



CATERING MENU

Event Information

CONTRACT & DEPOSIT

A signed contract detailing all catering arrangements must be received by SSA Group, 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, written notice if Client wishes to cancel this Agreement and the Event. Company will retain all payments and deposits made to SSA Group, in the event of cancellation.

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, holds the Liquor License at the San Francisco Zoo, therefore, liquor, beer, and wine may not be brought into the San Francisco 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.

ALLERGENS

SSA Group offers products that may contain: peanuts, tree nuts, soy, dairy, sesame, or 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 SSA Group, 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.

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!

Rise & Shine Breakfast

DETAILS:

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

INCLUDES:

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

The Continental 🌿

Assorted Breakfast Pastries, Fresh Cut Fruit

Golden Gate Breakfast

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

CRISPY APPLEWOOD BACON _____	+6
TURKEY SAUSAGE LINKS 🌿 _____	+5
PLANT-BASED SAUSAGE LINKS 🌿🌿 _____	+5

23 Build-Your-Own

Bay Bagel Spread 🌿

17

Assorted Artisan Bagels

Served With:

Seasonal Preserves, Butter, Sweet & Savory Cream Cheese Spreads

ADD SMOKED SALMON, CHOPPED EGG, CUCUMBER, RED ONION, & TOMATOES _____ **+9**

Seasonal Yogurt Bar 🌿

18

Greek Yogurt, House Granola, Assorted Berries, Honey, Agave

Waffle Bar 🌿

25

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

Served With:

Chicken Sausage Links

CRISPY APPLEWOOD BACON _____ **+6**

TURKEY SAUSAGE LINKS 🌿 _____ **+5**

PLANT-BASED SAUSAGE LINKS 🌿🌿 _____ **+5**

Mission District Breakfast Tacos

27

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

Served With:

Seasoned Breakfast Potatoes 🌿🌿, Green Chile 🌿🌿, Fresh Cut Fruit

LOCAL FAVORITE!

North Beach Breakfast Sandwiches 30

Scrambled Eggs 🌿, Cheddar Cheese, Brioche Bun

CHOICE OF (1):

Applewood Bacon 🌿, Turkey Sausage Links 🌿,
-or- Breakfast Sausage 🌿

Served With:

Fresh Cut Fruit

Available Upon Request:

Gluten-Free Bun 🌿, Vegan Scrambled Eggs 🌿,
Plant-Based Sausage 🌿🌿

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	Yogurt with Crunchy Granola 🌿 _____	9
Breakfast Burritos (Meat) _____	10	Decaffeinated Coffee _____	5
Breakfast Burritos (Vegetarian) 🌿 _____	9		

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

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.

Bistro Lunch

DETAILS:

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

INCLUDES:

- Seasoned Potato Chips
- Freshly Baked Cookie
- Aluminum Canned Water
- Choice of Whole Fruit – Banana, Orange
- Eco-Friendly Compostable Tableware

Boxed Lunches 30

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

Turkey & Cheddar

Oven-Roasted Turkey, Cheddar Cheese, Lettuce, Chipotle Mayonnaise, Artisanal Bread

Ham & Swiss

Black Forest Ham, Swiss Cheese, Honey Mustard, Artisanal Bread

California Vegetable Wrap

Romaine, Cucumber, Avocado Ranch, Red Pepper, Hummus, Marinated Tomatoes, Garlic Aioli, Spinach Wrap

Classic Caesar Salad

Romaine, Croutons, Shaved Parmesan, Creamy Caesar Dressing

Premium Boxed Lunches 32

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

Salads

Garden Salad

Mixed Greens, Tomatoes, Cucumbers, Carrots, Red Onion, Balsamic Vinaigrette

Cobb Salad

Romaine, Bacon, Chicken, Tomatoes, Hard-Boiled Egg, Gorgonzola, Red Wine Vinaigrette

Whole Grain Salad

Blended Red & White Quinoa, Farro, Shredded Kale, Blueberries, Diced Seasonal Vegetables, White Balsamic Vinaigrette

Sandwiches & Wraps

California Turkey Club

Aged Cheddar, Bacon, Pickled Red Onion, Harvest Greens, Dijonnaise, Artisanal Bread

Roast Beef Sandwich

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

B.L.T.

