



## 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.

## 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.

## 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

Unless otherwise specified, all menus are priced per person to be enjoyed during the allotted time period while here on-site at the San Francisco 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.

## FOOD GUARANTEES

Final guest count is to be advised no later than Ten (10) business days prior to the event date. The final bill will reflect the guarantee or the number served, whichever is greater. If no final guarantee is received, we will consider the estimated guest count indicated on your Banquet Event Order to be your guaranteed number of guests. The guarantee is not subject to reduction after the above deadline. Last minute orders are gladly accepted, but please note due to the need to expedite staffing, orders, and preparations, a late fee may be applied, and availability of certain menu items may be limited.

## 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 San Francisco Zoo, therefore, liquor, beer, and wine may not be brought in 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.

## 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.

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🥛 Dairy-Free 🥜 Contains Nuts 🌰 Contains Sesame  
🐟 Sustainable Seafood

# Rise & Shine Breakfast

## DETAILS:

- Service for up to one hour
- Requires a minimum of 25 guests
- Prices are per person





## INCLUDES:

- Fresh Brewed Coffee
- Iced Water
- Orange Juice
- Eco-Friendly Compostable Tableware

### The Continental

Assorted Breakfast Pastries, Cut Fresh Fruit  

### Complete Breakfast

Assorted Breakfast Pastries, Cut Fresh Fruit  ,  
Scrambled Eggs , Seasoned Breakfast Potatoes  ,  
Chicken Sausage Links

UPGRADE TO CRISPY BACON \_\_\_\_\_ 5

23

## Build-Your-Own

### Waffle Bar

25

Belgian Waffles, Chicken Sausage Links, Butter & Maple Syrup,  
Assorted Preserves, Candied Pecans, Fresh Berries,  
Whipped Cream

UPGRADE TO CRISPY BACON \_\_\_\_\_ 5

32

### Mission District Breakfast Tacos

27

Warm Flour Tortillas , Scrambled Eggs , Chorizo  ,  
Crema, Cheddar Cheese , Salsa Fresca  

Served With:

Seasoned Breakfast Potatoes, Cut Fresh Fruit

## LOCAL FAVORITE!

### North Beach Frittata

27

Filled with Farm Fresh Eggs, Sautéed Peppers, Onions, Mushrooms,  
Bacon & Diced Potatoes

Served With:






Cut Fresh Fruit

## ADD-ONS

*Minimum food quantity order must match the guest guarantee.*

Apple Juice -Or- Cranberry Juice	5
Assorted Breakfast Pastries 	8
Assorted Mini Quiche 	9
Breakfast Burritos	10
Yogurt with Crunchy Granola 	7

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# Bistro Lunch

## DETAILS:

- For groups of 100 guests or fewer. Groups larger than 100, please inquire for additional menus
- Prices are per person
- Drop-off service requires a minimum order of 25 guests
- One menu selection per guest. Pre-selected final food quantities given in advance

## Boxed Lunches 25

### INCLUDES:

House Made Seasoned Potato Chips, Freshly Baked Cookie,  
Aluminum Canned Water, Eco-Friendly Compostable Tableware

EACH GROUP TO SELECT UP TO (2) OPTIONS FROM:

### Roasted Turkey Sandwich

Swiss Cheese, Leaf Lettuce,  
Tomato, Red Onion, French Roll

### Roast Beef Sandwich

Cheddar Cheese, Red Onion,  
Mixed Greens, Horseradish Herb  
Sauce, French Roll

### California Vegetable Wrap

Mixed Greens, Cucumber,  
Avocado, Tomato, Herb Vinaigrette,  
Spinach Wrap

### Classic Caesar Salad

Romaine, Croutons,  
Shaved Parmesan

## Premium Boxed Lunches 28

### INCLUDES:

House Made Seasoned Potato Chips, Freshly Baked Cookie,  
Aluminum Canned Water, Eco-Friendly Compostable Tableware

EACH GROUP TO SELECT UP TO (2) OPTIONS TOTAL USING A  
COMBINATION OF SALADS AND SANDWICHES/WRAP OFFERINGS:

### Salads

#### Cobb Salad

Chopped Romaine, Crispy Bacon, Diced Chicken,  
Cherry Tomatoes, Diced Avocado, Gorgonzola,  
Red Wine Vinaigrette

