REID PARK ZOO

HOLIDAY MENU

CRAFT
CULINARY CONCEPTS

To Start

3 SELECTIONS: $20 PER PERSON
4 SELECTIONS: $25 PER PERSON

TOMATO CROSTINI
TOMATO JAM, CITRUS WHIPPED FETA, FRIED BASIL, SEA SALT

CORN POBLANO FRITTER
AVOCADO CREMA, PICKLED RED ONION

KOREAN STYLE CHICKEN SKEWERS
GOCHUJANG, SESAME SEEDS, SCALLIONS

SEARED BEEF TENDERLOIN
BALSAMIC ONION JAM, CREAMY MASCARPONE, FOCACCIA

MINI BEEF EMPANADA
CILANTRO LIME CREMA

BBQ PORK BELLY STEAM BUN
CRISPY PORK BELLY BURNT ENDS, CHIPOTLE AIOLI, SCALLIONS

ALL CATERING ITEMS SUBJECT TO 19% SERVICE CHARGE AND 8.7% SALES TAX

Chef's Displays

PRICED PER PERSON
MINIMUM 25 GUESTS

CHARCUTERIE PLATTER | $22

CHEF SELECTED CURED MEATS, ASSORTED CHEESES, GRAPES, SPICED ALMONDS, HONEY, GRAIN MUSTARD, CRACKERS, FLAT BREAD

MEZZE DISPLAY | $19

HUMMUS, TABBOULEH, CUCUMBER, RED BELL PEPPER, RADISH, CHERRY TOMATO, MARINATED ARTICHOKES, OLIVES, GRILLED PITA BREAD

CHIPS & DIPS | $15

HOUSE KETTLE CHIPS, TORTILLA CHIPS, FRENCH ONION DIP, GUACAMOLE, STREET CORN DIP, FIRE ROASTED SALSA

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Lunch Buffet

INCLUDES ICED TEA & WATER

$30

SERVED WITH TOSSED GREEN SALAD
RANCH & BALSAMIC DRESSINGS, FRESH BAKED YEAST ROLLS

ENTREE (choice of 1)

SMOKED PIT HAM
BROWN SUGAR PINEAPPLE GLAZE

MAPLE-BUTTER ROASTED TURKEY BREAST
THYME TURKEY GRAVY

SIDES

SIGNATURE MASHED POTATOES,
GREEN BEANS WITH BACON & ONIONS

DESSERT (choice of 1)

PUMPKIN PIE
APPLE PIE

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Holly Dinner Buffet

INCLUDES ICED TEA & WATER

$40

SERVED WITH TOSSED GREEN SALAD
RANCH & BALSAMIC DRESSINGS, FRESH BAKED YEAST ROLLS

ENTREES

SMOKED PIT HAM
BROWN SUGAR PINEAPPLE GLAZE

MAPLE-BUTTER ROASTED TURKEY BREAST
THYME TURKEY GRAVY

SIDES (choice of 3)

SIGNATURE MASHED POTATOES
GREEN BEANS WITH BACON & ONIONS
CORNBREAD STUFFING
TRADITIONAL STUFFFING
BAKED MACARONI & CHEESE
GLAZED CARROTS
SWEET POTATO CASSEROLE

DESSERT (choice of 1)

PUMPKIN PIE
APPLE PIE

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Poinsettia Dinner Buffet

INCLUDES ICED TEA & WATER, FRESH BAKED YEAST ROLLS **$60**

SALADS

SPINACH SALAD
CANDIED WALNUTS, APPLES, BLUE CHEESE, RED ONION, RASPBERRY VINAIGRETTE

ANCIENT GRAIN SALAD
FIVE GRAIN BLEND, KALE, POMEGRANATE, WHIPPED RICOTTA, BLUEBERRY BALSAMIC VINAIGRETTE

ENTREES

ROAST PRIME RIB AU JUS
CREAMY HORSERADISH SAUCE

BAKED SALMON
MAPLE GLAZE, CRANBERRY ORANGE RELISH

SIDES (choice of 3)

SIGNATURE MASHED POTATOES
GREEN BEANS WITH BACON & ONIONS
TRADITIONAL STUFFFING
BAKED MACARONI & CHEESE
GLAZED CARROTS
SWEET POTATO CASSEROLE

