



MENU

Catering & Private Events



Levy

A warm Seattle

WELCOME

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

The menu features classic pairings and Seattle favorites along with some specialty items.

To follow are some general guidelines to get you started on our event planning process.



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!

SIGNATURE BREAKFAST EXPERIENCE

Breakfast is the most important meal of the day, and we take that very seriously. From our signature freshly baked cinnamon bun cloaked in subtly sweet cream cheese and a bounty of ripe, refreshing fruit to wholesome and hearty hot morning favorites, we will make sure you start your day off right.



SIGNATURE BREAKFAST EXPERIENCE

We wake up early to bake our signature cinnamon buns with warm salted caramel cream cheese and prepare fresh squeezed juice, farm stand seasonal fruits and a coffee selection that will get you up and running. It's our pleasure to share this with our family and friends

17.00 PER GUEST, SERVICE FOR 2 HOURS

Enhance your breakfast experience by adding an array of toasty breakfast sandwiches, premium pastries, and top notch savory and sweet sides.

BREAKFAST BREADS & PASTRIES

A selection of bakery fresh breakfast pastries and bagels, orchard jams, cream cheese, butter
12.00 PP

EGGS, YOGURTS, HOT CEREALS AND BREAKFAST MEATS

Warm Boiled Pasture Eggs
Scrambled Farm Eggs with Beecher's Cheddar and Scallions
Soyrizo and Eggs, Cotija Cheese, Cilantro, Tomatoes
Spinach and Ham Quiche, Beecher's Flagship
Banana Foster French Bread Casserole, Caramelized Bananas
Steel Cut Oats with Classic Toppings Kennebec
Potato Rosti
Greek Yogurt (Plain, Flavored, Low Fat) Carlton
Farms Thick Cut Bacon
Turkey Sausage Links

CHOOSE THREE 23.00 PP

EACH ADDITIONAL CHOICE 8.00 PP

BREAKFAST SANDWICHES

Breakfast Wraps, Scrambled Eggs, Soyrizo, Cotija Cheese, Potato, Salsa Roja, Tortilla

Sweet Heart Ham and Beecher's Flagship Cheese Croissant

Egg White Florentine, Spinach, Onions, Mushrooms, Parmesan Cheese, English Muffin

Bacon, Egg, Beecher's Flagship Cheese, Potatoes Burrito
12.00 EACH

BREAKFAST BUFFET

A selection of bakery fresh breakfast pastries and bagels, orchard jams, cream cheese, butter

Salmon Cream Cheese, Organic Cream Cheese, Dill, Cucumbers, Tomatoes, Onions, Capers

Scrambled Farm Eggs with Beecher's Flagship Cheese and Scallions

Smoked Bacon and Sausage

Farm Stand Sliced Fruits and Berries
24.00 PP

EXECUTIVE BREAKFAST

A selection of bakery fresh breakfast pastries and bagels, orchard jams, cream cheese, butter

Sweet Heart Ham, Salami, Prosciutto, Egg White Frittata, Kale, Sausage, Cheddar, Tomatoes

Scrambled Farm Eggs with Beecher's Cheddar and Scallions

Blue Bird Grains Farm Steel Cut Oats, Classic Toppings Bar

Individual Fruit Cups with Yuzu Syrup Greek Yogurt, Granola, Local Honey
Smoked Salmon, Dill Cream Cheese, Tomatoes, Cucumbers, Red Onions, Capers Farm Stand Sliced Fruits, Berries
26.00 PP

ALL DAY BREAKS

Fuel up with fresh fruit, satisfy your sweet tooth with delectable baked goods, or conquer your craving for something savory with warm artisanal Bavarian pretzels. Customize your snack break selections to suit any time of day.



ALL DAY BREAKS

Savory, sweet, and everything in between--craft the perfect snack break with a completely customized menu built around the array of items below.

