



2023 CATERING MENU

Taste

OF THE WILD

LOS ANGELES ZOO



CATERING OVERVIEW

Taste of the Wild Catering is the exclusive onsite caterer of the Los Angeles Zoo.

We strive to provide excellent service and food quality for your picnic, wedding, fundraiser, birthday party, or other event. We are happy to customize a menu that meets your group's dietary needs.

CATERING POLICIES

Packages include compostable disposable plates, utensils, and cups (unless specified otherwise). China, silverware, and glassware can be rented for an additional fee.

All food and beverage items are subject to a 22% service charge and 9.5% tax. The service charge helps cover the cost of labor for the event. Rental items are subject to the 9.5% tax.

Menu prices and menu items are subject to change. Please request a catering proposal for current pricing.

MINIMUM ORDER REQUIREMENTS

A minimum food and beverage purchase must be met in order to obtain catering services. The minimum amount is dependent on the venue location chosen.

Boxed lunch drop offs and meal voucher pre-purchases are not subject to minimum purchase requirements.

Please contact the Private Events Manager at events@lazoo.org for full list of venue pricing and minimum requirement amounts.

FOOD & ALCOHOL SERVICE REGULATIONS

As a standard, food service is included for 1 hour. Beverage service is included for up to 2 hours. Service may be extended on advance request. Please contact the Catering Sales Manager for pricing.

To adhere to county health codes, food and beverages may not be removed from the premises by any party other than the catering department.

Liquor and beer may not be brought into the LA Zoo from outside sources. Upon pre-approval, outside wine and champagne may be served at an event, and are subject to a corkage fee based on number of bottles opened. All alcohol must be served by Taste of the Wild staff. Bars close no later than 30 minutes prior to event end time.

CATERING DEADLINES

A signed catering contract must be received by SSA Group, LLC. (also known as Taste of the Wild Catering) prior to the event date.

A deposit equal to 50% of the total catering balance is due at least 21 days prior to the event. Finalized menu selections are also due at that time. Payments may be made via credit card, cash, check, wire transfer, or ACH.

The final guest count is due no later than 10 business days prior to the event date. After that time, the guest count may no longer decrease. The final bill will reflect the guaranteed count or the number served, whichever is greater.

Last minute orders may incur a late fee due to the need to expedite staffing, food orders, and preparation, and the availability of certain menu items may be limited.



BREAKFAST BUFFETS

BREAKFAST BUFFETS INCLUDE:

Coffee | Hot Tea | Orange Juice | Filtered Water



CONTINENTAL \$13 PER PERSON

Assorted Breakfast Pastries

L.A. BREAKFAST \$16 PER PERSON

Breakfast Burrito with Sausage | Potato | Egg | Cheese
Salsa Verde | Seasonal Fruit Salad
(Vegan/Vegetarian Burrito option available)



TRADITIONAL BREAKFAST \$19 PER PERSON

French Toast Sticks with Berries & Maple Syrup
Scrambled Eggs | Crispy Bacon Strips
Southwest Diced Potatoes
(Vegan/Vegetarian Tofu Scramble available)



ADD-ONS

APPLE JUICE -OR- CRANBERRY JUICE \$3 PER PERSON

ASSORTED MINI QUICHE \$4 PER PERSON

FRUIT, YOGURT, & GRANOLA PARFAIT \$5 EACH

FRESH FRUIT CUP \$5 EACH

VEGGIE CRUDITÉ CUP WITH HUMMUS \$5 EACH

PICNIC LUNCH BUFFETS

PICNIC BUFFETS INCLUDE:
Lemonade | Filtered Water

CLASSIC AMERICAN \$20 PER PERSON

Quarter Pound Hamburgers | All Beef Hot Dogs | Potato Salad
Housemade Chips | Sliced Cheeses | Ketchup | Mustard | Mayo
Lettuce | Tomato | Onion | Pickles

