



Service Systems Associates, Inc.

Taste of the Wild Catering

520.326.8999

reidparkzoocatering@kmssa.com

GM & Executive Chef: Don Morgan

Catering Manager: Tammy Klipfel



Breakfast

Pastries & Fruit \$9.00 per person

Fresh assorted pastries and seasonal fresh fruit

Continental Breakfast \$10.50 per person

Assorted breakfast pastries, muffins & bagels with whipped butter, cream cheese & preserves, granola & fresh fruit

Breakfast Burrito Buffet—\$10.50 per person

Warm tortillas, scrambled eggs, ham, cheddar cheese, onions & peppers & green chili cheddar roasted potatoes

Breakfast Buffet—\$11.95 per person

Scrambled eggs, hash browns, fresh sliced seasonal fruit. Choice of ham, maple sausage links or bacon; choice of biscuits and gravy, pancakes & syrup or French toast.

Deluxe Breakfast Buffet—\$15.00 per person

Scrambled eggs, crispy bacon, sausage patties, seasoned breakfast potatoes & assorted breakfast pastries.
Includes crunchy granola & a sliced seasonal fruit display



~All breakfast buffets come with juice, coffee, & water service~

Hors D'oeuvres (Tier 1)

Displayed Hors D'oeuvres & Starters—Priced as shown

(Select 2 for \$8.50 per person)

Chips & Dips \$4.50 per person

Rainbow corn tortilla chips, & house baked chips served with fresh guacamole, salsa & vegetable dip

**Specialty salsas available upon request—pricing may vary accordingly

Classic Caprese Skewers \$4.50 per person

Tomatoes, mozzarella cheese & basil skewers marinated in extra virgin olive oil & balsamic vinaigrette

Marinated Grilled Chicken Skewers \$4.75 per person

**Add marinated beef skewers for \$2.00 per person—beef skewers may not be combined with any other starter

Antipasto \$5.00 per person

Chef's choice of imported meats; Chef's choice of cheeses, roasted sweet peppers, marinated olives, focaccia & garlic bread sticks

Cheese Board \$5.00 per person

Selection of artisan cheeses accompanied by rustic breads, water crackers & fresh grapes

~Tea, Water & Lemonade Service is included with groups of 50 or more~

~A \$50 station fee will apply to groups of less than 50 people~

~Hors D'oeuvres are served for 1 hour in conjunction with a buffet or plated dinner~

~“Appetizer only” events are available upon request—additional fees may apply~

~“Action Stations” available upon request—additional fees may apply~

Hors D'oeuvres (Tier 2)

“Heavier” Hors D'oeuvres & Starters—priced as shown

“Taste of the Wild-dillas” \$6.50 per person

Warm flour tortillas stuffed with smoked chicken, zesty pepper jack cheese, fresh green peppers & salsa

**Add savory sirloin strips for \$2.00 per person

Mini Flat Bread Pizettes \$7.50 per person—choose 2

Goat cheese & caramelized onions

Mozzarella, basil & roma tomatoes

“Pizetta Bianca” (mozzarella, parmesan, rosemary & thyme)

Peach ricotta

Trio of Sliders: \$8.50 per person

Choice of black angus cheddar, salmon, garden vegetable, BBQ Brisket, BBQ or Jamaican pork, &

