



2024 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. Menu prices and menu items are subject to change. Please request a catering proposal for current pricing.

The entire event subtotal is subject to a 3% event fee and 9.5% tax. The event fee helps offset labor costs incurred when planning an event. All food and beverage items are also subject to a 22% service charge. The service charge helps cover general overhead expenses and the cost of labor during the event.

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.

MINIMUM ORDER REQUIREMENTS

A minimum food and beverage spend must be met in order to obtain catering services (excluding boxed lunch drop-offs and meal voucher pre-purchases). Spending requirements are as follows:

DAYTIME MINIMUM SUBTOTAL:

Gazebo 1, Gazebo 2, Keck Plaza, & Classrooms: \$1,000
Mahale Mountain: \$1,500
Treetops Terrace: \$2,500

EVENING MINIMUM SUBTOTAL:

Gazebo 1: \$1,500
Cambodia, Stilt House, Gazebo 2, & Keck Plaza: \$2,000
Mahale Mountain: \$2,500
Treetops Terrace: \$3,500

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. 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.

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.



BREAKFAST BUFFETS

BREAKFAST BUFFETS INCLUDE:
Coffee | Hot Tea | Filtered Water

CONTINENTAL

\$15 PER PERSON

INCLUDES:

Assorted Breakfast Pastries | Seasonal Fruit Salad



L.A. BREAKFAST

\$18 PER PERSON

INCLUDES:

Choice of Burrito | Salsa Verde | Seasonal Fruit Salad

SELECT (1) BURRITO PER PERSON:

Sausage Breakfast Burrito

Sausage | Potato | Scrambled Egg | Cheddar Cheese
OR

Vegan Breakfast Burrito

Tofu Scramble | Potato | Grilled Pepper & Onion



TRADITIONAL BREAKFAST

\$22 PER PERSON

INCLUDES:

French Toast Sticks with Berries & Maple Syrup
Scrambled Eggs | Crispy Applewood Bacon Strips
Southwest Diced Potatoes | Seasonal Fruit Salad
(Vegan Tofu Scramble available)



ADD-ONS

Apple, Cranberry, or Orange Juice	\$2 PER PERSON
Seasonal Agua Fresca	\$4 PER PERSON
Fruit, Yogurt, & Granola Parfait	\$5 EACH
Veggie Crudité Cup with Hummus	\$5 EACH
Overnight Oats Cup	\$5 EACH

PICNIC LUNCH BUFFETS

PICNIC BUFFETS INCLUDE:
Lemonade | Filtered Water

CLASSIC AMERICAN \$22 PER PERSON

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

Vegan Black Bean Burgers available for \$5 each



WESTERN BARBECUE \$25 PER PERSON

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

Includes Smoked Pulled Pork | BBQ Chicken

Premium Proteins

Replace original protein for \$5/person or add as 3rd protein option for \$8/person:
Sliced Beef Brisket | Tri Tip Steak



STREET TACO BUFFET \$25 PER PERSON

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

Plus Choice of (2)

Pork Carnitas | Pollo Asado Chicken | Calabacitas (Vegan, GF)

Premium Proteins

Replace original protein for \$5/person or add as 3rd protein option for \$8/person:
Carne Asada | Shrimp Fajita



TROPICAL LUAU \$25 PER PERSON

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

Plus Choice of (2)

Huli-Huli Chicken | Kalua Pork | Huli-Huli Cauliflower (Vegan, GF)

Premium Proteins

Replace original protein for \$5/person or add as 3rd protein option for \$8/person:
Kalbi Ribs | Bang Bang Shrimp



Corporate groups with 100 or more guests receive complimentary
freshly baked cookies with the 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
- DIPPIN' DOTS** \$6 EACH
Assorted Flavors *(Vegan option available)*
- PALETAS (FROZEN FRUIT BARS)** \$5.50 EACH
Assorted Flavors *(Vegan option available)*
- NOVELTY ICE CREAM BARS** \$5 EACH
Assorted Ice Cream Bars &
Ice Cream Sandwiches