#### Kale

Shaved Kale, Crispy Chickpeas,  
Roasted Cherry Tomatoes, Shaved Parmesan,  
Sliced Artichoke Hearts, Charred Herb Vinaigrette

#### Whole Grain

Blended Red & White Quinoa, Edamame,  
Shredded Kale, Dried Cranberries, Diced  
Seasonal Vegetables, Lemon Herb Vinaigrette

### Sandwiches

#### Ham & Brie

Arugula, Pickled Red Onions, Dijon Mustard,  
French Roll

#### California Turkey Club

Bacon, Monterey Jack Cheese, Mixed Greens,  
Avocado, Herb Aioli, Wheat Roll

#### Italian Sub

Mortadella, Ham, Salami, Fresh Mozzarella,  
Shaved Lettuce, Pepperoncini, Red Wine  
Vinaigrette, Hoagie Sub Roll

#### Charred Eggplant Caprese

Mixed Greens, Fresh Mozzarella, Tomatoes,  
Balsamic Reduction, Dutch Crunch Roll

### Wraps

#### B.L.T.

Crispy Bacon, Shaved Lettuce, Tomatoes,  
Dijon Aioli, Ranch Dressing, Wheat Wrap

#### Sesame Chicken Salad Wrap

Romaine Lettuce, Cucumber, Sliced Almonds,  
Mandarin Segments, Sesame Aioli, Spinach Wrap

#### Tuscan Grilled Chicken

Arugula, Feta Cheese, Pickled Red Onion,  
Sun-Dried Tomatoes, Roasted Garlic & Basil Aioli,  
Wheat Wrap

## ADD-ONS

Food Quantities Must Match Final Guest Count. Prices are per person.

Additional Salad Selection	6	Fudge Brownies	5
Additional Sandwich -Or- Wrap Selection	8	Assorted Canned Soda	5
Assorted Dessert Bars	5	Aluminum Canned Water	5

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# Lunch Buffets

## LOCAL FAVORITE!

### Zoo-B-Que

40

Served with:

Corn Bread 🌿, Mac N' Cheese 🌿, Corn-On-The-Cob 🌿, Classic Slaw 🌿🌿, Vanilla Pound Cake & Macerated Seasonal Fruit 🌿

CHOICE OF:

**Smoked Brisket** 🌿 **-or-**  
**Smoked Pork Shoulder** 🌿

### Latin

37

Served with:

Arroz Roja 🌿🌿, Frijoles Borrachos 🌿🌿, Cilantro-Lime Grilled Vegetables 🌿🌿

**Grilled Chicken** 🌿, **Al Pastor** 🌿, **Seasonal Elote Salad** 🌿🌿, **Roasted Poblano Peppers** 🌿🌿

### Island-Style

37

Served with:

Furikake Steamed Rice 🌿🌿, Plate Lunch Macaroni Salad 🌿

**Teriyaki Chicken, Shredded Kalua Pork & Cabbage, Lomi Tomato Salad**

### Karl the Fog Soup & Salad

30

Served with:

Fresh Baked Breads with Butter

**Chef's Choice of Soup**

**Build Your Own Salad:**

Marinated Chicken, Grilled Steak, Bacon, Mixed Greens, Romaine Lettuce, Shredded Cheddar Cheese, Pt. Reyes Blue Cheese Crumbles, Red Onion, Cherry Tomatoes, House Made Croutons, Ranch & Balsamic Dressing

#### DETAILS:

- Service for up to two hours
- Requires a minimum of 25 guests
- Prices are per person

#### INCLUDES:

- Iced Water
- Iced Tea
- Eco-Friendly Compostable Tableware

### California Cuisine

37

Served with:

Lemon Broccoli, Fire-Roasted Mini Sweet Peppers 🌿

**Farmer's Market Salad** 🌿🌿

Local Greens, Dried Cranberries, Watermelon Radish, Fried Chickpeas, Avocado, Ginger Carrot Vinaigrette

**Grilled Chicken**

Balsamic Glaze, Heirloom Tomatoes, Point Reyes Truffle Toma Cheese

**Tricolored Pasta Salad**

Salumi, Black Olives, Pepitas, Marinated Portabellini Mushrooms, Shaved Parmesan, Creamy Pesto Dressing

### Mediterranean

35

Served with:

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

**Cucumber Salad** 🌿🌿

**Lemon Artichoke Couscous Salad** 🌿🌿

**Za'atar Spiced Grilled Chicken** 🌿

**Crispy Falafel** 🌿

### Deli Board

31

Served with:

Classic Cole Slaw 🌿🌿, House Made Seasoned Potato Chips 🌿🌿

**Ham, Salami, Turkey, Cheddar & Provolone Cheeses, Lettuce, Onion, Pickle, Tomato, Assorted Breads, Classic Condiments**

#### ADD-ONS

Minimum food quantity order must match the guest guarantee.

