

RIVERBANKS
ZOO & GARDEN
columbia  south carolina

EVENING
MENU

APPETIZER RECEPTION

TRAY PASSED SERVICE FOR UP TO (1) HOUR | STATIONED SERVICE FOR UP TO (2) HOURS

Requires Passer Fee of \$75 Required per Passer

Includes Eco-Friendly Compostable Tableware

Food Quantities Must Match Guest Guarantee

In Order to Satisfy the Appetite of your Guests, we Recommend the following:

- Pre-Dinner Drink Reception: (3) Appetizer Selections

- Stand-Alone Cocktail Party: (3) Appetizer Selections & (3) Stations (Page 9)

Requires Minimum Order of (25) Guests

VEGETARIAN

CHARRED TOMATO BRUSCHETTA

Balsamic Glaze | Crostini
\$3 passed | \$6 stationed

FALAFEL BITE

Tzatziki | Mango Chutney
\$3 passed | \$6 stationed

GRILLED CHEESE BITE

Tomato-Basil Bisque
\$4 passed | \$8 stationed

PIEROGI

Potato & Cheese | Sautéed Onions
\$4 passed | \$8 stationed

FRIED GREEN TOMATO

Pimento Cheese
\$3 passed | \$6 stationed

SPANAKOPITA

Tzatziki Sauce
\$4 passed | \$8 stationed

TORTELLINI CAPRESE SKEWER

Basil Pesto | Balsamic Glaze
\$3 passed | \$6 stationed

VEGETABLE SPRING ROLL

Herbs | Sweet Chili Sauce
\$4 passed | \$8 stationed

WHIPPED GOAT CHEESE PHYLLO CUP

Blackberry Jam | Candied Onion
\$3 passed | \$6 stationed

MEAT

BEEF EMPANADA

Chimichurri
\$5 passed | \$10 stationed

BRATWURST CROSTINI

Pickled Mustard Seeds
Caramelized Onion Aioli
\$5 passed | \$10 stationed

CHICKEN SATAY

Thai Peanut Sauce
\$4 passed | \$8 stationed

MAC N' CHEESE FRITTER

Chive | Bacon Jam
\$3 passed | \$6 stationed

NASHVILLE HOT CHICKEN N' WAFFLE

Brown Sugar Mayo
Dill Pickle Relish
\$3 passed | \$6 stationed

SEAFOOD

ALBACORE TUNA TARTARE*

Pickled Ginger | Scallions
\$4 passed | \$8 stationed

BACON WRAPPED SHRIMP

Honey-Sriracha Marmalade
\$4 passed | \$8 stationed

SEARED SCALLOP*

Chorizo | Cilantro Gremolata
\$5 passed | \$10 stationed

PORK BELLY DEVILED EGG

Pickled Mustard Seeds
\$3 passed | \$6 stationed

PULLED PORK TOSTADA

Sweet Potato Purée | Cotija Cheese
Pickled Jalapeños
\$5 passed | \$10 stationed

SWEET & SOUR MEATBALL

Fig & Balsamic Glaze
\$3 passed | \$6 stationed

TENDERLOIN SLIDER*

Bacon Onion Jam | Bleu Cheese
\$5 passed | \$10 stationed

SHRIMP CEVICHE SHOOTER*

Mango Salsa | Lime | Cilantro
\$5 passed | \$10 stationed

SALMON SATAY

Sweet Chili Hoisin | Toasted Sesame
\$4 passed | \$8 stationed

SMOKED SALMON CANAPÉ*

Herbed Goat Cheese | Chive
Fried Capers
\$4 passed | \$8 stationed

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

Vegetarian options are available as protein substitutes upon request.
Due to the seasonal nature of our sustainable practices, prices are subject to change.
Prices are subject to a 22% service charge and sales tax.

STROLLING RECEPTION

SERVICE FOR UP TO (2) HOURS

Minimum of (3) Selections Required | Requires a Minimum Order of 25 Guests

Eco-Friendly Compostable Tableware | Upgrade to China - Please Inquire

CHIPS & DIP | \$13 PER PERSON

SELECT (2) CHIPS:

Assorted Crackers | Toasted Crostini | Tortilla Chips

VEGETABLE CRUDITÉ | ADDITIONAL \$3 PER PERSON

SELECT (2) DIPS:

Baba Ghanoush | Guacamole | Pimento Cheese
Roasted Red Pepper Hummus | Salsa Fresca | Spinach & Artichoke

MARKET VEGETABLE DISPLAY | \$14 PER PERSON

Seasonal Grilled, Pickled & Fresh Vegetables

- Served With -

BUTTERMILK HERB DIP | FRESH HUMMUS

CHARCUTERIE DISPLAY | \$18 PER PERSON

Assorted Cured Meats & Cheeses | Marinated Vegetables
Mixed Olives | Seasonal Jam | Crackers

MAC N' CHEESE BAR | \$20 PER PERSON

Caramelized Onion | Crispy Bacon | Grilled Chicken
Green Onion | Roasted Broccoli | Shredded Cheese
Toasted Breadcrumbs