ALL DAY BREAKS

Selection of Tasty Treats all Baked Expertly in House	45.00 per dozen
Chocolate Chips, Peanut Butter, Snickerdoodle, Oatmeal	44.00 per dozen
Raisin Triple Chocolate Brownies	56.00 per dozen
Energy Bars	42.00 per dozen
Granola Bars	23.00 per lbs
Assorted Nuts	8.00 per person
House Made Tortilla and Chips	

GARDEN FRESH CRUDITE

A selection of locally sourced vegetables served with yogurt buttermilk ranch, lemon hummus, basil pesto dip, grain crackers, breadsticks
11.00 PP

CREATE YOUR OWN ENERGY MIX- Choose four of your favorites!

Sultana Raisins	Roasted Peanuts
Banana Chips	Dried Cranberries
Pecans	Sunflower Seeds
Dried Blueberries	Coconut Flakes
Pumpkin Seeds	Kasha
16.00 PP	

TWISTED SALADS

Build your own salad and our action chef will toss it with your favorite house-made vinaigrette.
28.00 PP

GREENS – Choose Two

Field Greens
Bibb Lettuce
Romaine Lettuce
Iceberg
Baby Spinach

PROTEIN – Choose Two

Tandoori Grilled Chicken
Brown Sugar Brined Turkey
Cajun Rubbed Tofu
Bay Shrimp
Smoked Bacon
Ginger and Soy Grilled Flank Steak
Sweet Heart Ham

CHEESE - Choose Two

Beecher's Cheddar
Blue Cheese
Feta
Goat Cheese

TOPPINGS – Choose Six

Tri-Colored Carrots
Grape Tomatoes
Onions
Boiled Hen Egg
Candied Pecans
Persian Cucumbers
Red Onions
Garbanzo Peas
Toasted Hazelnuts
Garnet and Golden Beets
English Peas
White Mushrooms
Dried Cranberries

DRESSINGS - Choose Two

Lemon Herb Vinaigrette
Balsamic Vinaigrette
Vegan Caesar
Creamy Parmesan
Yogurt Ranch
Raspberry Vinaigrette

CHEF'S BEST BOX LUNCHES

These lunches, expertly crafted by our culinary team, are chef tested and guest approved. Our out-of-the-box take on lunch delivers luscious local flavors, high quality ingredients, and easily customized offerings that will please even the most particular palates.



CHEF'S BEST BOX LUNCHES

Hand crafted by our team of chefs, our boxed lunches are the perfect option for meetings on the go. We offer high quality local ingredients and customized menu choices.

Water or soft beverage included.

23.00 PP

GOURMET SANDWICHES

Choose One

- Free Range Chicken 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
Sour Cream And Onion

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



PLATED MEALS

Fresh, house-made, and packed with the best local flavors, our premier array of innovative entrees are sure to impress your guests. Let our chefs make your meal memorable with a menu showcasing the finest ingredients in delectable dishes.



PLATED MEALS

Our freshly prepared entrées are hand-crafted and served with signature rolls, garlic butter and chef's choice of seasonal vegetable. Round out your entrées option with gourmet salads and desserts.

Custom menus can be created by our chef if desired, please contact your catering manager.

SALADS- Choose One

Arugula, Fennel, Valencia Orange, Radish, Goat Cheese, Lemon Vinaigrette

Baby Lettuces, Persian Cucumbers, Tomatoes, Shallots, Carrots, Herb Vinaigrette

Little Gem Wedge, Blue Cheese, Almonds, Red Onions, Blue Cheese Dressing Herb

Tomato Salad, Picked Herbs, Tofu, Green Beans, Balsamic Dressing

Romaine, Shaved Parmesan Garlic Croutons, Vegan Lemon Caesar Dressing

Bibb, Frisee, Goat Cheese, Dried Cranberries, Candied Pecans, Maple Dressing

Caprese Salad, Vine Tomatoes, Mozzarella, Arugula, White Balsamic

DESSERTS- Choose One

Mini Berry Shortcakes, Vanilla Crème

Espresso Tiramisu, Berries

Chocolate Cake, Brittle, Whipped Cream

Lemon Olive Oil Cake, Fresh Berries, Mascarpone

Seasonal Fruit Cobbler, Brown Sugar and Granola Streusel, Maple Whipped Cream

ENTREES- Choose One Vegetarian / Vegan entrées included

Braised Short-Rib, Herb Polenta and Natural Cabernet Reduction
49.00 Per Guest

Free Range Chicken with Wild Mushroom and Boursin Sauce, Chive Mashed Potatoes
46.00 Per Guest

