



CATERING MENU

Event Information

Sustainable Seafood

Seafood is a healthy and delicious way to enjoy the bounties of the sea, though not all seafood is produced responsibly, and making the right choices can be difficult. SSA focuses on working with sustainably sourced seafood in our cafes, restaurants, and catered events. We also partner with Monterey Bay Aquarium's Seafood Watch program, whose recommendations help consumers and businesses make choices for healthy oceans.

Diversity-Owned Vendors

We celebrate the things that make each one of us different, and work to support the local communities that we partner with.

Diversity-ownership of vendors in our supply chain is important to us, and we are developing tools to better evaluate our own engagement, as well as strategize how to include more diversity-owned vendors in our operations. If you are aware of a local vendor in your area that we should be working with, please let your SSA Account Manager know!

Minimums & Menus

There is a Food & Beverage minimum that must be met for all catered events. Unless otherwise specified, all menus are priced per person to be enjoyed during the allotted time period while here on-site at the Los Angeles Zoo. Should you have something different in mind for your catering menu, we are happy to work with our chefs to propose a custom menu that meets your needs - please inquire with your Sales Manager for more information.

Extended service times beyond the included time frames denoted on each menu will incur an Extended Service Fee at the rate of ten percent (10%) of the menu cost for each additional hour of extended service time. Partial hours of extended service will be rounded up to the nearest half-hour.

Allergens

SSA Group, LLC. offers products that may contain: Peanuts, Tree Nuts, Soy, Dairy, Sesame and Wheat. While we take steps to minimize the risk of cross contamination, we cannot guarantee that any of our products are 100% safe to consume for people with peanut, tree nut, soy, milk, sesame or wheat allergies.

At Los Angeles Zoo, we make every effort to identify ingredients that may cause allergic reactions for those individuals with food allergies. Items marked gluten friendly are made with no gluten-containing ingredients. Items marked as vegan are made with no animal products (dairy, eggs, etc). We have strict policies in place to avoid cross contamination. However, there is always a risk of contamination (we cannot guarantee a total absence of these allergens in the menu items we produce).

Palm Oil

We recognize the role foodservice operators like us play in the global trade and usage of palm oil - we value efforts to mitigate the environmental and social impacts associated with palm oil production. In-house, we are constantly working to review our purchases for palm oil inclusion and sourcing, and we advocate our supply chains to engage with leading industry groups - SSA is a member of the Roundtable for Sustainable Palm Oil (RSPO) and we encourage our partners who use palm oil to join this important initiative.

Final Guest Count & Food Guarantees

Final guest count refers to the number of guests the Client expects to attend the event and is used to finalize food, beverage, and catering requirements at the event. The final guest count is due at least ten (10) business days before the event date and may not be less than the guaranteed minimum guest count your agreement was based on.

Increases to the guest count and last-minute orders past this due date will be considered but are subject to necessary equipment and menu items, potential additional costs, and the approval of your Sales Representative.

Liquor & Food Service Regulations

Food & Beverage cannot be removed from the premises by any party other than the catering department. SSA Group, LLC. holds the Liquor License at the Los Angeles Zoo, therefore, liquor, beer, and wine may not be brought into the Zoo from outside sources. Liquor, beer, and wine may not be removed from the site. All bars will end 30 minutes prior to event end time.

Contract & Deposit

A signed contract detailing all catering arrangements must be received by SSA Group, LLC. prior to the event date along with the deposit amount reflected on the catering contract. Deposit payments may be made by credit card, certified check, company check or money order. All deposits made are included in the final invoice. A credit card convenience fee of four percent (4%) of the total charged will be assessed each time the credit card is run.

Final Payment

Final payment is due after the final guest count is received, before the event date. Any additional fees incurred on the day of the event will be applied to the final invoice, and payment is due upon receipt.

Cancellation

Client must give SSA Group, LLC written notice if Client wishes to cancel this Agreement and the Event. Company will retain all payments and deposits made to SSA Group, LLC in the event of cancellation.

