



TASTE of the **WILD**
CATERING

Taste of the Wild Catering
at the
Reid Park Zoo
Tucson, Arizona



Taste of the Wild Catering/
Service System Associates

520.326.8999

reidparkzoocatering@kmssa.com

GM & Executive Chef: Don Morgan

Catering Manager: Tammy Klipfel



Breakfast

Continental Breakfast—\$8.50 per person

Assorted breakfast pastries, muffins & bagels with whipped butter, cream cheese and preserves.

Breakfast Buffet—\$9.95 per person

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

Deluxe Breakfast Buffet—\$13.00 per person

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

Breakfast Burrito Buffet—\$8.50 per person

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

Pastries & Fruit—\$7.00 per person

Fresh assorted pastries and seasonal fresh fruit.



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

H'ors D'oeuvres

Displayed Hors D'Oeuvres & Starters—\$6.50 per person

(Select 2)

Cheese Board

Selection of Artisan Cheeses accompanied by Rustic Breads, Water Crackers, & Fresh Grapes

Antipasto

Chef's Choice of imported meats; Chef's Choice of Cheeses; Roasted Sweet Peppers, Marinated Olives; Focaccia & Garlic Bread Sticks

Middle East Flat Bread Pinwheel

Cucumber; Feta & Red Pepper Hummus & Fresh Arugula; Herb Cheese; Roasted Vegetables & Balsamic Vinegar.

Smoked Chicken Quesadillas

Smoked Chicken; Zesty Pepper Jack Cheese, Fresh Green Peppers & Salsa

Assorted Chips & Dips

Rainbow Corn Tortilla Chips served w/ Guacamole & Fresh Salsa

Fresh Mozzarella & Cherry Tomato Skewers

Marinated in Extra Virgin Olive Oil & Balsamic Vinaigrette.

Trio of Sliders: (Counts as two Hors D'oeuvres)

Choice of BBQ Cheddar, Salmon & Garden Vegetable



~~Tea, Water & Lemonade Service is included with groups of 50 or more—
A \$50 station fee will apply to groups of 50 or less~

Snacks & Sweets

Snack Attack—\$5.00 per person

Assorted chips; pretzels; popcorn and
selection of baked cookies

Healthy Choice Break—\$5.00 per person

Assorted granola bars; whole fresh fruit
& oatmeal raisin cookies

Sweet Treats—\$3.00 per person

Fresh baked cookies & Fudge Brownies

Zoo Treats—\$4.00 per person

Popcorn, Churros, & Cotton Candy

Assorted Chips & Dips—\$4.00 per person

Tri-Colored Tortilla Chips, Kettle Cooked Potato Chips,
Fresh Salsa, Quacamole & Vegetable Dip

Seasonal Fresh Fruit Display—\$2.50 per person

Whole Fruit Basket—\$1.50 per person



Lunch

Premium Boxed Lunches—\$9.50 per person

Choice of: Turkey & Swiss; Ham & American, Chicken Salad, American Tuna Salad & Vegetarian.

(Each served with chips, pasta salad, piece of whole fruit, & Canned Soda)

Wrap Platter—\$11.95 per person

Assorted Grilled Chicken Wraps; Ham Wraps; Smoked Turkey Wraps; Baked Chips; Garden Salad & Fresh Baked Cookies.

Deli Board—\$12.95 per person

Platter of sliced Roasted Turkey, Ham, Roast Beef; Cheddar, Swiss & Zesty Pepper Jack cheeses; Sliced Tomatoes, Lettuce, Pickles, Mustard, Mayonnaise; Assorted Rolls & Breads; Garden Salad & Fresh Baked Cookies



Gourmet Boxed Lunches—\$12.95 per person

(Minimum of four of each of any boxed lunch)

- Roasted Turkey Breast w/ Gruyere & Honey Mustard on Ciabatta Loaf
- Roast Beef w/ Horseradish Aioli & Arugula on Onion Baguette
- Smoked Salmon Salad on Whole Wheat Baguette w/ Lettuce, Tomato & Chive Caper Dressing.
- Black Forest Ham, Gruyere Cheese & Whole Grain Mustard on Croissant
- Grilled Vegetables & Goat Cheese w/ Basil Oil on Herb Focaccia
- Fresh Mozzarella w/ 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
(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)