Assorted Dessert Bars

6

Cookies & Brownies

5

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# Make It A Picnic

## DETAILS:

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

## INCLUDES:

- House Made Seasoned Potato Chips
- Freshly Baked Cookie
- Iced Tea
- Iced Water
- Eco-Friendly Compostable Tableware

## The McCovey Cove Ballpark

28

**All-Beef Hot Dogs** 🍔, **Grilled Bratwurst** 🍔

Served with:

Beef Chili, Buns, BBQ Baked Beans 🍔, Coleslaw 🥗, Chopped Onion, Hot Peppers, Shredded Cheddar, Sauerkraut, Classic Condiments

## The Playfield Classic

30

**All-Beef Hot Dogs** 🍔, **Grilled Hamburgers** 🍔

Served with:

BBQ Baked Beans 🍔, Potato Salad 🥗, Buns, Cheddar Cheese, Lettuce, Onion, Pickles, Sliced Tomatoes, Classic Condiments

## Smokehouse

44

CHOICE OF (2) HARDWOOD SMOKED MEATS:

**Sliced Beef Brisket** 🍔, **Smoked Pulled Pork** 🍔, **Dry Rubbed Chicken Breast** 🍔, **Smoked Sausage Links** 🍔

Served with:

Mac n' Cheese 🥗, Coleslaw 🥗, BBQ Sauce, Onion, Pickles, Cornbread

### ADD-ONS

Food Quantities Must Match Final Guest Count. Prices are per person.

Lemonade	6	Popcorn	9
Dippin' Dots	8	Gluten Free Buns	5
Fudge Brownies	5	Black Bean Vegetarian Burgers	8
Ice Cream Novelties	5	Souvenir Cup	14
Cotton Candy	10	Assorted Canned Soda	5

BAR SERVICE STARTING AT 25 PER PERSON

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Snacks & Beverages

Break Time

DETAILS:

- Prices are per person
- Requires a minimum of 25 guests
- Served on Eco-Friendly Tableware

Non-Alcoholic Beverage Packages

Half-Day Service for up to 4 Hours  
Full-Day Service for up to 8 Hours

Infused Agua Fresca

SELECT (2):  
Citrus, Watermelon-Mint,  
Very Berry

HALF-DAY 5      FULL DAY 8

Assorted Canned Sodas

Assorted Canned Sodas,  
Iced Water

HALF-DAY 6      FULL DAY 12

Coffee & Tea Package

Regular Coffee,  
Assorted Hot Herbal Teas,  
Iced Water

Decaf Coffee Available Upon Request

HALF-DAY 10      FULL DAY 14

Complete Beverage Package

Regular Coffee, Assorted Hot  
Herbal Teas, Iced Water, Assorted  
Canned Products, Iced Tea

Decaf Coffee Available Upon Request

HALF-DAY 12      FULL DAY 16

SOUVENIR CUP | 14 PER PERSON  
INCLUDES COMPLIMENTARY REFILLS ON  
FOUNTAIN DRINKS DURING FUTURE ZOO VISITS

Snack Boards

Service for up to 2 hours

Chips & Dip

House Made Seasoned Potato Chips

Served with:  
Pimento Cheese,  
French Onion Dip

Vegetable Crudité

Seasonal Farm Vegetables

Served with:  
Buttermilk Herb Dip,  
Fresh Hummus

8 Artisanal

Cheese Display

Chef's Selection Of Domestic  
& Imported Cheeses

Served with:  
Assorted Crackers, Nuts,  
Seasonal & Dried Fruits

Charcuterie Board

Chef's Selection Of Dried &  
Cured Meats

Served with:  
Dried Fruits, Pickled Vegetables,  
Whole Grain Mustard, Assorted Crackers,  
Crostini