Parmesan-Crusted Chicken Breast with Zucchini Potato Cakes, Tomato Basil Chutney
44.00 Per Guest

Pan Seared Natural Chicken, Roasted Grape Salsa, Curried Lentils
43.00 Per Guest

Pan Seared NY Strip, Pomme Puree, Green Peppercorn Sauce
49.00 Per Guest

Moroccan Glazed Flank Steak, Grilled Vegetable Couscous, Spiced Honey Glaze
46.00 Per Guest

Free Range Pork Chop, Grilled, Smashed Brown Sugar Yams, Young Pole Beans
42.00 Per Guest

Ricotta Gnocchi, Wild Mushrooms, Asparagus, Sun-dried Tomato Basil Broth
39.00 Per Guest

Grilled Vegetable Farro Risotto, Kale, Pesto, Vegan Parmesan Cheese
39.00 Per Guest

Garlic Shrimp, Saffron Risotto, Fennel, Orange, Radish Relish
48.00 Per Guest

SMALL BITES & BREAKS



SMALL BITES & BREAKS

Our chef driven menu creations will allow you to create the perfect reception featuring an array of over-the-top hors d'oeuvres from classic to contemporary.

- Choose 4: 1 Hr 35.00 PP

Choose 4: 1.5 Hr 40.00 PP

Choose 4: 2 Hr 50.00 PP
- Choose 6: 1 Hr 45.00 PP

Choose 6: 1.5 Hr 50.00 PP

Choose 6: 2 Hr 60.00 PP

HOT SELECTIONS

- Vietnamese Summer Rolls with Sweet Chili Sauce

Pulled Chicken Quesadilla, Avocado Crema

Kabocha Squash and Kale Spanakopita, Mint Tzatziki

Wonton Cups with Thai Beef Salad and Green Papaya

Roast Beef with Asparagus Tips and Boursin Cheese
- Char Siu Pork Bao Buns, Pickled Vegetables, Spicy Hoisin

Shrimp Toast, Chinese Mustard Glaze

Fried Cauliflower Cups, Harissa Cream

Vegetable Samosa, Mint Sour Cream

Vietnamese Chicken Skewer, Sriracha, Scallions

Mini Beef Taquitos, Salsa Roja

Beef Tenderloin Skewer, Horseradish Crema

COLD SELECTIONS

- Cucumber Cups with Hummus and Kalamata Olives

Caprese Skewer, Basil Relish

Ranchero Fruit Skewer, Tajin

Goat Cheese Mousse and Medjool Date Skewers

Feta Watermelon Skewer, Mint and Cilantro

Pesto-Marinated Bocconcini and Cherry Tomato Skewers

Lemongrass Tofu, Rice Crackers, Nori Goat Cheese Truffles with Toasted Almonds and Dried Cherries
- Savory Salmon Gravlax and Cucumber Mint Crème Fraiche Tart

Ahi Poke Tartare on Miso Spoon with Sesame Crackers

Mini Lobster Roll, Micro Celery, Individual Vegetable Crudités with Pink Peppercorn Ranch

Blackened Ahi Tuna, Toasted Peanuts, Caramel Popcorn and Wasabi Aioli Spoons

Shrimp Cocktail Shooter, Horseradish Cocktail Sauce

ROSE GARDEN PACKAGE



ROSE GARDEN PACKAGE

Our chef-driven fare brings the heart of the kitchen into your reception in inviting snackable portions. Guests can mingle over miniature restaurant plates packed with an array of savory charcuterie, rich cheeses, and classic appetizers packed with big flavor.