GLUTEN FREE MAC N' CHEESE | ADDITIONAL \$4 PER PERSON

MASHED POTATO BAR | \$17 PER PERSON

Mashed Yukon Gold Potatoes
Butter | Cheddar Cheese | Crispy Bacon
Crispy Onions | Green Onion | Roasted Mushrooms | Sour Cream

SHRIMP AND GRITS | \$19 PER PERSON

Creamy Slow Cooked Grits
Sautéed Shrimp | Fried Leeks | Tasso Ham Gravy

SLIDER BAR | \$18 PER PERSON

SELECT (2):

BBQ PULLED PORK

Chipotle BBQ Sauce
Crispy Onions | Vinegar Slaw

CRISPY FALAFEL

Arugula
Curried Carrot-Cucumber Slaw
Roasted Garlic Mayo

HONEY CHIPOTLE GRILLED CHICKEN

Cotija Spread | Pickled Carrots
Poblano Aioli

WAGYU BEEF

Caramelized Onions | Dill Pickle
Roasted Garlic Aioli
Smoked Cheddar | Brioche Bun

CARVING STATIONS

Chef Attended | Includes House Rolls & Butter

REQUIRES CHEF FEE OF \$150 PER (1) CHEF | (1) CHEF PER 75 GUESTS

HERB ROASTED TURKEY BREAST

\$12 per person
Cranberry Chutney | Pan Sauce

COFFEE-RUBBED PORK LOIN

\$15 per person
Apricot Mostarda

BBQ BRISKET

\$18 per person
Tangy Gold BBQ Sauce
Caramelized Onions

WHOLE ROASTED SALMON FILLET*

\$21 per person
Crispy Capers | Preserved Lemon
Champagne Beurre Blanc

CARVING STATION ADD-ONS

ROASTED FINGERLING POTATOES | \$5 per person
ROASTED GARLIC WHIPPED POTATOES | \$5 per person
ROASTED SEASONAL VEGETABLES | \$5 per person

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STROLLING DINNER BUFFET

SERVICE FOR UP TO (1.5) HOURS

Requires a Minimum of Order of 25 Guests

INCLUDES:

Iced Water | Sweet Tea

Eco-Friendly Compostable Tableware

Upgrade to China - Please Inquire

(1) Salad | (2) Accompaniments | (2) Entrées | (1) Mini Dessert

\$55 PER ADULT | \$25 PER CHILD

(2) Salads | (2) Accompaniments | (3) Entrées | (2) Mini Desserts

\$70 PER ADULT | \$35 PER CHILD

SALADS

BABY SPINACH SALAD

Crumbled Bacon | Hard Boiled Egg
Pickled Red Onion | Blue Cheese Dressing

CHOPPED SALAD

Charred Pepper | Cucumbers | Pickled Onion
Tomato | Buttermilk Herb Dressing

CLASSIC CAESAR SALAD

Romaine Lettuce | Garlic Croutons
Shaved Parmesan | Caesar Dressing

GRAINS & GREENS

Arugula | Crumbled Chèvre | Dried Cherries
Toasted Almonds | Toasted Quinoa
Local Honey Vinaigrette

MIXED GREEN SALAD

Spring Mix | Carrot | Cucumber | Grape Tomato
White Balsamic Vinaigrette

ENTRÉES

BACON-WRAPPED BEEF MEATLOAF

Wagyu Beef | Molasses BBQ Glaze

BRAISED BEEF SHORT RIBS

Red Wine Demi Glace

BLACKENED CATFISH

Preserved Lemon Tartar Sauce
Roasted Onion-Caper Relish

HERB ROASTED PORK LOIN

Apple-Lingonberry Chutney | Charred Pearl Onions

POTATO GNOCCHI

Baby Kale | Blistered Tomatoes | Ragout
Truffled Mushroom

CHIPOTLE QUINOA STUFFED SWEET POTATO

Corn & Black Bean Salsa

ROASTED CHICKEN BREAST

Herbed White Wine Jus

SEARED SALMON*

Red Pepper Romesco | Toasted Pistachio

MINI DESSERTS

BROWN SUGAR DONUTS

Raspberry Jam

FLOURLESS CHOCOLATE CAKE

Raspberry Sauce | Whipped Cream

KEY LIME PIE MOUSSE

Graham Cracker Crisp Topping

STRAWBERRY SHORTCAKE

Buttermilk Biscuit | Chantilly Cream

VANILLA CHEESECAKE

Caramel Sauce | Pecan Crumble

ACCOMPANIMENTS

BROWN BUTTER GREEN BEANS

BUTTERED CORN

HONEY GLAZED BABY CARROTS

SEASONAL ROASTED VEGETABLES

HERB ROASTED POTATOES

HERBED FARRO RISOTTO

MAC N' CHEESE

ROASTED GARLIC MASHED POTATOES

ADD-ONS

BREAD & BUTTER

\$2 per person

FRESH BREWED COFFEE & HOT TEA STATION

\$3 per person

Decaf coffee available upon request

ADDITIONAL SALAD

\$4 per person

ADDITIONAL ACCOMPANIMENT

\$4 per person

ADDITIONAL ENTRÉE

Please Inquire for Pricing

ADDITIONAL MINI DESSERT

\$5 per person

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PLATED DINNER

Requires a Minimum Order of 25 Guests

INCLUDES:

Iced Water | Sweet Tea

Bread & Butter | House China

3-COURSE DINNER | \$65 PER PERSON

TABLE SIDE WINE SERVICE | \$75 PER SERVER, PER HOUR

UPGRADE ENTRÉE SELECTION TO DUO | *Please Inquire for Menu & Pricing*

SALADS

SELECT (1):

CLASSIC CAESAR SALAD

Romaine | Croutons | Lemon
Shaved Parmesan | Caesar Dressing

FARMER'S MARKET

Arcadian Mix Lettuce | Shaved Seasonal Vegetables
Charred Lemon-Poppy Vinaigrette

GRAINS & GREENS SALAD

Shredded Kale | Seasonal Grains | Pickled Onion | Roasted Tomato
Toasted Almonds | Citrus-Herb Vinaigrette

WEDGE SALAD

Iceberg | Applewood Bacon
Chopped Egg | Tomato Confit | Creamy Bleu Cheese Vinaigrette

ENTRÉES

SELECT (2):

BRAISED BEEF SHORT RIBS

Buttermilk Mashed Potatoes | Roasted Root Vegetables
Black Cherry Demi

GRILLED FLAT IRON STEAK

Herb Roasted Potatoes | Grilled Broccolini
Roasted Tomato Chimichurri

HARD CIDER BRINED PORK CHOP

Apple Butter | Sweet Corn & Lima Bean Succotash
Roasted Cauliflower Purée

LAMB SHANK

Creamy Goat Cheese Polenta | Roasted Carrots
Red Wine-Herb Jus | Citrus Pine Nut Gremolata

PAN ROASTED SALMON*

Lemon Roasted Asparagus | Saffron Faro Risotto
Preserved Lemon-Caper Sauce

ROASTED CHICKEN BREAST

Charred Broccolini | Sweet Potato Hash
Bourbon Maple Glaze

ROASTED CAULIFLOWER WELLINGTON

Wild Mushroom Duxelle | Roasted Parsnip
Gruyère Cheese | Puff Pastry

STUFFED SWEET POTATO

Quinoa | Mixed Vegetables | Corn & Black Bean Salsa

DESSERT

SELECT (1):

CRÈME BRÛLÉE

Seasonal Berries

BLUEBERRY CRISP

Granola Crumble
Lemon Whipped Cream

FLOURLESS CHOCOLATE TORTE

Raspberry Sauce | Whipped Cream

**SALTED CARAMEL
BREAD PUDDING**

Espresso Crème Anglaise
Toasted Almond

STRAWBERRY SHORTCAKE

Buttermilk Biscuit
Vanilla Whipped Cream

VANILLA CHEESECAKE

Seasonal Berries

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BAR SERVICES

All Bar Services Include Eco-Friendly Compostable Drinkware
Upgrade to China - Please Inquire for Pricing

CONSUMPTION BAR

Consumption Bar is Settled Post Event by the Host
Requires a Minimum Spend of \$500 per Bar
\$150 per Bartender up to (2) Hours of Service

CASH BAR

Guests Purchase Their Own Beverages
*Requires Bar Set-Up Fee of \$200 per Bar**
\$150 per Bartender up to (2) Hours of Service

STANDARD & PREMIUM SPIRITS

Includes the Following:

Bourbon | Gin | Rum | Scotch | Tequila | Vodka | Whiskey

STANDARD

DOMESTIC BEER | \$6

WINE | \$7

LIQUOR | \$9

COCA-COLA PRODUCTS | \$4

PREMIUM

DOMESTIC BEER | \$6

CRAFT BEER | \$8

WINE | \$9

LIQUOR | \$11

COCA-COLA PRODUCTS | \$4

HOSTED BAR

Cost for Bar Services and Drinks are Paid in Advance by the Host
All Packages are Based on (2) Hours of Service
\$6 Per Guest for Each Additional Hour of Service
All Bartender Fees are Included

BEER & WINE BAR | \$18 PER PERSON

Assorted Domestic & Craft Beers | Standard Red & White Wines

STANDARD BAR | \$24 PER PERSON

Assorted Domestic Beers | Standard Red & White Wines
Standard Spirits | Basic Mixers & Assorted Canned Sodas

PREMIUM BAR | \$30 PER PERSON

Assorted Domestic & Craft Beers | Premium Red & White Wines
Premium Spirits | Basic Mixers & Assorted Canned Sodas

- WELCOME DRINK -

Champagne -OR- Signature Cocktails
Available when Pre-Arranged for an Additional Charge
Please Inquire for Additional Information

- BAR FEES -

CONSUMPTION BAR

(1) Bartender per 100 Guests

Requires a Bartender Fee of \$150 per Bartender up to (2) Hours of Service
& Includes Bar Set-Up

Pricing Excludes Service Charge & Sales Tax

CASH BAR

(1) Bartender per 100 Guests

Requires a Bartender fee of \$150 per Bartender up to (2) Hours of Service
& Requires a Bar Set-Up Fee of \$200, per Bar*

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