18 House Trail Mix

Chocolate, Dried Fruit, Mixed Nuts,  
Peanut Chips

Hummus Board

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

20 Popcorn Station

Assortment of Thatcher's  
Gourmet Popcorn Flavors

8

14

16

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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 Tableware

## TRAY PASSED:

- Service for up to One Hour
- Pricing is Per Piece
- 175 Passer Fee Required per 50 Guests

## STATIONED:

- Service for up to Two Hours
- Pricing includes Two Pieces per Person

## Hot Hors D'oeuvres

### Bulgogi Beef Bao Buns

Pickled Vegetables

### Pork Pot Stickers

Sweet Chili Sauce

### Chicken & Waffle Bites

Spiced Syrup

### Crab Cakes

Lemon Aioli

### Bang-Bang Shrimp

Dynamite Sauce

### Pulled Pork Sliders

Crispy Onions, Coleslaw

### Vegetable Spring Rolls

Gochujang Aioli

### Crispy Arancini

Marinara, Parmesan

PASSED

STATIONED

8

16

8

16

9

18

10

20

9

18

8

16

8

16

8

16

## Chilled Hors D'oeuvres

### Steak Tartare

Potato Chip, Garlic Aioli, Fried Capers

### Thai Chicken Lettuce Cups

Chili Sauce

### Tuna Poke Bombs

Sweet Soy Aioli

### California Sushi Hand Rolls

Ginger, Wasabi

### Caprese Skewer

Tomato, Basil, Balsamic Reduction

### Avocado Toast Bruschetta

Maldon Flakes

PASSED

STATIONED

10

20

9

18

10

20

10

20

8

16

8

16

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# Boards and Stations

## DETAILS:

- Service for up to Two Hours
- Requires a minimum order of 50 guests
- Prices are per person

## INCLUDES:

- Eco-Friendly Compostable Tableware

## Chips & Dip

### SELECT (2) CHIPS:

Assorted Crackers,  
Toasted Crostini, Tortilla Chips

Add Vegetable Crudité

4

### SELECT (2) DIPS:

Baba Ghanoush, Guacamole,  
Pimento Cheese, Roasted Red  
Pepper Hummus, Salsa Fresca,  
Spinach & Artichoke

## Grazing Board

Assorted Cured Meats & Cheeses, Marinated Vegetables,  
Mixed Olives, Seasonal Jam, Crackers

## Pasta Station

### SELECT ONE (1):

#### Cavatelli Pasta

Bacon, Braised Kale, Sage,  
Butternut Squash Cream

#### Orecchiette Pasta

Blistered Tomatoes, Peas,  
Roasted Red Bell Peppers,  
Spinach, Zucchini, Alfredo Sauce

#### Penne Pasta

Roasted Chicken,  
Caramelized Onions, Mushrooms,  
Torn Basil, Parmesan Cheese,  
Marinara Sauce

#### Truffle Mac n' Cheese

3-Cheese, Garlic Cream, Fresh  
Herbs, Toasted Breadcrumbs

## Taco Bar

Served on Fresh Corn Tortillas with toppings

### SELECT (3)

#### Chicken Tinga

Pico De Gallo

#### Carnitas

Pineapple Mango Salsa

#### Carne Asada

Salsa Verde, Diced Onions,  
Cilantro

#### Baja-Style Mahi Mahi

Shredded Cabbage, Lime Crema

#### Soyrizo Potato

Salsa Roja, Onions

## Poke Bowls

Served with White Rice or Brown Rice, Chili Glaze, Garlic Aioli,  
Toasted Sesame Seeds, Furikake, Green Onions, Edamame

### SELECT TWO (2):

Ahi Tuna

Salmon

Spicy Crab

Beet

## 12 Slider Bar

### SELECT (2):

#### BBQ Pulled Pork

Crispy Onions, Coleslaw

#### Crispy Falafel

Arugula, Cucumber, Hummus

#### Chicken Katsu

Pineapple Macadamia Nut Relish,  
Hawaiian Sweet Roll

#### Wagyu Beef

Caramelized Onions, Dill Pickle,  
Roasted Garlic Aioli,  
Cheddar Cheese

20

## Salad Station

### SELECT (2):

#### Caprese

Heirloom Tomato,  
Fresh Mozzarella, Red Onion,  
Pesto, Balsamic

#### Elote

Roasted Corn, Queso Fresco,  
Onion, Chili-Lime Aioli

#### Greek Pasta

Cavatappi, Feta, Cucumber,  
Red Onion, Kalamata Olives,  
Balsamic Vinaigrette

#### Grilled Asparagus

Frisée, Bacon, Roasted  
Mushroom, Roasted Garlic Aioli,  
Truffle Vinaigrette

26

25

14

## Action Stations

Chef-attended, includes House Rolls and Butter  
Requires Chef Fee of 225 per Chef, One Chef per 75 guests

