



## **Private Party Proposal**

### **Zoo Picnic Pavilion**

**Covered outdoor space surrounded by stately oak trees connected to the main field of the Audubon Zoo. Includes food and beverage tables with linens, existing outdoor furniture for seating up to 200 guests, staff to man the entrance from the picnic pavilion to Zoo, and compostable service-ware.**

**Audubon Zoo Lights will be spread across the zoo grounds featuring twinkling lights and merry performances transforming the zoo into a glowing wonderland. Entertainment includes nightly book readings, assorted musical acts, holiday photo opportunities, ornament making and much more.**

### **Facility Rental Fee**

**Zoo Lights runs from 5:30 PM to 9:30 PM**

#### **Monday – Thursday Evenings**

**\$800, up to 4 Hours**

**Plus \$10 per person for Zoo Lights admission**

#### **Friday – Sunday Evenings:**

**4 Hour Event - \$1,400**

**3 Hour Event - \$1,200**

**2 Hour Event - \$1,000**

**Plus \$10 per person for Zoo Lights admission**

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**See below for a la carte and menu package options**

## **\* A la Carte Menu \***

Food and Beverage Minimum for the a la Carte Menu:  
Monday – Thursday: \$3,000, before tax and service charge  
Friday – Sunday, \$5,000, before tax and service charge

### **Reception Platters**

#### **Gourmet International and Domestic Cheeses**

A Variety of Wheels and Wedges of Cheeses, Which *May* Include: Wisconsin Cheddar, Monterey Jack, Brie, Smoked Gouda, Port Salut, Chevre, Havarti and Swiss Served with Assorted Crackers  
\$150.00/ Platter of 50 Portions

#### **Fresh Seasonal Fruits**

Sliced and Whole Seasonal Fruits, Which *May* Include: Strawberries, Grapes, Honeydew, Cantaloupe, Pineapple, Kiwi, Orange, and Mango  
Bittersweet Chocolate Dip  
\$150.00/ Platter of 50 Portions

#### **Fresh Vegetable Crudités**

Crisp Vegetables, Which *May* Include: Red and Green Bell Peppers, Cucumbers, Mushrooms, Cherry Tomatoes, Snow Peas, Carrots, Celery, Broccoli, Baby Corn, Pickled Okra, and Spiced Green Beans  
Accompanied with an Herb Dip  
\$150.00/ Platter of 50 Portions

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### **Pates, Terrines, Molds, and Dips**

Accompanied by a Variety of Toast Points and Assorted Crackers

#### **Savory Cheesecakes**

One Whole Cheesecake Serves 40

#### **Crawfish Cheesecake**

\$85.00 per Whole Cheesecake

#### **Wild Mushroom Cheesecake**

\$85.00 per Whole Cheesecake

#### **Spinach and Artichoke Cheesecake**

\$75.00 per Whole Cheesecake

#### **Crabmeat Cheesecake**

\$125.00 per Whole Cheesecake

#### **Artichoke and Spinach Dip**

\$197.50/50 Portions

#### **Lump Crabmeat Mornay Dip**

\$347.50/50 Portions

#### **Praline Baked Brie en Croute**

One Whole 2lb. Brie Serves 30-40 Portions  
\$65.00 per Whole Brie

#### **Truffle Mousse Pate**

One Pate Mold Serves 150 Portions  
\$165.00 per Pate Mold

#### **Artichoke, Red Pepper and Pesto Torte**

One Torte Serves 30  
\$85.00 per Torte

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## Cold Hors d' Oeuvres

Pencil Asparagus Wrapped with Smoked Salmon  
\$81.25/25 Pieces

Crawfish Remoulade Bouché  
\$73.75/25 Pieces

Vegetable Spring Roll with Plum Sauce  
\$73.75/25 Pieces

Marinated Chicken Breast on Endive Spear  
Drizzled with Rosemary Aioli  
\$73.75/25 Pieces