Rise & Shine Breakfast

DETAILS:

- Service for up to 1 hour
- Requires a minimum spend based on venue
- Prices are per person

INCLUDES:

- Seasonal Fruit Salad 🥗🌱
- Choice of Hot or Iced Coffee
- Herbal Teas
- Iced Water
- Eco-Friendly Compostable Tableware

LOCAL FAVORITE!

Chilaquiles 🌱🥗

20

Corn Tortillas, Scrambled Egg, Avocado, Queso Fresco, Crema, Cilantro, Salsa Rojo

The Continental 🌱

Assorted Breakfast Pastries

15

Burrito Breakfast

SELECT ONE BURRITO PER PERSON

18

Complete Traditional Breakfast

French Toast Sticks with Fresh Berries & Syrup, Scrambled Eggs 🌱, Southwest Diced Potatoes 🌱🥗, Chicken Apple Sausage Links 🥗

Upgrade to Crispy Applewood Bacon _____ 3

22

Sausage Breakfast Burrito

Sausage, Potato, Scrambled Egg, Cheddar Cheese

Vegan Breakfast Burrito 🌱

Tofu Scramble, Potato, Grilled Pepper & Onion

Served With: Salsa Verde

ADD-ONS

Minimum food quantity order must match the guest guarantee.

Orange, Apple, -or- Cranberry Juice _____ 2

Fruit, Yogurt, & Granola Parfait 🌱 _____ 4

Bacon _____ 5

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Due to the seasonal nature of our sustainable practices, prices are subject to change. | Prices are subject to a 22% service charge to offset labor expenses, 3% event fee to offset event planning costs, and current sales tax.

Dietary Information: 🌱 Vegetarian 🌱 Vegan 🥗 Gluten-Free 🥛 Dairy-Free 🥜 Contains Nuts 🌱 Contains Sesame 🌱 Sustainable Seafood

Bistro Lunch

DETAILS:

- One menu selection per guest. Pre-selected final food quantities given in advance.

INCLUDES:

- Potato Chips
- Seasonal Fruit
- Freshly Baked Cookie
- Aluminum Canned Water

Boxed Lunches 17

EACH GROUP TO SELECT UP TO TWO OPTIONS FROM:

SANDWICHES & WRAPS

Turkey Club Wrap

Bacon, Avocado, Tomato, White Cheddar Cheese, Lettuce, Jalapeño Ranch, Tomato Tortilla

Mediterranean Wrap

Falafel, Quinoa, Edamame, Artichoke, Tomato, Hummus, Spinach Tortilla

Roast Beef Sandwich

Aged Cheddar Cheese, Onion Jam, Mixed Greens, Horseradish Herb Aioli, Artisanal Bread

Chicken Salad Sandwich

Sundried Tomato, Arugula, Garlic Aioli, Buttery Croissant

ADD-ONS

Minimum food quantity order must match the guest guarantee.

Additional Sandwich -or- Wrap Selection _____ 3

Fudge Brownies _____ 4

Assorted Canned Soda _____ 4

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Lunch Buffets

DETAILS:

- Beverage Service for up to 2 hours
- Food Service for 1 hour
- Requires a minimum of 25 guests
- Prices are per person

INCLUDES:

- Iced Water
- Lemonade
- Eco-Friendly Compostable Tableware

LOCAL FAVORITE!

Tropical Luau

25

Served With:

Mac Salad 🌱, Tropical Salad with Citrus Dressing 🌱🌱, Fried Rice 🌱🌱, Hawaiian Rolls, Shoyu Pineapple Sauce 🌱🌱, Sriracha

CHOICE OF (2):

Huli-Huli Chicken 🌱🌱🌱, Kalua Pork 🌱🌱, Huli-Huli Cauliflower 🌱🌱

UPGRADES:

Replace Protein 5/per person, or Add as Third Option 8/per person

Kalbi Ribs 🌱, Bang Bang Shrimp

Street Taco Buffet

25

Served With:

Cilantro Lime Rice 🌱🌱, Refried Beans with Queso Fresco 🌱, Tomatillo Salsa, Fire-Roasted Salsa, Lime Wedges, Fresh Cilantro & Onion, Flour Tortillas

CHOICE OF (2):

