EVENING



zoo knoxville

LANCER
hospitality group

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zooknoxville.org/visitor-info/private-parties

HORS D'OEUVRES

PACKAGES

Tier 1
$21 per person

choice of 3 hors d'oeuvres
1 hour of service
includes infused water station

Tier 2
$30per person

choice of 5 hors d'oeuvres
1 hour of service
includes infused water station

Tier 3
$42per person

choice of 5 hors d'oeuvres
2 hours of service
includes infused water station



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food and beverage prices are subject to applicable 9.25% sales tax and 20% service surcharge.

HORS D'OEUVRES

BBQ Pork Crostini
roasted corn salsa wheat

Handmade Potato Skins
andouille sausage, cheddar,
sour cream, chives milk

SlicedItalianBeef Sliders
sliced beef & cheddar milk wheat

Cheeseburger Sliders
cheddar milk wheat

MiniVegetableSpring Rolls
sweet & sour sauce

Caprese Skewers
grape tomatoes, mozzarella,
basil pesto, balsamic glaze vegetarian · milk

Beef Tostada Bites
beef barbacoa with thyme sour cream milk

Chicken Tostada Bites
chicken tinga with avocado purée milk

TomatoBasil Bruschetta
balsamic glaze vegetarian

Smoked Salmon Mousse
smoked salmon, herb cheese,
roasted red pepper, garlic crostini wheat, fish

ShrimpCocktailSkewers +$2pp
two shrimp skewers per person,
lemon wedge, cocktail sauce shellfish

GauchoSteakSkewers +$2pp
wild mushrooms, chimichurri

Spinach&Artichoke Dip +$2pp
garlic crostini milk

StuffedCrimini Mushrooms +$2pp
herbed cheese milk



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HORS D'OEUVRES BUFFET

PACKAGES

Tier 2

Tier 1

$25 per person

choice of 2 stations
1 hour of service
includes infused water station

$32per person

choice of 3 stations
1 hour of service
includes infused water station

Tier 3

$42per person

choice of 3 stations
2 hours of service
includes infused water station



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HORS D'OEUVRES BUFFET

Mashed Potato Station
poultry gravy, chopped crispy bacon, shredded cheddar jack, sour cream, scallions milk, wheat

Dips & Chips Station
warm ale cheese dip, homemade french onion dip, ranch dip, salted pretzel bites, house fried kettle chips milk, wheat

Hummus Trio Station
garlic crostini slices, roasted red pepper hummus, mediterranean hummus, pesto hummus milk, wheat

Crudité Station
assorted seasonal vegetables, ranch dip, bleu cheese dip, roasted red pepper hummus milk

Cheese Station
cheddar, herb chevre goat cheese, garlic herb boursin spread, smoked gouda, grapes, honey, assorted crackers milk, wheat

Build-Your-Own Taco Station
three tacos per person
chipotle lime chicken, beef barbacoa, 6" flour tortillas, cilantro lime crema, avocado spread, pico de gallo, shredded cheddar jack, sorfrito black beans, shredded lettuce
milk wheat

French Fry Bar
wedge cut seasoned french fries, warm cheddar sauce, crispy chopped bacon, chipotle ranch, ketchup, sour cream, scallions milk

Slider Station
two sliders per person
choice of: cheeseburgers, pulled bbq pork, or portobello mushroom sliders
served with: ranch kettle chips
milk wheat

Chicken Wing Station
choice of: sweet & spicy bakedor fried chicken wings with ranch,bbq, blue cheese, and buffalo sauce
served with: celery, carrot sticks
milk wheat

BBQ Station +$2pp
6oz meat per person
choice of: pulled bbq pork or chicken
served with: mac & cheese, cut buttered sweet corn, buttered texas toast wedges milk, wheat

Charcuterie Station +$3pp
genoa salami, cured local sausages, sopresatta, olives, cheddar, smoked gouda, pickled vegetables, brown mustard, fig jam, assorted crackers milk, wheat