Bacon, Heirloom Tomatoes, Shaved Lettuce, Dijon Aioli, Ranch Dressing, Wheat Tortilla

Chicken Salad

Chicken Salad, Bacon-Onion Jam, Buttery Croissant

Charred Eggplant Caprese

Mixed Greens, Charred Eggplant, Fresh Mozzarella, Tomatoes, Balsamic Reduction, Artisanal Roll

Falafel Wrap

Mixed Greens, Falafel, Vegan Sun-Dried Tomato Aioli, Roasted Red Pepper, Wheat Tortilla

Ham & Brie

Arugula, Pickled Red Onions, Dijon Mustard, French Roll

Italian Sub

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

California Turkey Wrap

Oven Browned Turkey, Bacon, Avocado Aioli, Provolone, Spinach, Tortilla Wrap

Tuscan Grilled Chicken

Arugula, Feta, Pickled Red Onion, Sun-Dried Tomatoes, Roasted Garlic & Basil Aioli, Tortilla

ADD-ONS

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

Additional Salad Selection _____	8	Fudge Brownies _____	5
Additional Sandwich -or- Wrap Selection _____	8	Assorted Canned Soda _____	5
Assorted Dessert Bars _____	8		

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

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Bistro Lunch Salad Buffet

DETAILS:

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

INCLUDES:

- Aluminum Canned Water
- Eco-Friendly Compostable Tableware

California Bowl Lab

30

Fresh-built bowls inspired by California seasons. Vegetables rotate regularly based on availability and peak freshness.

SELECT UP TO TWO BOWLS FROM:

THE GREEN MARKET BOWL Fresh, Plant-Forward, Always Seasonal

CHOOSE ONE OF EACH OPTION

BASE:

Spring Greens -or- Baby Kale
Ancient Grain (Farro -or- Quinoa)

SEASONAL VEGETABLES:

Chef's Selection of Two Seasonal, Local Market
Vegetables, Roasted or Fresh
(changes with the season)

PROTEIN:

Herb-Grilled Chicken -or- Marinated Tofu 

DRESSING:

House Citrus Vinaigrette

THE COASTAL BOWL Bright, Balanced, California Coastal

CHOOSE ONE OF EACH OPTION

BASE:

Spinach, Mixed Greens, Seasonal Grain -or- Roasted Potato

SEASONAL VEGETABLES:

Chef's Selection of Coastal-Inspired Vegetables

PROTEIN:

Lemon-Herb Chicken -or- Lemon-Herb Tofu 

DRESSING:

Oregano-Garlic Vinaigrette

THE HEARTLAND BOWL Warm, Hearty, Comforting

CHOOSE ONE OF EACH OPTION

BASE:

Baby Kale -or- Roasted Potatoes

SEASONAL VEGETABLES:

Chef's Selection of Coastal-Inspired Vegetables

PROTEIN:

Basil Pesto Chicken -or- Basil Pesto Tofu 

DRESSING:

Red Wine Vinaigrette

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Lunch Buffets

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

LOCAL FAVORITE!

Zoo-B-Que **45**

Served with:
Corn Bread 🌾, Mac N' Cheese 🌿, Corn-On-The-Cob 🌿, Classic Slaw 🌿🌿, Peach Cobbler, & Fresh Cut Fruit

CHOICE OF (1) PROTEIN:

- Smoked Brisket** 🌿
- Shredded Chicken** 🌿
- Pulled Jackfruit** 🌿

ADD GLUTEN-FREE BUN 🌿 _____ **+5**

California Cuisine **40**

Served with:
Lemon Broccoli 🌿, Fire-Roasted Mini Sweet Peppers 🌿

Farmers 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,

Tri-Colored Pasta Salad
Salami, Black Olives, Pepitas, Marinated Portabellini Mushrooms, Shaved Parmesan, Creamy Pesto Dressing

Latin **40**

Served with:
Spanish Rice 🌿🌿, Refried Beans 🌿🌿, Cilantro-Lime Grilled Vegetables 🌿🌿, Corn Tortillas 🌿, Flour Tortillas 🌿, Shredded Cheese 🌿, Pico De Gallo 🌿, Shredded Lettuce 🌿

- Chicken Tinga** 🌿
- Birria Beef** 🌿
- Seasonal Elote Salad** 🌿🌿
- Roasted Peppers** 🌿🌿