DESSERT (choice of 1)

FLOURLESS CHOCOLATE CAKE | MARSHMALLOW FLUFF, CHERRY
RASPBERRY DONUT CHEESECAKE | WHIPPED CREAM
COOKIE BUTTER BANANA PIE | BANANA, CHOCOLATE SAUCE

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Beverage Menus

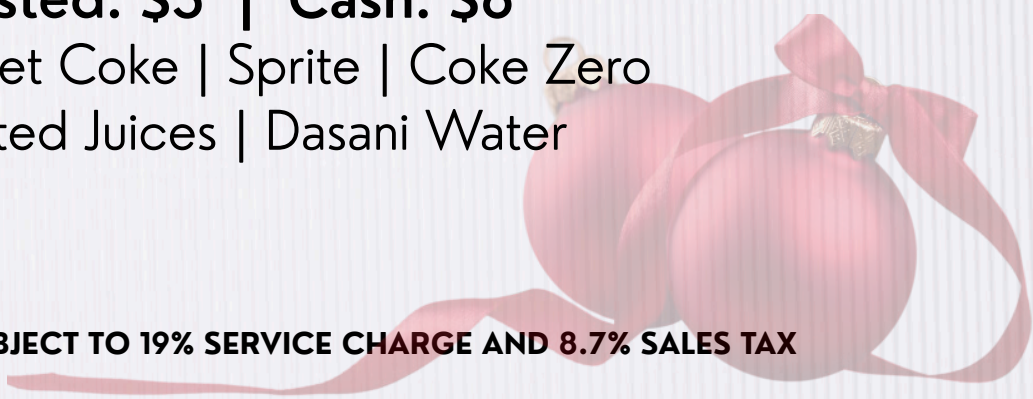
$250 per bar setup fee***
One bar/bartender per 100 guests for Cash bar
One bar/bartender per 75 guests for Hosted bar
Additional Hours at $5 per guest
Additional Bartenders $150 per 75 guests
Priced per drink

*** Waived if sales exceed $2,500

SODA, JUICES & WATER

Hosted: $5 | Cash: $6

Coke | Diet Coke | Sprite | Coke Zero
Assorted Juices | Dasani Water



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Beer & Wine

DOMESTIC BEER

Hosted: $9 | Cash: $11

Bud Light | Michelob Ultra | Coors Light
Modelo Especial

PREMIUM & IMPORT BEER

Hosted: $10 | Cash: $12

Negra Modelo | Stella Artois | (2) Local Brands

HOUSE WINE

Hosted: $11 | Cash: $13

Arizona Provisioner Chardonnay, Cabernet Sauvignon and Rose

ASSORTED HARD SELTZERS

Hosted: $9 | Cash: $11

ALL CATERING ITEMS SUBJECT TO 19% SERVICE CHARGE AND 8.7% SALES TAX

Batched Cocktails & Mocktails

MARGARITAS*

Hosted: $15 | Cash: $17

Traditional | Prickly Pear

SPARKLING HOLIDAY PUNCH*

Hosted: $15 | Cash: $17

Vodka, Pomegranate Juice, Black Tea, Agave,
Prosecco, Lemon Wheels

CRAFT MOCKTAILS*

Hosted: $12 | Cash: $14

TUCSON WINTER SPRITZ

Cranberry Juice, Ginger Beer, Lime, Cranberries

APPLE CIDER SHRUB

Apple Cider, Sparkling Water, Rosemary, Dried Apple

***All batched drinks require a 50-drink minimum per selection.**
$150 batch preparation fee if under 50 drinks.

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Spirits

All beverages are subject to change without notice
Special requested beverages or alcohol may result in additional fees
Each tier includes basic bar mixers
Priced per drink

TIER 1 Hosted: $13 | Cash: $15

Tito's Vodka
Tanquerey Gin
El Jimador Blanco Tequila
Bacardi Superior Rum

Maker's Mark Bourbon
Jack Daniel's Whiskey
Dewar's Scotch

TIER 2 Hosted: $15 | Cash: $17

Ketel One Vodka
Hendrick's Gin
Don Julio Reposado Tequila
Bacardi 8 Anos Rum

Bulleit Bourbon
Jack Daniel's Whiskey
Johnnie Walker Black Scotch

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Catering Policies

Service Charge & Sales Tax
19% service charge and current state sales tax added to all items

F&B Minimums
We may require a minimum catering purchase for food and beverage on bookings (this does not include service charge or taxes)

Guest Guarantee
We require a final guarantee of guest count at least 14 days prior to event date. Any unconfirmed guests above that amount will be charged at a rate equal to 150% of the food and beverage per person average. Please note that we will do our best to provide the same food and beverage items to unconfirmed guests, whenever possible.

