

Gloria Ferrer \$45.00

## Chardonnay

Sterling \$40.00

## White Varietals

Avery Lane Riesling \$24.00

## Fumé Blanc

Robert Mondovi Napa Valley \$40.00

## Cabernet Sauvignon

Robert Mondovi Napa Valley \$45.00

## Red Varietals

Robert Mondovi Private Selection Syrah \$26.00

Sockeye Pinot Noir \$35.00

# Rental Items

Our catering sales department will gladly arrange for rental of the following items.  
All rental items are subject to applicable sales tax, delivery charge and surcharge.

Accent Head Table Lighting	\$150.00	Three Cylinder Floating Candle Set	\$20.00
Uplighting Package	\$150.00	Lily Bowl with Floating Candle	\$15.00
Specialty Linens	Ask for Quote	Floral Globe and Lighting	\$20.00
Specialty Napkins	Ask for Quote	Floral Globe and Lighting w/Flowers	Ask for Quote
Caberet Tables with Floor Length Black Linen	\$20.00	Votive Candles	\$1.00
132" Floor Length Linen for Round Tables	Ask for Quote	Table Stanchions and Numbers	\$10.00
Specialty Overlays	Ask for Quote	Ice Carvings	Ask for Quote
White, Black or Natural Wooden Chair	Ask for Quote	8 Pillars Wrapped in White Lights (Rain Forest Food Pavilion only)	\$150.00
Silver, Gold or Maple Shivari Chair with Cushion	Ask for Quote	Chargers	Ask for Quote
Chair Cover	Ask for Quote	Dance Floor Rental	\$250.00
Chair Sash	Ask for Quote		
Table Runner	Ask for Quote		

# Set-Up Charges

Due to public access and limited availability of our reception and events areas, a set-up fee will be charged for events at Woodland Park Zoo. Set-up fees include wait staff, culinary staff, basic linens, service ware and conversion labor.

## Set Up Charges

All fees are per person

Butterfly Forest	\$ 3.50
Education Center	\$ 3.50
ARC	\$ 2.50
Rain Forest Food Pavilion Buffet or Reception Style	\$ 2.50
Rain Forest Pavilion Sit Down Dinner	\$ 3.50
Smokey Joe's Café	\$ 2.50
Butterflies and Blooms	\$ 3.50
Northern Trail	\$ 5.00
Beech Grove	\$ 3.50
North Meadow	\$ 3.50
African Village	\$ 5.00
Picnic Shelter	\$ 3.00
Jaguar Cove	\$ 3.50
ZooMazium	\$ 3.50

# Policies and Procedures

Lancer Catering at Woodland Park Zoo is pleased to provide catering services to you and your guests. We hope that the following information will answer any questions you have about our services.

Our professional staff is happy to assist you with rental items and decorations such as tables, floral arrangements, ice carvings and other items.

## Complimentary Amenities

Our menu pricing includes the following:

Linens from our House Selection  
China, Silver and Glassware

Decorative Buffets  
3 Votive Candles per Dining Table

## Deposits and Payments

A booking is not considered definite or confirmed until the appropriate deposit has been received and a signed contract has been returned. The deposit reserves Lancer Catering's services for Client's event date at Woodland Park Zoo. Payments shall be made according to the schedule in the contract. All payments are non-refundable. All events must be paid in full no less than 10 weekday business days prior to the event. A credit card will be required for all events.

## Food and Beverage

All food, alcoholic and non-alcoholic beverages must be prepared, supplied and served by Lancer Catering with the exception of specialty cakes which must be obtained from a licensed and insured bakery, at a \$2.00 per guest fee. Neither the Client nor his/her guests may bring to or remove from premise any food or beverages. Due to health department regulations, food and beverage not consumed become the property of Lancer Catering. The menu prices quoted and listed in the catering menus are subject to change without notice. Food, beverage, rental items and surcharge prices are not guaranteed more than 120 days prior to the date of event. Depending on group size, your menu selection may be limited. Lancer Catering shall have the right to substitute product based on quality or availability.

## Food and Beverage Minimums

Catered functions are based on food and beverage minimums. If the Client fails to meet the food and beverage minimum designated for the room or rooms that have been booked, an additional food and beverage charge will be applied to the Client's final invoice. The additional food and beverage charge will be the difference between the food and beverage minimum and the total food and beverage charges exclusive of tax and surcharge.

## Cancellation Policy

Client agrees that if the Client cancels this contract for any reason, all deposits and or pre-payments made by the Client pursuant to this contract shall be the property of Lancer Catering and shall be in lieu of liquidated damages. Cancellation of signed contracts must be presented in writing.

## Rights of Termination for Cause

Except as otherwise provided in the Contract, neither party shall have the right to terminate their obligations under this Contract. This Contract is, however, subject to termination without liability to the terminating party under any of the following conditions:

The parties' performance under this Contract is subject to an act of God, war, government regulation, terrorism, disaster or civil disorder, making it inadvisable, illegal or which materially affects a party's ability to perform its obligations under the Contract. Either party may terminate the Contract for any one or more such reasons upon written notice to the other party within 3 days of such occurrence or receipt of notice of any of the above occurrences.