### Sushi Hand Rolls

Wasabi, Pickled Ginger, Soy Sauce

### Roasted Pork Loin

Lemongrass, Green Onion Chimichurri

### Whole Roasted Salmon Fillet

Crispy Capers, Preserved Lemon,  
Champagne Beurre Blanc

### Slow-Roasted Prime Rib

Horseradish Cream, Au Jus

31

23

25

38

27

31

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# Dinner Buffets

## DETAILS:

- Prices are per person
- Service for up to Two Hours
- Requires a minimum of 50 guests

## INCLUDES:

- Iced Water
- Iced Tea
- Eco-Friendly Compostable Tableware  
*Upgrade to china – please inquire*

### OPTION ONE

**One Salad, Two Accompaniments,  
Two Entrées, Three Mini Desserts**

**75**

### OPTION TWO

**Two Salads, Three Accompaniments,  
Three Entrées, Three Mini Desserts**

**90**

## Salads

### Baby Spinach

Crumbled Bacon,  
Hard Boiled Egg, Pickled Red  
Onion, Blue Cheese Dressing

### Chopped

Charred Pepper, Cucumbers,  
Pickled Onion, Tomato, Buttermilk  
Ranch Dressing


### Classic Caesar

Romaine Lettuce,  
Garlic Croutons, Shaved  
Parmesan, Caesar Dressing




### Grains & Greens

Arugula, Toasted Quinoa,  
Toasted Almonds, Crumbled  
Chèvre, Dried Cherries,  
Local Honey Vinaigrette

## Accompaniments

Brown Butter  
Green Beans 

Sauteed Garlic Bok Choy  



Honey Glazed  
Baby Carrots   

Seasonal Roasted  
Vegetables   

Herb Roasted  
Potatoes   

Kimchi Vegetable  
Fried Rice 

Mac n' Cheese 

Roasted Garlic  
Mashed Potatoes  

## Entrées

### Grilled Teriyaki Beef

Hangar Steak, Caramelized  
Onions, Toasted Sesame Seeds

### Braised Beef Short Ribs

Soy Demi Glace

### Steamed Cod

Yuzu Butter Sauce,  
Pineapple Salsa

### Five-Spice Roasted Pork Loin

Asian Pear & Apple Chutney,  
Baby Bok Choy

### Potato Gnocchi

Baby Kale, Blistered Tomatoes,  
Truffled Mushroom

### Roasted Chicken Breast

Herbed White Wine Jus

### Quinoa "Soyrizo" Stuffed Sweet Potato

Corn & Black Bean Salsa

### Seared Salmon\*

Red Pepper Romesco,  
Toasted Pistachio

## Mini Desserts

### Cinammon-Sugar Churros

Raspberry Coulis

### Flourless Chocolate Cake

Mixed Berry Coulis,  
Vanilla Bean Whipped Cream

### Key Lime Pie

Graham Cracker Crisp Topping

### Strawberry Shortcake

Sponge Cake,  
Vanilla Bean Whipped Cream

### Vanilla Cheesecake



Caramel Sauce, Pecan Crumble

### ADD-ONS

*Food Quantities Must Match Final Guest Count. Prices are per person.*

Bread & Butter	3
Coffee & Hot Tea Station	6
<i>Decaf Coffee Available Upon Request</i>	
Additional Salad	8
Additional Accompaniment	8
Additional Entrée	<i>Please Inquire For Pricing</i>
Additional Dessert	9

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# Plated Dinner

## Three-Course Dinner

One Salad, Two Pre-Selected Entrées, One Dessert

95

Upgrade to Duo Entrée -  
Please Inquire for Additional Menu

### DETAILS:

- Prices are per person
- Requires a minimum order of 50 guests
- House China Rental Required (additional fee applies)

