CRAFT
CULINARY CONCEPTS

REID PARK ZOO

CATERING MENU

For inquiries and custom menus, contact Tammy Klipfel at tklipfel@craftculinary.com

BREAKFAST | BUFFETS

All buffets include coffee, water and juice station

HIT THE TRAIL CONTINENTAL — 21 per guest
Seasonal sliced fruit, assorted breakfast breads, pastries and bagels, assorted cream cheese, butter and preserves

TRADITIONAL CONTINENTAL — 17 per guest
Seasonal whole fruit, assorted muffins and pastries

RANCH BREAKFAST — 32 per guest
Seasonal sliced fruit, assorted breakfast breads, buttermilk biscuits and country gravy, applewood smoked bacon, breakfast sausage, scrambled eggs with scallions, crispy potatoes with onions and peppers

SOUTH OF THE BORDER — 28 per guest
Chile lime marinated fruit, crispy potatoes, chorizo scrambled eggs with queso fresco and green onions, salsa tatemada, refried beans, warm flour tortillas

BREAKFAST | PLATED

All plated breakfasts include family style pastries, coffee, water and juice service

BARBACOA BREAKFAST TACOS — 25 per guest
Shredded beef barbacoa, scrambled eggs, crispy potatoes, flour tortillas, served with refried beans with queso fresco and pico de gallo

COUNTRY BREAKFAST — 22 per guest
Scrambled eggs, crispy hashbrowns, applewood smoked bacon and sausage with grilled toast

BREAKFAST ADD-ONS
Add to any buffet or plated breakfast

STEEL CUT OATMEAL | Brown sugar, golden raisins, honey and cinnamon	5 per guest
BERRY PARFAIT | Vanilla or strawberry yogurt, house granola, fresh berries	5 per guest
COLD BREW STATION | Cold brew coffee, assorted syrups, milks and sweeteners	6 per guest

BREAKS

30-minute service | All breaks include infused water and Coca-Cola products

CUPCAKES! — 13 per guest
Assorted gourmet cupcakes

SOUTHWEST — 15 per guest
Fresh tortilla chips served with green chile white queso, salsa tatemada and guacamole

THE ORCHARD — 11 per guest
Seasonal whole fruit and trail mix

VEGGIES AND DIPS — 15 per guest
Crudite display with cilantro lime cream cheese, citrus hummus and fiesta ranch dips

LUNCH | BUFFETS

All lunch buffets include water and lemonade station

SUPERSTITION DELI — 26 per guest

Build-your-own sandwich bar with roasted turkey, ham, roast beef, assorted cheeses, lettuce, tomato, onion, pickles, mustard, assorted flavored mayos, sourdough & whole grain breads, loaded potato salad, signature coleslaw, house cooked kettle chips and assorted cookies

TASTE OF MEXICO — 28 per guest

Chop-chop salad, chilled street corn salad, grilled carne asada and tequila lime chicken, frijoles borrachas, flour tortillas, pickled onions, salsa tatemada, shredded cabbage, cotija cheese, crema, tomatillo salsa verde and tres leches cupcakes

ALL AMERICAN COMFORT — 30 per guest

Chopped iceberg salad with tomato, croutons, cheddar cheese and chopped egg with ranch dressing, mustard potato salad, three cheese mac and cheese, all beef franks, grilled brisket blend hamburgers, traditional accompaniments, Martin's famous potato rolls and triple chocolate brownies

THE BACKYARD COOKOUT — 34 per guest

Lime marinated watermelon with mint and shaved red onion, chopped iceberg salad, creamy coleslaw, smoked pulled pork, grilled bbq chicken breast, house made bbq sauces, dutch oven style potatoes with cheese, bacon and onions, grilled corn on the cob, Martin's famous potato rolls and assorted fresh baked cookies

LUNCH | BOXED MEALS

Includes chips, fresh baked cookie, whole fruit, bottled water, and all the necessary condiments
Maximum of two selections per order (including vegetarian) | Three or more selections add $3 per boxed lunch, per person

STANDARD BOX — 21 per guest

Chicken Salad Croissant | diced smoked gouda cheese, red grapes, celery and cashews on a croissant

Harvest Salad | sweet spring mix, dried apples, red onions, shredded carrots, craisins, candied pecans, and blue cheese tossed in a maple mustard vinaigrette

Turkey Bacon Club | smoked turkey, applewood smoked bacon, red leaf lettuce, tomatoes, shaved red onions with avocado aioli on grilled sourdough peasant bread

Ham and Swiss | smoked ham, swiss cheese and pickles with dijon mayonnaise on grilled sour dough peasant bread

EXECUTIVE BOX — 26 per guest

Grilled Steak Wrap | charred flank steak, chimichurri aioli, pickled red onion, tomato, spring mix, oaxaca cheese

Seared Salmon Cobb Salad | romaine lettuce, blue cheese, tomato, chopped egg, black olives and bacon with herb aioli

DINNER | BUFFETS

1.5-hour service | Buffets include water and lemonade station

THE STANDARD

58 per guest

Warm everything spiced rolls | butter
Greens | cherry tomato, red onion, cucumber, carrots, buttermilk dressing
Pasta Salad | smoked ham, cheddar, sweet bell peppers, tomatoes, creamy mustard dressing
Glacé Carrots | butter and honey glazed baby carrots
Signature Mashed Potatoes | butter, sour cream, cream cheese, chives
Mustard Barbecued Chicken | chive oil
New York Striploin | red wine demi, crispy shallots
Truffle Mousse Cake

