



CATERING, GROUPS & EVENTS MENUS

Reid Park Zoo offers the best in private and corporate event planning. With delicious catering options and an experienced event planning team, we will help you put together the perfect party. Our catering partner, Craft Culinary Concepts, supports Reid Park Zoological Society's mission at special and private events. Craft Catering provides excellent service and unique culinary creations. Craft Catering is committed to conducting business in an environmentally responsible manner. It is their policy to champion and support the conservation efforts of Reid Park Zoo.

We take pride in our commitment to sustainability using local products, compostable single use items and the elimination of plastic bottles and straws. We are a partner of SeafoodWatch.Org and use only sustainably sourced seafoods. We are also a member of Local First Arizona.

Chef Stephanie Santos, Catering Director Tammy Klipfel, and our entire Craft Catering team are committed to creating a memorable event for your guests!

For information contact: Tklipfel@craftculinary.com



Craft Culinary Concepts All Catering Items Subject to 19% Service Charge and 8.7% Sales Tax. All Prices Per Person unless otherwise indicated.



BAKERY SELECTIONS

ASSORTED MUFFINS \$38 dozen

ASSORTED DANISH \$36 dozen

ASSORTED BREAKFAST BREADS \$25 loaf

BEN'S FAMOUS PRETZELS

• FRESHLY MADE AND BAKED IN HOUSE
BY THE DOZEN



\$50 dozen

BAGELS WITH CREAM CHEESE

• PLAIN, EVERYTHING, CINNAMON RAISIN

\$36 dozen

ASSORTED SCONES

\$36 dozen

FRESH BAKED COOKIES

• CHOCOLATE CHIPS, PEANUT BUTTER, OATMEAL RAISIN

\$30 dozen

DOUBLE FUDGE BROWNIES

\$36 dozen

FRUIT & SNACKS

GRANOLA BARS \$30 dozen

WHITE & DARK CHOCOLATE COVERED STRAWBERRIES  \$36 dozen

SLICED SEASONAL FRUIT & BERRIES W/ HONEY YOGURT  \$5 per person
DIPPING SAUCE

WHOLE FRESH FRUIT  \$3 per piece

ASSORTED YOGURT PARFAIT WITH FRESH FRUIT \$5 each

HONEY ROASTED NUTS  \$9 lb

TORTILLA CHIPS & SALSA \$4 per person

CHIPS & DIP \$5 per person

HOUSE MADE SNACK MIX \$5 per person

ASSORTED BAG CANDY \$5 each



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BREAKFAST PACKAGES

All breakfast packages include coffee, juice & water service. Priced per person.

CONTINENTAL BREAKFAST

\$12

• FRESH JUICE, BERRY & GRANOLA YOGURT PARFAITS, FRESH SLICED FRUIT & BERRIES, ASSORTED CEREALS, OATMEAL WITH TOPPINGS, BAGELS WITH CREAM CHEESE, CINNAMON ROLLS, FRESH BREWED COFFEE

BREAKFAST BURRITOS

\$14

• FLOUR TORTILLAS, SCRAMBLED EGGS WITH PICO DE GALLO, COTIJA CHEESE, BACON, SAUSAGE, SALSA VERDE AND SALSA ROJA. GREEN CHILE & CHEESE HASH BROWNS

TRADITIONAL BREAKFAST BUFFET

\$19

• FRUIT JUICES, SLICED SEASONAL FRUIT & BERRIES, ASSORTMENT OF BAGELS AND BREAKFAST BREADS, SCRAMBLED EGGS WITH SWEET ONION & HERBS, HASH BROWNS WITH GREEN ONIONS & PEPPERS, MAPLE SMOKED BACON & PORK SAUSAGE LINKS, FRESHLY BREWED COFFEE AND DECAF

JUST BREAKFAST

\$15

• FLUFFY SCRAMBLED EGGS, MAPLE SMOKED BACON OR PORK SAUSAGE LINKS, HASH BROWNS & BISCUITS

BREAKFAST BURRITO

\$12

• FLUFFY SCRAMBLED EGGS WITH BACON AND SAUSAGE, FLAME-ROASTED PEPPERS & QUESO FRESCO WRAPPED IN A GIANT FLOUR TORTILLA SERVED WITH CHILI SPICED BREAKFAST POTATOES

ADD CHEF ATTENDED OMELET STATION TO YOUR BREAKFAST BUFFET(50 PERSON MINIMUM.