### INCLUDES:

- Bread and Butter
- Iced Water
- Coffee and Hot Tea

## Salads

### SELECT ONE:

#### Classic Caesar

Romaine, Croutons, Lemon, Shaved Parmesan, Caesar Dressing

#### Central Coast Spinach

Crumbled Bacon, Hard Boiled Egg,  
Pickled Red Onion, Blue Cheese Dressing

#### Farmer's Market

Mixed Greens, Shaved Seasonal Vegetables,  
Lemon Miso Vinaigrette

#### Grains & Greens

Shredded Kale, Seasonal Grains, Pickled Onion, Edamame  
Roasted Tomato, Toasted Almonds, Citrus-Herb Vinaigrette

#### Wedge

Iceberg, Bacon, Chopped Egg, Tomato,  
Pt. Reyes Bleu Cheese Crumbles, White Balsamic Vinaigrette

## Desserts

### SELECT ONE:

#### Blueberry Crisp

Granola Crumble,  
Lemon Whipped Cream

#### Key Lime Pie

Raspberry Coulis

#### Flourless

#### Chocolate Torte

Raspberry Sauce, Whipped Cream

#### Vanilla Cheesecake

Seasonal Berries

#### Salted Butterscotch Bread Pudding

Espresso Crème Anglaise,  
Toasted Almonds

#### Strawberry Shortcake

Sponge Cake,  
Vanilla Bean Whipped Cream

## Entrées

### SELECT TWO:

#### Braised Beef Short Ribs

Mashed Potatoes, Roasted Root Vegetables, Sweet Soy Glaze

#### Grilled Flat Iron Steak

Herb Roasted Potatoes, Grilled Broccolini,  
Lemon Zest, Greenie's Garden Chimichurri

Upgrade to Filet Mignon - Please Inquire for Pricing

#### Char Sui Pork Chop

Vegetable Fried Rice, Sautéed Bok Choy, Pickled Daikon

#### Macadamia Nut Crusted Mahi Mahi

Mashed Potatoes, Roasted Root Vegetables, Pineapple Salsa

#### Seared Salmon

Saffron Risotto, Grilled Asparagus, Preserved Lemon Caper Sauce

#### Shichimi Roasted Airline Chicken Breast

Roasted Root Vegetables, Braised Shiitake  
Mushrooms, Soy Butter Sauce

#### Tofu Katsu

Vegetable Fried Rice, Miso Glazed Brussels Sprouts,  
Yuzu Ponzu Sauce

#### Stuffed Poblano Pepper

Soyrizo, Quinoa, Corn & Black Bean Salsa, Enchilada Crema

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 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.

**Dietary Information:** Vegetarian Vegan Gluten-Free  
 Dairy-Free Contains Nuts Contains Sesame  
 Sustainable Seafood

# Bar Services

## Spirits Include:

Bourbon, Rum, Scotch, Tequila, Vodka, Whiskey

### DETAILS:

- Served in Eco-Friendly Compostable Drinkware
- Upgrade to Rental Glassware - *Please Inquire*

## Consumption Bar

SETTLED POST EVENT BY THE HOST

Pricing is per beverage

Zoo Brew Exclusive Craft Beer	13
Wine	12
Premium Liquor	17
Aluminum Canned Water & Canned Sodas	5

## Non-Hosted Bar

GUESTS PURCHASE THEIR OWN BEVERAGES

Pricing is per beverage & includes sales tax

Zoo Brew Exclusive Craft Beer	13
Wine	12
Premium Liquor	17
Aluminum Canned Water & Canned Sodas	5

## Hosted Bar

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

HOSTED BAR IS FOR UP TO TWO HOURS

Additional Hours - Please Inquire for Pricing

Prices are per person

### Beer & Wine Bar 25

Zoo Brew Exclusive Craft Beer,  
Standard Red & White Wines, Iced Water

### Premium Bar 30

Zoo Brew Exclusive Craft Beer,  
Red & White Wines, Premium Spirits,  
Basic Mixers & Assorted Canned Sodas,  
Iced Water

### Consumption Bar Fees

Requires a Minimum Bar Spend of 500 per Bar  
Labor Fee of 125 per Bartender for Up to Two Hours of Service,  
One Bartender per 50 Guests

### Non-Hosted Bar Fees

Requires Bar Set-Up Fee of 250, per Bar  
Labor Fee of 125 per Bartender for Up to Two Hours of Service,  
One Bartender per 75 Guests

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