WESTERN BARBECUE \$24 PER PERSON

Choice of (2): Smoked Pulled Pork | Sliced Brisket | BBQ Chicken

Served with Macaroni and Cheese | Western Grilled Corn | Coleslaw
BBQ Sauce | Pickles | Sandwich Rolls

STREET TACO BUFFET \$22 PER PERSON

*Choice of (2): Pork Carnitas | Adobo Chicken
Beef Barbacoa | Calabacitas (Vegan)*

Served with Cilantro Lime Rice | Refried Beans with Queso Fresco
Tomatillo Salsa | Fire-Roasted Salsa
Lime Wedges | Fresh Cilantro | Chopped Onion
Flour Tortillas

TROPICAL LUAU \$24 PER PERSON

*Choice of (2): Grilled Huli-Huli Chicken | Kalbi Ribs | Kalua Pork
Huli-Huli Cauliflower (Vegan)*

Served with Mac Salad | Tropical Coleslaw | Fried Rice
Hawaiian Rolls | Shoyu Pineapple Sauce | Sriracha

*Corporate groups with 100 or more guests receive complimentary
freshly baked cookies with purchase of a picnic lunch buffet*



PICNIC ADD-ONS



FROZEN TREATS

ICE CREAM SUNDAE BAR \$9 PER PERSON

Vanilla Ice Cream | Chocolate Ice Cream
Fudge Sauce | Caramel Sauce
Sprinkles | Crushed Oreos
Whipped Cream | Cherries

ACAI SORBET BAR \$11 PER PERSON

Acai | Fresh Berries | Toasted Coconut
Granola | Chocolate Chips *(Vegan)*

NOVELTY ICE CREAM BARS \$5 EACH

Assorted Ice Cream Bars &
Ice Cream Sandwiches

PALETAS \$5.50 EACH

Assorted Fruit Flavors
(Vegan & dairy free flavors available)

FRESHLY MADE DESSERTS

FRESHLY BAKED COOKIES \$3 EACH

Chocolate Chip | Oatmeal Raisin | Sugar

BROWNIES \$4 EACH

CINNAMON SUGAR CHURROS \$4 PER PERSON

HOT APPLE COBBLER \$4 PER PERSON

Served with Whipped Cream

SIDES

MACARONI & CHEESE \$5 PER PERSON

BLACK BEAN BURGERS \$4 EACH

(Vegan)

PASTA SALAD \$3 PER PERSON

POTATO SALAD \$3 PER PERSON

COLESLAW \$3 PER PERSON

SLICED WATERMELON \$3 PER PERSON

CHIPS & HOMEMADE GUACAMOLE \$5 PER PERSON

DRINKS

CANNED SODA \$3 EACH

ALUMINUM CANNED WATER \$4 EACH

UNSWEETENED ICED TEA \$3 PER PERSON

Served with Sugar & Sliced Lemon

COFFEE & HOT TEA \$4 PER PERSON

Served with Sugar & Creamer

SANDWICH & SALAD LUNCH BUFFET

\$20 PER PERSON

BUFFET INCLUDES:

(2) Sandwich & (2) Salad Choices Per Group

Lemonade | Unsweetened Iced Tea | Sugar | Sliced Lemon | Filtered Water

SANDWICHES

Hickory Smoked Turkey Sandwich

Turkey | Havarti Cheese | Leaf Lettuce
Tomato | Chipotle Aioli | Ciabatta Bread

Chicken Caesar Wrap

Grilled Chicken | Parmesan Cheese
Crisp Romaine Lettuce | Tomato
Classic Caesar Dressing | Tortilla Wrap

Italian Deli Sandwich

Ham | Salami | Provolone
Fire Roasted Red Pepper | Arugula
Oil & Red Wine Vinegar | Italian Herbs | Ciabatta Bread

Albacore Tuna Salad Sandwich

Albacore Tuna | Red Onion
Celery | Fresh Dill
Lemon Juice | Mayo | Ciabatta Bread

Caprese Sandwich

Sliced Heirloom Tomato | Fresh Mozzarella
Extra Virgin Olive Oil | Balsamic Reduction
Fresh Basil Leaves | Red Onion | Sea Salt
Ground Black Pepper | Ciabatta Bread *(Vegetarian)*

