



ZOO
knoxville



EVENING
CATERING
MENU

GENERAL INFORMATION

OUR STORY

Zoo Knoxville and Lancer Hospitality are dedicated to curating an extraordinary experience for you and your guests. Our expert team will collaborate with you throughout the planning process, transforming your vision into reality while ensuring every detail is flawlessly executed. From captivating animal encounters to exquisite culinary offerings, we provide everything necessary to make your event truly exceptional.

MENU CHOICES

We understand the importance of a well-balanced diet and of maintaining food preferences, so we have identified items to make your selections easier. The legend below will help you select menu items based on dietary needs and personal preferences.

- | | |
|----------------|----------------|
| (VV) Vegan | (D) Dairy |
| (V) Vegetarian | (SF) Shellfish |
| (F) Fish | (E) Egg |
| (P) Peanuts | (SM) Sesame |
| (S) Soy | (T) Tree Nuts |
| (W) Wheat | |

Our kitchens are not allergen-free. We will make every effort to produce food that is free of allergens but cannot promise there will be no cross-contact due to our production facilities.

LOCAL SOURCING

Our menu has been designed to utilize as much local and regional product as possible. Our goal is to use locally grown food whenever practical. It also means that our first choice for meats, poultry and dairy products are natural and raised without added hormones or the use of antibiotics.

MENU PRICING

Prices may vary based on market fluctuations. Prices guaranteed 60 days from your event.

Children's Offerings: Ask us about our children's meals.

TAX & SURCHARGE

Local and state taxes

BOOKING AN EVENT

Our sales department will work with you to plan the details of your event, including guest arrival and event timeline, your menu and beverage service needs, and event layout.

All of these details will be put into your Event Order, which will need to be completed and approved (by you) three weeks prior to your event. Your final guest count is due two weeks prior to your event, though we can usually accommodate slight increases. This timeline is somewhat flexible, but is ideal to ensure that we are properly staffed and fully prepared for your event.

HORS D'OEUVRES

COLD HORS D'OEUVRES minimum of 2 dozen

Tomato Basil Bruschetta (V) Balsamic Glaze	\$50/doz.	Smoked Salmon Mousse (F)(W)(GF) Smoked Salmon, Herb Cheese, Roasted Red Pepper, Garlic Crostini	\$65/doz.
Five-Spice Chicken Wonton (W) Red Pepper, Cilantro, Honey	\$50/doz.	Ahi Tuna (F)(S) Wasabi-Soy Glaze, Pickled Ginger, Scallions	\$65/doz.
Caprese Skewer (V)(D) Grape Tomatoes, Mozzarella, Basil Pesto, Balsamic Glaze	\$50/doz.	Tropical Fruit Skewers (V)(GF)	\$50/doz.



HORS D'OEUVRES

WARM HORS D'OEUVRES minimum of 2 dozen

Chicken Tostada Bites (D) Chicken Tinga with Avocado Puree	\$50/doz.	Gaucho Steak Skewers Wild Mushrooms, Chimichurri	\$65/doz.
Beef Tostada Bites (D) Beef Barbacoa with Thyme Sour Cream	\$50/doz.	Mini Sliders (W) BBQ Pork or Sliced Beef & Cheddar	\$65/doz.
Mini Meatballs (W) choice of BBQ, Swedish, or Teriyaki Glazed	\$50/doz.	Handmade Potato Skins (D) Andouille Sausage, Cheddar, Sour Cream, Chives	\$65/doz.
Kung Pao Wonton Crisp (W)(S)(P) Chicken, Hoisin Glaze, Peanuts, Scallions	\$50/doz.	Crab Cake (S)(F) Cilantro Aioli, Microgreens	\$65/doz.
Spinach & Artichoke Dip (D) House Made Tortilla Chips	\$50/doz.	BBQ Pork Crostini (W) Roasted Corn Salsa	\$75/doz.
Artichoke Bruschetta (V)(W)	\$50/doz.	Shrimp Cocktail Display (S)(F) Large Shrimp, Lemon Wedges, Cocktail Sauce (4 Shrimp Per Person)	\$75/doz.
Stuffed Crimini Mushrooms (GF)(D) Herbed Cheese	\$65/doz.		
Vegetable Egg Rolls Sweet & Sour Dipping Sauce	\$40/doz.		



