

ZooLights 2026 CATERING PACKAGES





12oz Souvenir Cup

2026 Design Coming Soon

Hot Chocolate Bar

Hot Chocolate

- Served in a 12oz reusable Zoolights souvenir cup

Hot Chocolate Bar Toppings

- Whipped cream
- Marshmallows
- Peppermint candy pieces
- Chocolate Shavings



Ask about adding liquor for a Naughty Hot Chocolate Bar!

Vegan Hot Chocolate Available On Request for an Additional Charge
Menu details and offerings are subject to change based on availability.
All Food and Beverage pricing is subject to a 22% Service Charge.



S'mores Station

Classic S'mores Station

- Chocolate bars
- Graham Crackers
- Marshmallows

Super S'mores Upgrades

- Reese's Peanut Butter cups
- Heath Bars
- Hershey's Cookies & Cream Bars
- Peppermint Patties

Station requires a \$50 Attendant fee.

HOLIDAY CHEF'S TABLE

Includes Salad, Two Entrees, Three Sides, One Dessert | Fresh Baked Bread and Butter | Iced Water Station

SALAD

- Mixed Green Garden Salad (AVG)(V)
 - Ruby Arcadian Greens, Cherry Tomatoes, Cucumbers, Carrots and Balsamic Vinaigrette

ENTREES (Select Two)

- Braised Beef Short Ribs (AVG)+2 per person
 - Red Wine Demi-Glaze and Fresh Herbs
- Pesto Cream Caprese Chicken Breast (AVG)
 - Basil, Roasted Tomatoes, and a Basil Pesto Cream Sauce
- Pacific N.W. Gremolata Crusted Salmon (AVG)
 - Salmon Filets with a Herbed Panko Crust and Lemon Caper Buerre Blanc
- Roasted Chickpea Ratatouille (AVG) (V)
 - Eggplant, Zucchini, Yellow Squash, Red Onion, Garbanzo Beans, Fresh Herbs, Plum Tomatoes served with Rice
 - Available as an add-on plated entree \$\$

SIDES (Select Three)

- Four Cheese Mac + Cheese (VEG)
- French Onion Whipped Potatoes (AVG)(VEG) *Carmalized onions*
- Rosemary Roasted Baby Potatoes (AVG)(V) *Rosemary*
- Cinnamon & Maple Roasted Squash (AVG) (V) *Crispy sage*
- Oven Roasted Brussel Sprouts (AVG)(V) **Pickled red onion and balsamic reduction*
- Vichy Carrots (AVG)(V) *Shallots and agave*
- Oven Roasted Broccoli (AVG)(V) *Garlic Aleppo pepper*

DESSERT (Select One)

- Assorted Cookies (VEG)
- Assorted Dessert Bars (VEG)
 - Vegan, Gluten-Free Chocolate Chunk Cookies available \$6 each
 - Upgraded desserts available on request



HORS D'OEUVRES

COLD HORS D'OEUVRES

Priced per dozen. A minimum of one dozen is required per selection.

- **Roast Beef & Horseradish Crostini**
 - Thin Sliced Herbed Roast Beef, Horseradish Cream Sauce, Toasted Crostini
- **Smoked Chicken & Apple Tart**
 - Mesquite Smoked Chicken Brest, Apple Puff Pastry Tart, Oregonzola Mousse, Cranberry Orange Relish
- **Cranberry Curry Chicken Phyllo Cup**
 - Curry Cranberry Chicken Salad, Tarragon, Buttery Phyllo Cups, Toasted Coconut
- **Boursin & Cucumber Cup (VEG)**
 - English Cucumber Cups, Whipped Garlic Boursin Cheese
- **Ruby Port Pears (VEG)**
 - Herbed Chevre, Ruby Poached Pears, Candied Pecan, Chives, Toasted Crostini

HOT HORS D'OEUVRES

Priced per dozen. A minimum of one dozen is required per selection.