- 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 —\$11.95 per person

(Choose 2) Hamburgers, Hot Dogs,
Grilled Chicken Breast or Veggie Burgers

Western BBQ —\$11.95 per person

(Choose 2) BBQ Beef Brisket, Pulled Pork or Chicken

Tropical Beach Party —\$12.95 per person

Chicken Teriyaki Breast w/ Grilled Pineapple &
Swiss Cheese; Roast Pulled Pork w/Jamaican BBQ
Sauce (Add coconut Tilapia for \$2.00 per person)

South of the Border—\$13.95 per person

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

Little Italy—\$14.95 per person

(Choose 2) Baked Ziti, Chicken Parmesan,
Italian Sausage w/Peppers, Vegetable
Lasagna, Meat Lasagna

Sides:

Baked Chips, BBQ Baked Beans, Pinto Beans, Bread Rolls, Corn on the Cob,
Caesar Salad, macaroni Salad, Pasta Salad, Potato Salad, Tossed salad, Maca-
roni & 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 one salad, 1 side & an entrée, Served w/rolls& butter, & finished w/a sweet ending.~

Sonoran Pork Loin —\$21.95 per person

Ancho Chili Rubbed, Topped w/Apple Chutney

Vegetable Wellington—\$21.95 per person

Assorted Grilled vegetables & Goat Cheese wrapped in Puffed Pastries—
Baked until golden Brown & Topped w/fresh Tomato Basil Coulis

Pan Roasted Alaskan Salmon—

\$25.95 per person

Served w/a Savory Citrus Wine Sauce

1/2 Rock Cornish Game Hen—

\$27.95 per person

Herb Crusted & Slow Roasted, Topped
w/Chipotle Maple Sauce



Garlic & Herb Crusted Filet Mignon—\$34.95 per person

Served with a Balsamic Shallot Demi

Sides:

Garlic Rosemary Tri-Potatoes;
Whipped Boursin Potatoes; Roasted
Vegetable Cous-Cous; White Bean-
Cassoulet; Gourmet Mac-N-Cheese;
Lemon Rice Pilaf

Desserts:

Strawberry/Lemon Shortcake—
(Served w/Crème Anglaise)
Chocolate Ganache Vanilla Cream Puff—
(Served w/a Fresh Berry Compote)
Italian Tiramisu

Regional Fare

Southwest Express—\$20.95 per person

Chips & Salsa

Mixed Greens (Jicama, Tomato, & Roasted Green Chilis—
Served with a Cilantro Lime Vinaigrette)

Tropical Fruit & Cheese Display (Domestic & Imported
Cheese & Seasonal Fresh Fruit)

Cerdo Asada (Ancho Chili Rubbed Roasted Pork w/
Tortillas, Red & Green Chilis)

Fajitas del Pollo (Grilled, Marinated Chicken Breast w/
Sautéed tri-colored Bell Peppers & Onions)

Calabacitas y Papas (Sautéed Zucchini & Onions
w/ Potatoes)



Estilo Mexicano—\$22.95 per person

Spring Mix Greens (Papaya, Kiwi, Red Onion
& Pine Nuts tossed w/ a Poppyseed Dressing)

Various Queso & Tortillas

Estacion del Lomo de Cerdo (Grilled Pork Loin
seared in an Orange Glaze, carved to order & served w/an
Orange Mango Salsa)

Verduars Asadas (Grilled chunks of assorted Peppers, Onions & Zucchini
gently marinated in spicy vinaigrette)



~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 four hour MAXIMUM period, per license regulations.~

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: \$15.00 per person

Beer & Wine only: \$13.95 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,
- (2) (1) Rum, (1) Scotch & (1) Tequilla.



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; \$5.00 for Wine, Mixed Drinks & Beer; \$2.00 for Soda or Bottled Water)

~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~

Beverages continued...

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

Cash Bar

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

(Guests pay \$5.00 for Wine, Mixed Drinks & Beer; \$2.00 for Soda & Bottled Water)



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.



~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~

"Ice"ing on the Cake...



Custom Ice Carvings and Cakes
available upon request—

Pricing will be determined on an
individual basis.



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 the Reid Park Zoo.

Taste of the Wild Catering is committed to conducting our business in an environmentally responsible manner. It is our policy to champion & support the conservation efforts of The Reid Park Zoo and educate guests, vendors & employees to continuously improve our environmental performance.

Important Information:

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. Sales tax of (9.1%) and an event production fee of (18%) will be added to the food and beverage items (not rentals).

~Arrangements regarding food & beverage can be made through the catering sales office at (520) 326-8999~