SIDES

- SWEET & SPICY FRUIT BAR** \$7 PER PERSON
Seasonal Freshly Sliced Fruits
Toppings: Lime Juice, Tajin, Chamoy
- HOUSEMADE POTATO CHIPS
OR POPCORN** \$4 PER PERSON
Choose (1) Flavor:
Ranch, Truffle Parmesan, or Spicy Tapatío
- MACARONI & CHEESE** \$5 PER PERSON
- CHIPS & HOMEMADE GUACAMOLE** \$5 PER PERSON
- PASTA SALAD OR POTATO SALAD** \$3 PER PERSON
- COLESLAW** \$3 PER PERSON
- SLICED WATERMELON** \$3 PER PERSON

FRESHLY MADE DESSERTS

- CINNAMON SUGAR CHURROS** \$4 PER PERSON
- HOT APPLE CRISP** \$4 PER PERSON
Served with Whipped Cream
- BROWNIES** \$4 EACH
- LEMON BARS** \$4 EACH
- FRESHLY BAKED COOKIES** \$3 EACH
Chocolate Chip | Oatmeal Raisin | Sugar

DRINKS

- BOBA TEA STATION** \$5 PER PERSON
Choose (1) Flavor:
Thai Iced Tea, Mango Passionfruit, or Tiger Milk
- COFFEE & HOT TEA** \$5 PER PERSON
Served with Sugar & Creamer
- AGUA FRESCA** \$4 PER PERSON
Seasonal Flavors Available
- UNSWEETENED ICED TEA** \$3 PER PERSON
Served with Sugar & Sliced Lemon
- ALUMINUM CANNED WATER** \$4 EACH
- CANNED SODA** \$3.50 EACH

SANDWICH & SALAD

LUNCH BUFFET

\$22 PER PERSON

BUFFET INCLUDES:

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

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

SANDWICHES

Turkey Club Wrap

Turkey | Bacon | Avocado | Tomato | White Cheddar
Shredded Lettuce | Jalapeno Ranch | Tomato Tortilla

Italian Deli Sandwich

Ham | Salami | Provolone | Arugula
Roasted Red Pepper | Herb Aioli | Ciabatta Bread

Chicken Salad Sandwich

Chicken Salad | Sundried Tomato | Arugula
Garlic Aioli | Croissant

Roasted Tomato Grinder

Sliced Mozzarella | Tomato Jam | Basil Aioli
Arugula | Focaccia Bread *(Vegetarian)*

Mediterranean Wrap

Falafel | Quinoa | Edamame | Artichoke | Tomato
Hummus | Tortilla Wrap *(Vegan)*

SALADS

Southwest Salad

Mixed Baby Lettuce | Tomato | Tortilla Strips
Corn | Red Pepper | Cilantro | Pepitas
Chipotle-Ranch Dressing *(Vegetarian)*

Watermelon Tomato Salad

Watermelon | Tomato | Feta | Pickled Red Onion
Glazed Walnut | Baby Kale | Balsamic Glaze *(Vegetarian, GF)*

Classic Caesar Salad

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

California Citrus Salad

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

Asian Salad

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

Quinoa Beet Salad

Quinoa | Red Beets | Arugula
Goat Cheese | Toasted Almond
Pickled Red Onion | Champagne Vinaigrette
(Vegetarian, GF)

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





BOXED LUNCHES

BISTRO BOXED LUNCHES

\$17 EACH

INCLUDES:

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

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

Turkey Club Wrap

Turkey | Bacon | Avocado | Tomato | White Cheddar Cheese
Shredded Lettuce | Jalapeño Ranch | Tomato Tortilla

Chicken Salad Sandwich

Sundried Tomato | Arugula | Garlic Aioli | Croissant

Mediterranean Wrap

Falafel | Quinoa | Edamame | Artichoke | Tomato
Hummus | Tortilla Wrap *(Vegan)*

KIDS' BOXED LUNCHES

\$13 EACH

INCLUDES:

(1) Sandwich Per Person: **Turkey & Cheese** OR **Sunflower Butter & Jelly**
Crackers | Apple Slices | Freshly Baked Cookie | Juice Box

MEAL VOUCHERS

(Redeemable at select food stands in the Zoo)

ADULT MEAL VOUCHERS

\$17 EACH

Basket Meal:

Choice of Entree: Cheeseburger, Hamburger, Chicken Sandwich,
Veggie Burger, All Beef Hot Dog, or Chicken Tenders

Plus French Fries & 24 oz. Fountain Drink

KID'S MEAL VOUCHERS

\$10 EACH

Healthy Kids Box:

Sunflower Butter & Jelly OR Turkey Sandwich | Whole Fruit | Juice Box

Kids Meal Box:

Hot Dog OR Chicken Tenders | Chips | Graham Crackers | Juice Box

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.

BIRTHDAY PARTY LUNCH PACKAGES

BIRTHDAY PACKAGES INCLUDE:

Lemonade | Filtered Water | Freshly Baked Cookies
Compostable Cups | Plates | Cutlery | Buffet Linens

CLASSIC COMFORT

\$22 PER ADULT
\$16 PER CHILD (AGES 2-12)

Choice of (2)

Quarter Pound Hamburgers | All Beef Hot Dogs | Chicken Tenders | Mac'n Cheese

Served with Seasonal Fruit Salad | Veggie Platter with Ranch Dressing | Condiments
Vegan Black Bean Burgers available for \$5 each



PIZZA PACKAGE

\$20 PER ADULT
\$15 PER CHILD (AGES 2-12)

Includes Cheese or Pepperoni Pizza (1 slice per guest)

Served with Pasta Salad | Garden Salad with Ranch Dressing & Balsamic Vinaigrette
Additional 16" pizzas available for \$32.99 each



SANDWICH & SALAD BUFFET

\$22 PER ADULT
\$13 PER CHILD (AGES 2-12)

ADULTS RECEIVE:

Choice of (2) Turkey Club Wrap | Roasted Tomato Grinder (*Vegetarian*)
Italian Deli Sandwich | Chicken Salad Sandwich | Mediterranean Wrap (*Vegan*)

Choice of (2) Southwest Salad (*Vegetarian*) | Asian Salad (*Vegan*)
Classic Caesar Salad | California Citrus Salad (*Vegan, GF*)
Watermelon Tomato Salad (*Vegetarian, GF*) | Quinoa Beet Salad (*Vegetarian, GF*)

KIDS RECEIVE:

Sunflower Butter & Jelly Sandwiches | Turkey & Cheese Sandwiches
Crackers | Apple Slices



A minimum food and beverage purchase must be met in order to obtain catering services
(excluding boxed lunch drop-offs and meal voucher pre-purchases)

Minimum purchase requirements for each venue are listed on page 1.

Additional picnic add-ons listed on page 4.

TRAY PASSED HORS D'OEUVRES

Pricing is per piece. Minimum order of 50 pieces per item



MEAT

Chicken & Waffle Bite Mashed Potato Spiced Maple Syrup	\$4.50
Thai Chicken Cup (GF) Endive Ground Chicken	\$4.50
Honey Sriracha Chicken Slider Crispy Fried Chicken	\$4.50
Crispy Pork Belly Steamed Buns Pickled Daikon Carrots Cilantro	\$4.50
Wagyu Beef Sliders Grilled Onion Tillamook Cheddar Secret Sauce	\$5
Galbi Short Rib Pickled Vegetable Slaw Gochujang Aioli Srirachi Wonton Crisp	\$5
Beef Empanada Avocado Salsa	\$5

SEAFOOD

Tequila Lime Shrimp Skewer (GF)	\$4.50
Crunchy Shrimp Roll Shrimp Salad Grilled Roll	\$4.50
Smoked Trout Pâté Beet Marmalade Boursin Crostini	\$5
Hamachi Crudo Pickled Fresno Pepper Relish Grilled Green Onion Nauc Cham Sesame Cracker	\$4
Spicy Tuna Taco Wakame Chili Aioli Avocado Mousse	\$4.50