\$6

BREAKFAST ADDITIONS

FRESH FRUIT & BERRY PLATTER ^{GF}

\$39

• SERVES 12

BREAKFAST PASTRIES & BREADS

\$45

• ASSORTED SCONES, CINNAMON ROLLS & DANISH. SERVES 12

JUICE BAR

\$4 pp



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BREAK SELECTIONS

Minimum order 25 persons

SNACK ATTACK

\$13

• SNACK MIX, KETTLE CHIPS, PRETZEL BITES, FRESH BAKED COOKIES, ASSORTED SODAS, FRUIT INFUSED WATER, & FRESH BREWED COFFEE

AM BREAK

\$14

• FRESH BAKED MUFFINS, BREAKFAST BREADS, SCONES, FRESH SLICED FRUIT, POWER & GRANOLA BARS, FRUIT INFUSED WATER, & FRESH BREWED COFFEE

SAVORY BREAK

\$16

• POPCORN, ROASTED MIXED NUTS, CHIPS & QUESO, BEN'SSOFT PRETZELS WITH HONEY MUSTARD, BROWNIES & COOKIES, ASSORTED SODAS, CUCUMBER INFUSED WATER, FRESH BREWED COFFEE

FRUIT & CHEESE BREAK

\$16

• REGIONAL & IMPORTED CHEESES WITH GRAPES & FRESH BERRIES, GOURMET CRACKERS, CROSTINI & FLAT BREADS, WHOLE FRUIT, FRUIT INFUSED WATER & ASSORTED SODAS.

BOX LUNCH SELECTIONS

Each box lunch includes one sandwich/salad selection, chips, chocolate chip cookie & canned spring water/soda Minimum order 25

EGG SALAD ON MULTI-GRAIN

\$15 each

BONELESS BREAST OF CHICKEN & SWISS ON MULTI-GRAIN

\$16 each

• LETTUCE & TOMATO

GRILLED VEGETABLE & PEPPER JACK CHEESE ON BAGUETTE

\$16 each

ITALIAN STYLE GRINDER ON BAGUETTE

\$16 each

• HAM, PEPPERONI, SALAMI, PROVOLONE, PEPPERS, LETTUCE & TOMATO, VINAIGRETTE

SONORAN CHOPPED SALAD

\$16 each

• MIXED GREENS, PICO DE GALLO, CUCUMBER, WHITE CORN & BLACK BEANS, COTIJA CHEESE, TORTILLA STRIPS & GRILLED CHICKEN BREAST WITH CHIPOTLE RANCH

CILANTRO PESTO ALBACORE TUNA SALAD ON MULTI-GRAIN

\$16 each



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BUFFET SELECTIONS

DELI BUFFET

\$18

• MIXED FIELD GREENS, BOW TIE PASTA SALAD, RED SKIN POTATO SALAD, CREAMY RED & GREEN SLAW, SLICED DELI MEATS & CHEESES, ASSORTED ROLLS & BREADS, WHOLE FRESH FRUIT, COOKIES & FRUIT BARS, FRESH BREWED COFFEE & ICED TEA

REID PARK ZOO BBQ BUFFET

\$21

• SMOKED CHICKEN & PULLED PORK, BBQ RANCH BEANS, LOADED POTATO SALAD, CUCUMBER & TOMATO SALAD, COLESLAW, & JALAPENO CHEESE CORN MUFFINS

CLASSIC AMERICAN COOKOUT

\$16

• GRILLED HAMBURGERS & HOTDOGS, BAKED BEANS, CHIPS & COOKIES
ADD MIXED GREEN SALAD \$4PP/MIXED FRESH FRUIT \$4PP/CHIPS & SALSA \$4PP

SOUTH AMERICAN BUFFET

\$29

• HAND CARVED CHURRASCO WITH RED AND GREEN CHIMICHURRI, POLLO A LA BRASA, PERUVIAN PURPLE POTATOES, SWEET PLANTAINS, BRAZILIAN COLLARD GREENS, & COLOMBIAN AREPAS.