Grilled Veggie Wrap

Grilled Organic Seasonal Vegetables
Hummus | Field Greens
Spinach Tortilla Wrap *(Vegan)*

SALADS

Classic Caesar Salad

Hearts of Romaine | Shaved Parmesan Cheese
Crouton | Creamy Garlic Caesar Dressing

Spinach Salad

Baby Spinach | Bacon | Cheddar Cheese
Egg | Heirloom Cherry Tomato
Red Wine Vinaigrette

Asian Salad

Cabbage | Radicchio | Leaf Lettuce
Mandarin Orange | Crispy Wonton
Scallion | Red Bell Pepper | Edamame
Sesame Vinaigrette *(Vegan)*

California Citrus Salad

Baby Arugula | Fresh Citrus
Red Onion | Crushed Pistachio
Sweet Onion Vinaigrette *(Vegan, GF)*

Organic Garden Salad

Local Organic Spring Mix | Cucumber
Carrot | Fresh Tomato | Red Onion
Balsamic Vinaigrette *(Vegan, GF)*

Southwest Salad

Mixed Baby Lettuce | Fresh Tomato
Tortilla Strips | Corn | Red Pepper
Cilantro | Pepitas | Chipotle-Ranch Dressing

**Add Diced Grilled Chicken to any salad for
\$2/person**





BOXED LUNCHES

BISTRO BOXED LUNCHES

\$15 EACH

INCLUDES:

(1) Sandwich Per Person | Potato Chips
Whole Fruit | Canned Water

CHOOSE UP TO (2) OPTIONS FOR YOUR GROUP:

Hickory Smoked Turkey Sandwich

Turkey | Havarti Cheese | Leaf Lettuce | Tomato
Mustard & Mayo Packets | Ciabatta Bread

Chicken Caesar Wrap

Grilled Chicken | Parmesan Cheese | Crisp Romaine Lettuce
Tomato | Classic Caesar Dressing | Tortilla Wrap

Grilled Veggie Wrap

Grilled Organic Seasonal Vegetables | Hummus | Field Greens
Spinach Tortilla Wrap *(Vegan)*

KIDS' BOXED LUNCHES

\$11 EACH

INCLUDES:

(1) Sandwich Per Person | Cheese Crackers
Whole Fruit | Juice Box

CHOOSE (1) OR (2) OPTIONS PER GROUP:

Turkey & Cheese
Sunflower Butter & Jelly

MEAL VOUCHERS

(Redeemable at select food stands in the Zoo)

ADULT MEAL VOUCHERS

\$15 EACH

INCLUDES:

Basket Meal with 24 oz. Fountain Drink

KID'S MEAL VOUCHERS

\$9.29 EACH

INCLUDES:

Animal Crackers | Whole Fruit | Juice Box
Choice of Sandwich/Hot Dog/Chicken Tenders

Orders must be placed at least 7 days prior to day of visit.

Boxed Lunches and Meal Vouchers not subject to minimum purchase requirements.

Boxed Lunches subject to tax and service charge.

Meal vouchers subject to tax only.

TRAY PASSED HORS D'OEUVRES

MEAT, POULTRY, & SEAFOOD (PRICING PER 50 PIECE TRAY)

SPICY CHICKEN AND WAFFLE SLIDER Spicy Aioli Maple Glaze	\$150
SWEET CHILI CHICKEN SATAY (GF) Cilantro Sesame Soy Glaze	\$200
CHICKEN QUESADILLA BITES White Cheddar Smoky BBQ Sauce	\$200
BACON WRAPPED DATES (GF) Bleu Cheese Balsamic Glaze	\$150
CRISPY PORK BELLY STEAMED BUNS Pickled Daikon Carrots Cilantro	\$225
ANTIPASTO SKEWERS (GF) Salami Basil Fresh Mozzarella Olives	\$225