Mac & Cheese Supreme Bar +$4pp
toppings: crispy chopped bacon, steamed broccoli, frizzled onions, beef & bean chili, scallion, crispy herb breadcrumbs milk wheat

Chicken Trio Bar +$6pp
boneless chicken wings
choice of three sauces: buffalo, bourbon bbq, teriyaki, honey chipotle, ranch, blue cheese
served with: celery, carrot sticks
milk wheat

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SEATED DINNER

PACKAGES

Family Style Dinner
$34 per person

minimum 12 guests
maximum 65 guests
includes bread & butter

Buffet Dinner
$30 per person

minimum 20 guests
includes bread & butter



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SEATED DINNER

Salads

Garden

mixed greens, cucumbers, shredded carrots, grape tomatoes, croutons vegetarian · wheat
guest choice of: bleu cheese dressing or honey dijon milk

Caesar

romaine, grape tomatoes, parmesan, croutons, caesar dressing milk, wheat, fish [anchovy]

StrawberryBliss +$2pp

micro greens, strawberry, cucumber, toasted almonds, feta, strawberry vinaigrette
vegetarian · milk tree nut

Classic Wedge +$2pp

iceberg lettuce, smoked bacon, grape tomatoes, bleu cheese crumbles, croutons milk, wheat
guest choice of: bleu cheese dressing or ranch milk



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SEATED DINNER

Entrées

select one
addan additional entrée for +$12 per person

BBQ Glazed Meatloaf
angus ground beef with fresh garlic, onions, peppers, and bbq sauce. roasted and finished with a light bbq & beef stock reduction

milk egg wheat

Braised Pot Roast
angus bottom round beef, pan seared and braised in a red wine and vegetable beef broth. garnished with carrots and potatoes

wheat

SouthernFriedChicken
classic fried chicken eights in our southern breading. 2 pieces per person

milk wheat

Herb Grilled Chicken
grilled lemon & herb marinated chicken breast finished with a white wine, lemon butter sauce

milk

ParmesanCrustedChicken
parmesan breaded chicken breast, fried and finished in the oven covered in melted mozzarella

milk egg wheat

Tuscany Style Chicken
grilled & roasted chicken with a sun dried tomato, garlic & spinach cream sauce

Bourbon BBQ Grilled Chicken
grilled bbq seasoned chicken breast served with a jim beam bourbon & maple bbq sauce

Creamy Cavatappi Primavera
sauteed zucchini, onions, peppers, sun dried tomatoes in a creamy tuscany alfredo

milk wheat

Eggplant Parmesan
fried fresh eggplant, with a classic sweet & rich marinara sauce

vegetarian milk egg wheat

Portabello Mushroom Towers +$2pp
roasted portabello caps, zucchini, roasted red peppers filled with fresh mozzarella and garnished with pesto and balsamic reduction

vegetarian · milk

Herb Grilled Pork TenderloinMedallion
spring herb marinated pork tenderloin, grilled and roasted, garnished with a light white wine butter reduction

milk

BBQ Pork Ribs
1/3 of a rack of lightly smoked pork ribs, covered in caramelized honey bourbon bbq sauce

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SEATED DINNER

Swai with Tuscan Sauce
baked swai with a sun dried tomato tuscan cream sauce with garlic, spinach and onion

milk fish

Bourbon Glazed Salmon
grilled atlantic salmon with a light citrus bourbon glaze

fish

Pan Seared Lemon Salmon
atlantic salmon, pan seared and finished with a lemon, white wine butter sauce

milk fish

CreamyShrimpAlfredo +$5pp
classic creamy garlic alfredo sauce with shrimp and fresh herbs. pairs well with garlic orzo

milk wheat shellfish

Braised Beef Short Ribs +$12pp
pan seared angus beef short ribs and braised in a rich and savory red wine demi-glace