SOUTHWEST BUFFET

\$22

• SOUTHWEST VEGGIE(VEGAN) AND GREEN CHILE CHICKEN TAMALES, STREET STYLE TACOS, CILANTRO LIME RICE, BLACK BEANS, FLOUR & CORN TORTILLAS, PICO DE GALLO, SALSAS, SHREDDED CHEESES, TORTILLA CHIPS, MIXED GREENS, GUACAMOLE & SOUR CREAM

SONORAN PREMIUM BUFFET

\$42

• CHAR GRILLED CHICKEN BREAST, BEEF SHORT RIB, ROASTED SEASONAL VEGETABLES, CORIANDER ROASTED FINGERLING POTATO SALAD, BABY LETTUCE WITH ROASTED VEGETABLES, SLICED FRUIT & FRESH BERRIES, ARTISAN BREADS, FRESH FRUIT TARTS & PASTRIES,

DESSERT SELECTIONS

DULCE DE LECHE CHIMICHANGA

\$5

• STRAWBERRY KIWI SALSA

FRESH FRUIT TART

\$4

• WITH RASPBERRY COULIS

DOUBLE CHOCOLATE CAKE

\$7

TRES LECHES CUPCAKES

\$5



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RECEPTION & DINNER SELECTIONS

PLATED ENTRÉES

Entrée Selections Include Salad Selection, Artisan Breads, Fresh Brewed Coffee and Iced Tea

CRAB STUFFED CHILI RELLENOS*  \$27

• LUMP CRAB MEAT, AVOCADO CREAM SAUCE, SPANISH RICE & SEASONED POTATO STRAWS

ROASTED BREAST OF CHICKEN* \$26

• OVEN-ROASTED BREAST OF CHICKEN WITH SALSA BORACHA, RATATOUILLE STUFFED CHAYOTE SQUASH & POTATO LEEK HASH

GRILLED SALMON WITH MAPLE GLAZE  \$27

• OVER HERBED RICE WITH GRILLED ASPARAGUS

DOUBLE CUT PORK CHOP* \$29

• PUMPKIN SEED MOLE SAUCE, BAKED APPLE, POTATO SCALLION PANCAKES

SLOW SMOKED PRIME RIB  \$39

• GARLIC MASHED POTATOES AND GRILLED ASPARAGUS

MESQUITE GRILLED NEW YORK STEAK** \$41

• CARAMELIZED SHALLOT DEMI-GLAZE & ROSEMARY RED SKIN MASHED POTATOES

PRIME RIB & JUMBO PRAWNS** \$45

• WITH BLACK PEPPER DEMI-GLAZE, CHIVE BUTTER & ROASTED YUKON GOLD POTATO WEDGES

CHAR GRILLED "CHURRASCO STYLE" SKIRT STEAK(12OZ) \$31

• CARAMELIZED SWEET ONION COMPOTE, ROASTED TOMATO HORSE RADISH DEMI-GLAZE & TWICE BAKED POTATO GRATIN

BAKED VEGETABLES IN PASTRY*  \$26

• GRILLED PORTOBELLO MUSHROOM & ROASTED VEGETABLE WELLINGTON WITH TOMATO CUMIN PUREE, MULTIGRAIN PILAF AND GRILLED VEGETABLE MIX

SALAD SELECTIONS

STEAK HOUSE WEDGE

• ICEBERG LETTUCE WEDGE WITH CRUMBLD GORGONZOLA CHEESE, RED RIPE TOMATOES, GARLIC CROUTONS, CRACKED BLACK PEPPER & BLUE CHEESE DRESSING

