



the 2018 holiday menu

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Warm up Package

coffee, decaf & hot tea
holiday cookies
double chocolate brownie bites
mini cheesecakes

(\$6.95 per person)
(\$1.95 for each additional hour)

Holiday Enhancements

assorted canned sodas
(pepsi, diet pepsi & sierra mist)
(\$1.00 per person)

hot cocoa
(\$2.00 per person)

cocoa with love
(flavored syrups, cinnamon sticks, whipped cream, mini marshmallows & candy canes)
(\$2.95 per person)

deluxe mixed nuts
(\$23.00 per pound)

Taste

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Prices shown do not include tax (8.7%) or staffing charge (22%)

Holiday Party Platters

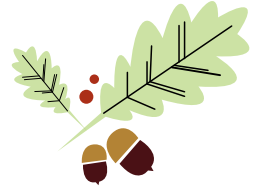
marinated grilled vegetable display
(with tahini hummus)

fresh fruit platter
(with wild berry sauce)

fresh vegetable basket
(with chipotle ranch dip)

domestic & imported cheese tray
(served with crackers)

(holiday platters are \$3.50 per person)
(lemonade & water service included)



Passed Hors D'oeuvres (Hot)

roasted italian meatballs
(served with vine ripened house tomato sauce)

southwest crab cakes
(served with sweet corn, serrano chilies & cilantro)

angus cheeseburger sliders
(topped with applewood bacon & chipotle aioli)

grilled chicken sliders
(topped with house made slaw)

roasted chicken quesadillas
(topped with a cilantro lime crema)

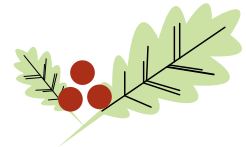
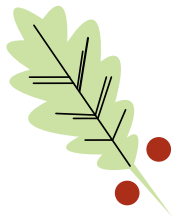
fried pot stickers
(served with hoisin dipping sauce)

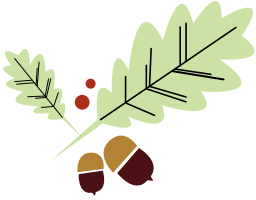
(all hors d'oeuvres are \$3.75 per piece, minimum of 25 pieces per item)
(lemonade & water service included)

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Party platters & passed hors d'oeuvres are presented for 1 hour. Service time may be increased--additional fees may apply.





Passed Hors D'oeuvres (Cold)

shrimp ceviche

(served in tortilla cups)

prosciutto ham rolls with asparagus

(market pricing)

fresh cucumber rounds

(topped with herbed cream cheese)

grilled sirloin crostini

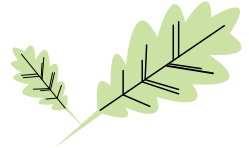
(topped with goat cheese)

mediterranean quinoa

(served in lettuce boats)

pesto tortellini skewers

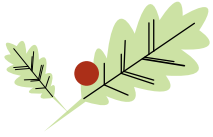
(sun dried tomatoes & tortellini tossed in pesto)



(all hors d'oeuvres are \$3.75 per piece, minimum of 25 pieces per item)
(lemonade & water service included)

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Festive Buffets

Deck the Halls Menu

salads (choose 1)

roma tomatoes, basil leaves & old world mozzarella (with herb vinaigrette)

classic caesar (with cherry tomatoes & hand grated parmesan)

wild field greens & apples (topped with walnuts, dried cranberries & apple cider vinaigrette)

entrees (choose 1)

home style pan seared chicken breast with fresh oregano
(served with cous cous & broccoli rabe)

wild mushroom ravioli with quattro formaggio cream
(topped with diced tomatoes & fresh parsley)

hand-carved smoked ham
(with whole grain mustard)

hand-carved turkey
(with sweet jalapeno glaze)

sides (choose 1)

rice pilaf
rosemary roasted potatoes
garlic cheddar mashed potatoes
green beans & carrot batons

(\$29.95 per person)

(all buffets include fresh baked rolls & a petite dessert station)
(lemonade & water service included)

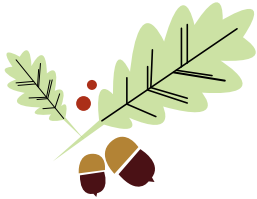
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prices shown on all items do not include tax (8.7%) and staffing charges (22%)



Festive Buffets



Warming the Heart Menu

salads (choose 2)

greek pasta salad (with feta crumbles & kalamata olives)

wild field greens salad (with fresh berries, caramelized onions & bacon vinaigrette)

spinach salad (with strawberries, goat cheese, candied walnuts & raspberry vinaigrette)

entrees (choose 2)

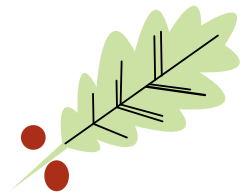
chipotle honey-glazed airline chicken breast
(topped with green chili & mango salsa)

herb crusted pork loin
(topped with apple & pear chutney)

hand carved prime rib
(creamy horseradish available)
(this menu choice requires an additional station fee--contact catering department for pricing)

sides (choose 2)

rice pilaf
rosemary roasted potatoes
garlic cheddar mashed potatoes
green beans & carrot batons



(\$36.95 per person)

(all buffets include fresh baked rolls & a petite dessert station)
(lemonade & water service included)