20.00 per guest - Based on 1 hour of service

MEAT AND CHEESE BOARD

Local charcuterie and Seattle cheeses accompanied by orchard jams, flavored mustards, olives, cornichons, dried fruits and nuts, served with crackers and rustic breads

PASSING

Please select four (4) hors d'oeuvres from below

Grilled Vegetarian Quesadillas, Monterey Jack and Roasted Poblano Peppers, Avocado Crema

Caprese Skewer, Basil Relish

Ranchero Fruit Skewer, Tajin

Bruschetta with Vine Ripened Tomatoes, Basil with Garlic and Olive Oil

Kabocha Squash and Kale Spanakopita, Mint Tzatziki

Endive Spear, Blue Cheese, Spicy Pecans

Grilled Vegetable and Goat Cheese

Shrimp Toast, Chinese Mustard Glaze

Fried Cauliflower Cups, Harissa Cream Brie En Crouté, Bacon Jam

ALL DAY CHEF TABLES

Each station presented and built small-plate style.
One chef required per 100 persons with carving of 200.00 per chef



CRAB CAKES

Hand Formed Crab Cakes Served with Shaved Fennel Apple Slaw, Lemongrass Aioli
15.00 per guest

MINI LOBSTER TACO STATION

Sautéed Lobster with Garlic and Spices Served on House Made Corn Tortillas Served with Guacamole, Papaya Salsa, Pico de Gallo
18.00 per guest

BBQ PULLED PORK SLIDER STATION

Tender Slow-Cooked Pork Shoulder Smothered in Sweet and Spicy BBQ Sauce Served on Southern-Style Flaky Buttermilk Cheddar Cheese Biscuits
9.00 per guest

RUSTIC PASTA STATION

Crumbled Fennel Sausage Pappardelle, Rigatoni with Fresh Vegetables and Wild Mushrooms in a Pesto Broth
8.00 per guest

BÁNH MI SLIDER STATION

Braised Pasture Pork or Chicken Baguette Sandwiches with Pickled Vegetables, Carrot and Daikon Slaw, Cucumbers, Cilantro and Chili Mayonnaise
11.50 per guest

FRIED RICE STATION

Choice of Jasmine or Brown Rice
Choose Two:
Char Siu Pork
Vegetarian with Tofu Shrimp
Ginger and Soy Marinated Chicken
Served in “take out” boxes, Topped with Sesame and Scallions, Accompanied by Sriracha and Sambal
14.00 per guest

ARTISANAL CHARCUTERIE

Artisanal Selections of Local Cheeses, Local Honey Comb, Champagne Grapes, Dried Mission Figs and Apricots, Crostini, Flat Bread, Bread Sticks
17.00 per guest

LARGE FORMAT SERVICE

41.00 per guest

CHOOSE THREE EACH ADDITIONAL ENTREE 7.00 per guest

Braised Short-Rib, Roasted Red Bliss Potatoes with Natural Demi Glace

Chicken with Wild Mushroom and Boursin Sauce with Chive Mashed Potatoes

Parmesan-Crusted Chicken Breast with Smashed Fingerling Potatoes and Tomato Basil Chutney