BABY LETTUCE SALAD



• WITH SHAVED PECORINO CHEESE, TOASTED LOCAL PECANS, BABY GRAPE TOMATOES & CHIANTI MUSTARD SEED DRESSING

TRADITIONAL CAESAR SALAD

• CHOPPED ROMAINE LETTUCE WITH CLASSIC CAESAR DRESSING, GARLIC HERB CROUTONS & PARMESAN CHEESE

BABY HEIRLOOM TOMATOES



• BABY HEIRLOOM TOMATOES, MICRO ARUGULA, SMOKED SEA SALT, VIRGIN BASIL OLIVE OIL



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DINNER DESSERT SELECTIONS

BANANA CHOCOLATE MARBLE CAKE	\$6
DECADENT CHOCOLATE TORTE	\$8
• WITH FRESH RASPBERRIES	
FRESH FRUIT & BERRY TACO	\$6
• WHITE CHOCOLATE MOUSSE, RASPBERRY COULIS	
PEACH & PECAN COBBLER	\$5
• WITH DELBAC CREAM TOPPING	
WARM & GOOEY S'MORES BREAD PUDDING	\$7
• BOURBON ANGLAISE, CHOCOLATE & CARAMEL SAUCES	
INDIVIDUAL KAHLUA CHOCOLATE FLAN BUNDT CAKE	\$8
• SPICED RASPBERRIES	
GLUTEN FREE/VEGAN DESSERTS AVAILABLE ON REQUEST	



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RECEPTION HORS D'OEUVRES

Priced Per Piece With Minimum Order of Two Dozen Per Selection

CHILLED CANAPES

SEARED BEEF TENDERLOIN WITH ONION RELISH GF	\$6
• ON POLENTA ROUND AND GARNISHED WITH ONION RELISH	
SEARED RARE BEEF WITH HORSERADISH CREAM GF	\$5
• ROAST BEEF ROULADE ON PARMESAN CRISP	
GRILLED CHICKEN PINWHEEL	\$3
• GRILLED CHICKEN BREAST WITH GOAT CHEESE, ROASTED CORN AND PEPPERS IN FLOUR TORTILLA	
TEQUILA LIME SMOKED SALMON ROSE ON BLUE CORN CHIP GF	\$4
• WITH CILANTRO CREAM CHEESE	
PROSCIUTTO WRAPPED ASPARAGUS GF	\$4
• GARNISHED WITH RED PEPPER	
ANTIPASTO STACK	\$3
• SALAMI, MOZZARELLA, WITH BASIL PESTO ON GARLIC ROUND AND OLIVE TAPENADE	
CHAR GRILLED CHICKEN BRUSCHETTA	\$4
• CHIMICHURRI MARINATED CHICKEN BREAST DUSTED WITH COTIJA IN SWEET PEPPER TAPENADE ON TOASTED CROSTINI	
SHRIMP WITH MANGO SALSA GF	\$5
• ON CUCUMBER WITH CHILI CREAM CHEESE AND MANGO RELISH	
OLD BAY CRAB STUFFED CHERRY TOMATO GF	\$4
• PESTO REMOULADE	
GRILLED VEGETABLE NAPOLEON Veggie GF	\$3
• ROASTED VEGGIES ON CREAM CHEESE, SERVED ON PARMESAN CRISP	
BRJE WITH SPICY APPLE AND WALNUT CHUTNEY Veggie	\$4
• ON CROSTINI WITH CANDIED WALNUT GARNISH	
DESSERT BLOSSOM VEGETABLE SUMMER ROLL VEGAN GF	\$4
• YELLOW SQUASH BLOOM, ZUCCHINI, ASPARAGUS & CARROTS WITH HOISIN GLAZE AND RICE WINE VINEGAR IN RICE PAPER	
TOMATO AND FRESH MOZZARELLA STACK Veggie GF	\$4
• FRESH RIPE TOMATO ON FRESH MOZZARELLA WITH ROASTED YELLOW PEPPER. TOPPED WITH BALSAMIC CREAM CHEESE ON PARMESAN CRISP	
MANCHEGO CHEESE WITH OLIVE TAPENADE ON CROSTINI Veggie	\$4