# Policies and Procedures

(continued)

## Attendees and Guarantee

Client's agreement to hold function(s) is a material consideration for which Lancer Catering enters into this agreement. Minimum guarantee includes food, hosted beverages and hosted bar items only unless otherwise specifically indicated, and is pre-tax and pre-surcharge. It shall be the Client's responsibility to notify Lancer Catering of the final number of attendees no later than 12 weekday business days prior to the date of your event. The Client's final guest count is considered a guarantee not subject to reductions. The Client's final billing will be based on this guarantee or the actual number of guests served, whichever is greater.

## Alcoholic Beverage Service

All alcoholic beverages must be provided and served by employees of Lancer Catering. The legal drinking age in the state of Washington is 21 for all alcoholic beverages. No alcoholic beverages are permitted to leave the facility. In accordance with the laws of our state, we reserve the right of our trained staff to assess the level of alcoholic consumption and act accordingly, even if this differs from the original contract. All host and cash bars must meet a minimum of \$350.00 per bar, per function or the client will be billed a \$150.00 bartender fee. Bar service must end one half hour prior to vacate time.

## Tax, Surcharge and Exemptions

All food, non-alcoholic beverages, liquor, beer, wine, subcontracted rentals and catering related services are subject to an appropriate sales tax. The Washington Department of Revenue requires Lancer Catering to request a "Certificate of Exemption" from the above named Client if they qualify for tax exemption. Documentation for tax exempt status must be returned with signed contract. If proof of exemption is not provided with your signed contract, Lancer Catering will charge applicable taxes.

All food, non-alcoholic beverages, liquor, beer, wine, services and subcontracted rentals or services are subject to a surcharge. The entire surcharge is the property of Lancer Catering. The surcharge is not the property of any one employee and will be dispersed at the discretion of Lancer Catering.

## Security

Woodland Park Zoo reserves the right to require security arrangements for any function or event. Applicable charges will be the responsibility of the Client.

## Smoking Policy

Smoking is prohibited on zoo grounds.

## Theft and Damages

Client agrees to be responsible for any damages or theft to the premises, its furniture, fixtures, equipment and table accessories by guest, invitees or employees of other agents utilized by the Client. Client shall indemnify and hold harmless Lancer Catering and its assigns, from and against any and all claims, suits, damages liabilities, judgments, actions including all attorneys' fees to defend such actions, for bodily injury, illness, and/or property damage arising from actions and /omission of or by Lancer Catering and its assigns, Client or its attendees, guests, agents, employees or invitees.

(Policies and Procedures continued on next page)

# Policies and Procedures

(continued)

## Decorations

Clients are responsible for the distribution, set-up and collection of all materials and decorations provided by the Client. All decorations need to be pre-approved by Woodland Park Zoo. Please note that sand, balloons, birdseed, glitter, rice and confetti may not be used. All candles must be enclosed. Open flames are not allowed. No tape, nails, pins, gums, or the like may be directly applied to or onto the inside or outside walls, ceilings, windows and door glass or frames and beams. All ceiling draping must be procured through Lancer Catering.

## Labor Charges

Client agrees to begin the function(s) promptly at the scheduled time and agrees to vacate at the hour indicated. This includes all vendors related to the event. Client further agrees to reimburse Lancer Catering for personnel costs and other expenses incurred as a result of Client's failure to comply. Due to public access and limited availability of our reception and events areas, a set-up fee will be charged for events at Woodland Park Zoo. Set-up fees include wait staff, culinary staff, basic linens, service ware and conversion labor.

## Vendors

Outside vendors are required to vacate the facility by 12:30 a.m. It is the Client's responsibility to communicate this information to all of their vendors. Client further agrees to reimburse Lancer Catering for personnel costs and other expenses incurred as a result of Client's failure to comply.

## Wedding Cakes

If the Client chooses not to have Lancer Catering provide the wedding cake and instead use an outside vendor, it must be obtained from a licensed and insured bakery, and the Client will be charged a \$2.00 per guest fee. Lancer Catering cannot be responsible for placement of flowers or decorations on wedding cakes.

## Advertising/Program Policy

Any printed materials or advertising referring to the use of Lancer Catering or Woodland Park Zoo with the respect to the event must receive prior written approval by Woodland Park Zoo and Lancer Catering. All entertainment and programs at Woodland Park Zoo facilities must receive approval by Woodland Park Zoo on or before the completion of the Banquet Event Order form.

## Banquet Event Order Form

All Clients are required to complete and approve a Banquet Event Order form detailing event logistics such as times for guest arrival, beverage and meal service, entertainment, outside vendors etc. This insures that all event details have been approved by the Client and Lancer Catering. The Banquet Event Order form must be completed fifteen (15) weekday business days prior to the function. Floor plans and logistics must be finalized at the time the Banquet Event Order form is completed.

## Storage and Approval of Materials

Client agrees that Lancer Catering will not accept and store shipments of any materials prior to the time said materials are required for the event. All shipments must receive prior delivery approval from Lancer Catering. All items and materials used in presentations or in decorating must receive prior approval from Lancer Catering and Woodland Park Zoo. All items with prior approval to be left on Woodland Park Zoo's premises must be removed immediately after the event. Lancer Catering and Woodland Park Zoo will assume no financial responsibility for any damages or theft of equipment, decorations or personal properties.

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