Karl the Fog Soup & Salad **32**

Served with:
Fresh Baked Breads with Butter

Chef's Choice of Two Seasonal Soups

Build Your Own Salad
Marinated Chicken, Grilled Steak, Bacon, Seasonal Greens, Romaine Lettuce, Shredded Cheese, Red Onion, Cherry Tomatoes, House Croutons, Ranch & Balsamic Dressing

Asian-Inspired **37**

Served with:
Kung Pao Vegetables 🌿, Steamed Jasmine Rice 🌿🌿

- Cucumber Salad** 🌿
- Sweet Orange Chicken**
- Marinated Grilled Tofu** 🌿🌿
- Vegetable Egg-Roll** 🌿

Taste Of Italy **45**

Served with:
Focaccia Bread 🌿, Tiramisu 🌿, Fresh Grated Parmesan 🌿, Extra Virgin Olive Oil 🌿🌿, Balsamic Vinegar 🌿🌿

- Classic Caesar Salad** 🌿
- Caprese Salad** 🌿
- Chicken Alfredo Pasta**
- Roasted Vegetable Pesto Pasta** 🌿
- Sausage & Peppers** 🌿

Mediterranean **38**

Served with:
Roasted Red Pepper Hummus 🌿🌿🌿, Tzatziki Sauce 🌿🌿, Pita Bread 🌿, Cucumber Salad 🌿🌿, Lemon Artichoke Couscous Salad 🌿🌿

- Za'atar Spiced Grilled Chicken** 🌿🌿
- Crispy Falafel** 🌿

ADD-ONS

Minimum food quantity order must match the guest guarantee.

Assorted Dessert Bars _____	8	Soup – Seasonal Option _____	5
Cookies & Brownies _____	6	Bread & Butter _____	3

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Page 6

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
- Lemonade
- Iced Water
- Eco-Friendly Compostable Tableware

LOCAL FAVORITE!

Sunset District

34

Fried Chicken

24-hour Buttermilk Brined Fried Chicken, Hand Tossed in a House Blend of Seasoned Flour, Fried Until Golden Brown

SELECT (2):

Potato Salad 🌱, BBQ Baked Beans 🌱, Mac n' Cheese 🌱, Classic Coleslaw 🌱, Seasonal Salad 🌱, Cut Fresh Fruit

Served with:

Cornbread with Honey Butter

The McCovey Cove Ballpark

28

All-Beef Hot Dogs 🌱, Grilled Bratwurst 🌱

Served with:

Chili, Buns, BBQ Baked Beans 🌱, Coleslaw 🌱, Onion, Hot Peppers, Cheddar, Sauerkraut, Classic Condiments

ADD GLUTEN-FREE BUNS 🌱 _____ +5

The Playfield American

30

All-Beef Hot Dogs 🌱, Grilled Hamburgers 🌱

ADD PLANT-BASED BURGERS 🌱 _____ +9

ADD PLANT-BASED CHICKEN SANDWICH 🌱 _____ +9

Served with:

Chili, Potato Salad 🌱, Buns, American Cheese, Lettuce, Sliced Onion, Pickles, Sliced Tomatoes, Classic Condiments

ADD GLUTEN-FREE BUNS 🌱 _____ +5

Fire & Smoke

52

CHOICE OF (2) HARDWOOD SMOKED MEATS:

Smoked Tri-Tip 🌱, Smokehouse Pork Ribs 🌱, Smoked Sausage Links 🌱, Dry Rubbed Chicken Breast 🌱

Served with:

Chimichurri Potato Salad, Roasted Vegetables, Cobbed Corn with Chili Lime Butter, BBQ Sauce, Honey Mustard, Cornbread

ADD BRISKET _____ +8

ADD PULLED JACKFRUIT 🌱 _____ +5

ADD-ONS

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

Dippin' Dots _____	12	Cotton Candy _____	10
Fudge Brownies _____	5	Popcorn _____	9
San Francisco Famous Its-It Ice Cream _____	7	Assorted Canned Soda _____	5

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Snacks & Beverages

Break Time

DETAILS:

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

Non-Alcoholic Beverage Packages

Half-Day Service for up to 4 Hours

Full-Day Service for up to 8 Hours

Infused House-Made Agua Fresca

Refreshing, Non-Alcoholic, Blended Seasonal Fruit Water

HALF-DAY 5 | FULL DAY 8

Assorted Canned Sodas

Assorted Canned Sodas, Iced Water

HALF-DAY 6 | FULL DAY 12

Coffee & Hot 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 Soda, Iced Tea