Pan Seared Natural Chicken, Roasted Grape Salsa, Curried Lentils

Pan Seared NY Strip, Pomme Puree, Green Peppercorn Sauce

Moroccan Glazed Flank Steak, Grilled Vegetables, Spiced Honey Glaze

Carlton Farms Pork Chop, Grilled, Smashed Brown Sugar Yams, Young Pole Beans

Potato Gnocchi, Wild Mushrooms, Asparagus, Sundried Tomato Basil Broth

Grilled Vegetable Wild Rice with Kale Pesto, Vegan Parmesan Cheese

Garlic Shrimp, Saffron Risotto, Fennel, Orange, Radish Relish

SALADS - Choose One

Arugula, Fennel, Radish, Goat Cheese, Lemon Vinaigrette

Spring Mix Greens, Cucumbers, Tomatoes, Shallots, Carrots, Herb Vinaigrette

Herb Tomato Salad, Picked Herbs, Tofu, Green Beans, Balsamic Dressing

Romaine, Shaved Parmesan Garlic Croutons, Vegan Lemon Caesar Dressing

Bibb, Frisee, Goat Cheese, Dried Cranberries, Candied Pecans, Maple Dressing

DESSERTS- Choose One

Mixed Pastries

Espresso Tiramisu, Berries

Chocolate Cake, Whipped Cream

Assorted House Baked Cookies, Blondies, Brownies

Seasonal Fruit Cobbler, Brown Sugar and Granola Streusel, Maple Whipped Cream

* Please inquire about making any of these stations vegetarian with your catering consultant

ALL DAY CHEF TABLES

continued



STREET TACO STATION

Fresh Slow-Braised Pork Carnitas, New Mexico-Style Farm Fresh Beef Carne Asada, Achiotte-Brushed Chicken Thighs with Fresh Cilantro and Lime Juice Soft Corn Tortillas, Chopped Onions, Fresh Cilantro, Tomatillo Salsa, Charred Tomato Ranchero Salsa, Crumbled Cotija Cheese
18.00 per guest

HAND CARVERY

Service for 2 hours for a minimum of 25 guests. Chef attendant fee of 200.00 per carver

HOUSE MADE PORCETTA

Roasted Brussels Sprouts, Apple Compote
20.00 per guest

ROASTED TURKEY BREAST

Cranberry and Apricot Chutneys, Herb Aioli, Cornbread
16.00 per guest

GARLIC-ROASTED BEEF STRIP LOIN

Wild Mushroom Ragout, Cheesy Garlic Bread
21.00 per guest

FENNEL AND MUSTARD CRUSTED PORK LOIN

Apricot Chutney, Grainy Mustard Aioli
15.00 per guest

VIETNAMESE NOODLE SALAD STATION

Rice Noodle Salad with Cucumbers, Carrots, Cilantro, Mint, Shredded Romaine and Crushed Peanuts Topped with Caramelized Pork, Anise Chicken, Lemongrass Tofu
16.50 per guest

RAMEN SHOP ACTION STATION

Traditional Noodle Dish of Japan with Choice of Broth Served with Small Bowls with Pho Spoons, Forks and Chopsticks

Choose Two:

- Shio — Traditional Broth Made from Chicken Stock and Vegetables
- Shoyu — Traditional Chicken and Vegetable Stock with Dark Soy Sauce Added
- Miso — Chicken and Fish Stock with Miso Paste
- Vegetable — Light Stock Made from Carrots, Celery, Onions, Mushrooms and Leeks

Served with Char Siu Pork, Chicken, Pork Butt, Hard-Boiled Eggs, Scallions, Mini Bok Choy, Shredded Carrot, Firm Diced Tofu, Jalapeños, Straw Mushrooms, Bamboo Shoots, Chili Paste, Soy Sauce
14.00 per guest

** Please inquire about making any of these stations vegetarian with your catering consultant*

DESSERT ACTION STATIONS

Each station presented and built small-plate style.
One chef required per 100 persons with carving of 200.00 per chef



DESSERTS

Dazzle your guests with desserts served with flair that let them get in on the action. Choose from our crowd-pleasing options or customize your own distinct dessert experience.

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

BANANA FOSTER PANCAKES

Sautéed Bananas, Rum Sauce, Brown Sugar over Mini Sweet Buttermilk Pancakes, Ice Cream, Pecans
9.00 per guest

DESSERT CROUTONS

Hand Made “Tiramisu” with Whipped Chantilly Cream, Wild Berry Sauce, Sea Salt Caramel, Olive Oil Cake, Cocoa Nibs, Strawberries, Espresso Ice Cream
9.00 per guest

VEGAN CRISPS

Vegan Fruit Crisp Bowls Topped with Vegan Vanilla Ice Cream
Pineapple Mango, Apple and Pecan, Wild Berry and Rose
8.00 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

BAR SELECTIONS

Catch up with your guests over an expertly crafted cocktail mixed to perfection by our bar staff. In addition to premium liquor, amp up your bar package with wine and imported and domestic beers.