Southwest Spiced Chicken and Avocado Canapé  
\$62.50/25 Pieces

Shrimp Pinwheel Filled with Roasted Peppers,  
Spinach and Herb Cream Cheese  
\$62.50/25 Pieces

Italian Buffalo Mozzarella, Calamata Olive, Sun-  
dried Tomatoes and Grape Tomato Skewer  
\$62.50/25 Pieces

## Hot Hors d' Oeuvres

Smoked Duck, Cream Cheese and Bacon Roulade  
\$93.75/25 Pieces

Fried Jumbo Shrimp with Cocktail Sauce  
\$81.25/25 Pieces

Louisiana Jumbo Lump Crab Cake with Remoulade  
\$81.25/25 Pieces

Fried Oyster with Horseradish Cream Sauce  
\$81.25/25 Pieces

Fried Alligator with Creole Mustard  
\$81.25/25 Pieces

Natchitoches Meat Pie  
\$73.75/25 Pieces

Mini Muffaletta with Homemade Olive Mixture  
\$73.75/25 Pieces

Smoked Sausage in Puff Pastry  
with Creole Mustard  
\$73.75/25 Pieces

Mini Brie Soufflé  
\$68.75/25 Pieces

Spinach & Feta Cheese Wrapped in Phyllo  
\$68.75/25 Pieces

Southern Fried Chicken Fingers  
with Honey Mustard  
\$56.25/25 Pieces

Golden Fried Bayou Catfish with  
Tartar Sauce  
\$68.75/25 Pieces

Onion and Cheese Puff  
\$56.25/25 Pieces

## Pasta

Served with Parmesan Cheese, Crushed Red Pepper Parmesan, and Buttered Garlic Bread  
(Approximately 4 ounces per person)

### **Three Cheese Tortellini**

Mozzarella, Provolone & Ricotta Rolled into Mini  
Tortellini with an Arugula Basil Pesto

### **Pasta Atchafalaya**

Chicken and Andouille Sausage with Pasta  
Tossed in a Tasso Cream Sauce

### **Crawfish Audubon Pasta**

Crawfish Sautéed with Pasta, Butter, Garlic,  
Chives, and Tossed with a Seasoned Cream Sauce

### **Shrimp Provencal**

Shrimp Sautéed with Pasta, Fresh Tomatoes,  
Garlic, and Basil in an Italian Herb Olive Oil

### **Shrimp and Arugula Basil Pesto**

Shrimp Sautéed in an Arugula Basil Pesto Cream

### **Pasta Primavera**

Grilled Garden-Fresh Seasonal Vegetables  
Sautéed with Pasta in an Arugula Basil Pesto

\$250.00 per Pan of 50 Portions

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## A Taste of Louisiana

All Dishes are Presented with Bayou-Style Southern Cornbread and Louisiana Hot Sauce  
(Approximately 4 ounces per person, unless otherwise noted)

### **Baked Mirliton with Tasso and Shrimp**

#### **New Orleans Red Beans**

With Andouille Sausage, served with Louisiana  
Long Grain Rice  
(Additional \$3.00 per portion to request Sausage on  
the side)

#### **Shrimp Creole**

Served with Louisiana Long Grain Rice

#### **Chicken and Andouille Sausage Jambalaya**

#### **Chicken Orleans**

Boneless Chicken Sautéed with Diced Creole Ham,  
Brabant Potatoes, Green Onions, and Mushrooms

#### **Crawfish or Shrimp Etouffee**

Served with Louisiana Long Grain Rice

\$297.50 per Pan of 50 Portions

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## Bread Pudding

Traditional Bread Pudding with Rum Sauce

White Chocolate Bread Pudding with White Chocolate Rum Sauce

Bananas Foster Bread Pudding with Banana Rum Sauce

\$247.50 per Pan of 50 Portions

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## Coffee

Freshly Brewed Dark-Roasted Coffee and Decaffeinated Coffee  
\$120/50 Portions

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## **\* Menu Package I \***

Food and Beverage Minimum for Menu II  
Monday – Thursday: \$3,000, before tax and service charge  
Friday – Sunday, \$5,000, before tax and service charge