Pork Carnitas 🌱🌱🌱, Pollo Asado Chicken 🌱🌱, Calabacitas 🌱🌱

UPGRADES:

Replace Protein 6.25/per person, or Add as Third Option 10/per person

Carne Asada 🌱🌱, Shrimp Fajita 🌱🌱🌱

ADD TORTILLA CHIPS & GUACAMOLE 🌱🌱 _____ 5

Mediterranean

25

Served With:

Roasted Red Pepper Hummus 🌱🌱🌱, Tzatziki Sauce 🌱🌱, Pita Bread 🌱

Cucumber Salad 🌱🌱

Tomato, Olive, Red Onion, Feta, Oregano Vinaigrette

Lemon Artichoke Couscous Salad 🌱, Za'atar Spiced Grilled Chicken 🌱🌱, Crispy Falafel 🌱🌱

(CONTINUED NEXT PAGE)

ADD-ONS

Minimum food quantity order must match the guest guarantee.

Sliced Watermelon _____	3	Fudge Brownies _____	4
Freshly Baked Cookies _____	4	Dessert Bars _____	6

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Lunch Buffets

(CONTINUED)

DETAILS:

- Beverage Service for up to 2 hours
- Food Service for 1 hour
- Requires a minimum of 25 guests
- Prices are per person

INCLUDES:

- Iced Water
- Lemonade
- Eco-Friendly Compostable Tableware

Sandwich & Salad 22

SANDWICHES

SELECT (2):

Turkey Club Wrap

Bacon, Avocado, Tomato, White Cheddar, Shredded Lettuce, Jalapeño Ranch, Tomato Tortilla

Roast Beef Sandwich

Aged Cheddar Cheese, Onion Jam, Mixed Greens, Horseradish Herb Aioli, Artisanal Bread

Falafel Wrap 🌱 🌱

Quinoa, Edamame, Artichoke, Tomato, Hummus, Spinach Tortilla

Chicken Salad Sandwich

Sundried Tomato, Arugula, Garlic Aioli, Buttery Croissant

Italian Deli Sandwich 🌱

Ham, Salami, Provolone, Arugula, Roasted Red Pepper, Pesto Aioli, Ciabatta Bread

Roasted Tomato Grinder 🌱 🌱

Sliced Mozzarella, Tomato Jam, Basil Aioli, Arugula, Balsamic Glaze, Focaccia Bread

SALADS

SELECT (2):

Southwest Salad 🌱 🌱

Mixed Baby Lettuce, Tomato, Tortilla Strips, Corn, Poblano Pepper, Black Beans, Pepitas, Chipotle-Ranch Dressing

Classic Caesar Salad

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

Quinoa Beet Salad 🌱 🌱 🌱

Red Beets, Arugula, Goat Cheese, Toasted Almond, Pickled Red Onion, Champagne Vinaigrette

Asian Salad 🌱 🌱

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

California Citrus Salad 🌱 🌱 🌱

Baby Arugula, Fresh Citrus, Red Onion, Crushed Pistachio, Lemon Vinaigrette

Watermelon Tomato Salad 🌱 🌱 🌱

Feta, Pickled Red Onion, Glazed Walnut, Baby Kale, Balsamic Glaze

ADD MARINATED CHICKEN TO ANY SALAD _____ **+3**

ADD-ONS

Minimum food quantity order must match the guest guarantee.

Sliced Watermelon _____	3	Fudge Brownies _____	4
Freshly Baked Cookies _____	4	Dessert Bars _____	6

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Make It A Picnic

DETAILS:

- Beverage Service for up to 2 hours
- Food Service for 1 hour
- Requires a minimum spend based on venue
- Prices are per person

INCLUDES:

- Freshly Baked Cookies
- Iced Water
- Lemonade
- Eco-Friendly Compostable Tableware

Classic American

24

All-Beef Hot Dogs 🍔, Grilled Hamburgers 🍔

Served With:

Seasonal Fruit Salad 🥗, House Made Chips 🍟, Buns, Sliced Cheeses, Lettuce, Tomato, Onion, Pickles, Classic Condiments