- **Gambas Al Pili Pili Skewers (AVG)**
 - Smoked Paprika & Garlic Shrimp, Tarragon Vinaigrette, Parsley
- **Ginger & Hoisin Glazed Meatballs (AVG)**
 - Sweet & Spicy Hoisin Glazed Meatballs, Toasted Sesame Seeds, Scallion
- **Shredded Beef Empanada**
 - Flaky Pastry Dough, Cumin Braised Shredded Beef, Harissa Aioli, Cilantro
- **Prosciutto & Pesto Pinwheel**
 - Puff Pastry, Basil Pesto, Mozzarella, Parmesan, Prosciutto
- **Mushroom and Gouda Rice Fritters (VEG)**
 - Foraged Mushrooms, Wild Rice and Smoked Gouda
- **Spanakopita (VEG)**
 - Spinach and Feta Cheese Studded Phyllo Dough Triangles
- **Chicken Souvlaki Skewers**
 - Dill Marinated Chicken Skewers, Preserved Lemon, Red Onion, Kalamata Olives, Feta Cheese, Tomato
- **Zucchini & Roasted Corn Fritters (VEG)**
 - Shredded Zucchini, Roasted Sweet Corn, Tomato Jam, Cilantro

VEGAN HORS D'OEUVRES

- **Tomato Basil Bruschetta Crostini (V)**
 - Roma Tomato, Green Olives, Garlic, Basil, Balsamic Glaze, Toasted Crostini
- **Vegan Spring Rolls (V)**
 - Sweet Chili and Ponzu Dipping Sauces
- **Olive Tapenade Cucumber Cups (AVG) (V)**
 - English Cucumber, Kalamata Olives, Capers, Roasted Tomato, Fresh Herbs

AVG=Made Avoiding Gluten V=Vegan VEG=Vegetarian
Menu details and offerings are subject to change based on availability.
All Food and Beverage pricing is subject to 22% Service Charge.





RECEPTION DISPLAYS & CARVING STATIONS

RECEPTION DISPLAYS

Displays serve approximately 50 guests

- **Roasted Vegetable Board (AVG) (V) - (Serves 50)**
 - Mushrooms, Asparagus, Red Peppers, Zucchini, Carrots, Eggplant, Yellow Squash, Sun Dried Tomato Hummus, Pita Bred Triangles, Extra Virgin Olive Oil, Aged Balsamic Vinegar
- **Charcuterie Board - (Serves 50)**
 - Sliced Meats & Cheeses: Prosciutto, Capicola, Peppered Sausage, Soppressata, Mozzarella, Provolone, Sweet Cherry Peppers, Marinated Olives & Artichokes, Pepperoncini, Grilled Focaccia, Breadsticks
- **Pretzel Bite Display - (Serves 50)**
 - Smoked Knockwurst, Beer Cheese Fondue, Assorted Mustards
- **Domestic & Northwest Cheese Board (VEG) - (Serves 50)**
 - Hazelnuts, Dried Fruit, Grapes, Artisan Cheese, Crackers, Sliced Baguette
- **Seasonal Fruit Display (AVG) (V) - (Serves 50)**
 - Cantaloupe, Honeydew, Watermelon, Pineapple, Kiwi, Blueberries, Raspberries, Strawberries
- **Dips & Crudites (AVG) (V) - (Serves 50)**
 - Hummus, Mixed Artisan Olives, Assorted Vegetables, Buttermilk Ranch Dressing



CARVING STATIONS

Stations require a chef attendant; a 200 charge per attendant

- **Apple Cider Brined Turkey Breast - Serves 25 (AVG)**
 - Pan Gravy, Grain Mustard, Cranberry Citrus Relish
- **Dijon Crusted Roasted Pork Loin - Serves 15 (AVG)**
 - Apple Brandy Jus
- **Roasted Prime Rib - Serves 25 (AVG)**
 - Thyme Au Jus, Horseradish Cream





BAR MENU

Alcohol Offerings

Spirits

House Wine

Premium Wine

Hard Seltzer

Local Craft Beer

Domestic Beer

Local Craft Cider

Add a Shot to Hot Cocoa

Non-Alcoholic Offerings

Assorted Pepsi Products

Still or Sparkling Water

Lemonade

Strawberry Lemonade

Hot Apple Cider

Portland Roasting Coffee

Regular or Decaf

Smith Teas

Hot Tea

Bartender Fee

250.00 per bartender

Up to four hours of service. One bar per 100 guests.

As Portland and Oregon feature some of the countries top craft distillers, craft breweries and wineries, we have chosen to feature those items on your bar. Per Oregon Liquor Control Commission (OLCC) regulations, alcohol must be served by Oregon Zoo Catering bartenders and five (5) substantial food items must be available at all times during alcohol service.

All bars are subject to a 250.00 bartender fee with a four (4) hour minimum, each additional hour is 50.00.

**We look forward to
celebrating with you soon!**



Oregon Zoo
Private Events