Decaf Coffee Available Upon Request

HALF-DAY 12 | FULL DAY 16

Hot Cocoa Bar

Hot Chocolate, Assorted Toppings, Whipped Cream

HALF-DAY 10 | FULL DAY 12

Flavored Lemonade

Lemonade Infused with Seasonal Fruits & Herbs

HALF-DAY 6 | FULL DAY 10

SOUVENIR CUP | 17.50 PER PERSON

INCLUDES COMPLIMENTARY REFILLS ON FOUNTAIN DRINKS DURING FUTURE ZOO VISITS

Snack Boards

Service for up to 2 Hours

Chips, Salsa & Guacamole Trio

Crispy Tortilla Chips

Served with:

Fresh Salsa, House Guacamole

Vegetable Crudité

Seasonal Farm Vegetables

Served with:

Buttermilk Herb Dip , Hummus   

10

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, Marinated & Pickled Vegetables, Jam, Whole Grain Mustard, Assorted Crackers & Bread

18

Mediterranean Mezze Board

Hummus Duo, Marinated Olives, Seasonal Vegetables, Stuffed Grape Leaves, Pita & Crackers

22

28

Popcorn Station

Assortment of Popcorn with Custom Flavors

SELECT (2):

Cinnamon Sugar, Sour Cream & Onion, Chili-Lime, Buttered, Garlic Parmesan Truffle

14

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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 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

Land

	PASSED	STATIONED
Mini Beef Wellington Horseradish Aioli	10	20
Chicken Satay 🌱 🌱 Thai Peanut Sauce	8	16
Pork Belly Deviled Egg 🌱 Pickled Mustard Seeds	8	16
Pork Pot Stickers 🌱 Sweet Chili Glaze	8	16
Chimichurri Tri-Tip Crostini Roasted Garlic Aioli, Grilled Bread	10	20
Beef Empanadas Avocado Salsa	8	16

Sea All seafood is sustainably sourced. 🌱

	PASSED	STATIONED
Crispy Rice Cake Tuna Tartare 🌱 🌱 🌱 Soy Glaze, Spicy Aioli, Sesame Seeds	10	20
Mini Lobster Roll 🌱 Lobster Salad, Brioche Bun, Chives	12	24
Bacon Wrapped Shrimp 🌱 Hot Honey Drizzle	10	12
Mini Fish Taco 🌱 Crispy Pollock Fish, Cabbage Slaw, Avocado Crema, Mini Corn Tortilla	10	20

Garden

	PASSED	STATIONED
Avocado Toast Bruschetta 🌱 Maldon Flakes, Balsamic Glaze, Basil, Crostini	8	16
Vegetable Spring Roll 🌱 Sweet Chili Sauce	8	16
Falafel Bite 🌱 Tzatziki, Red Pepper Sauce	8	16
Caprese Skewer 🌱 🌱 Tomato, Fresh Mozzarella, Balsamic, Basil	8	16
Crispy Arancini 🌱 🌱 Marinara, Parmesan	8	16
Stuffed Mini Pepper 🌱 🌱 Quinoa, Black Beans, Corn, Avocado-Lime Crema	8	16
Spinach Artichoke Tartes 🌱 Flaky Pastry, Creamy Cheese Filling	8	16
Mini Potato Skins 🌱 🌱 Cashew Cream, Crispy Shallots, Chives, White Truffle Drizzle	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

Boards

Charcuterie 🌱 28
Assorted Meats, Cheese, Nuts, Jams, Dried Fruit, Assorted Breads & Crostini

Harvest 🌱🌿 15
Assorted Seasonal Raw, Roasted & Marinated Vegetables, Ranch-Dill Yogurt

Cheese 🌱 18
Assorted Imported & Domestic Cheese, Fresh Fruit, Assorted Crackers

Grande 🌱 32
A Combination of the Charcuterie, Harvest, & Cheese Boards

Mediterranean Mezze Board 🌱🌿 22
Hummus Duo, Marinated Olives, Seasonal Vegetables, Stuffed Grape Leaves, Pita & Crackers

Slider Bar 26

SELECT (2):

Crispy Falafel 🌱
Arugula, Curried Carrot-Cucumber Slaw, Roasted Garlic Aioli, Brioche Roll

Angus Beef
Caramelized Onions, Dill Pickle, Roasted Garlic Aioli, Smoked Cheddar, Brioche Roll