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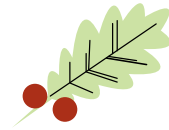
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Yuletide Stations

The Carvery

(stations may be accompanied by desserts shown on next page)
(station preset with seasonal roasted vegetables & fresh baked rolls)
(choose 1)

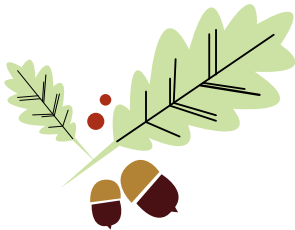
herb-rubbed top sirloin
sweet glazed turkey
smokehouse pit ham
prime rib (additional \$4 per guest)



Breads & Spreads

(station preset with pita chips, toasted french bread, carrot sticks & cherry tomatoes)
(includes)

tomato & herb bruschetta
spinach & artichoke dip
marinated olive oil
roasted red pepper hummus



Pasta Station

pastas include: 3 cheese tortellini, penne & bowtie
sauces include: tomato basil, marinara & 5 cheese alfredo
toppings include: pancetta bacon, roasted peppers, artichokes, parmesan reggiano,
torn basil & crushed red pepper
toasted pine nuts or rock shrimp (additional \$3 each, per guest)

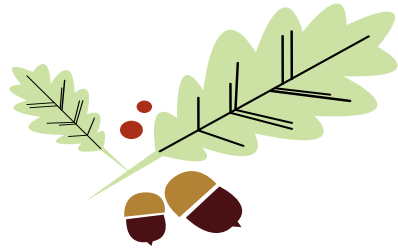
Mac-n-Cheese Flight

traditional macaroni & cheese (topped with house made bread crumbs)
savory southwestern grilled chicken & penne pasta (in a mild chipotle cream sauce)
the mac daddy (three cheese elbow macaroni with bourbon-candied bacon pieces)
(\$24.95 per guest for 3 stations--lemonade & water service included)
(\$9.95 per guest for each additional station)

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Desserts

Decorated Holiday Cookies

(\$2.50 per guest)

Hearth-side Cobbler

(choice of peach, apple, cherry or blueberry)

(\$2.50 per guest)

(may be presented in mini-mason jars for \$4 per guest)

Pecan Pie

(drizzled with white chocolate)

(\$3.00 per guest)

Traditional Yule Log

(\$38.00 each--serves 8-10 guests)

S'mores Station (private)

(requires 7 days advanced notice--50 guest minimum--station fee of \$75 will apply)

(\$4.25 per guest)

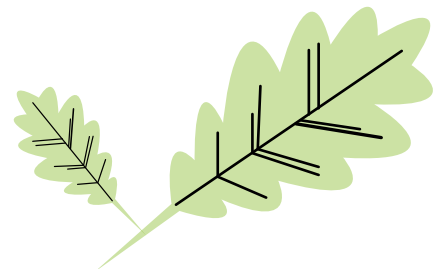
"Nana's Famous Cinnamon Rolls"

(50 guest minimum)

(\$4.00 per guest)

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Holiday Spirits

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 setup fee (25)

**Additional bar + 1 bartender (75)

Hosted Full Bar Package

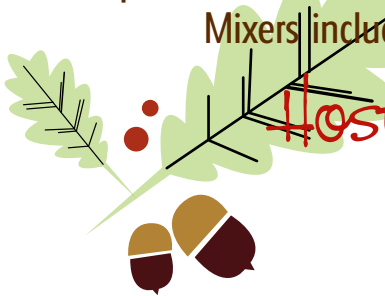
2 hours (15) | 3 hours (19) | 4 hours (23)

Beers: 2 local craft beers & Estrella Jalisco

Wines: 1 white & 1 red 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



Hosted Beer & Wine Bar Package

(Includes beers & wines shown above)

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

Hosted Specialty Cocktails

House sangritas, margaritas, bloody Mary's, mimosas and more...

"Santa's Spirits"

(holiday souvenir cups ONLY: \$5.00 per cup)

(holiday cups with 1 "spirits" ticket redeemable at "Santa's spirits" station: \$8.00 per cup)

Cash Bar Fees

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

**Bartender fee (150)

**Bar equipment setup fee (100)

**Additional bar + 1 bartender (100)

Cash bar pricing: Beer & Wine (6)

Mixed cocktails (7)

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Event Services

"Taste" Catering...

"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. It is our policy to champion and support the conservation efforts of Reid Park Zoo and to educate guests, vendors and employees to continuously improve our environmental performance.

Menus

Our menus are provided as a guide to help you plan your event. We can customize menus to suit your needs and will make every effort to accommodate any special dietary requests.

Equipment and Rentals

There will be a \$150 setup fee (standard) on all events, for the first 100 guests. This fee covers standard equipment such as tables and linens for the event buffet line(s), beverage or appetizer station(s), and any other food stations. 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.

Final Guest Count

"Taste" Catering must be notified of the exact number of guests attending the function at least seven (7) 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.

Food and Beverages

PLEASE NOTE: Due to Health Department regulations, food and beverages not consumed during the course of an event become the direct property of "Taste" Catering. Food and beverages cannot be removed from the event 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 and 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.

Additional questions or concerns regarding food and beverage or dietary concerns can be made through the catering sales office

Office: 520.326.8999 Email: reidparkzoo catering@kmssa.com



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