Chef's famous southwestern grilled chicken

**Substitute sirloin strips for \$2.00 per person

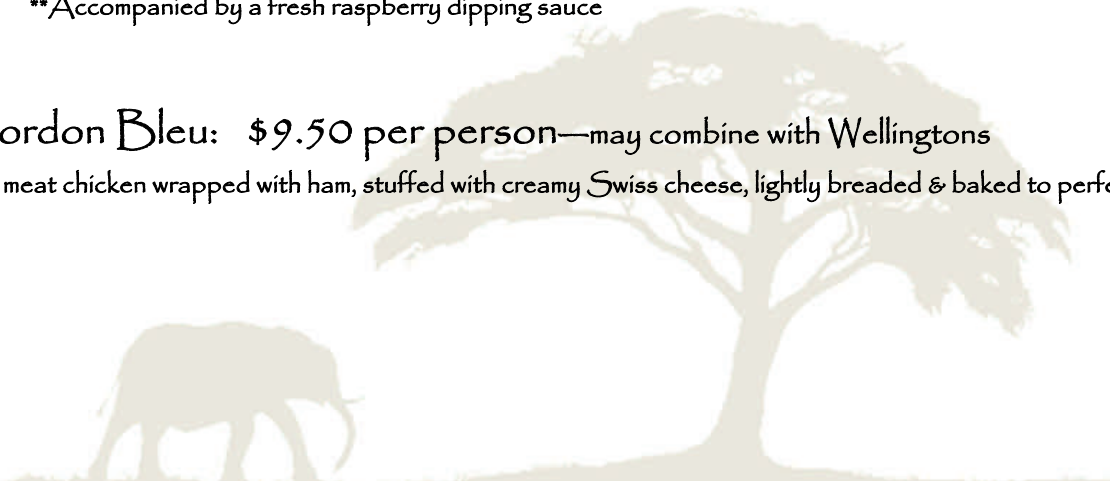
Mini Beef Wellingtons: (\$9.50 per person—may combine with Cordon Bleu)

Tender beef & succulent mushroom duxelle, seasoned with wine & spices & perfectly baked in a puff pastry dome

**Accompanied by a fresh raspberry dipping sauce

Mini Cordon Bleu: \$9.50 per person—may combine with Wellingtons

All white meat chicken wrapped with ham, stuffed with creamy Swiss cheese, lightly breaded & baked to perfection



~Tea, Water & Lemonade Service is included with groups of 50 or more~

~A \$50 station fee will apply to groups of less than 50 people~

~Hors D'oeuvres are served for 1 hour in conjunction with a buffet or plated dinner~

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Snacks & Sweets

Sweet Treats—\$4.00 per person

Fresh baked cookies & fudge brownies

Zoo Treats—\$6.00 per person

Popcorn, churros, & cotton candy

Healthy Choice Break—\$6.00 per person

Assorted granola bars, whole fresh fruit & oatmeal raisin cookies

Snack Attack—\$8.00 per person

Assorted chips & dips, pretzels, popcorn and selection of baked cookies



The following can be added to any of the snack options above:

~Seasonal Fresh Fruit Display—\$2.50 per person~

~Whole Fruit Basket—\$1.50 per person~

Lunch

“Build Your Own” Gourmet Salad Bar—\$12.95 per person

A delicious array of fresh toppings, choice of meats & dressings to create your own salad

~Greens include a luscious spring mix, classic caesar or spinach & arugula (Select 2)

~Host's choice of 2 dressings (served on side)

Wrap Platter—\$13.95 per person

Assorted Grilled Chicken, Ham & Smoked Turkey wraps; Served with baked chips, garden salad & fresh baked cookies

Deli Board—\$14.95 per person

Platter of sliced roasted turkey, ham, roast beef; cheddar, swiss & zesty pepper jack cheeses; sliced tomatoes, lettuce, pickles, mustard, & mayonnaise. Accompanied with assorted rolls & breads, garden salad & fresh baked cookies

Gourmet Boxed Lunches—\$14.95 per person (Minimum of 4 of each of any boxed lunch)

**Comes with house baked chips, pasta salad, piece of whole fruit & canned soda

~The Classics: Turkey & Swiss, Ham & American, Chicken or Tuna Salad on White

~Roast Beef with Horseradish Aioli & Arugula on Onion Baguette

~Roasted Turkey Breast with Gruyere & Honey Mustard on Ciabatta Loaf

~Black Forest Ham, Gruyere Cheese & Whole Grain Mustard on Croissant

~Grilled Vegetables & Goat Cheese with Basil Oil on Herb Focaccia

~Fresh Mozzarella with Tomato, Basil & Olive Oil on Herb Focaccia

~Chunky Chicken Salad tossed with an Herbed Dressing in a Pita Pocket

~Lunch Platters & Deli Boards come with Tea, Water & Lemonade~

~Unlimited Canned Sodas can be added for \$1 per person~

Pizzas

Gourmet Pizza Buffet —\$17.95 person (unlimited pizzas during service time)

(Choice of 2 Sides & Cookies)

House Recommendations:

- ~Pepperoni
- ~Cheese
- ~Vegetarian
- ~Fresh Margarita
- ~Hawaiian (Ham & Pineapple)
- ~Buffalo Chicken
- ~Meat Extravaganza (Ground Beef, Sausage & Ham)

Create your own:

(Choose 2—additional toppings \$.50 each)

- ~Mushrooms, Onions, Black Olives, Jalapenos, Chopped Tomatoes, Mixed Peppers, Pineapple, Ham, Bacon, Ground Beef, Fresh Basil, Cheddar Cheese, Grilled Vegetables, Chicken or Artichoke Hearts

Sides:

- ~Cucumber Salad; Mixed Vegetable Salad; Pasta Salad; Four Bean Salad; Carrots, Celery, Broccoli & Ranch & Parmesan Bread Sticks

~Pizzas To Go Available for \$19.95~

~All Pizza Buffets come with Tea, Water & Lemonade Service~

Picnics & Buffets

~All Picnic & Buffet packages come with choice of 2 sides & 1 dessert~

Classic American Picnic —\$13.95 per person

(Choose 2) Hamburgers, Hot dogs, Grilled Chicken Breast, Bratwurst & Veggie Burgers

Western BBQ—\$13.95 per person

(Choose 2) BBQ Pulled Pork, Baby Back Ribs or BBQ Chicken Breast

**Substitute BBQ Beef Brisket for \$2.00 per person

Tropical Beach Party —\$14.95 per person

~Chicken Teriyaki Breast with Grilled Pineapple & Swiss Cheese
Roasted Pulled Pork with Jamaican BBQ Sauce

**Add Coconut Tilapia for \$2.00 per person

South of the Border—\$15.95 per person

(Choose 2) Chicken Fajitas, Beef Fajitas, Chipotle Sausage, Shredded Chicken Enchiladas or Cheese Enchiladas

Little Italy—\$15.95 per person

(Choose 2) Baked Ziti, Chicken Parmesan, Italian Sausage with Sautéed Peppers, Vegetable Lasagna, Meat Lasagna & Three Cheese Ravioli (with choice of sauce).

Sides:

~Baked Chips, BBQ Baked Beans, Pinto Beans, Bread Rolls,
Corn on the Cob, Caesar Salad, Macaroni Salad, Pasta Salad, Potato Salad,
Tossed salad, Macaroni & Cheese, Mashed Potatoes, Spanish Rice, & Steamed Vegetables

Desserts:

~Fudge Brownies, Churros, Fresh Sliced Fruit, Mixed Berry Cobbler, Peach Cobbler

~All Picnic & Buffet Packages come with Tea, Water & Lemonade Service~

~Unlimited Canned Sodas can be added for \$1.00 per person~

Platinum Dinner Buffets

~All Platinum Dinner Buffet packages come with choice of 1 salad,
1 side & an entrée; served with rolls & butter, & finished with a sweet ending~

Sonoran Pork Loin—\$21.95 per person

~Ancho Chili Rubbed, topped w/mango chutney

Vegetable Wellington—\$21.95 per person

~Assorted Grilled Vegetables & Goat Cheese wrapped in a Puffed Pastry— Baked until Golden Brown &
Topped with fresh Tomato Basil Coulis

Pan Roasted Alaskan Salmon—\$25.95 per person

~Served with a Savory Citrus Wine Sauce

1/2 Rock Cornish Game Hen—\$27.95 per person

~Herb Crusted & Slow Roasted, Topped with Chipotle Maple Sauce

Garlic, Herb & Parmesan Crusted N.Y. Strip—\$38.95 per person

~Served with a Balsamic Shallot Demi-glace

Sides:

~Garlic Rosemary Tri-Potatoes, Whipped Boursin
Potatoes, Roasted Vegetable Couscous,
White Bean Cassoulet, Gourmet Mac-N-Cheese
& Lemon Rice Pilaf

Desserts:

~Strawberry & Lemon Shortcake—
(Served with Crème Anglaise)
~Chocolate Ganache Vanilla Cream Puff—
(Served with a Fresh Berry Compote)

Regional Fare

Southwest Express—\$22.95 per person

~Chips & Salsa

~Mixed Greens Salad (with jicama, tomato, & roasted green chilies)

**Served with a cilantro lime vinaigrette

~Fruit & Cheese Display

**Domestic & imported cheeses & seasonal fresh fruit

~Cerdo Asada

**Ancho chili rubbed roasted pork with tortillas, red & green chilies

~Fajitas del Pollo

**Grilled, marinated chicken breast with sautéed tri-colored bell peppers & onions

~Calabacitas y Papas

**Sautéed zucchini & onions with potatoes

Estilo Mexicano—\$24.95 per person

Spring Mix Greens Salad (with papaya, kiwi, red onion & pine nuts)