STATIONS

pricing per 25 guests; must be purchased with either: additional station, buffet, or passed hors d'oeuvres

Flatbread Pizza Station (D)(W) Choose Two: Bbq Chicken, Pepperoni, Margherita, Mushroom, Spinach	\$165	Chicken Wing Station (D)(W) Your Choice Of Sweet & Spicy Baked Or Fried Chicken Wings, With Ranch, Bleu Cheese, Bbq, And Buffalo Sauce; Served With Celery & Carrot Sticks	\$325
Cheese Station (D)(W) Cheddar, Swiss, Goat Cheese & Herbed Cheese Spread With Grapes, Berries, Honey, Crisps	\$175	Chicken Trio Bar (D)(W) Boneless Chicken Wings - Choice Of Three Sauces: Buffalo, Teriyaki, Bourbon Bbq, Honey Chipotle, Ranch, Blue Cheese	\$225
Charcuterie Station Salami With Artisanal Sausages & Cured Meats, Olives, Pickled Vegetables, Grainy Mustard, Fruit Jam, Crisps	\$300	Mexican Street Taco Station (D)(W) Three Tacos Per Person - 5" Tortilla Chipotle Lime Chicken With Avocado Puree, Cilantro Beef Barbacoa With Thyme Sour Cream, Serrano Pepper, Black Bean, Roasted Corn With Green Pipian Sauce	\$420
Crudite Station (D) Assorted Seasonal Vegetables With Ranch, Bleu Cheese Dressing & Classic Hummus	\$150	Add Chips & Salsa	\$70
Crostini Trio (D)(W) Red Pepper Hummus, Tomato Bruschetta, Sweet Pea Parmesan Pesto With Crisp Baguette Bruschetta	\$150	Add Mexican Street Corn	\$105
Dips & Chips Bar (D)(W) Warm Beer Cheese Dip, French Onion Dip, Sea Salt Pretzels, Kettle Chips	\$125	Carving Station (W) Two Rolls Per Person; 5 Oz Of Meat Per Person	
Mashed Potato Bar (D)(W) Toppings: Gravy, Smoked Bacon, Cheddar Cheese, Sour Cream, Chives, Sautéed Mushrooms	\$175	Roasted Turkey Breast, Soft Rolls, Cranberry Mayo	\$250
French Fry Bar (D) Toppings: Cheddar Sauce, Smoked Bacon, Chipotle Ranch Sauce, Ketchup, Sour Cream, Chives	\$175	Pork Loin, Soft Rolls, Grainy Honey Mustard	\$275
Mac & Cheese Supreme Bar (D)(W) Toppings: Smoked Bacon, Steamed Broccoli, Fried Onions, Shoestring Onions, Beef Chili, Chives, Herb Breadcrumbs	\$300	Smoked Brisket, Soft Rolls, Tangy Bbq	\$315
		Grilled Beef Tenderloin, Parker House Rolls, Creamy Horseradish	\$400
		Bbq Station (D)(W) Pulled Bbq Pork Or Chicken (Choose One), Mac & Cheese, Baked Beans, Buttered Texas Toast Quarters (6 Oz Meat Per Person)	\$325
		Slider Station (D)(W) Cheeseburger Slider, Bbq Pork Slider, Portobello Mushroom Slider With Kettle Chips (By The Dozen; Please Choose Qty Of Each Slider)	\$400

PLATED DINNERS

STANDARD PLATED

Bread & Butter Included

\$30/Person | 25 Guest Minimum

DINNER SALADS (CHOOSE ONE)

Garden (V)

Romaine Iceberg Mix, Cucumbers, Shredded Carrots, Grape Tomato; Guest Choice Of Balsamic Vinaigrette And Ranch Dressing

Caesar (D)(W)(V)

Romaine, Homestyle Croutons, Parmesan Cheese, Caesar Dressing

Berry Bliss (V)(D)

Baby Spinach, Frisee, Feta, Fresh Berries, Strawberry Vinaigrette

ENTREES (CHOOSE ONE)

BBQ Glazed Meatloaf (E)(W)(D)

Scallion Mashed Potatoes, Grilled Seasonal Vegetables

Southern Fried Chicken (W)(D)

Whipped Red Bliss Potatoes, Collard Greens With Bacon

Braised Pot Roast

Roasted Baby Carrots, Southern Style Green Beans

Herb Grilled Chicken (D)

Lemon Shallot Sauce

Eggplant Parmesan (W)(D)

Garlic Parmesan Orzo, Buttered Asparagus



Garden Salad



NY Strip Steak with Creamy Horseradish and Homemade Steak Sauce

PLATED DINNERS

SIGNATURE PLATED

Bread & Butter Included

\$42/Person | 25 Guest Minimum

DINNER SALADS (CHOOSE ONE)

Iceberg Wedge (W)(D)

Smoked Bacon, Grape Tomatoes, Croutons,
Ranch Dressing

Caesar (D)(W)(V)

