



Los Angeles
ZOO

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:

- Food and Beverage Service for up to 2 hours
- 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

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

15 Burrito Breakfast

SELECT ONE BURRITO PER PERSON

18

22 Sausage Breakfast Burrito

Sausage, Potato, Scrambled Egg, Cheddar Cheese

Vegan Breakfast Burrito 🌱

Soy Chorizo, 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
Soy Chorizo and Potatoes 🌱 _____	4
available upon request	

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Foods are created and processed in a kitchen that produces dishes with milk, wheat, soybean, fish, tree nuts, peanuts, eggs, and egg products. 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

Italian Deli Sandwich

Ham, Salami, Pepperoni, Provolone, Arugula, Roasted Red Pepper, Pesto Aioli, Focaccia Bread

Falafel Wrap

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

Chicken Salad Sandwich

Sundried Tomato, Arugula, Garlic Aioli, Buttery Croissant

Kid's Boxed Lunch

DETAILS:

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

INCLUDES:

- Crackers
- Seasonal Fruit
- Freshly Baked Cookie
- Juice Box

Kid's Boxed Lunches 13

EACH GROUP TO SELECT FROM:

SANDWICHES

Sunflower Butter and Jelly

Turkey and Cheese

ADD-ONS

Minimum food quantity order must match the guest guarantee.

Additional Sandwich -or- Wrap Selection	3
Fudge Brownies	4
Assorted Canned Soda	4
Fruit Cups	4

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Foods are created and processed in a kitchen that produces dishes with milk, wheat, soybean, fish, tree nuts, peanuts, eggs, and egg products.

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

Lunch Buffets

DETAILS:

- Food and Beverage Service for up to 2 hours
- 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

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 🌱🌱

Arugula, 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.

Fruit Salad _____	4	Dessert Bars _____	6
Freshly Baked Cookies _____	4	Ice Cream Bars _____	5
Fudge Brownies _____	4	Dippin' Dots _____	6.5

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Foods are created and processed in a kitchen that produces dishes with milk, wheat, soybean, fish, tree nuts, peanuts, eggs, and egg products.

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

Lunch Buffets

(CONTINUED)

DETAILS:

- Food and Beverage Service for up to 2 hours
- 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

Falafel Wrap

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

Chicken Salad Sandwich

Sundried Tomato, Arugula, Garlic Aioli, Buttery Croissant

Italian Deli Sandwich

Ham, Salami, Pepperoni, 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

Cucumber Salad

Arugula, Tomato, Olive, Red Onion, Feta, Oregano Vinaigrette

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

ADD-ONS

Minimum food quantity order must match the guest guarantee.

Fruit Salad _____	4	Dessert Bars _____	6
Freshly Baked Cookies _____	4	Ice Cream Bars _____	5
Fudge Brownies _____	4	Dippin' Dots _____	6.5

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Foods are created and processed in a kitchen that produces dishes with milk, wheat, soybean, fish, tree nuts, peanuts, eggs, and egg products. 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

Make It A Picnic

DETAILS:

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

INCLUDES:

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

Classic American

25

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

29

Smoked Pulled Pork 🍖, BBQ Chicken 🍗

Served With:

Mac n' Cheese 🍝, Western Grilled Corn 🌽, Southwest Salad (Mixed Baby Lettuce, Tomato, Tortilla Strips, Corn, Poblano Pepper, Black Beans, Pepitas, Cilantro Lime Vinaigrette) 🥗, 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 🍖

Pink's Hot Dog Picnic

24

Pink's Famous Chili Dog or Betty White (plain hot dog and bun)

Includes:

Pink Cookies, Iced Water, Pink Lemonade, Eco-Friendly Compostable Tableware

Served With:

Toppings: Cheese, Onions, Relish, Mustard, Ketchup, Fruit Salad, Assorted Kettle Chips

UPGRADES:

Vegan Hot Dog 🌱 available upon request 8/per person

LOS ANGELES ZOO SOUVENIR REUSABLE WATER BOTTLE | 12 PER PERSON

ADD-ONS

Minimum food quantity order must match the guest guarantee.

Dippin' Dots	6.5	Churros	4
Fudge Brownies	4	Assorted Canned Soda	4
Ice Cream Bars	5	Iced Tea	3

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Foods are created and processed in a kitchen that produces dishes with milk, wheat, soybean, fish, tree nuts, peanuts, eggs, and egg products.

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

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

Agua Fresca

Watermelon and Cucumber Lime

2 HOURS - 7 | 4 HOURS - 10

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

Hot Chocolate

2 HOURS - 4 | 4 HOURS - 8

Snack Boards

Service for up to Two Hours

Chips & Dip

CHOICE OF ONE CHIP FLAVOR AND CHOICE OF ONE DIP FLAVOR

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

Popcorn Station

SELECT (2):

Butter, Ranch, Truffle Parmesan, Spicy Tapatio

6.5

10

Mexican Street Corn Dip

Pepper Jack, Red Onion, Cilantro

Served with:

House Made Blue Corn Tortilla Chips

9

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Foods are created and processed in a kitchen that produces dishes with milk, wheat, soybean, fish, tree nuts, peanuts, eggs, and egg products.

