

HORS D'OEUVRES



Small yet exquisite bites, Hors D'oeuvres can be butler passed, displayed or can be combined with choices from our Stations menu. All Hors D'oeuvre items include compostable tableware. In order to satisfy the appetite of your guests, we recommend the following:

Pre-dinner drink reception: Three Hors D'oeuvre selections per person

Stand-alone cocktail party: Three Hors D'oeuvre selections and three Stations per person (separate menu)



TIER 1 ~ \$2.95 per hors d'oeuvre selection

BRUSCHETTA

Roasted heirloom tomato bruschetta and whipped goat cheese on a crostini

FRIED GREEN TOMATOES

Fried green tomatoes with pimento cheese

MUSHROOMS

Boursin cheese stuffed mushrooms with herb panko

MEATBALLS

Savory meatballs in a chipotle BBQ sauce

SATAY

Marinated chicken skewer with a Thai peanut sauce

POT STICKERS

Fried pork pot stickers with a sweet chili dipping sauce

COWBOY CAVIAR

Black eyed pea salad served on tortilla strips

PROSCIUTTO MELON SKEWER

Skewered prosciutto ham and fresh melon with a port wine reduction

TIER 2 ~ \$3.95 per hors d'oeuvre selection

SAIGON STEAK ROLLS

Julienne Asian vegetables wrapped in thin sliced beef sirloin with sweet chili dipping sauce

SPRING ROLL

Chicken and vegetable spring roll with a chipotle aioli

RAVIOLI

Fried cheese ravioli with marinara sauce

RISOTTO

Parmesan risotto fritter with a pesto dipping sauce

SLIDER

Grilled pork tenderloin with sun-dried tomato aioli on a brioche bun

TENDERS

Beer battered chicken tenders with chipotle ranch

FISH TACOS

Tri color tortilla crusted tilapia with shaved cabbage and avocado crema

MAC N' CHEESE

Macaroni and cheese with garlic herb breadcrumbs

TIER 3 ~ \$5.95 per hors d'oeuvre selection

Butler Passed Only

CRAB CAKE

Maryland style crab cake with a caper mustard sauce

CHICKEN & WAFFLE

Southern fried chicken paired with a fluffy waffle and spiced maple glaze

SCALLOPS

Pan seared scallops wrapped in Applewood smoked bacon

BEEF WELLINGTON

Beef filet with mushroom duxelle in a puff pastry served with Dijon horseradish sauce

 Vegetarian  Vegan  Gluten Free

Due to the nature of our industry, prices are subject to change.
Prices exclude a 22% service charge and a 10% sales tax.

RIVERBANKS
ZOO & GARDEN
— Events and Hospitality —