WAGYU BEEF SLIDERS Grilled Onion Tillamook Cheddar Secret Sauce	\$250
BEEF WELLINGTON BITES Horseradish Cream	\$250
SHRIMP CEVICHE SHOOTER (GF) Mango Salsa Lime Cilantro	\$225
"EVERYTHING" SPICED CRACKER Smoked Salmon Cucumber Pickled Onion	\$195
AHI POKE TACO Mango Salsa Pickled Cabbage	\$225
CRAB GRILLED CHEESE Cream Cheese Swiss Parmesan Old Bay	\$250



VEGETARIAN (PRICING PER 50 PIECE TRAY)

FRIED MAC'N CHEESE BITES Arrabbiata Parmesan	\$150
GOAT CHEESE CROSTINI Asian Pear Honey Thyme Glaze	\$185
CUCUMBER CROSTINI (Vegan, GF) Sundried Tomato Mousse	\$150

HEIRLOOM TOMATO BRUSCHETTA (Vegan) Tomato Basil Oil Balsamic Crostini	\$185
PUFF PASTRY VEGETABLE SAMOSAS Mint Cilantro Chutney	\$195
SPINACH & CHEESE STUFFED MUSHROOMS Garlic Aioli	\$225

DISPLAYED HORS D'OEUVRES

FRESH VEGETABLE DISPLAY

\$8 PER PERSON

Carrots | Celery | Cucumber Slices | Cherry Tomatoes
Sweet Peppers | Ranch Dressing | Roasted Red Pepper Hummus



FRESH FRUIT DISPLAY

\$8 PER PERSON

Seasonal Mix of Local Organic Fruit *(Vegan, GF)*



CHARCUTERIE & CHEESE BOARD

\$12 PER PERSON

Cured Meats | Grilled Vegetables | Gourmet Cheeses
Crackers | Flatbread | Dijon Mustard | Jam | Olives



MEXICAN STREET CORN DIP

\$6 PER PERSON

Grilled Corn | Pepper Jack | Red Onion | Cilantro
Served with House Made Blue Corn Tortilla Chips



CHEF'S CHOICE SUSHI DISPLAY

\$1200 FOR 450 PIECES

Includes 60 pieces of each:

Vegetarian Roll | California Roll | Spicy Tuna Roll | Salmon Avocado Roll

Includes 50 pieces of each:

Rainbow Roll | Crunch Roll | Shrimp Tempura

Includes 20 pieces of each:

Shrimp Nigiri | Salmon Nigiri | Albacore Tuna Nigiri

A La Carte Sushi Ordering Available. Must Meet \$1200 Order Minimum



STROLLING OUR STATIONS

Minimum order of 3 stations required. Full guest count must be ordered for each station
All station pricing based on one hour of service. Includes compostable plates and cutlery

SALAD

\$15 PER PERSON

Choice of (3):

Classic Caesar Salad

Romaine | Shaved Parmesan
Crouton | Creamy Garlic Caesar Dressing

Garden Salad (Vegan, GF)

Local Organic Spring Mix | Cucumber | Carrot
Fresh Tomato | Red Onion | Balsamic Vinaigrette

Spinach Salad

Baby Spinach | Bacon | Cheddar Cheese
Egg | Heirloom Cherry Tomato | Red Wine Vinaigrette

California Citrus Salad (Vegan, GF)

Organic Mixed Greens | Fresh Citrus | Red Onion
Crushed Pistachio | Sweet Onion Vinaigrette

Asian Salad (Vegan)

Cabbage | Radicchio | Leaf Lettuce
Mandarin Orange | Crispy Wonton
Scallion | Red Bell Pepper | Edamame
Sesame Vinaigrette

Beet Salad (Vegetarian, GF)

Mixed Greens | Red Beets | Goat Cheese
Hazelnuts | Honey Balsamic Vinaigrette

SKILLET

\$15 PER PERSON

Choice of (3):

Garlic Confit & Spinach Mashed Potatoes (Vegetarian, GF)

White Wine Risotto (Vegetarian, GF)

Smashed Brown Butter Sweet Potatoes (Vegetarian, GF)