~Tossed with a poppy seed dressing

Various Queso & Tortillas

Estación del Lomo de Cerdo

~Grilled Pork Loin seared in an orange glaze, carved to order & served with an orange mango salsa

Verduars Asadas

~Grilled chunks of assorted peppers, onions & zucchini gently marinated in spicy vinaigrette

Arroz y Frijoles

~Steamed white rice with lemon black beans & red onions

Assorted Rolls & Tortillas

~Southwest Express & Estilo Mexicano come with Tea, Water & Lemonade Service~

~Unlimited Canned Sodas can be added for \$1.00 per person~

Beverages

~Alcoholic Beverages: All bars are served for 3 hours, with a 4 hour
MAXIMUM period— per license regulations.~

Please note that every bar requires a bartender fee and a bar set-up fee.

Bar setup fee & (1) bartender: \$175 per bar

Each additional bartender: \$75 per bartender

One bar for every 100 people—additional hour & bartender may be purchased

Hosted Bar (Full bar, or Beer & Wine only)

(3 hour period—additional hour may be purchased @ \$5.00 per person)

Premium Brands: \$20.00 per person

House Brands: \$16.00 per person

Beer & Wine only: \$14.95 per person

Full Bars will carry the following:

(2) Domestic Beers, (1) Imported Beer, (1) Red Wine, (1) White Wine, (1) Bourbon, (1) Vodka, (1) Gin,
(1) Rum, (1) Scotch & (1) Tequila.

Host on Consumption (Full bar, or Beer & Wine only)

(3 hour period—additional hour may be purchased @ \$5.00 per person)

**Drinks are counted by tickets or on consumption

\$6.00 for Wine, Mixed Drinks & Beer

\$2.50 for Soda or Bottled Water

Cash Bar

(3 hour period—additional hour may be purchased @ \$5.00 per person)

(Guests pay \$6.00 for Wine, Mixed Drinks & Beer; \$2.50 for Soda & Bottled Water)

Hosted Specialty Cocktails (Minimum of 25 guests)

House Sangritas—\$80 per gallon (each gallon serves approximately 25 people)

Margaritas—Prickly Pear, Mango, Strawberry—\$90 per gallon

~A minimum of \$350 in bar revenue is required for all cash bars.

If this mark is not met, the client will be billed for the \$350 minus the actual sales~

Event Services

Taste of the Wild Catering provides excellent service and quality culinary creations. We engage our guests in a socially valuable experience through our partnership with Reid Park Zoo. In addition, we are committed to conducting our business in an environmentally responsible manner. It is our policy to champion & support the conservation efforts of Reid Park Zoo and to educate guests, vendors & employees to continuously improve our environmental performance.

Our menus are provided as a guide to help you plan your event. We can customize menus to suit your needs & we will try to accommodate any special dietary requests.

There will be a \$150 set-up fee (standard) on all events, for the first 100 guests. This fee covers standard equipment such as tables & linens for the event's buffet line (s), beverage station (s), Hors D'oeuvres station (s) or bar(s) if applicable. Fees for events with more than 100 guests will be determined on a case by case basis, and finalized through the Events Department at least 30 days prior to the event.

We must be notified of the exact number of guests attending the function at least seven business days before the event. This is the official guaranteed number for which you will be billed, even if fewer guests attend. We will, however, provide food for 5% above this figure to allow for last minute additions. Any additional guests will be charged appropriately.

Food & beverages cannot be removed from the premises by any party other than the catering department. Your catering agreement is based on the food served per the allotted event time. We charge per guest, not per tray or menu selection as we guarantee to not run out & will continue to replenish displays for a fresh look for each guest. You are purchasing the experience for your guests to enjoy the cuisine during the allotted event time. Prices listed are subject to proportionate changes in market conditions.

PLEASE NOTE: Due to Health Department regulations, food & beverages not consumed during the course of an event become the direct property of Taste of the Wild Catering.

****Sales tax (8.1%) and a Staffing Charge (20%) will be added to the food and beverage items (not rentals).**

~Additional questions or concerns regarding food & beverage or dietary concerns can be made through the catering sales office at (320) 326-8999~

