

Potawatomizi Zoo



Canteen Catering Guide

Ordering

Please place your order at least 15 business days prior to your event. We will make every effort to accommodate last-minute requests, but lead time is necessary to ensure that the freshest ingredients and adequate staff are available. Orders must be confirmed two days before your event.

Custom Menus

We are happy to create menus including special dietary options (vegetarian, gluten-friendly, etc.).

Cancellation

We realize that emergency cancellations can occur, and we will do our best to avoid any cancellation penalties if an order is cancelled at least 72 hours in advance.

We can usually avoid any charges except for specially ordered food products or prepared foods that cannot otherwise be utilized. Cancellations within 24 hours will incur charges for any food, labor, and other costs already incurred.

Extras

Catering orders can be served with quality disposable dinnerware. Linens, flowers, decorations, wait staff, chef services and other custom services are also available at an additional charge, which will be quoted separately.

Payment

We accept all major credit cards.

Thank you for choosing The Lodge catering by Canteen for your event.

Contact: Julie.Nykamp@compass-usa.com

Classic Boxed Meal Deli Packages

Traditional Sandwich

Choice of sandwich with kettle chips and a cookie. Beverages not included.

\$14.75 per person

Sandwich Choices for Traditional Sandwich Boxed Meal

Ham and Swiss on a Kaiser roll with lettuce and tomato.

Turkey and Provolone on a Kaiser roll with lettuce and tomato.

Roast beef and Cheddar, on a Kaiser roll with lettuce and tomato.

Signature Sandwich

Choice of sandwich with fruit salad or kettle chips and a cookie. Beverages not included.

\$16.75 per person

Sandwich Choices for Signature Sandwich Boxed Meal

Chicken Club

Grilled chicken, provolone cheese, bacon, tomato, garlic mayo and lettuce on a ciabatta bun.

Caesar Wrap

Grilled chicken on a bed of romaine lettuce with parmesan cheese, tomatoes, and Caesar dressing.

Roast Beef

Shaved roast beef topped with cheddar, red onion, tomato, and lettuce finished with Dijon mayo served on a ciabatta bun.

Caprese

Sliced fresh mozzarella topped with Roma tomatoes and lettuce drizzled with pesto, olive oil and balsamic reduction and placed on a ciabatta bun.

Italian

Italian meats topped with provolone cheese, and tomato, drizzled with Italian dressing on a baguette.

Shaved Ham

Shaved ham topped with Swiss cheese, tomato, and lettuce, finished with honey mustard on a pretzel bun.

Picnic Buffets

South of the Border Buffet

Taco beef, fajita chicken, Mexican rice, and beans. Served with choice of hard or soft shells, shredded lettuce, cheddar cheese, salsa, sour cream, fresh pico de gallo, guacamole, diced onions, and black olives.

\$19.49 per person

Tailgate Buffet

All beef burgers, Johnsonville brats, or hot dogs, brioche rolls and condiments. Toppings include pickles, red onion, sliced tomatoes, and cheese. Choice of two sides: seasonal pasta salad, fresh fruit, or chips. Assorted cookies are included.

\$19.49 per person

BBQ Buffet

Featuring Austin Blues smoked chicken, shredded pulled pork, brioche rolls (reg or slider size), and BBQ sauces. Choice of two sides: baked beans, coleslaw, pasta salad, or mac and cheese. Assorted cookies are included.

\$20.49 per person

Country Picnic

Grilled or fire-braised chicken, served with choice of three sides: baked beans, cheddar mash, coleslaw, mac and cheese, or pasta salad. Rolls with butter, and assorted cookies included.

\$19.49 per person

Build Your Own Salad

Mixed greens and romaine lettuce with assorted toppings, featuring grilled chicken, tomatoes, cucumbers, red onions, shredded carrots, shredded cheese, croutons and assorted dressings. Includes bowl of fresh fruit, dinner rolls and butter, and assorted cookies.

\$14.99 per person



Entrées

One entrée includes:

1 entrée, 2 starches, 1 vegetable, 1 salad, dinner roll and butter.