Romaine, Homestyle Croutons, Parmesan Cheese,
Caesar Dressing

Berry Bliss (V)(D)

Baby Spinach, Frisee, Feta, Fresh Berries,
Strawberry Vinaigrette

Garden (V)

Romaine Iceberg Mix, Cucumbers, Shredded Carrots,
Grape Tomato; Guest Choice Of Balsamic Vinaigrette
And Ranch Dressing

ENTREES (CHOOSE ONE)

Herb Grilled Pork Tenderloin Medallion (D)

Roasted Garlic Mashed Potatoes,
Sautéed Spring Herb Zucchini

Parmesan Crusted Chicken (W)(D)

Roasted Garlic & Parmesan Orzo,
Fresh Sautéed Green Beans

Pan Seared Lemon Salmon (FT)(D)

Wild & White Rice Pilaf, Creamy Spinach, Wild Mushrooms

Creamy Shrimp Alfredo (D)(SF)(W)

Fettuccini Noodles, Roasted Baby Broccoli

Vegetable Cavatappi (V)(W)

Baby Spinach, Artichokes, Broccoli, Asparagus,
Tomatoes, Red Onion, Squash, Mushroom In Cream Sauce

Beef Tenderloin (D)

Upgrade +\$12/Person

Red Wine Demi, Garlic Whipped Potatoes, Crispy Brussel
Sprouts

Pan Seared Lemon Salmon



DINNER BUFFETS

CLASSIC BUFFET

\$27/person | 25 guest minimum

CLASSIC SALADS (CHOOSE ONE)

Caesar (D)(W)(V)

Romaine, Homestyle Croutons, Parmesan Cheese, Caesar Dressing

Garden (V)

Romaine Iceberg Mix, Cucumbers, Shredded Carrots, Grape Tomato; Guest Choice Of Balsamic Vinaigrette And Ranch Dressing

CLASSIC ENTREES (CHOOSE ONE)

ADD AN ENTREE

\$10/Person

Cheese Stuffed Shells (D)(W)

Bbq Glazed Meatloaf (E)(W)

Southern Fried Chicken (D)(W)

Braised Pot Roast

Bbq Grilled Chicken Breast

Herb Grilled Chicken
Lemon Shallot Sauce

SIGNATURE BUFFET

\$34/person | 25 guest minimum

SIGNATURE SALADS (CHOOSE ONE)

Iceberg Wedge (D)(W)

Smoked Bacon, Grape Tomatoes, Croutons, Ranch Dressing

Caesar (D)(W)(V)

Romaine, Homestyle Croutons, Parmesan Cheese, Caesar Dressing

Berry Bliss (V)(D)

Baby Spinach, Frisee, Feta, Fresh Berries, Strawberry Vinaigrette

Garden (V)

Romaine Iceberg Mix, Cucumbers, Shredded Carrots, Grape Tomato; Guest Choice Of Balsamic Vinaigrette And Ranch Dressing

SIGNATURE ENTREES (CHOOSE ONE)

ADD AN ENTREE

\$14/Person

Braised Brisket

Herb-Grilled Pork Tenderloin Medallions

Parmesan Crusted Chicken (D)(W)

Grilled Portobello Mushroom Tower (D)

Pan Seared Lemon Salmon (D)(F)

DINNER BUFFETS

ELITE BUFFET \$38/Person | 25 Guest/Minimum

Bread & Butter Included

ELITE SALADS (CHOOSE ONE)

Iceberg Wedge

Smoked Bacon, Grape Tomatoes, Croutons, Ranch Dressing

Caesar (D)(W)(V)

Romaine, Homestyle Croutons, Parmesan Cheese, Caesar Dressing

Berry Bliss (V)(D)

Baby Spinach, Frisee, Feta, Fresh Berries, Strawberry Vinaigrette

Garden (V)

Romaine Iceberg Mix, Cucumbers, Shredded Carrots, Grape Tomato; Guest Choice Of Balsamic Vinaigrette And Ranch Dressing

ELITE ENTREES (CHOOSE ONE)

ADD AN ENTREE

\$16/Person

Slow Roasted Ratatouille

Mequite Chicken Breast

Chicken Bruschetta

Roasted Pork Tenderloin

Bourbon Glazed Salmon (F)

Braised Beef Short Rib (D)