### **From the Grill**

Unlimited Hamburgers and Jumbo All-Beef Hot Dogs  
Buns, Lettuce, Tomato, Onions, Pickles, Chili and Condiments

### **Tasty Side Dishes**

(Choose Two)

Baked Beans

Traditional Potato Salad

Cole Slaw

Macaroni and Cheese

Chilled Pasta Primavera Salad

Fresh Fruit Salad

### **Dessert and Coffee**

(Choose One to be Served with Coffee)

Fudge Brownies

Assorted Jumbo Cookies

Ice Cream Novelties Including:  
Rainbow Pops, Ice Cream Sandwiches and Ice Cream Cups

\$25.00 per Person  
Plus 10.20% Tax and 23% Service Charge

## **\* Menu Package II \***

Food and Beverage Minimum for Menu II

Monday – Thursday: \$3,000, before tax and service charge

Friday – Sunday, \$5,000, before tax and service charge

### **Reception Favorites Table**

A Bountiful Display of Seasonal Fresh Fruit and Berries  
with a Chocolate Dipping Sauce, and Variety of Domestic and Imported Cheeses,  
Savory Crawfish Cheesecake, Artichoke and Spinach Dip, Baked Brie en Croute with Praline Filling  
Accompanied by Assorted Crackers and Toast Points

### **Pasta Station**

Choose One

Three Cheese Tortellini  
Mozzarella, Provolone, and Ricotta Rolled into Mini  
Tortellini with an Arugula Basil Pesto

Crawfish Audubon Pasta  
Crawfish Sautéed with Pasta, Butter, Garlic,  
Chives, and Tossed with Seasoned Cream Sauce

Pasta Atchafalaya  
Chicken and Andouille Sausage with Pasta  
Tossed in a Tasso Cream Sauce

### **Taste of Louisiana**

Choose Two

Baked Mirliton with Tasso and Seasoned Shrimp

Chicken and Andouille Sausage Jambalaya

New Orleans Red Beans with Andouille Sausage  
Served with Louisiana Long Grain Rice

Shrimp Etouffee  
Served with Louisiana Long Grain Rice

Chicken Orleans  
Boneless Chicken Sautéed with Diced Creole Ham, Brabant Potatoes,  
Green Onions, and Mushrooms

### **Carving Station**

Choose One

Carved on Site and Served with Spicy Audubon Mayonnaise, Horseradish Cream,  
Creole Mustard, Tarragon Mayonnaise, and Assorted Cocktail Rolls

Roasted Garlic Pork Loin  
Smoked Slow Cooked Beef Brisket

Herb Roasted Breast of Turkey  
Pepper Coated Roasted Round of Beef

### **Dessert and Coffee**

White Chocolate Bread Pudding with White Chocolate Rum Sauce  
Regular and Decaffeinated Coffee

\$39.00 per Person  
Plus 10.20% Tax and 23% Service Charge

## Menu Package Upgrade Options

### Spinach Salad

Fresh Leaf Spinach, Dried Cranberries, Walnuts, and Feta with  
Red Pepper Honey Vinaigrette  
\$5.25 per Person

### Cheese Grits

Choice of One Topping Served Over Cheese Grits  
Beef Grillades, Southern Shrimp and Tasso or Chicken Marsala;  
\$6.95 per Person

### Grilled Cheese and Soup

Grilled Cheese Sandwich Quarters Made with Cheddar Cheese  
Served with Tomato Basil Soup  
\$7.95 per Person

### Seafood Gumbo

Served Over Louisiana Long Grain Rice  
\$8.95 per Person

### Crab Cake Station

Jumbo Lump Crabmeat Cake Sautéed on Site  
Served either on a Bed of Sautéed Kale and Bacon and Drizzled with Remoulade Sauce  
\$9.50 per Person

### Smoers Station

Assorted Marshmallows, Hershey's Milk, Dark and White Chocolate Bars,  
Traditional and Chocolate Graham Crackers, Assorted Cookies, Kiwi Sauce, and Raspberry Sauce  
\$6.95 per Person