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HOT HORS D'OEUVRE SELECTIONS

Priced per each with two dozen minimum order

EDAMAME DUMPLING Veggie	\$3
• POT STICKER FILLED WITH SOYBEANS, CABBAGE, SWEET CORN, AND SHIITAKE MUSHROOMS.	
CHICKEN & ANDOUILLE PHYLLO	\$3
• MIXED WITH RICE AND FRESH HERBS	
PEPPADEW GOAT CHEESE POPPER Veggie GF	\$3
• PEPPADEW SWEET PIQUANTE PEPPERS AND GOAT CHEESE	
PORK BELLY SKEWER GF	\$4
• DUSTED WITH BROWN SUGAR	
BEEF BARBACOA TAQUITO	\$3
• BEEF BARBACOA WITH ONIONS, FRESH LIME, CILANTRO	
CORN & EDAMAME QUESADILLA Veggie	\$3
• CRISP TORTILLA WITH CREAMY COMBINATION OF EDAMAME BEANS, CORN, JACK CHEESE, ROASTED RED PEPPER AND POBLANO PEPPERS	
SMOKED CHICKEN SKEWER GF	\$3
BEEF SATAY GF	\$4
CHIPOTLE STEAK CHURRASCO SKEWERS GF	\$4
• MARINATED BEEF, ONIONS, POBLANO AND RED PEPPERS	
TORTILLA CRUSTED WILD SHRIMP (US GULF COAST)	\$5
• WITH PINEAPPLE CHUTNEY	
CORN & GREEN CHILE PUPUSA WITH PORK CARNITA	\$3
• TOPPED WITH POBLANO SAUCE	
BARBACOA & JACK QUESADILLA	\$3
PARMESAN CRUSTED ARTICHOKE HEARTS Veggie GF	\$3
• SERVED WITH GARLIC AIOLI	



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CARVING & CULINARY THEATER

Requires Chef Attendant-\$150 Chef Fee per Station

Not Available Ala Carte

CARVED TO ORDER

BROWN SUGAR AND GRAIN MUSTARD GLAZED BONE-IN HAM ^{GF} *\$250 each*

• SERVES 50 WITH DIJON MUSTARD, YELLOW MUSTARD & MAYONNAISE

SAGE AND ROSEMARY RUBBED TOM TURKEY ^{GF} *\$250 each*

• SERVES 50 WITH ORANGE CRANBERRY SAUCE, YELLOW MUSTARD & MAYONNAISE

SMOKED PRIME RIB ^{GF} *\$475 each*

• SERVES 150 WITH CRACKED BLACK PEPPER & SEA SALT, SERVED WITH HORSERADISH SAUCE, WHOLE GRAIN MUSTARD & MAYONNAISE

PORCINI-CROUSTADE TENDERLOIN OF BEEF ^{GF} *\$300 each*

• SERVES 30 WITH HORSERADISH SAUCE, GRAIN MUSTARD & MAYONNAISE

APPLEWOOD SMOKED BEEF BRISKET ^{GF} *\$245 each*

• SERVES 30 WITH ROASTED GARLIC SRIRACHA BBQ SAUCE & CREAMY HORSERADISH

CHURRASCO OF BEEF & PORK *\$275 each*

• SERVES 30 WITH CHIMICHURRI & WARM FLAT BREAD

CULINARY THEATER

SOUTHWEST FAJITAS *\$8*

• MARINATED BEEF AND CHICKEN WITH GRILLED PEPPERS, ONIONS, WARM FLOUR TORTILLAS, GUACAMOLE, SOUR CREAM, PICO DE GALLO, PICANTE SALSA, SLICED JALAPEÑOS, SHREDDED CHEDDAR & JACK CHEESES