VEGETARIAN

Deviled Egg (GF) Vegetable Relish	\$4
Bruschetta & Burrata Bite Grilled Vegetables Crostini	\$4.50
Puff Pastry Vegetable Samosas Mint Cilantro Chutney	\$4
Wild Mushroom Tart Goat Chevre Mousse	\$4.50
Fried Mac'n Cheese Bites Arrabbiata Parmesan	\$4.50
Caramelized Onion Feta Bite Grilled Apple Tart	\$4.50
Artichoke Heart Skewer (Vegan, GF) Sundried Tomato Mousse	\$4.50

An appetizer may be displayed when purchasing at least 2 pieces per person of that appetizer

DISPLAYED HORS D'OEUVRES

Minimum 25 Person Order

GRILLED VEGETABLE DISPLAY

\$8 PER PERSON

Carrots | Peppers | Zucchini | Roasted Tomato | Asparagus
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

\$10 PER PERSON

Choice of (2)

Southwest Salad

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

Watermelon Tomato Salad

Watermelon | Tomato | Feta | Pickled Red Onion
Glazed Walnut | Baby Kale | Balsamic Glaze
(Vegetarian, GF)

Classic Caesar Salad

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

California Citrus Salad

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

Asian Salad

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

Quinoa Beet Salad

Quinoa | Red Beets | Arugula
Goat Cheese | Toasted Almond
Pickled Red Onion | Champagne Vinaigrette
(Vegetarian, GF)



SKILLET

\$10 PER PERSON

Choice of (2)

Garlic Mashed Potatoes

(Vegetarian, GF)

Smashed Brown Butter Sweet Potatoes

(Vegetarian, GF)

Crispy Parmesan Roasted Potatoes

(Vegetarian, GF)

Blistered Green Beans with Lemon Gremolata

(Vegan, GF)

Balsamic Roasted Brussels Sprouts

(Vegan, GF)

Seasonal Succotash

(Vegan, GF)

MAC 'N' CHEESE BAR

\$16 PER PERSON

Served with Wild Mushroom | Chives
Sundried Tomatoes | Breadcrumbs

Plus Choice of (1)

Bacon

Grilled Chicken

CLASSIC COMFORT

\$16 PER PERSON

Served with Seasonal Fruit Salad &
Housemade Potato Chips

Plus Choice of (2)

Hamburger

Lettuce | Tomato | Onion | Pickle | Cheese

Hot Dog

Ketchup | Mustard | Onion | Relish

Chicken Tenders

Ranch | Barbecue Sauce | Ketchup

Classic Macaroni and Cheese

(Vegetarian)

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 Chopped Vegetable Salad
Pita Bread | Cucumber Yogurt Sauce

Plus Choice of (2)

Chicken Shawarma

Gyro

Falafel
(Vegan)

GRILL

\$20 PER PERSON

Served with Grilled Focaccia Bread

Plus Choice of (2)

Harissa Marinated Chicken
with Dill Yogurt Sauce

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

Grilled Shrimp Skewers
with Chili, Honey & Lime

Moroccan Spiced Vegetable Skewers
with Green Harissa 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

Crispy Tofu Stir Fry
(Vegan)

ITALIAN

\$18 PER PERSON

Served with Garlic Bread | Red Pepper Flakes
Parmesan Cheese

Plus Choice of (2)

Chicken Parmesan

Rigatoni Bolognese

Chicken Alfredo Penne

Roasted Vegetable Lasagna
(Vegetarian)

Eggplant Parmesan
(Vegetarian)

Campanelle Pasta
with Vegan Sausage, Kale, Roasted Tomato,
Herbed Panko & 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)



ASIAN STATION

\$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

Miso Glazed Tofu
(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
with Sauce Au Poivre \$20 PER PERSON