Wines

Premium

Chateau Ste. Michelle Grand Estates - Chardonnay,
Cabernet Sauvignon, Merlot, Pinot Gris
42.00 per

Deluxe

Chateau Ste. Michelle Indian Wells Chardonnay, Nine
Hat's Cabernet Sauvignon, L'Ecole Chenin Blanc,
Secret Squirrel Red Blend
61.00 per

Crus

J Bookwalter Cabernet Sauvignon
L'Ecole Merlot
Long Shadow Riesling
Sightglass Cellars Chardonnay
86.00 per

Corkage fee for wine and champagne not purchased
15.00 per 750ml

BAR SELECTIONS



BAR SELECTIONS

CONSUMPTION BAR

Budweiser, Bud Light, Miller Lite, Coors Light
5.50 per beer

Corona Extra, Fremont Universale Pale Ale,
Heineken, Silver City Tropic Haze IPA
6.50 per beer

Stella Artois, Fremont Seasonal, Reuben's
Hazealicious IPA, Bale Breaker Field 41 Pale
Ale 7.50 per beer

Premium Wine and Liquor
8.00 per drink

Deluxe Wine and Liquor
9.50 per drink

Pepsi Products
2.50 per drink

Green Sheep Water
5.00 per drink

BAR SELECTIONS

continued



BAR SELECTIONS

Select your preferred bar package based on our offerings below.
Beverages are billed on consumption unless otherwise noted

HOSTED BAR PACKAGES

Hosted Bar Packages – per person

Soda and Water - 6.00 per hour
Assorted Pepsi Products, Green Sheep Water, Tazo Tea

Soft Bar – 10.00 per hour
Bud Light, Coors Light, Chateau Ste. Michelle Grand Estates Chardonnay and Cabernet Sauvignon, Assorted Sodas and Water

Premium 11.00 per hour
Miller Lite, Corona Extra, Fremont Universale Pale Ale, Silver City Tropic Haze IPA, Chateau Ste. Michelle Grand Estates Chardonnay and Cabernet Sauvignon, Tito’s Vodka, Bacardi Superior Rum, Jose Cuervo Especial Tequila, Big Gin, Maker’s Mark Whiskey, Dewar’s 12 Scotch, Assorted Sodas and Water

Deluxe 13.00 per hour
Stella Artois, Fremont Seasonal, Reuben’s Hazealicious IPA, Bale Breaker Field 41 Pale Ale, Chateau Ste. Michelle Indian Wells Chardonnay, Nine Hat’s Cabernet Sauvignon, L’Ecole Chenin Blanc, Secret Squirrel Red Blend, Grey Goose Vodka, Bacardi 8 Rum, Patron Silver Tequila, Hendrick’s Gin, Westland Whiskey, The Glenlivet 12 Scotch, Assorted Sodas and Water

Bar package inclusive of bar fruit and mixers

All prices are subject to applicable sales tax and administrative fees

NON-ALCOHOLIC REFRESHMENTS

We offer a bevy of non-alcoholic beverages to quench thirsts with a culinary twist. Bright, refreshing fruit waters showcase unexpectedly delicious flavor combinations like strawberry basil and orange lavender.



NON-ALCOHOLIC REFRESHMENTS

Customize your event with the right beverage services based on your group from the options below.

Service for 2 hours.

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**

COLD BREWED ICED TEA BAR

Assorted Green and Herbal Teas Served with Fresh Cut Lemons and Simple Syrup **8.00 pp**

THE LEVY DIFFERENCE: THOUSAND DETAIL DINING

We believe that every occasion should be extraordinary. It’s all about the food, and the thousands of details that surround it. Your dedicated Catering Sales Manager will partner with you to shape an experience that stands out. Together, we look forward to delivering The Levy Difference.

Our Complimentary Amenities

Our menu pricing includes the following at no extra charge:

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 offers 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.