ADD BLACK BEAN BURGERS 🍔 5.5

Western Barbecue

27

Smoked Pulled Pork 🍖, BBQ Chicken 🍗

Served With:

Mac n' Cheese 🍝, Western Grilled Corn 🌽, Coleslaw 🥗, BBQ Sauce, Pickles, Rolls

UPGRADES:

Replace Protein 6.25/per person, or Add as Third Option 10/per person

Sliced Beef Brisket 🍖, Tri-Tip Steak 🍖

LOS ANGELES ZOO SOUVENIR REUSABLE WATER BOTTLE | 12 PER PERSON

ADD-ONS

Minimum food quantity order must match the guest guarantee.

Dippin' Dots	6	Cotton Candy	5
Fudge Brownies	4	Assorted Canned Soda	4
Ice Cream Bars	5	Iced Tea	3

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Beverages & Snacks

DETAILS:

- Prices are per person
- Served on Eco-Friendly Tableware
- Add to any Lunch Buffet or Picnic Package

Non-Alcoholic Beverage Packages

Half-Day Service for up to Two Hours | Full-Day Service for up to Four Hours

Boba Tea Station

SELECT (2):

Thai Iced Tea, Mango Passionfruit, Tiger Milk

2 HOURS - 7 | 4 HOURS - 10

Infused Agua Fresca

Watermelon and Cucumber Lime

2 HOURS - 5 | 4 HOURS - 8

Canned Soda Assortment

Assorted Canned Sodas, Iced Water

2 HOURS - 4 | 4 HOURS - 8

Coffee & Tea Package

Hot or Iced Coffee, Assorted Hot Herbal Teas, Iced Water

Decaf Coffee Available Upon Request

2 HOURS - 5 | 4 HOURS - 8

Complete Beverage Package

Hot or Iced Coffee, Assorted Hot Herbal Teas, Iced Water, Assorted Canned Sodas, Iced Tea

Decaf Coffee Available Upon Request

2 HOURS - 10 | 4 HOURS - 14

Snack Boards

Service for up to Two Hours

Chips & Dip 🌱 🌱

Ranch, Truffle Parmesan, and Spicy Tapatio Seasoned Potato Chips

Served with:

Jalapeño & Spinach Artichoke Dip, French Onion Dip

Hummus Board 🌱 🌱

Marinated Vegetables, Olives, Traditional & Roasted Red Pepper Hummus 🌱 🌱, Crackers 🌱, Pita

8

Mexican Fruit Bar 🌱

Seasonal Freshly Sliced Fruits

Served with:

Lime Juice, Tajín Seasoning, Chamoy

7

10

Popcorn Station 🌱

SELECT (2):

Butter, Ranch, Truffle Parmesan, Spicy Tapatio

6.5

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Treats & Desserts

DETAILS:

- Prices are per person
- Served on Eco-Friendly Tableware
- Add to any Lunch Buffet or Picnic Package

Frozen Treats

Service for up to One Hour

Ice Cream Sundae Bar 🌱

Vanilla Ice Cream, Chocolate Ice Cream

Served with:

Fudge Sauce, Caramel Sauce, Sprinkles, Crushed Oreos, Whipped Cream, Cherries

10

Frozen Fruit Paletas

Assorted Flavors - 🌱 Vegan Option Available

6

Novelty Ice Cream Bars

Assorted Ice Cream Bars and Sandwiches

5

Dippin' Dots

Assorted Flavors, Vegan option available

6

Desserts

Service for up to One Hour

Cinnamon Sugar Churros 🌱

ADD CHOCOLATE & CARAMEL SAUCE _____ +2

4

Lemon Bars

4

Hot Apple Crisp 🌱

Served with Whipped Cream

4

Freshly Baked Cookies

Chocolate Chip, Lemon White Chocolate, Oatmeal Raisin

4

Fudge Brownies

4

Strawberry Cheesecake Taco

Diced Strawberry & Sweet Mascarpone in a Cinnamon Sugar Taco Shell

4

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EVENING MENU

Appetizer Reception

DETAILS:

- Minimum of three selections required
- Minimum order of 50 pieces per item
- Food quantities must match final guest count
- Served on Eco-Friendly Compostable Tableware

TRAY PASSED:

- Service for up to 1 hour
- Pricing is per piece
- 125 passer fee required per 50 guests

STATIONED:

- Service for up to 1 hour
- Pricing includes two pieces per person

Land

	PASSED	STATIONED
* Chicken & Waffle Bite Mashed Potato, Spiced Maple Syrup	4.5	9
Thai Chicken Cup 🌱 🌱 Endive, Ground Chicken, Thai Peanut Sauce	4.5	9
Fried Chicken Slider Honey Sriracha Sauce	4.5	9
* Crispy Pork Belly Steamed Buns 🌱 4.5	4.5	9
Pickled Daikon, Carrot, Cilantro		
Waygu Beef Sliders	5	10
Grilled Onion, Tillamook Cheddar, Secret Sauce		
* Galbi Short Rib Bite 🌱	5	10
Pickled Vegetable Slaw, Gochujang Aioli, Wonton Crisp		
Beef Empanada	5	10
Avocado Salsa		

Garden

	PASSED	STATIONED
Deviled Egg 🌱 🌱	4	8
Grilled Vegetable Relish		
Bruschetta & Burrata Bite 🌱	4.5	9
Grilled Vegetables, Burrata Cheese, Balsamic Glaze, Crostini		
Vegetable Spring Roll 🌱 🌱	4	8
Sweet Chili Sauce		
Puff Pastry Vegetable Samosas 🌱	4	8
Cilantro Mint Chutney		
* Wild Mushroom Tostada 🌱 🌱	4.5	9
Black Bean Mole Purée, Guajillo Salsa		
* Avocado Toast 🌱 🌱	4.5	9
Tomato Relish, Almond Gremolata, Crostini		
* Fried Mac N' Cheese Bites 🌱	4.5	9
Arrabbiata Sauce, Shaved Parmesan		
Caramelized Onion Feta Bite 🌱	4.5	9
Grilled Apple Relish, Tartlet		

Sea 🌱

	PASSED	STATIONED
Grilled Shrimp Skewer 🌱 🌱 🌱 🌱	4.5	9
Tequila Lime Marinated Shrimp, Salsa Macha		
Crunchy Shrimp Roll 🌱	4.5	9
Shrimp Salad, Toasted Panko, Shredded Lettuce, Grilled Roll		
* Hamachi Crudo 🌱 🌱	4	8
Pickled Fresno Pepper Relish, Grilled Green Onion, Nauc Cham, Sesame Cracker		
* Spicy Tuna Taco 🌱	4.5	9
Wakame, Chili Aioli, Avocado Mousse		

Stationed Boards

Displayed Hors D'oeuvres

Charcuterie 🌱	16
Assorted Meats, Cheeses, Nuts, Jams, Dried Fruit, Assorted Breads & Crostini	
Mexican Fruit Bar 🌱 🌱 🌱	10
Sliced Local Organic Fruit Board	
<i>Served With:</i> Tajin, Chamoy, Lime Juice	
Grilled Vegetable 🌱 🌱 🌱 🌱	10
Assorted Roasted & Marinated Vegetables, Roasted Red Pepper Hummus	
Mexican Street Corn Dip 🌱 🌱	8
Pepper Jack, Red Onion, Cilantro	
<i>Served With:</i> House Made Blue Corn Tortilla Chips	

*** LOCAL FAVORITES!**

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Dinner Stations

DETAILS:

- Service for up to 1 hour
- Minimum of three selections required
- Requires a minimum of 50 guests
- Prices are per person

INCLUDES:

- Eco-Friendly Compostable Tableware

Salad

SELECT (2):

Caprese 🌿🌱🌾
Arugula, Heirloom Tomato,
Fresh Mozzarella, Red Onion,
Pesto, Balsamic

Greek Pasta Salad 🌿
Feta, Cucumber, Red Onion,
Kalamata Olives, Balsamic
Glaze

* California Citrus
Salad 🌿🌱🌾
Baby Arugula, Fresh
Citrus, Red Onion, Crushed
Pistachio, Lemon Vinaigrette

