

# Taste

REID PARK ZOO CATERING

Service Systems Associates, Inc.

520.326.8999



# Breakfast

## Pastries & Fruit (8)

Fresh assorted pastries and fresh, seasonal fruit (V)

## Continental Breakfast (9)

Assorted breakfast pastries, muffins, assorted yogurts, crunchy granola & fresh, seasonal fruit (V)

## Breakfast Burritos (9)

Warm tortillas, scrambled eggs, cheddar cheese, onions & peppers. Served with breakfast potatoes (V)

\*\*Make 'em "Southwest & Smothered" (roasted green chilis, black bean corn salsa & sour cream served on the side) (3)

\*\*Add bacon or chorizo crumble (2)

## Build your own Waffle Bar (12)

Traditional, blueberry & chocolate chip waffles, served with breakfast potatoes (V)

(Toppings include whipped cream, chocolate chips, strawberry compote & blueberry compote)

\*\*Add banana & honey compote (2)

\*\*Add toasted pecans or walnuts (2)

## Breakfast Buffet (13)

Scrambled eggs, breakfast potatoes, pancakes with syrup & fresh, seasonal fruit (V)

## Deluxe Breakfast Buffet (16)

Scrambled eggs, sausage, breakfast potatoes, pancakes & syrup, & assorted breakfast pastries.

Includes crunchy granola, assorted yogurts & fresh, seasonal fruit.

V= Vegetarian || GF= Gluten Free

## Breakfast Enhancements (may be added to any breakfast menu)

Chicken & waffles (6)

Burritos a la carte (6)

Bacon, sausage or southwest chorizo crumble (2)

French toast or pancakes (with syrup) (2)

Assortment of hot teas (2)

Whipped butter (2)

Honey-thyme yogurt (2)

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

# Displayed Hors D'oeuvres & Starters

## Crostini's (4) (Select one)

Hawaiian chicken, pesto & parmesan , ricotta & roasted tomato; (V), tomato with mozzarella, basil & balsamic glaze (V), garlic with olive oil & gruyere; (V) & olive tapenade with goat cheese (V), brie & fresh berry (V)

\*\*Add second option from above (2)

## Chips & Salsa (3)

Rainbow corn tortilla chips & house made salsa

## Chips & Dips (6)

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

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

## Fresh Seasonal Fruit Tray (4)

## Crudit  of Fresh Garden Vegetables (4)

Served with a roasted red pepper & sundried tomato vegetable dip (V) (GF)

## Marinated Grilled Chicken Skewers (5)

\*\*Add marinated beef skewers (2)

\*\*Add vegetable (only) skewers (V) (GF) (2)

## Black Bean Tostadas (5)

Topped with cilantro cabbage salad, cojita cheese & fresh lime (V)

## Antipasto (5)

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

## Cheese Board (5)

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

\*\*Add sliced ham & turkey (4)

V= Vegetarian || GF= Gluten Free

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

~A \$50 beverage station fee (lemonade & water service) 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 apply~

# “Heavier” Hors D’oeuvres

## “Taste of the Wild-dillas” (7)

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

\*\* 1/2 veggie only upon request

\*\*Add savory sirloin strips (2)

\*\*Combined with any option below (4)

## Mini Flat Bread Pizettes (7) (Select two)

Goat cheese & caramelized onions (V)

Mozzarella, basil & roma tomatoes (V)

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

Peach ricotta (V)

\*\*Add meatballs or pepperoni (2)

## Spring Rolls (7)

Delicate mini puff pastries filled with crisp oriental vegetables & savory Asian spices (V)

(Served with sweet chili sauce)

\*\*Add southwestern black bean spring rolls & spicy avocado-chipotle ranch dip (V) (2)

## Empanadas (8) (Select one)

Buffalo chicken, smoked tomato mozzarella (V), red chili (V)

\*\*Steak & Cilantro Empanadas (10)

\*\*Pick two options from above (10)

## Sliders (10) (Select two)

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

V= Vegetarian || GF= Gluten Free

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

~A \$50 beverage station (lemonade & water service) fee will apply to groups of less than 50 people~

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

Add an additional 1/2 hour (4)

# Snacks & Sweets

## Frozen Treats (4)

An assortment of fruit popsicles & “bomb pops” —approximately two pieces per guest.

\*\*One hour service time strictly enforced

## Sweet Treats (5)

Fresh baked cookies & fudge brownies

## Walking Hummus & Crudité Cups (5)

## Zoo Treats (6) (Select two)

Popcorn, churros, & cotton candy

\*\*Select all 3 (8)

## Healthy Choice Break (8)

Assorted granola bars, whole fresh fruit & oatmeal raisin cookies

## Snack Attack (9)

Assorted chips & dips, pretzels, popcorn and cookies

### WE HAVE DIPPIN' DOTS!!!!

\*\*Add delicious & refreshing “Dippin’ Dots” to any event

\*\*3 flavors—unlimited for 1 hour of service time (4)

\*\*Station fee applies for groups smaller than 50 guests (50)

The following may be added to any snack option above:

\*\*Fresh, Seasonal Fruit (4)

\*\*Whole Fruit Basket (2)

\*\*Lemonade & Water Service (2)

\*\*Iced Tea (1)

\*\*Unlimited canned sodas (Pepsi, Diet Pepsi & Mist Twist) (2)

# Lunch

## “Build Your Own” Gourmet Salad Bar (14)

A delicious array of fresh toppings, 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

## Wrap Platter (14)

Assortment of grilled chicken, ham & smoked turkey wraps drizzled with balsamic vinaigrette & served with house baked kettle chips, garden salad (ranch on the side) & cookies

\*\*Substitute either option above with veggie only wraps (no additional charge)

\*\*Add roasted red pepper hummus & pita bread bites (3)

## Sandwich & a Salad (14)

Ham (with dijonaise dressing) and herbed chicken salad sandwiches on house made artisan breads—topped with lettuce, tomato & onion. Served with tossed salad, kettle chips & cookies.

## Deli Board (16)

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, tossed salad & cookies

## Lunch Add-ons

Watermelon slices (2)

Unlimited canned sodas (Pepsi, Diet Pepsi, & Mist Twist) (2)

Iced Tea (1)

Mac-n-cheese (3)

Red potato salad, pasta salad or macaroni salad (3)

Chef's soup of the day (seasonal) (3)

## Quench your thirst with an “Aqua Bar” (2)

Citrus infused waters bursting with lemons, limes & oranges...

Cucumber mint—light and refreshing...

Very Berry—a sweet & tangy mix of berries...

All lunch platters & deli boards come with water & lemonade service

# Picnics & Buffets

## Classic American Picnic (14)

Hamburgers & hotdogs, bbq baked beans, house kettle chips & cookies. (vegetarian burgers available upon request)

(Toppings for the burgers include ketchup, mustard, mayo, lettuce, pickles, onions, tomatoes & jalapenos)

\*\*Add cheese slices (2)

\*\*Substitute grilled chicken or bratwurst for one entrée option above (2)

### ~Hotdog Enhancements~

“Make it a Sonoran” (Add bacon crumbles, shredded cheddar cheese, banana peppers, pico de gallo & sour cream) (3)

“Make it a New Yorker” (Add sauerkraut, grilled onions & specialty mustards) (3)

“Make it Chicago Style” (Add tomato wedges, spicy relish & pepperoncini) (3)

## Tropical Beach Party Picnic (15)

Teriyaki chicken topped with Chef's famous mango & pineapple chutney & Jamaican-style bbq pulled pork

Rice pilaf (V), mixed greens salad (with grape tomatoes & pineapple chunks) tossed in a cilantro-lime vinaigrette (V)

Cinnamon sugar malasadas

\*\*Substitute Coconut Tilapia (2)

## Western BBQ Buffet (16)

Bbq pulled pork & bbq chicken breasts

Served with house salad (ranch & house vinaigrette on side), mac-n-cheese, bread rolls & brownie bites

\*\*Substitute bbq beef brisket or baby back ribs for one entrée above (2)

## The Savory Sonoran Buffet (17)

Chicken fajitas & cheese enchiladas (V)

Served with flour tortillas, Spanish rice (V), black bean & corn salad (V) & churros

\*\*Substitute beef fajitas, chipotle sausage or shredded chicken enchiladas (2)

CARGALA please!! (“load it up”) Add salsa, sour cream, shredded cheese & guacamole (4)

## Picnic & Buffet Enhancements

House kettle chips, mac-n-cheese, cheddar or garlic mashed potatoes, herb roasted potatoes (2)

Roasted red potato salad (V), black bean & corn salad (V) or sweet potato hash (V) (GF) (2)

Cookies, churros or brownie bites (2)

Corn on the cob, Caesar or tossed salad, macaroni salad, pasta salad or steamed seasonal vegetables (3)

Fresh seasonal fruit bowl, peach or mixed berry cobbler (3)

V= Vegetarian || GF= Gluten Free

All picnic & buffet packages come with water & lemonade service

Iced tea (1)

Unlimited canned sodas (Pepsi, Diet Pepsi & Mist Twist) (2)

# Tastes of the World

## Little Italy (17)

Chicken Parmesan (over angel hair pasta) and baked ziti (V)

Served with a classic caesar salad, garlic bread sticks & cannolis

\*\*Substitute vegetable lasagna for one entrée above (2)

\*\*Substitute meat lasagna for one entrée above (3)

## Mediterranean (18)

Warm flatbread, tabouli (V), hummus (V), gyro-style meat, falafel (V), tzatziki sauce & baklava

\*\*Add spanakopita (2)

## Southwest Street Tacos (19)

(Meat options are (GF) & all salsas are (V))

“Build your own” slow roasted carnitas, & grilled, marinated chicken strips.