Carved Beef Tenderloin +$12pp
garlic and herb rubbed angus beef tenderloin grilled and roasted to med-rare. served with a creamy horseradish sauce

milk



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SEATED DINNER

Sides

select two
addan additional side for +$4 per person

Parmesan Garlic Orzo
vegetarian milk wheat,

Cremini Mushroom Risotto
vegetarian • milk

Roasted Garlic Golden Mashed Potatoes
vegetarian • milk

Parmesan & Chive Mashed Potatoes
vegetarian • milk

Roasted Rosemary Red Potatoes
vegetarian

Long Grain Rice Pilaf
vegetarian • milk

Creamy 3 Cheese Mac & Cheese
vegetarian milk wheat,

Seasonal Roasted Vegetables
vegetarian

RoastedGreen Beans
garlic butter
vegetarian • milk

CaramelizedCarrots
herb honey butter
vegetarian • milk

Buttered Sweet Cut Corn
vegetarian • milk

Roasted Root Vegetable Au Gratin +$2pp
vegetarian • milk



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A LA CARTE DESSERT

Assorted Cookies **$16 doz**
vegetarian milk egg wheat ,

SeasonalFruit Crisp **$7pp**
whipped topping vegetarian · milk

ChocolateChipBrownie **$7pp**
chocolate sauce, whipped topping
vegetarian milk egg wheat ,

Lemon Bar **$7pp**
vegetarian · milkegg, wheat, soy

Chocolate Layer Cake **$7pp**
vegetarian milk egg wheat soy ,

NY StyleCheesecake **$9pp**
choice of: chocolate, strawberry or caramel
vegetarian milk egg wheat ,

Flourless Chocolate Torte **$11pp**
vegetarian · milk egg soy

Sweet Pie Bar **$8pp**
choice of two: apple pie, cherry pie, peach pie, pecan pie, banana cream pie, key lime pie with whipped cream
add ice cream +$100
vegetarian·milk, egg, wheat, soy

Dippin' Dots Bar **$10pp**
vanilla & chocolate dippin dots, chocolate sauce, caramel sauce, crushed cookies, maraschino cherries, sprinkles, whipped cream
add chocolate chip brownie bites +$75
vegetarian·milk, wheat

NY Style Cheesecake Bar **$10pp**
toppings: chocolate sauce, caramel sauce, chocolate shavings, raspberry sauce, whipped cream
vegetarian milk wheat



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BEVERAGES & BAR PACKAGES

Non-Alcoholic Beverages

Canned PepsiProducts $3 ea

Aquafina Bottled Water $5 ea

Starbucks Cold Brew Can $7 ea
vanilla sweet cream, chocolate cream milk

Starbucks Nitro Cold Brew Can milk $7 ea

Starbucks Double ShotCan $7 ea
white chocolate, caramel, vanilla, mocha milk

Lemonade $3 pp

Hot Cocoa $4 pp
marshamallows & whipped topping milk

Warm Mulled Apple Cider $4 pp

Coffee $3 pp
half & half, sweeteners
decaf upon request

Unsweetened or Sweet Iced Tea $3 pp

Alcoholic Beverages

Domestic Beer $7 ea

Premium Beer $8 ea

Truly Seltzers $8 ea

House Wine per glass $9 ea
cabernet sauvignon, chardonnay, pinot grigio

Mixed Cocktails $11 ea

Beer, Wine & Soda Package

$32 pp for 3hours
$10 pp for each additional hour

domestic & premium beers, truly seltzers, cabernet sauvignon, chardonnay, pino grigio, assorted pepsi brand sodas, juices, water