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

Herb Roasted Turkey
with Gravy \$18 PER PERSON

CLASSIC DINNER BUFFET

INCLUDES:

Rolls & Butter | 2 Salads | 2 Entrées | 2 Sides

\$58 PER PERSON

SALADS SELECT (2)

Southwest Salad

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

Watermelon Tomato Salad

Watermelon | Tomato | Feta
Pickled Red Onion | Glazed Walnut
Baby Kale | Balsamic Glaze
(Vegetarian, GF)

Classic Caesar Salad

Hearts of Romaine | Shaved Parmesan
Crouton | Garlic Caesar Dressing

California Citrus Salad

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

Asian Salad

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

Quinoa Beet Salad

Quinoa | Red Beets | Arugula
Goat Cheese | Toasted Almond
Pickled Red Onion
Champagne Vinaigrette
(Vegetarian, GF)

ENTRÉES SELECT (2)

Flat Iron Steak

with Chimichurri

Shrimp Sautee

with Roasted Red Pepper,
Green Onion, & Citrus Beurre Blanc

Lemon Herb Chicken Breast

with Pan Drippings

Pan Seared Salmon

with Lemon Herb Beurre Blanc

Roasted Vegetable Lasagna

(Vegetarian)

Cauliflower Steak

with Eggplant Caponata
(Vegan, GF)

SIDES SELECT (2)

Honey Cider Glazed Carrots

(Vegetarian, GF)

Chef's Choice Vegetable Medley

(Vegan, GF)

Roasted Garlic Mashed Potatoes

(Vegetarian, GF)

Garlic Confit Potatoes

(Vegan, GF)

Seasonal Succotash

(Vegetarian, GF)



Kid's meal and vendor meal pricing available
Buffet Includes compostable plates & cutlery
China and silverware available for an additional rental fee

PLATED DINNER

INCLUDES:

Rolls & Butter | (1) Salad | (2) Pre-selected Entrées | (1) Dessert

\$70 PER PERSON

SALADS SELECT (1)

Watermelon Tomato Salad

Watermelon | Tomato | Feta
Pickled Red Onion | Glazed Walnut
Baby Kale | Balsamic Glaze
(Vegetarian, GF)

Butter Lettuce Wedge Salad

Butter Lettuce | Pork Belly
Bay Blue Cheese | Pickled Red Onion
Roasted Tomato
Green Goddess Dressing

Green Garden Salad

Mixed Greens | Pickled Red Onion
Roasted Tomato | Cucumber
Crispy Artichoke Leaves
Cider Vinaigrette
(Vegan, GF)

Quinoa Beet Salad

Quinoa | Red Beets | Arugula
Goat Cheese | Toasted Almond
Pickled Red Onion
Champagne Vinaigrette
(Vegetarian, GF)

ENTRÉES SELECT (2)

Oven Roasted Chicken

with Butternut Squash Puree,
Sweet Potato Bacon Hash,
Grilled Broccolini, Pan Jus

Pan Seared Salmon

with Pomme Puree,
Warm Green Bean Tomato Salad,
Citrus Beurre Blanc

Herb Sirloin

with Tomato Corn Succotash,
Fingerling Potatoes,
Red Wine Demi Glaze

Slow Braised Short Rib

with Crispy Onions,
Mushroom Demi Glaze

Quinoa Stuffed Poblano Pepper

with Black Bean Puree, Guajillo
Tomato Corn Salsa, Vegan Crema
(Vegan, GF)

Thai Green Curry

with Fried Tofu, Green Beans,
Yellow & Red Bell Peppers,
Carrot, Green HARRISA
Basmati Rice
(Vegan, GF)

DESSERT SELECT (1)

Flourless Chocolate Truffle Cake

with Raspberry Coulis,
Chantilly Cream
(Vegetarian, GF)

New York Cheesecake

with Berry Compote
(Vegetarian)

Seasonal Fruit Tart

with Pastry Cream
(Vegetarian)

Avocado Chocolate Mousse

with Raspberry & Toasted Coconut
(Vegan, GF)