CARVED SEARED AHI TUNA *\$9*

• PICKLED GINGER TUILE COOKIE & WASABI AIOLI

WHOLE ROASTED FISH TACO *\$10*

• FLOUR & CORN TORTILLAS, COTIJA CHEESE, FIRE-ROASTED TOMATO SALSA, SOUR CREAM, SALSA GUEBONA & BAJA SAUCE

PASTA STATION *\$12*

• PLEASE CHOOSE TWO (2) PASTAS & TWO (2) SAUCES FROM THE FOLLOWING SELECTIONS: • TRI-COLORED CHEESE TORTELLINI • VODKA CREAM SAUCE • SPINACH AND CHEESE AGNOLOTTI • MARINARA SAUCE • PENNE RIGATE • PESTO SERVED WITH CRUSHED RED PEPPER & PARMESAN CHEESE



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BAR & BEVERAGE SERVICE

We proudly offer a wide variety of Arizona produced liquors, beers, & wines

BAR SET UP FEE AND ONE BARTENDER \$250

• CASH BARS

ADDITIONAL BARTENDER \$100

• PER 100 GUESTS

CASH BEER & WINE BAR \$7 beer/\$8 wine

• MINIMUM THREE BEERS(ONE CRAFT) AND THREE WINES
REQUIRES BAR SETUP AND BARTENDER FEE

CASH FULL BAR \$7 beer/\$8 wine/\$9 cocktails

• INCLUDES MINIMUM THREE BEERS(ONE CRAFT), THREE WINES, VODKA, GIN, WHISKEY, TEQUILA AND RUM
REQUIRES BAR SET UP AND BARTENDER FEE

HOSTED FULL BAR \$ 20 pp

• MINIMUM OF TWO BEER SELECTIONS-TWO WINE SELECTIONS-WHISKEY, VODKA, GIN, TEQUILA, & RUM
EACH ADDITIONAL HOUR \$3 PER PERSON

HOSTED BEER & WINE BAR \$17pp

• TWO HOURS-MINIMUM TWO BEER AND TWO WINE SELECTIONS
EACH ADDITIONAL HOUR \$3 PER PERSON

LIQUOR SELECTIONS

COPPER CITY BOURBON-TEMPE, AZ \$9

ARIZONA COMMERCE GIN-TEMPE, AZ \$9

GOSLING'S GOLD RUM \$9

DEWAR'S WHITE LABEL SCOTCH \$9

GRAND CANYON VODKA-WILLIAMS, AZ \$9

SUAZA GOLD TEQUILA \$9

BAR ADDITIONS

PRICKLY PEAR OR BLUE AGAVE MARGARITAS \$6 hosted/\$10 cash bar

• ADDED TO HOSTED OR CASH BAR

CHAMPAGNE TOAST \$7 pp

• ONE PORTION PER GUEST



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WINE SELECTIONS

WHITE WINES

ARIZONA PROVISIONER WHITE

• CAMP VERDE, AZ

\$7/\$28

DALA CHARDONNAY

• COTTONWOOD, AZ

\$8/\$36

WOODBIDGE PINOT GRIGIO

• CALIFORNIA

\$8/\$35

RED WINES

DALA CABERNET SAUVIGNON

• COTTONWOOD, AZ

\$8/\$36

ARIZONA PROVISIONER RED

• CAMP VERDE, AZ

\$7/\$28

14 HANDS MERLOT

• COLUMBIA VALLEY, WA

\$8/\$36

SPARKLING WINE

ROEDERER ESTATE BRUT

• CALIFORNIA

\$7/\$29

Wines above are stocked in inventory. We are happy to special order your favorite wines. Wine special orders require the purchase of all bottles ordered for your event.



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BEVERAGE SELECTIONS

12 OZ CAN PEPSI PRODUCTS	\$2.50 each
CANNED SPRING WATER	\$3.50 each
FRESH BREWED ICED TEA • MINIMUM 3 GALLONS	\$24 gallon
AGUA FRESCA • 3 GALLON MINIMUM	\$28 gallon
FRUIT INFUSED WATER • 3 GALLON MINIMUM	\$15 gallon
ENERGY DRINKS • 16OZ	\$5.00 each
PRICKLY PEAR LEMONADE	\$29 gallon
COFFEE AND/OR HOT COCOA • MINIMUM TWO GALLONS	\$28 gallon
ASSORTED HOT TEAS	\$2.50 each

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