Standard Bar Package

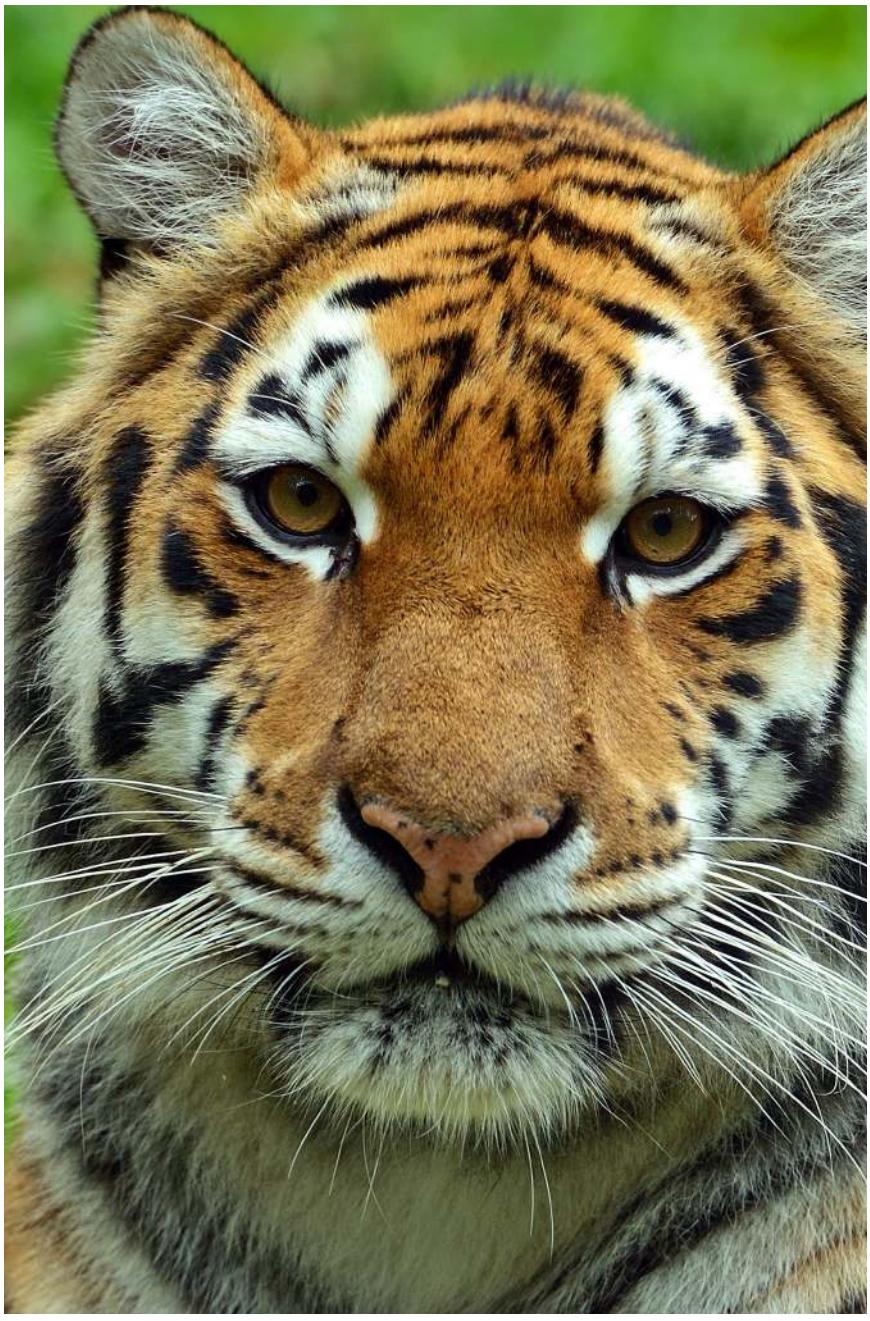
$35 pp for 3hours
$12 pp for each additional hour

domestic and premium beers, truly seltzers, cabernet sauvignon, chardonnay, pinot grigio, house brand spirits (vodka, gin, tequila, rum, whiskey, 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. 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. Food and beverage prices are subject to applicable sales tax and subject to change. Beer Sales Tax – 9.25%, Wine & Liquor Tax – 24.25%

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lancerhospitality.com