* Southwest Salad 🌿🌱
Mixed Baby Lettuce, Tomato,
Tortilla Strips, Corn, Roasted
Red Pepper, Black Beans,
Pepita, Chipotle-Ranch
Dressing

10 Skillet

SELECT (2):

Garlic Mashed Potatoes 🌿🌱
Smashed Brown Butter
Sweet Potatoes 🌿🌱
Crispy Parmesan Roasted
Potatoes 🌿🌱

Blistered Green Beans with
Lemon Gremolata 🌿🌱
Balsamic Roasted Brussels
Sprouts 🌿🌱
Seasonal Succotash 🌿🌱

10

Mac n' Cheese Bar

Grilled Chicken, Crispy Bacon, Green Onion, Grilled Broccoli,
Toasted Breadcrumbs, Roasted Wild Mushroom

16

Tropical

SELECT (2):

Huli-huli Chicken 🌿🌱🌾
Kalua Pork 🌿🌱

Kalbi Beef Ribs 🌿🌱🌾
Crispy Tofu Stir Fry 🌿

17

Served With:

Hawaiian Rolls, Pineapple Shoyu Sauce 🌿🌱, Sriracha

Mediterranean

SELECT (2):

Chicken Shawarma, Beef Gyro, Falafel 🌿

Served With:

Chopped Vegetable Salad, Pita Bread, Cucumber
Yogurt Sauce, Hummus 🌿

17

Grill

SELECT (2):

Harissa Marinated Chicken
Dill Yogurt Sauce 🌿

Sesame-Ginger
Flat Iron Steak
Thai Chili and Lime Glaze
🌿🌱

Grilled Shrimp Skewers
Chili Lime Beurre Blanc 🌿

Moroccan Spiced Vegetable
Skewers
Green Harissa 🌿🌱

28

Served With:

Herbed Rice Pilaf 🌿🌱

* LOCAL FAVORITES!

Carving Stations

Chef-attended, includes House Rolls And Butter
Requires Chef Fee of 225 per Chef,
One Chef per 100 guests

Herb Roasted Turkey Breast 🌿🌱 22

Cranberry Relish, Creamy Dijon

Santa Maria Tri-tip Steak 🌿🌱 24

Barbecue Demi

Whole Roasted Salmon Fillet 🌿🌱🌾 25

Dill Yogurt Sauce, Fennel-Caper Relish

Slow Roasted Prime Rib 🌿🌱 38

Horseradish Sauce, Caramelized Onion Jam

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Dessert Stations

DETAILS:

- Service for up to 1 hour
- Add to any Dinner Station or Dinner Buffet Package
- Requires a minimum of 50 guests
- Prices are per person

INCLUDES:

- Eco-Friendly Compostable Tableware

Roast Your Own S'mores Station 12

Graham Crackers, Marshmallows, Hershey's Chocolate Bar
Staff Supervised Cooking Stations

Loaded Churro Sundaes & Hot Chocolate 12

Cinnamon Sugar Churro Bites, Vanilla Ice Cream

Served with:

Fudge Sauce, Dulce de Leche, Macerated Strawberries, Whipped Cream

Ice Cream Sundae Bar 10

Vanilla Ice Cream, Chocolate Ice Cream

Served with:

Fudge Sauce, Caramel Sauce, Sprinkles, Crushed Oreos, Whipped Cream, Cherries

Mini Dessert Platter 9

Served with:

Assorted Mini Cheesecakes & Seasonal Dessert Bars

Cookie & Brownie Platter 7

Served with:

Freshly Baked Cookies & Fudge Brownies

Cinnamon Sugar Churros 6

Served with:

Chocolate Dipping Sauce & Dulce de Leche

Seasonal Fruit Crisp 8

Served with:

Vanilla Ice Cream, Whipped Topping

Boba Tea Station 2 hrs - 7 | 4 hrs - 10

SELECT (2):

Thai Iced Tea, Mango Passionfruit, Tiger Milk

ADD-ONS

Minimum food quantity order must match the guest guarantee.