NY Strip

Carved With Creamy Horseradish & Homemade Steak Sauce

Herb Grilled Chicken with Lemon Shallot Sauce



SIDES For all Buffet Options | Choose 2

ADD ONE SIDE

\$5/person

Parmesan Garlic Orzo

Cremini Mushroom Risotto

Roasted Garlic Mashed Potatoes

Mashed Potatoes w/ Parmesan & Chives

Roasted Rosemary Red Potatoes

Long Grain & Wild Rice Pilaf

3 Cheese Mac & Cheese

Vegetarian Baked Beans

Seasonal Roasted Vegetables

Roasted Fresh Green Beans with Garlic Butter

Honey Glazed Baby Carrots

Buttered Sweet Corn

Roasted Root Vegetable Au Gratin

Add \$2/person

DESSERT

A LA CARTE

Purchase with Buffet or Plated Meal

Lemon Bar (D)(W) | \$7

Seasonal Fruit Crisp (D)(W) | \$7
Whipped Cream

Chocolate Chip Brownie (D)(W) | \$7
Chocolate Sauce & Whipped Topping

Chocolate Layer Cake (E)(D)(W) | \$7

Chocolate & Oreo Mousse Shooter (D) | \$7

New York Style Cheesecake (D)(W) | \$9
With Your Choice Of Chocolate, Strawberry Or Caramel

Flourless Chocolate Torte (D)(E) | \$11

Assorted Cookies (E)(D)(W) | \$16/Doz.



STATIONS Per 25 People

Sweet Pie Bar (D)(W) \$200

Choice Of Two: Apple Pie, Cherry Pie,
Peach Pie, Pecan Pie, Banana Cream Pie,
Key Lime Pie With Whipped Cream

Add Ice Cream For \$100

Dippin' Dots Bar (D)(W) \$225

Vanilla & Chocolate Dippin Dots,
Chocolate Sauce, Caramel Sauce,
Crushed Oreos, Maraschino Cherries,
Sprinkles, & Whipped Cream

Add Chocolate Chip Brownie Bites For \$75

Ny Style Cheesecake Bar (D)(W) \$210

Toppings: Chocolate Sauce, Caramel Sauce,
Chocolate Shavings, Raspberry Sauce,
Whipped Cream

BEVERAGE & BAR PACKAGES

NON-ALCOHOLIC BEVERAGES

Canned Pepsi Products	\$3/Each
Aquafina Bottled Water	\$5/Each
Lemonade	\$24/Gallon
Hot Chocolate With Marshmallows	\$28/Gallon
Warm Mulled Apple Cider	\$28/Gallon
Coffee Half & Half, Sugars, Decaf Upon Request	\$28/Gallon

ALCOHOLIC BEVERAGES

	CASH
Domestic Beer	\$7/Each
Premium Beer	\$8/Each
Truly Seltzers	\$8/Each
House Wine (Per Glass) Cabernet Sauvignon Pinot Noir Chardonnay White Zinfandel	\$7/Each
House Cocktail	\$9/Each
Premium Cocktail	\$10/Each

BEER, WINE & SODA PACKAGE

\$28/pp FOR 3 HOURS;
\$10/pp FOR EACH ADDITIONAL HOUR
Assorted Domestic & Premium Beer, Truly Seltzers,
Cabernet Sauvignon, Pinot Noir, Chardonnay, White
Zinfandel, Assorted Pepsi Brand Sodas, Juices & Water.

STANDARD BAR PACKAGE

\$32/pp FOR 3 HOURS;
\$12/pp FOR EACH ADDITIONAL HOUR
Assorted Domestic Beer, Truly Seltzer, Cabernet
Sauvignon, Pinot Noir, Chardonnay, White Zinfandel,
House Brand Spirits (Vodka, Gin, Tequila, Rum, Whiskey,
Bourbon), Cocktail Mixers, Fresh Garnishes, Assorted
Pepsi Brand Sodas, Juices & Water.

PREMIUM BAR PACKAGE

\$36/pp FOR 3 HOURS;
\$14/pp FOR EACH ADDITIONAL HOUR
Assorted Domestic Beer, Premium Beer, Truly Seltzer,
Cabernet Sauvignon, Pinot Noir, Chardonnay, White
Zinfandel, Premium Spirits (New Amsterdam Vodka,
Hendrick's Gin, Jose Cuervo Tequila, Captain Morgan
Rum, Crown Royal Whiskey, Bulleit Bourbon), Cocktail
Mixers, Fresh Garnishes, Assorted Pepsi Brand Sodas,
Juices, & Water.

SPECIALTY COCKTAILS UPON REQUEST INCLUDING CHAMPAGNE TOASTS.

Lancer Hospitality 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 great experience. All bars must meet \$350/per bar, per function minimum. Add an additional bar for \$150 per each additional bar. Drink tickets purchased prior to your event may be used to meet bar minimums. Last call is 30 minutes prior to guest departure.