Crispy Parmesan Roasted Potatoes (Vegetarian, GF)

Blistered Green Beans with Lemon Gremolata (Vegan)

Balsamic Roasted Brussels Sprouts (Vegan, GF)

MAC 'N' CHEESE BAR

\$16 PER PERSON

Served with Grilled Chicken | Bacon
Forest Mushrooms | Sundried Tomatoes
Breadcrumbs | Chives

CLASSIC COMFORT

\$16 PER PERSON

Served with Seasonal Fruit Salad
Veggie Platter with Ranch Dressing

Plus Choice of (2):

Hamburger | Hot Dog | Chicken Tenders
Classic Macaroni and Cheese



STROLLING OUR STATIONS

Minimum order of 3 stations required. Full guest count must be ordered for each station
All station pricing based on one hour of service. Includes compostable plates and cutlery

CONTINUED FROM PREVIOUS PAGE

MEDITERRANEAN \$17 PER PERSON

Served with Tomato Cucumber Salad
Pita Bread | Cucumber Yogurt Sauce

Plus Choice of (2):

Chicken Shawarma | Beef Moussaka
Falafel *(Vegan)*

GRILL \$20 PER PERSON

Served with Grilled Focaccia Bread

Plus Choice of (2):

Harissa Marinated Chicken
with Creamy Dill Yogurt Sauce

Sesame-Ginger Flat Iron Steak
with Creamy Thai Chili & Lime Sauce

Chili, Honey & Lime Marinated Shrimp Skewers

Moroccan Spiced Vegetable Skewers
with Garlic Tahini Sauce *(Vegan)*

Add 3rd selection for an additional \$8/person

TROPICAL LUAU \$17 PER PERSON

Served with Mac Salad | Hawaiian Rolls
Shoyu Pineapple Sauce | Sriracha

Plus Choice of (2):

Huli Huli Chicken | Kalua Pork | Kalbi Beef Ribs
Huli-Huli Cauliflower *(Vegan)*

ITALIAN \$18 PER PERSON

Served with Garlic Bread | Red Pepper Flakes
Parmesan Cheese

Plus Choice of (2):

Roasted Tomato Bolognese

Grilled Chicken Penne Pesto
with Ricotta Cheese & Toasted Pine Nuts

Tuscan Shrimp Penne Pasta

Florentine Ravioli
with Sundried Tomato Pink Sauce *(Vegetarian)*

Italian Sausage
Cavatappi Pasta with Roasted Broccoli,
White Beans & Red Peppers

Gnocchi in Garlic Cream Sauce
with Marsala Roasted Mushrooms *(Vegetarian)*

Campanelle Pasta
with Vegan Sausage, Kale, & Mushrooms *(Vegan)*



STROLLING OUR STATIONS

Minimum order of 3 stations required. Full guest count must be ordered for each station
All station pricing based on one hour of service. Includes compostable plates and cutlery

CONTINUED FROM PREVIOUS PAGE

SUSHI

\$1200 PER 450 PIECES

Served with Ginger | Wasabi | Soy Sauce

Includes 60 pieces of each:

Vegetarian Roll | California Roll | Spicy Tuna Roll
Salmon Avocado Roll

Includes 50 pieces of each:

Rainbow Roll | Crunch Roll | Shrimp Tempura

Includes 20 pieces of each:

Shrimp Nigiri | Salmon Nigiri
Albacore Tuna Nigiri

A La Carte Sushi Ordering Available
(Must Meet \$1200 Order Minimum)



TASTE OF ASIA

\$17 PER PERSON

Served with Egg Fried Rice | Spring Rolls
Sweet Chili Sauce

Plus Choice of (2):

Kevin's Soy Braised Chicken | Shrimp Stir Fry
Pepper Steak with Bell Pepper & Onion
Sesame Glazed Cauliflower (*Vegan, GF*)

STREET TACO

\$17 PER PERSON

Served with Cilantro Lime Rice
Flour Tortillas | Tomatillo Salsa
Fire Roasted Salsa | Lime Wedges
Onion | Cilantro