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

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 🌿

10

Vanilla Ice Cream, Chocolate Ice Cream

Served with:

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

Frozen Fruit Paletas

6

Assorted Flavors - 🌿 Vegan Option Available

Dippin' Dots

6.5

Assorted Flavors, Vegan option available

Novelty Ice Cream Bars

5

Assorted Ice Cream Bars and Sandwiches

Desserts

Service for up to One Hour

Cinnamon Sugar Churros 🌿

4

ADD CHOCOLATE & CARAMEL SAUCE _____ +2

Hot Apple Crisp 🌿

4

Served with Whipped Cream

Fudge Brownies

4

Lemon Bars

4

Freshly Baked Cookies

4

Chocolate Chip, Lemon White Chocolate, Oatmeal Raisin

Strawberry Cheesecake Taco

5

Diced Strawberry & Sweet Mascarpone in a Cinnamon Sugar Taco Shell

Donut Hole Sundae

8

Vanilla Ice Cream, Cinnamon Sugar Donut Holes, Fudge Sauce, Caramel Sauce, Whipped Cream, Cherries

Dessert Bars

6

Assorted Seasonal Dessert Bars

Dippin' Dots

6.5

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Foods are created and processed in a kitchen that produces dishes with milk, wheat, soybean, fish, tree nuts, peanuts, eggs, and egg products.

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

EVENING MENU

Appetizer Reception

* LOCAL FAVORITES!

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, Jalapeño Ranch, Coleslaw	4.5	9
* Crispy Pork Belly Steamed Buns 🌱 4.5 Pickled Daikon, Carrot, Cilantro	4.5	9
Waygu Beef Sliders Grilled Onion, Tillamook Cheddar, Secret Sauce	5	10
* Galbi Short Rib Bite 🌱 Pickled Vegetable Slaw, Gochujang Aioli, Wonton Crisp	5	10
Beef Empanada Avocado Salsa	5	10

Garden

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

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

Sea 🌊

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

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, Pita Bread	
Mexican Street Corn Dip 🌱 🌱	9
Pepper Jack, Red Onion, Cilantro	
<i>Served With:</i> House Made Blue Corn Tortilla Chips	
Sushi	1400 for 450 pcs
<i>Includes 60 pcs each:</i> Vegetarian Roll, California Roll, Spicy Tuna Roll, Salmon Avocado Roll	
<i>Includes 50 pcs each:</i> Rainbow Roll, Crunch Roll, Shrimp Tempura	
<i>Includes 20 pcs:</i> Shrimp Nigiri, Salmon Nigiri, Albacore Tuna Nigiri	
A la Carte Sushi ordering available. Must meet \$1500 minimum	

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Foods are created and processed in a kitchen that produces dishes with milk, wheat, soybean, fish, tree nuts, peanuts, eggs, and egg products.

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

Dinner Stations

* LOCAL FAVORITES!

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

Mac n' Cheese Bar

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

Mediterranean

SELECT (2):

Chicken Shawarma, Beef Kabob (+3/per person), Falafel 🌱

Served With:

Cucumber Salad, Pita Bread, Tzatziki, Hummus 🌱

Grill

SELECT (2):

Harissa Marinated Chicken
Dill Yogurt Sauce 🌱

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

Served With:

Herbed Rice Pilaf 🌱🌱

Grilled Shrimp Skewers
Chili Lime Beurre Blanc 🌱

Moroccan Spiced Vegetable
Skewers
Green Harissa 🌱🌱

DETAILS:

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

INCLUDES:

- Eco-Friendly Compostable Tableware

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 🌱🌱

Tropical

SELECT (2):

Huli-huli Chicken 🌱🌱🌱

Kalua Pork 🌱🌱

Fried Rice 🌱

Kalbi Beef Ribs 🌱🌱🌱
(add 3/per person)

Huli-huli Cauliflower 🌱

Served With:

Hawaiian Rolls, Pineapple Shoyo Sauce 🌱🌱, Sriracha

16

19

25

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 🌱🌱 MP

Horseradish Sauce, Caramelized Onion Jam

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Foods are created and processed in a kitchen that produces dishes with milk, wheat, soybean, fish, tree nuts, peanuts, eggs, and egg products.

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

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, Caramel Sauce, Cherries, 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

Donut Hole Sundaes 8

Served with:

Vanilla Ice Cream, Cinnamon Sugar Donuts, Fudge Sauce, Caramel Sauce, Whipped Cream, Cherries

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

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Foods are created and processed in a kitchen that produces dishes with milk, wheat, soybean, fish, tree nuts, peanuts, eggs, and egg products.
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

Dinner Buffets

* LOCAL FAVORITES!

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

Cucumber Salad 🌱

Arugula, Tomato, Olive, Red Onion, Feta, Oregano Vinaigrette

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, BBQ Sauce

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 🌱

ADD-ONS

Minimum food quantity order must match the guest guarantee.

Bread & Butter _____ 3

Coffee & Hot Tea Station _____ 5

Decaf Coffee Available Upon Request

Hot Chocolate _____ 4

Additional Salad _____ 6

Additional Accompaniment _____ 6

Additional Entrée _____ Please Inquire For Pricing

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Foods are created and processed in a kitchen that produces dishes with milk, wheat, soybean, fish, tree nuts, peanuts, eggs, and egg products.

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

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

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

SELECT ONE

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

+10

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

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Foods are created and processed in a kitchen that produces dishes with milk, wheat, soybean, fish, tree nuts, peanuts, eggs, and egg products.

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

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	4
Wine	11	Aluminum Canned Water	4
Beer 24oz	14.5	Drink Tickets Available for Pre-Purchase	

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Foods are created and processed in a kitchen that produces dishes with milk, wheat, soybean, fish, tree nuts, peanuts, eggs, and egg products.*

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

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

Purple Pop

Starry, Ube Simple Syrup, Pop Rock Rim

Giraffe Spritzer

Starry, Raspberry Purée, Raspberry Garnish

Agua Fresca

Seasonal Flavors Available

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Foods are created and processed in a kitchen that produces dishes with milk, wheat, soybean, fish, tree nuts, peanuts, eggs, and egg products.*

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



Los Angeles
ZOO