Served with tortillas (choice of flour or corn), cilantro, onion, shredded cabbage, lime wedges, cheese, salsa, sour cream, refried black beans, tortilla salad & churro bites

## Wok & Roll (22)

Stir-fried noodles, vegetable fried rice, seared teriyaki chicken, Asian-style bbq pork,

Napa cabbage salad & Thai glazed donuts

\*\*Add vegetable spring rolls with sweet chili dipping sauce (2)

\*\*Add vegetable pot stickers & hoisin dipping sauce (2)

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All “Taste of the World” packages come with water & lemonade service

Iced tea (1)

Unlimited canned sodas (Pepsi, Diet Pepsi & Mist Twist) (2)



# 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 (23)

Ancho Chili Rubbed, topped w/mango chutney

## Vegetable Wellington (24)

Seasonal grilled vegetables & goat cheese wrapped in a puffed pastry & baked until golden brown—topped with fresh tomato basil coulis

## Pan Roasted Alaskan Salmon (Market pricing)

Served with a savory citrus wine sauce

## 1/2 Rock Cornish Game Hen (Market pricing)

Herb crusted & slow roasted, topped with chipotle maple sauce

## Garlic, Herb & Parmesan Crusted N.Y. Strip (Market pricing)

Served with a balsamic shallot demi-glace

## Salads

Kale caesar (with chipotle caesar dressing,)

Cranberry walnut (with feta cheese & raspberry vinaigrette)

Field Greens with grape tomatoes, cucumbers, shaved red onions & herbed-white balsamic vinaigrette (V)

Butter Lettuce (with grape tomatoes, fresh peas, fried onions & herbed ranch (V)

## Sides

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

## Desserts

Strawberry or lemon shortcake—served with crème anglaise

Chocolate ganache vanilla cream puff— served with a fresh berry compote

Italian tiramisu

Chef's choice of assorted mini cheesecakes

Platinum Dinner Buffets come with water & lemonade service

Iced tea (1)

Unlimited canned sodas (Pepsi, Diet Pepsi & Mist Twist) (2)

# Regional Fare

## Southwest Express (26)

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 (30)

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

Tossed with a poppy seed dressing

Estacion 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

Regional Fare Menus come with water & lemonade service

Iced tea (1)

Unlimited canned sodas (Pepsi, Diet Pepsi & Mist Twist) (2)



# Bar Packages

Please note: ALL bars require one bartender per 100 guests (2 bartenders maximum, per bar)

## Hosted Bar Fees:

\*\*Bartender fee (75)

\*\*Bar equipment set up fee (25)

\*\*Additional bar + 1 bartender (75)

## Hosted Full Bar Package

2 hours (15) | 3 hours (19) | 4 hours (23)

Beers: 2 local (craft) beers (ask who we are currently featuring) & Corona

Wines: A selection of reds & whites from Canyon Road Winery

Spirits: Premium vodka, bourbon, gin, rum, scotch & featuring "3 Amigos" tequila

Mixers include an assortment of juices, Pepsi, Diet Pepsi & Mist Twist & bottled water

## Hosted Beer & Wine Bar Package

(Includes beers & wines shown above)

2 hours (13) | 3 hours (17) | 4 hours (21)

## Hosted Specialty Cocktails (minimum 25 guests)

House "sangritas", & seasonal specialty margaritas

\*\*2 hour hosted (12)

\*\*3 hour hosted (16)

## Hosted Bloody Mary Bar (minimum 25 guests)

Spice up your bloody mary with choices of lemons, olives, celery, bacon, peppers & pickles & a variety of "sauces"

\*\*2 hour hosted (12)

\*\*3 hour hosted (16)

## Hosted Mimosa Bar (minimum 25 guests)

An array of juices & fruits to enhance your "bubbly" (Sparkling cider available upon request)

\*\*2 hour hosted (12)

\*\*3 hour hosted (16)

## Cash Bar Fees (Full bar, or beer & wine only)

(Cash bars will be stocked with same premium beers, wines & spirits as shown in hosted bar package)

\*\*Bartender fee (150)

\*\*Bar equipment set up fee (100)

\*\*Additional bar + 1 bartender (100)

Cash Bar Pricing: Beer, & wine (6); Mixed cocktails (7)

Soda & bottled water (3)

Drink tickets (minimum of 25) (5)

# Event Services

“Taste” 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. We actively participate in The Seafood Watch Program—supporting ocean-friendly seafood, and strive to “support local” whenever possible. It is our policy to champion & support the conservation efforts of Reid Park Zoo and to continuously improve our own environmental performance & impact.

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 & associated equipment needs for the event’s buffet line (s), beverage station (s) & hors d’oeuvres station (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 accordingly.

\*\*Children ages 3–11 may receive a \$1 discount on all menus, however adult/child breakdown **MUST** be given at time of guarantee, or discount will not be applied. Children under 2 are always free!!

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. Prices listed are subject to proportionate changes in market conditions.

\*\*Sales tax (8.6%) and a staffing fee (22%) will be added to all food and beverage items.

\*\*Sales tax (8.6%) **ONLY** will be applied to any equipment rentals or set up fees—to include bar & bartender fees.

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

~Additional questions or concerns regarding food & beverage or dietary concerns can be made through the catering sales office at (520) 326-8999~