Plus Choice of (2):

Pork Carnitas | Adobo Chicken
Beef Barbacoa | Calabacitas (*Vegan*)

CARVING STATION

Served with Dinner Rolls & Butter
Includes Staffed Carving Attendant

Plus Choice of (1):

Roasted Sirloin \$20 PER PERSON
with Whiskey Garlic Cream Sauce

Prime Rib of Beef MARKET PRICE
with Horseradish Crème & Au Jus

Local Bacon-Wrapped Pork Loin \$18 PER PERSON
with Bourbon Cherry Sauce

Herb Roasted Turkey \$18 PER PERSON
with Chipotle Cranberry Jam

CLASSIC DINNER BUFFET

\$40 PER PERSON

Includes Assorted Rolls & Butter Plus Choice of (2) Salads, (2) Entrées, & (2) Sides

SALADS

SELECT TWO:

CLASSIC CAESAR SALAD
Romaine | Shaved Parmesan
Croutons | Garlic Caesar Dressing

GARDEN SALAD
(Vegan, GF)
Local Organic Spring Mix
Cucumber | Carrot
Fresh Tomato | Red Onion
Balsamic Vinaigrette

SPINACH SALAD
Baby Spinach | Bacon
Cheddar Cheese | Egg
Heirloom Cherry Tomato
Red Wine Vinaigrette

CALIFORNIA CITRUS SALAD
(Vegan, GF)
Organic Mixed Greens
Fresh Citrus | Red Onion
Crushed Pistachio
Sweet Onion Vinaigrette

ASIAN SALAD
(Vegan)
Cabbage | Radicchio
Leaf Lettuce | Mandarin Orange
Crispy Wontons | Scallions
Red Bell Pepper | Edamame
Sesame Vinaigrette

BEET SALAD
(Vegetarian, GF)
Mixed Greens
Goat Cheese | Hazelnuts
Honey Balsamic Vinaigrette

ENTRÉES

SELECT TWO:

FLAT IRON STEAK
Chimichurri Sauce

MICROBREW BRINED PORK LOIN
Blackberry Demi Glaze

PAN SEARED CHICKEN BREAST
Herb Crème Fraiche Chardonnay Sauce

GRILLED ATLANTIC SALMON
Lemon Herb Cream Sauce

RAVIOLI FLORENTINE
(Vegetarian)
Sundried Tomato Cream Sauce

QUINOA STUFFED PEPPERS
(Vegan, GF)
Romescosauce
Contains Cashews

SIDES

SELECT TWO:

ROASTED CARROTS
(Vegetarian, GF)
Bourbon & Honey Glazed

VEGETABLE MEDLEY
(Vegan, GF)
Chef's Choice

MASHED POTATO PUREE
(Vegetarian, GF)
Roasted Garlic

HERB ROASTED POTATOES
(Vegan, GF)
Rosemary & Thyme

FORBIDDEN RICE PILAF
(Vegetarian)
Orzo Pasta, Lemon & Fresh Herbs



Kid's meal and vendor meal pricing available

Buffet Includes compostable plates & cutlery

China and silverware available for an additional rental fee

PLATED DINNER ENTRÉES

\$70 PER PERSON

Pricing includes rented china, silverware, & water goblet (excludes bar glassware)
All guests receive a duet plate with a serving of (2) Entrée selections

MEAL INCLUDES:

Assorted Rolls & Butter | Chef's Choice Seasonal Vegetable | Garlic Mashed Potatoes
Plus Choices of: (1) Salad, (2) Entrées per plate, & (1) Dessert

PLATED SALADS

SELECT ONE:

SEASONAL GRILLED FRUIT CAPRESE

Fresh Watermelon -OR- Persimmon
Mozzarella | Fresh Basil
Heirloom Tomato
California Olive Oil
Balsamic Reduction
(Vegetarian, GF)

MINI WEDGE

Baby Iceberg Lettuce | Crispy Bacon
Bleu Cheese Crumble | Chives
Heirloom Cherry Tomato
Ranch Dressing