Hot Chocolate _____	4	Coffee & Tea Station _____	5
Add Marshmallows & Whipped Cream _____	+2	Hot Apple Cider _____	4

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Dinner Buffets

DETAILS:

- Service for up to 2 hours
- Requires a minimum of 50 guests
- Prices are per person

INCLUDES:

- Iced Water
- Eco-Friendly Compostable Tableware
(please inquire for china or compostable bamboo upgrade pricing)

OPTION ONE

One Salad, Two Accompaniments,
Two Entrées
55

OPTION TWO

Two Salads, Three Accompaniments,
Three Entrées
70

Salads

* Southwest Salad 🌱🌱

Mixed Baby Lettuce, Tomato, Tortilla Strips, Corn, Roasted Red Pepper, Black Beans, Pepita, Chipotle-Ranch Dressing

Classic Caesar Salad

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

Quinoa Beet Salad 🌱🌱🌱

Red Beets, Arugula, Goat Cheese, Toasted Almond, Pickled Red Onion, Champagne Vinaigrette

Asian Salad 🌱🌱

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

* California Citrus Salad 🌱🌱🌱

Baby Arugula, Fresh Citrus, Red Onion, Crushed Pistachio, Sweet Onion Vinaigrette

Watermelon Tomato Salad 🌱🌱🌱

Feta, Pickled Red Onion, Glazed Walnut, Baby Kale, Balsamic Glaze

Entrées

Braised Beef Short Ribs 🌱🌱🌱

Red Wine Demi

Herb Seared Salmon 🌱🌱

Lemon Beurre Blanc

Seared Chicken Breast

Lemon Herb Pan Drippings

BBQ Dry Rub Chicken 🌱🌱

Seasoned Chicken Leg & Thigh

Flat Iron Steak 🌱🌱🌱

Chimichurri

Sautéed Shrimp 🌱🌱

Roasted Bell Pepper, Green Onion, Citrus Beurre Blanc

Lasagna 🌱

Roasted Vegetable

Spicy Vegan Sausage Pasta 🌱

Penne, Roasted Tomato, Garlic Mushrooms, Braised Greens, Herb Gremolata

Cauliflower Steak 🌱🌱

Eggplant Caponata

Accompaniments

🌱 Can be prepared vegan upon request

Herb Roasted Potatoes 🌱🌱

Roasted Garlic Mashed Potatoes 🌱🌱

Brown Butter Green Beans 🌱🌱

Roasted Brussels Sprouts 🌱🌱

Seasonal Roasted Vegetables 🌱🌱

Honey Glazed Baby Carrots 🌱🌱

Seasonal Succotash 🌱🌱

Mac N' Cheese 🌱

*** LOCAL FAVORITES!**

ADD-ONS

Minimum food quantity order must match the guest guarantee.

Bread & Butter	3	Additional Salad	6
Coffee & Hot Tea Station	5	Additional Accompaniment	6
Decaf Coffee Available Upon Request		Additional Entrée	Please Inquire For Pricing
Hot Chocolate	4		

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Plated Dinner

Three-Course Dinner

One Salad, Two Pre-Selected Entrées, One Dessert

80

DETAILS:

- Requires a minimum of 50 guests
- Prices are per person
- China rental required (additional fee applies)

INCLUDES:

- Bread & Butter
- Iced Water
- Coffee & Hot Tea Station

Salads

SELECT ONE

Classic Caesar

Baby Gem Lettuce, Croutons, Tomato, Shaved Parmesan, Caesar Dressing

Green Garden Salad

Mixed Greens, Pickled Red Onion, Roasted Tomato, Cucumber, Crispy Artichoke Leaves, Cider Vinaigrette

Butter Lettuce Wedge Salad

Pork Belly, Bay Blue Cheese, Pickled Red Onion, Roasted Tomato, Green Goddess Dressing

Watermelon Tomato Salad

Feta, Pickled Red Onion, Glazed Walnut, Baby Kale, Balsamic Glaze

Quinoa Beet Salad

Red Beets, Arugula, Goat Cheese, Toasted Almond, Pickled Red Onion, Champagne Vinaigrette