Pricing excludes rented china, silverware, & glassware. See catering manager for pricing

Upgrade to duet plate with a serving of (2) Entrée selections. Pricing available on request

Kid's meal and vendor meal pricing available

DESSERTS



FRESHLY BAKED COOKIES
Chocolate Chip | Oatmeal Raisin
Sugar

\$3 EACH



CINNAMON SUGAR CHURROS

\$4 EACH

BROWNIES

\$4 EACH

NOVELTY ICE CREAM BARS
Assorted Ice Cream Bars &
Ice Cream Sandwiches

\$5 EACH



PALETAS (FROZEN FRUIT BARS) **\$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 CRISP **\$4 PER PERSON**
Served with Whipped Cream



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

LEMON BARS

\$4 EACH

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

DIPPIN' DOTS

\$6 EACH

Assorted Flavors
(Vegan option available)

MAKE 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



COFFEE & HOT TEA **\$5 PER PERSON**
Served with Sugar & Cream

HOT CHOCOLATE

\$4 PER PERSON

HOT BEVERAGES



BOBA TEA STATION **\$5 PER PERSON**
Choose (1) Flavor:
Thai Iced Tea, Mango Passionfruit, or Tiger Milk

COLD BEVERAGES

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



ADDITIONAL BAR & BARTENDER FEES

Additional Bartender Fee ~ \$250

Additional Bar Setup Fee ~ \$500

CREDIT CARD BAR

Required Set-up Fee Per Bar ~ \$500

Prices Per Drink:

Standard Cocktail ~ \$13

Wine ~ \$11

Beer ~ \$9

Soft Drinks ~ \$3.50

Aluminum Canned Water ~ \$4

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

Cocktails may be customized, contact catering manager for pricing

BOURBON/WHISKEY

MANDRILL

Bourbon, Sweet Vermouth, Bitters, Cherry Garnish

DWARF CAIMAN

Bourbon, Sugar, Soda, Bitters, Orange Slice Garnish, Cherry Garnish

GIN

GORILLA GIMLET

Gin, Rose's Lime Juice, Lime Garnish

TIGER TONIC

Gin, Tonic, Lime Garnish

AFRICAN PAINTED DOG

Gin, Grapefruit Juice, Lime Garnish

RUM

PRONGHORN PUNCH

Rum, Cranberry Juice, Pineapple Juice, Orange Juice, Lime Juice, Mint

MACAW MOJITO

Rum, Club Soda, Ginger Ale, Simple Syrup, Muddled Mint, Lime Garnish, Mint Garnish

VODKA

KOMODO DRAGON

Vodka, Lemonade, Strawberry Garnish

THE CALIFORNIA CONDOR

Vodka, Ginger Beer, Lime Garnish, Mint Garnish

CHIMPANZEE CRAN

Vodka, Cranberry Juice, Grapefruit Juice

TEQUILA

MEERKAT MARGARITA

Tequila, Sweet and Sour, Triple Sec, Lime Garnish

ORANGUTAN MARGARTIA

Tequila, Sweet and Sour, Triple Sec, Blood Orange Puree

THE FLAMINGO

Tequila, Sweet and Sour, Triple Sec, Strawberry Puree

MEZCAL

RHINO-RITA

Mezcal, Sweet and Sour, Triple Sec, Tajin, Chamoy

MOCKTAILS

SPICY LEMUR VIRGIN MARGARITA

Orange Juice, Sweet & Sour, Starry, Lime Garnish, Tajin, Chamoy

SNOW LEOPARD SUNRISE

Pineapple, Orange, Starry, Grenadine, Cherry & Fresh Pineapple Garnish

THE FENNEC FOX

Strawberry Lemonade, Starry, Basil and Strawberry Garnish

ELEPHANT EXPLOSION

Starry, Ube Simple Syrup, Pop Rock Rim

GRIAFFE SPRITZER

Starry, Raspberry Puree, Raspberry Garnish

AGUA FRESCA

Seasonal Flavors Available