GREEN GARDEN

Wild Arugula | Romaine Lettuce
Red Onion | Cucumber
Heirloom Cherry Tomatoes
Roasted Sunflower Seeds
Balsamic Vinaigrette *(Vegan, GF)*

DUET PLATE ENTRÉES

SELECT TWO:

PAN SEARED, FREE-RANGE CHICKEN BREAST

Sherry Thyme Pan Jus
Fried Leeks

PAN SEARED FILET OF SALMON

Citrus Beurre Blanc
Julienned Organic Squash

SLOW BRAISED SHORT RIB

Mushroom Demi Glaze
Crispy Onions

PLATED DESSERT

SELECT ONE:

FLOURLESS CHOCOLATE TRUFFLE CAKE

(GF)

NEW YORK CHEESECAKE

SEASONAL FRUIT PLATE

(VEGAN, GF)

VEGAN & VEGETARIAN ENTRÉES

AVAILABLE FOR GUESTS WITH
DIETARY RESTRICTIONS :

PASTA PRIMAVERA

Penne Noodles | Seasonal Vegetables
Parmesan Cream Sauce *(Vegetarian)* -OR- Marinara Sauce *(Vegan)*

HARISSA CAULIFLOWER STEAK

Cauliflower Puree
Sautéed Kale, Chickpeas, & Mushrooms *(Vegan, GF)*



Kid's meal and vendor meal pricing available

DISPLAYED DESSERTS



FRESHLY BAKED COOKIE ASSORTMENT **\$3 EACH**
 Chocolate Chip | Oatmeal Raisin Sugar



CINNAMON SUGAR CHURROS **\$4 EACH**

BROWNIES **\$4 EACH**

NOVELTY ICE CREAM BARS **\$5 EACH**
 Assorted Ice Cream Bars & Ice Cream Sandwiches

PALETAS **\$5.50 EACH**
 Assorted Flavors
(Vegan flavors available)



CUPCAKE ASSORTMENT **\$42 PER DOZEN**
 Chocolate & Yellow Cupcakes
 Vanilla & Chocolate Frosting | Sprinkles
(Minimum order 2 dozen)

HOT APPLE COBBLER **\$4 PER PERSON**
 Served with Whipped Cream

MINI DESSERT PLATTER **\$8.50 PER PERSON**
 Apple Streusel | Blondie
 Lemon | Raspberry

ICE CREAM SUNDAE BAR **\$9 PER PERSON**
 Vanilla Ice Cream | Chocolate Ice Cream
 Fudge Sauce | Caramel Sauce
 Sprinkles | Crushed Oreos
 Whipped Cream | Cherries

ACAI SORBET BAR **\$11 PER PERSON**
 Fresh Berries | Toasted Coconut
 Granola | Chocolate Chips
(Vegan)

BUILD YOUR OWN S'MORES BAR **\$10 PER PERSON**
 Graham Crackers | Marshmallows
 Hershey's Chocolate Bars
 Fudge Sauce | Caramel Sauce

LOADED CHURROS **\$9 PER PERSON**
 Fudge Sauce | Dulce de Leche
 Macerated Strawberries
 Whipped Cream



TRAY PASSED DESSERTS

MINI CHURROS **\$150 PER 50 PIECES**
 Dulce de Leche & Chocolate Dipping Sauces

CANNOLI **\$175 PER 50 PIECES**
 Chocolate Chip Cream Filling
 Chocolate Drizzle

STRAWBERRY CHEESECAKE TACO **\$175 PER 50 PIECES**
 Strawberries & Sweet Mascarpone Cheese Filling
 in a Cinnamon Sugar Taco Shell



COFFEE & HOT TEA **\$4 PER PERSON**
 Served with Sugar & Cream

HOT CHOCOLATE **\$4 PER PERSON**

BAR PACKAGES

All hosted bar packages listed as per person fees

All hosted open bars include (1) bar set-up with assorted soft drinks, filtered water, & clear compostable cups
Liquor packages also include garnishes and juices