### Holiday Flavored Snoballs

Amaretto  
Chocolate  
Frozen Mint Cream  
Peppermint  
Red Velvet Cream  
Roasted Marshmallow Cream  
Two Hour Event -\$425, Includes up to 100 Snoballs  
Three Hour Event -\$600, Includes up to 150 Snoballs  
\$2.25 for Each Additional Snoball

## Hosted Bar Options

### Non- Alcoholic Bar

Pepsi, Diet Pepsi, Mist Twist, Orange Soda, Root Beer,  
Lemonade, Iced Tea and Gatorade Lemon Lime  
\$14.00 per Person, Based on 4 Hours; \$12.00 per Person, Based on 3 Hours  
\$10.00 per Person, Based on 2 Hours

### Basic Bar (Beer, Wine and Soft Drinks)

Robert Mondavi Woodbridge Chardonnay and Merlot  
Choice of Heineken or Abita Amber  
A choice of two of the following: Coors Light, Bud Light or Miller Lite.  
Assorted Soft Drinks, Club Soda Juices, Water, Lemons, and Limes.  
\$23.00 per Person, Based on 4 Hours; \$19.00 per Person, Based on 3 Hours  
\$15.00 per Person, Based on 2 Hours

### Call Bar

Glen Quentin Scotch, Old Charter Bourbon, Canadian Hunter Blended Whiskey,  
Platinum Vodka, Platinum Gin, Margaritaville Rum, Margaritaville Tequila,  
Robert Mondavi Woodbridge Chardonnay and Merlot.  
Choice of Heineken or Abita Amber and a choice of two of the following: Coors Light, Bud Light or Miller Lite.  
\$29.50 per Person, Based on 4 Hours; \$25.00 per Person, Based on 3 Hours  
\$20.50 per Person, Based on 2 Hours

### Premium Bar

Dewar's Scotch, Glen Quentin Scotch, Buffalo Trace Bourbon, Rich and Rare Reserve Whiskey,  
Absolut Vodka, Wheatley Vodka, Bombay Gin, Cane Run Rum, 1800 Blanco Tequila,  
Robert Mondavi Woodbridge Chardonnay and Merlot, Cristalino Sparking Wine.  
Choice of Heineken or Abita Amber and a choice of two of the following: Coors Light, Bud Light or Miller Lite.  
And **One Specialty Cocktail** \* Served at the Bar.  
\$40.50 per Person, Based on 4 Hours; \$33.00 per Person, Based on 3 Hours  
\$25.50 per Person, Based on 2 Hours

### Super Premium Bar

Chivas Regal Scotch, Eagle Rare Single Barrel Bourbon, Legacy Canadian Whiskey, Forty Creek Whiskey,  
Grey Goose Vodka, Wheatley Vodka, Bombay Sapphire Gin, Mount Gay Rum, Milagro Silver Tequila,  
Kendall Jackson Reserve Chardonnay, Cabernet Sauvignon and Merlot, Cristalino Sparking Wine.  
Heineken, Abita Amber, and a choice of two of the following: Coors Light, Bud Light, or Miller Lite,  
And a choice of **Two Specialty Cocktails**\* Served at the Bar.  
\$48.50 per Person, Based on 4 Hours; \$39.00 per Person, Based on 3 Hours  
\$29.50 per Person, Based on 2 Hours

### \*Specialty Cocktail Selections for Premium and Super Premium Bars

Hurricanes, Raw Old Fashions, Sazerac, French 75, Moscow Mule,  
Classic Daiquiri or a Seasonal Cocktail (selections available upon request)

Above Bar Packages Include Pepsi, Diet Pepsi and Mist Twist, Water, Beer and Wine Selections, Club Soda, Tonic,  
Sour Mix, Rose's Lime, Bloody Mary Mix, Margarita Mix, Dry Vermouth and Juice  
(Cranberry, Grapefruit, Orange and Pineapple)  
Garnishes: Lemons, Limes, Olives and Cherries