Buffalo Chicken
Celery-Carrot slaw, Point Reyes Blue Cheese, Brioche Roll

Baja Fish Slider 🌱🌿
Crispy Cod, Cabbage Slaw, Avocado Crema, Brioche Roll

ADD GLUTEN FREE BUN _____ +5

Chips & Dips 10

Served with:

Assorted Crackers, Tortilla Chips

SELECT (2) DIPS:

Chorizo Queso Dip, Roasted Red Pepper Hummus 🌱, Salsa Fresca

ADD-ONS:

GUACAMOLE 🌱 _____ +5

SPINACH & ARTICHOKE 🌱 _____ +4

VEGETABLE CRUDITÉ _____ +4

Taco Bar 27

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

Salad 14

SELECT (2):

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

Greek Pasta 🌱🌿
Cavatappi, Feta, Cucumber, Red Onion, Kalamata Olives, Balsamic Vinaigrette

Grilled Asparagus 🌿
Frisee, Bacon, Roasted Mushroom, Roasted Garlic Aioli, Truffle Vinaigrette

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

Pasta Station 30

Include Dinner rolls, Butter & Chef's Choice of Seasonal Salad

SELECT (2):

Penne Pasta
Roasted Chicken, Caramelized Onions, Mushrooms, Torn Basil, Parmesan Cheese, Marinara

Four-Cheese Baked Ziti 🌱
Mozzarella, Parmesan, Fontina, Marinara

Butternut Squash Rigatoni 🌱
Roasted Butternut Squash, Sage Brown Butter, Parmesan, Crispy Sage Leaves

Rigatoni Bolognese
Beef & Pork Ragu, San Marzano Tomato Sauce, Fresh Herbs, Parmesan

Mac N' Cheese Bar 🌱 22

Served with:

Grilled Chicken, Crispy Bacon, Caramelized Onions, Green Onion, Roasted Broccoli, Shredded Cheese, Beef Chili, Toasted Breadcrumbs

Action Stations

Chef-attended, includes House Rolls and Butter

Requires Chef Fee of 225 per Chef

Roasted Pork Loin 24
Mustard Sauce, Apple-Cranberry Chutney 🌿

Slow Roasted Prime Rib 38
Horseradish Sauce, Caramelized Onion Jam

Herb Roasted Turkey Breast 26
Cranberry Relish, Creamy Dijon

Maple-Glazed Ham 🌿 24
Whole Roasted Ham, Maple Glaze, Mustard Sauce 🌿

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

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.

Dinner Buffets

DETAILS:

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

INCLUDES:

- Iced Water
- Iced Tea
- Eco-Friendly Compostable Tableware
Please inquire for China upgrade pricing

OPTION ONE

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

80

OPTION TWO

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

100

Salads

Chopped

Mixed Greens, Charred Pepper, Cucumber, Pickled Red Onion, Tomato, Smoked Cheddar, Buttermilk Ranch Dressing

Classic Caesar

Romaine Lettuce, Garlic Croutons, Tomatoes, Shaved Parmesan, Caesar Dressing

Grains & Greens

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

Mediterranean Salad

Mixed Greens, Roasted Cherry Tomatoes, Cucumber, Kalamata Olives, Red Onion, Feta Cheese, Lemon-Herb Vinaigrette