HOSTED OPEN BARS

PREMIUM HOSTED BAR

PREMIUM LIQUOR BRANDS

Vodka | Whiskey | Gin
Tequila | Rum | Scotch

WINE

Chardonnay | Sauvignon Blanc
Cabernet | Pinot Noir

BEER

Assorted Craft & Domestic Beer

One Hour Hosted ~ \$21
Two Hours Hosted ~ \$28
Three Hours Hosted ~ \$35
Four Hours Hosted ~ \$42

STANDARD HOSTED BAR

STANDARD LIQUOR BRANDS

Vodka | Whiskey | Gin
Tequila | Rum | Scotch

WINE

Chardonnay | Sauvignon Blanc
Cabernet | Pinot Noir

BEER

Assorted Craft & Domestic Beer

One Hour Hosted ~ \$18
Two Hours Hosted ~ \$24
Three Hours Hosted ~ \$30
Four Hours Hosted ~ \$36

WINE & BEER HOSTED BAR

WINE

Chardonnay | Sauvignon Blanc
Cabernet | Pinot Noir

BEER

Assorted Craft & Domestic Beer

One Hour Hosted ~ \$13
Two Hours Hosted ~ \$19
Three Hours Hosted ~ \$25
Four Hours Hosted ~ \$31

ADDITIONAL BAR SERVICES

CASH BAR

Required Set-up Fee Per Bar ~ \$500

Prices Per Drink:

Premium Cocktail ~ \$15

Standard Cocktail ~ \$13

Wine ~ \$11

Beer ~ \$9

Soft Drinks ~ \$3

Aluminum Canned Water ~ \$3

Drink Tickets available for pre-purchase

SIGNATURE COCKTAILS

Signature drinks are available when pre-arranged for an additional charge

Requires purchase of a hosted premium or standard bar

ADDITIONAL BAR & BARTENDER FEES

Additional Bartender Fee ~ \$250

Additional Bar Setup Fee ~ \$500

BIRTHDAY PARTY LUNCH PACKAGES

Birthday Packages only available in Gazebo 1, Gazebo 2, or Mahale Mountain
Pricing includes standard black buffet linens, compostable cups, plates, and cutlery
Prices listed are prior to service charge and sales tax. Children's pricing for guests 12 and under

*All Birthday Party Packages include Lemonade,
Filtered Water, & Freshly Baked Cookies*

CLASSIC COMFORT

\$20 PER ADULT
\$16 PER CHILD

Choice of (2):

Burgers | Hot Dogs | Chicken Tenders
Macaroni and Cheese

Served with Seasonal Fruit Salad
Veggie Platter | Ranch Dressing



PIZZA PACKAGE

\$19 PER ADULT
\$15 PER CHILD

Includes Cheese Pizza (1 slice per guest)
Garden Salad | Ranch Dressing | Balsamic Vinaigrette
Pasta Salad

**Add additional 16" cheese pizza for \$32.99*



CLASSIC AMERICAN

\$20 PER ADULT
\$16 PER CHILD

Includes Quarter-Pound Hamburgers | All-Beef Hot Dogs
Potato Salad | Kettle Chips
Assorted Cheese Slices | Lettuce | Tomato | Onion | Pickles
Ketchup | Mustard | Mayonnaise



SANDWICH & SALAD BUFFET

\$20 PER ADULT
\$14 PER CHILD

Choice of (2): Hickory Smoked Turkey | Chicken Caesar Wrap
Italian Deli | Albacore Tuna | Caprese (*Vegetarian*) | Grilled Veggie Wrap (*Vegan*)

Choice of (2): Classic Caesar | Spinach & Bacon Salad
Garden Salad (*Vegan, GF*) | California Citrus Salad (*Vegan, GF*)
Southwest Salad (*Vegetarian*) | Asian Salad (*Vegan*)

Includes Kids' Sandwich Platter: Sunflower Butter & Jelly + Turkey & Cheese
Served with Cheese Crackers and Whole Fruit