Service Time
Our pricing is based on 2 hours of service unless otherwise noted.

Alcohol Service
We support the responsible service of alcoholic beverages and comply with all related laws and ordinances. We reserve the right to discontinue alcohol service at our discretion at any time, including if we believe that a guest may be a minor or may be intoxicated.

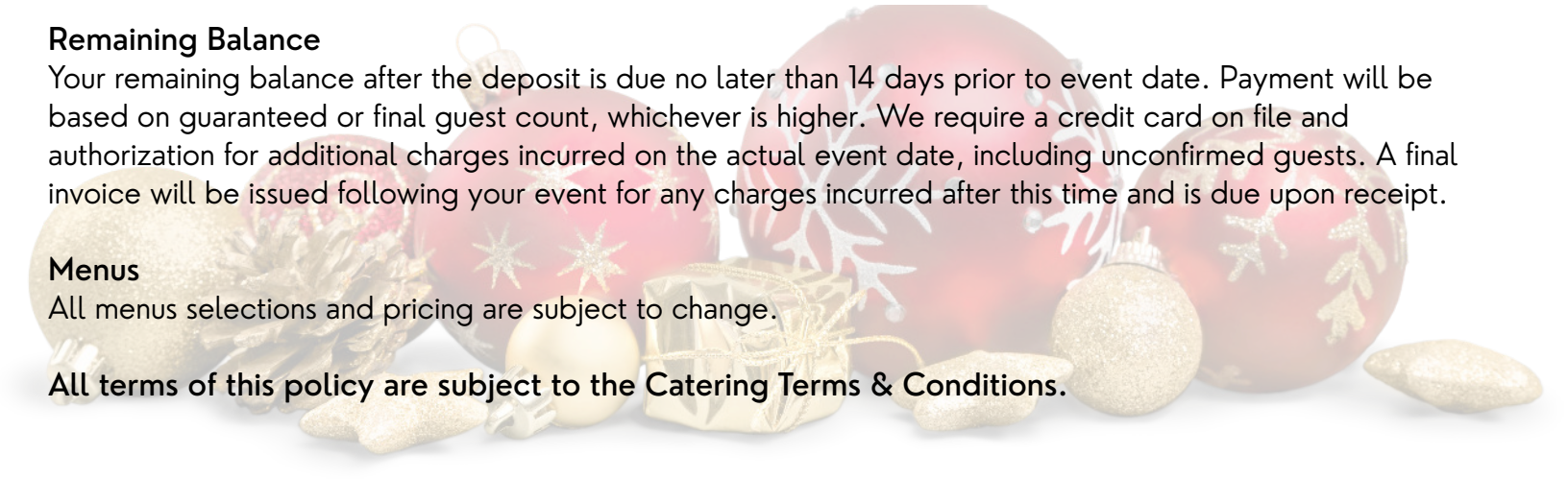
Outside Food & Beverage
We do not permit any outside food or beverage (including alcohol) to be brought onto the premises for your event, with the exception of wedding cake.

Removal of Food & Beverage
We do not permit the removal of any leftover food or beverage items after your event.

Forms of Payment Accepted
Credit Card, Check and ACH.

Deposit
A deposit of 50% of estimated final invoice is due upon booking.

Remaining Balance
Your remaining balance after the deposit is due no later than 14 days prior to event date. Payment will be based on guaranteed or final guest count, whichever is higher. We require a credit card on file and authorization for additional charges incurred on the actual event date, including unconfirmed guests. A final invoice will be issued following your event for any charges incurred after this time and is due upon receipt.

Menus
All menus selections and pricing are subject to change.

All terms of this policy are subject to the Catering Terms & Conditions.