Roasted Beet & Citrus Salad

Roasted Beets, Segmented Oranges, Arugula, Candied Walnuts, Citrus Vinaigrette

Watermelon & Heirloom Tomato Salad

Cucumber, Red Onion, Fresh Mint, Arugula, Lemon-Honey Vinaigrette

Entrées

Braised Beef Short Ribs

Red Wine Demi

Herb Seared Salmon

Lemon-Caper Sauce

Seared Chicken Breast

Honey-Herb Citrus Cream Sauce

Pork Loin

Sherry Vinegar Chimichurri

Seared Sirloin Steak

Cabernet Reduction, Roasted Garlic Butter

Pan-Seared Local Rockfish

Lemon-Herb Beurre Blanc

Wild Mushroom Pappardelle

Truffle Cream, Crispy Sage

Marinated Tofu

Roasted Vegetables, Tahini-Lemon Sauce

Accompaniments

Herb Roasted Fingerling Potatoes

Creamy Mashed Potatoes

Sweet Potato Hash

Quinoa

Rice Pilaf

Cauliflower Mash

Garlic Green Beans

Roasted Brussel Sprouts

Honey Glazed Baby Carrots

Seasonal Roasted Vegetables

Roasted Seasonal Squash

Available Dairy-Free Upon Request

Mini Desserts

Strawberry Shortcake

Sponge Cake, Whipped Cream

Flourless Chocolate Cake

Mixed Berry Coulis, Whipped Topping

Assorted Mini Cheesecake

Caramel Sauce, Pecan Crumble

Mini Chocolate Bundt Cake

Vanilla Bean Glaze

Tiramisu

Espresso-Soaked Ladyfingers, Mascarpone Cream, Chocolate Glaze

ADD-ONS

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

Coffee & Hot Tea Station _____ 10

Decaf Coffee Available Upon Request

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Plated Dinner

Three-Course Dinner

One Salad, Two Pre-Selected Entrées, One Dessert

110

Upgrade: Additional Entrée
Please inquire for additional menu options

DETAILS:

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

INCLUDES:

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

Salads

SELECT ONE:

Classic Caesar

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

Harvest

Mixed Greens, Tomatoes, Cucumber, Pickled Onion, Lemon-Poppy Vinaigrette

Wedge

Iceberg, Applewood Bacon, Chopped Egg, Marinated Tomato, Bleu Cheese Crumble, Ranch Vinaigrette

Roasted Beet & Burrata Salad

Roasted Golden and Red Beets, Creamy Burrata, Candied Pecans, Honey-Thyme Vinaigrette.

Seared Tuna Niçoise Salad

Haricots Verts, Fingerling Potatoes, Olives, Soft-Boiled Egg, Baby Greens, Dijon-Caper Vinaigrette.

Strawberry Spinach Salad

Fresh Strawberries, Toasted Almonds, Crumbled Chevre, Pickled Red Onions, Champagne-Honey Vinaigrette

Entrées

SELECT TWO:

Pan Roasted Salmon

Lemon Roasted Asparagus, Saffron Rice Pilaf, Preserved Lemon-Caper Sauce

Braised Beef Short Ribs

Roasted Carrots, Buttermilk Whipped Potatoes, Port Wine Demi

Seared Sirloin Steak

Grilled Broccolini, Roasted Fingerling Potatoes, Roasted Tomato Chimichurri

Garlic-Herb Roasted Beef Tenderloin +10

Charred Asparagus, Roasted Garlic Mashed Potatoes, Cabernet Demi

Cider Brined Pork Chop

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

Herb-Crusted Chicken Breast

Roasted Root Vegetables, Herb Rice Pilaf, Lemon Butter Sauce

Chickpea & Spinach Stuffed Peppers

Wilted Spinach, Pine Nuts, Smoky Romesco

Miso-Glazed Tofu

Sautéed Seasonal Greens, Ginger-Scallion Quinoa, Toasted Sesame Seeds

Desserts

SELECT ONE:

Crème Brûlée

Burnt Sugar, Fresh Berries

Vanilla Cheesecake

Mixed Berry Coulis, Seasonal Berries, Whipped Cream

Flourless Chocolate Torte

Raspberry Sauce, Whipped Cream, Raspberries

Avocado Chocolate Mousse

Raspberry, Toasted Coconut

Tres Leches

Strawberries, Cinnamon-Sugar Cream

Butter Toffee Cake

Caramel Drizzle, Crunchy Toffee

Tiramisu

Espresso-Soaked Ladyfingers, Mascarpone Cream, Chocolate Glaze

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Bar Services

Spirits Include:

Bourbon, Rum, Scotch, Tequila, Vodka, Whiskey

DETAILS:

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

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

Assorted Domestic & Craft Beers,
Standard Red & White Wines,
Assorted Canned Sodas, Iced Water

32

Standard Bar

Assorted Domestic Beers, Red & White
Wines, Standard Spirits, Basic Mixers &
Assorted Canned Soda, Iced Water

38

Premium Bar

Assorted Domestic & Craft Beers,
Red & White Wines, Premium Spirits,
Basic Mixers & Assorted Canned Sodas,
Iced Water

45

Labor Fee Of \$125 Per Bartender For Up To (2) Hours Of Service.
One Bartender Per 50 Guests Minimum Of 25 Guests.

ADD-ONS

Pricing varies by bar style - please inquire

At the Bar: Champagne, Signature Cocktail
Welcome Drink -or- Toast