Two entrées includes:

2 entrees, 2 starches, 2 vegetables, 1 salad, dinner roll and butter.

Pricing for entree meals is upon request.

Entrée Options

Parmesan Crusted Chicken

Lightly sauteed skinless chicken breast with parmesan cheese.

Lemon Chicken Piccata

Sauteed skinless chicken breast with fresh garlic, lemons, and capers.

Chicken Alfredo

Sautéed chicken breast, served with garlic parmesan sauce.

Oven Baked Roast Beef

Served with beef gravy.

Oven Baked Meat Lasagna

Beef marinara sauce with mozzarella and parmesan cheese.

Oven Baked Meatless Lasagna

Marinara sauce, with mozzarella and parmesan cheese.

Pasta Primavera

Sauteed zucchini, yellow squash, broccoli, red onions, red peppers, garlic, peas, mushrooms, tossed in light cream sauce with penne pasta.

Baked Mostaccioli

Baked penne pasta with beef marinara and mozzarella cheese.

Herbed Crusted Tilapia

Lightly breaded tilapia sauteed in a garlic butter sauce.

Entrée Side Options

Starches

Garlic-whipped mashed potatoes
Smashed baby red potatoes
Au gratin potatoes
Mac and cheese
Wild rice

Salads

Tossed Garden Salad

Mixed greens, grape tomatoes, croutons, cucumbers.

Caesar Salad

Romaine lettuce, croutons, parmesan cheese, Caesar dressing.

Vegetables

Green beans and bacon
Glazed baby carrots
Green bean almondine
Buttered corn
Broccoli, cauliflower, and carrot blend

**All dinners include disposable plates, napkins, and plastic utensils.
Beverages and desserts are an additional cost.**



Kids' Selections

Kids Hot Dog Meal

Grilled hot dog, bag of chips, served with condiments, kids drink, and snack.

\$9.89 per person

Kids Hot Dog Meal

Grilled hot dog, bag of chips, served with condiments, kids drink, and snack.

\$9.89 per person

Kids Hamburger Meal

Hamburger or cheeseburger, served with condiments, bag of chips, kids drink, and snack.

\$11.55 per person

Kids Grilled Cheese Meal

Grilled cheese, bag of chips, kids drink, and snack.

\$11.55 per person



Appetizers and Desserts

Appetizers

Stuffed mushrooms
Bacon-wrapped asparagus
Baked brie
Cocktail meatballs
Salmon kabobs
Chicken kabobs
Chicken or beef sliders
Assorted flatbreads
Baked or fried wings with celery and dip
Fresh fruit tray
Vegetable tray
Charcuterie tray
Caprese skewers
Hummus and naan
Bruschetta with balsamic glaze

**Appetizers are customized to fit your catering needs.
Pricing available upon request.**

Desserts

Fresh Baked Cookies

Assorted varieties.

\$20.00 per dozen

Frosted Brownies

\$24.50 per dozen

Fried Donut Bites

Choice of cinnamon sugar, apple cider, pumpkin spice

\$7.25 per person

Ice Cream Social

Vanilla, chocolate, butter pecan ice cream with sprinkles, chocolate sauce, and caramel sauce.

\$7.35 per person

Beverages

Non-Alcoholic Beverages

Bottled Water
\$3.75 each

Assorted Can Soda
\$2.50 each

Alcoholic Beverages

12-ounce cans
Bud Light
Sunlight Cream Ale Oberon
312
Sunset Wheat
\$8.50 each

16-ounce cans
Trash Panda
Nap In The Hammock
Puppy Slumber
Haze Is For Horses
Hoppopotamus
\$11.00 each

Canned Sangria
Red
White
Cranberry
Raspberry lemon
Peach
\$9.50 each

Assorted Red Wines
Pinot Noir
Sweet Red
Cabernet Sauvignon
\$9.50 each

Assorted White Wines
Chardonnay
Pinot Grigio
Sauvignon Blanc
Moscato
\$9.50 each