Entrées

SELECT TWO

Braised Beef Short Ribs

Roasted Carrots, Buttermilk Whipped Potatoes, Mushroom Demi

Garlic-Herb Roasted Beef Tenderloin

Charred Asparagus, Roasted Garlic Mashed Potatoes, Cabernet Demi

Cider Brined Pork Chop

Roasted Cauliflower Purée, Sweet Potato Hash, Apple-Herb Chutney

Oven Roasted Chicken

Butternut Squash Purée, Fennel Bacon Hash, Grilled Broccolini, Pan Jus

Pan Seared Salmon

Pomme Purée, Warm Green Bean Tomato Salad, Citrus Beurre Blanc

Herbed Sirloin

Tomato Corn Succotash, Fingerling Potatoes, Red Wine Demi

Quinoa Stuffed Poblano Pepper

Black Bean Purée, Guajillo Tomato Corn Salsa, Vegan Crema

Thai Green Curry

Fried Tofu, Green Beans, Yellow & Red Bell Peppers, Carrots, Green Harissa, Basmati Rice

Desserts

SELECT ONE

Crème Brûlée

Burnt Sugar, Fresh Berries

Vanilla Cheesecake

Mixed Berry Coulis, Seasonal Berries, Whipped Cream

Flourless Chocolate Torte

Fresh Raspberries, Whipped Cream

Tres Leches

Strawberries, Cinnamon Sugar Cream

Mango Fruit Tart

Chamoy, Tajin, Chantilly Cream

Avocado Chocolate Mousse

Raspberry, Toasted Coconut

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Bar Services

Spirits include:

Vodka, Whiskey, Gin, Tequila, Rum, Scotch

DETAILS:

- Served in Eco-Friendly Compostable Drinkware
- Upgrade to Rental Glassware - 8 per person

Hosted Bar

THE COST FOR BAR SERVICES AND DRINKS ARE PAID IN ADVANCE BY THE HOST

Prices are per person

All hosted open bars include (1) Bar Set-up with Assorted Soft Drinks and Filtered Water.

Liquor packages also include garnishes and juices.

Beer, Wine, & Liquor (Premium)		Beer, Wine, & Liquor (Standard)		Beer and Wine	
1 HOUR	22	1 HOUR	19	1 HOUR	14
2 HOURS	29	2 HOURS	25	2 HOURS	20
3 HOURS	36	3 HOURS	31	3 HOURS	26
4 HOURS	43	4 HOURS	37	4 HOURS	32

Additional Bar Services

Additional Bartender Fee	250
Additional Bar Set-up Fee	500

Non-Hosted Bar

Prices are per Drink

Required Set-up Fee per Bar - 500

Standard Cocktail	13	Soft Drinks	3.5
Wine	11	Aluminum Canned Water	4
Beer 24oz	14.5	Drink Tickets Available for Pre-Purchase	

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Signature Cocktails

Signature Drinks are available when pre-arranged for an additional charge.

Requires purchase of 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 & 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 & Mint Garnish

VODKA

Komodo Dragon

Vodka, Lemonade, Strawberry Garnish

The California Condor

Vodka, Ginger Beer, Lime & Mint Garnish

Chimpanzee Cran

Vodka, Cranberry Juice, Grapefruit Juice

TEQUILA

Meerkat Margarita

Tequila, Sweet & Sour, Triple Sec, Lime Garnish

Orangutan Margarita

Tequila, Sweet & Sour, Triple Sec, Blood Orange Purée

The Flamingo

Tequila, Sweet & Sour, Triple Sec, Strawberry Purée

MEZCAL

Rhino-rita

Mezcal, Sweet & Sour, Triple Sec, Tajín, Chamoy

Signature Mocktails

Spicy Lemur Virgin Margarita

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

Snow Leopard Sunrise

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

The Fennec Fox

Strawberry Lemonade, Starry, Basil, Strawberry Garnish

Elephant Explosion

Starry, Ube Simple Syrup, Pop Rock Rim

Giraffe Spritzer

Starry, Raspberry Purée, Raspberry Garnish

Agua Fresca

Seasonal Flavors Available

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