TUSCAN SUN

58 per guest

Focaccia Bread | basil pesto butter
Italian Chopped Salad | cured meats, provolone, pepperoncini, olive, tomato, cucumber, pickled red onion, roasted red pepper, parmesan herb breadcrumbs, oregano vinaigrette
Tomato and Mozzarella Salad | olive oil, aged balsamic, fresh cracked black pepper, basil
Truffled Cavatappi Pasta | mushrooms, broccolini, truffle-parmesan cream
Chicken 'Parm' | sunday sauce, provolone and mozzarella, basil oil
Herb Roasted Tri Tip | Italian salsa verde
Tiramisu

SOUTHWEST FARE

58 per guest

Poblano White Cheddar Cornbread | honey butter
Chili and Lime Spiced Tortilla Chips | salsa tatemada
Chop-Chop Salad | romaine, 3 bean blend, tomatoes, white cheddar, jack cheese, ancho lime dressing, crispy tortilla threads
Charred Esquites | corn, chipotle mayo, tajin, lime, cilantro
Cilantro Lime Rice
Spice Crusted Striploin | house steak sauce
Agave Glazed Salmon | black bean sauce, jalapeno crema
Chilled Horchata Rice Pudding

DINNER | PLATED

Includes your choice of (1) salad, (2) entrees, (1) dessert and served with bread and butter, water and lemonade
Pricing based on entree selection | +$4 per person for third entree option

ENTREES

BEEF STRIPLOIN — 55 per guest
Garlic potato purée, bacon onion marmalade, brown butter hollandaise, grilled asparagus

SEARED SALMON — 52 per guest
Creamy green chile rice, tomato-corn salad, baby vegetables, citrus achiote vinaigrette

BRAISED SHORT RIB — 55 per guest
Parmesan risotto, natural jus, balsamic onion jam, baby vegetables

ACHIOTE CHICKEN — 45 per guest
Sweet potato mash, pumpkin seed pesto, baby vegetables

BUTTERNUT SQUASH RAVIOLI — 45 per guest
Caramelized squash, parmesan, mushroom relish, sage brown butter

SALADS

CAESAR SALAD
Baby romaine lettuce, focaccia croutons, grated parmesan, caesar dressing

BEETS & GREENS
Greens, roasted beets, goat cheese, citrus, walnut vinaigrette

BABY ICEBERG WEDGE
Everything bagel seasoning, bacon, tomato, blue cheese, buttermilk ranch dressing

DESSERTS

FLOURLESS CHOCOLATE CAKE
Marshmallow fluff, raspberry

DULCE DE LECHE CAKE
Vanilla cake, dulce de leche mousse

BASQUE CHEESECAKE
Citrus marinated berries, sweet corn flake crunch

HORS D'OEUVRES

Minimum 25 pieces per selection

VEGETARIAN

5 each

WILD MUSHROOM & GRUYERE TARTLET

GRILLED VEGGIE & CHEESE PANINI, PESTO

TOMATO MOZZARELLA ARANCINI, SUNDAY SAUCE

CITRUS HUMMUS, PHYLLO CUP, ZAATAR

POULTRY

6 each

MINI SMOKED BBQ CHICKEN FLATBREAD, HOUSE BBQ SAUCE

BUFFALO CHICKEN TORTILLA CRISP, WHIPPED RANCH

SESAME BREADED CHICKEN SKEWER, SOY MUSTARD BUTTER SAUCE

CHILE LIME CHICKEN KABOB, POBLANO PESTO

BEEF & PORK

7 each

BEEF & CILANTRO EMPANADA, POBLANO PESTO

QUESABIRRIA EGG ROLL, CHEESE, ONION, CILANTRO, CHIMICHURRI

CHIPOTLE CHURRASCO BEEF KABOB, LIME-CORN CREMA

SEARED BEEF TRI TIP, BALSAMIC ONION JAM, MASCARPONE, FOCACCIA

SEAFOOD

8 each

TEMPURA SHRIMP, BANG BANG SAUCE

SOUTHWEST CRAB CAKE, AVOCADO CREMA

SMOKED SALMON, PUMPERNICKEL, WHIPPED CREAM CHEESE, EVERYTHING SPICE

SEARED SESAME AHI TUNA, CRISPY GINGER RICE CAKE, BANG BANG SAUCE

RECEPTION

DISPLAYED

One selection per 50 people

CHARCUTERIE DISPLAY — 15 per guest

Cured meats, assorted cheeses, grapes, almonds, mustards & house made pickled vegetables

CHIPS AND DIPS — 11 per guest

Poblano spinach dip, pita bread, caramelized onion dip, house potato chips, salsa tatemada, tortilla chips

FRUIT DISPLAY — 12 per guest

Seasonal fruit, vanilla marshmallow yogurt dip

DESSERT STATIONS

One selection per 50 people

ITALIAN DESSERT TABLE — 15 per guest

Mini cannoli, tiramisu, Italian wedding cookies

SOUTHWESTERN DESSERT TABLE — 15 per guest

Dulce de leche apple cobbler, key lime tartlet, Mexican chocolate crème brûlee

COOKIE & BROWNIE TABLE — 15 per guest

Chef selected assortment of cookies and brownies

SPECIALTY COFFEE BAR ADD-ON — 6 per guest

Coffee, cold brew, hot chocolate, assorted syrups and toppings

Looking for something unique? We offer custom menus tailored to your event. Please inquire with our catering team to explore your options.

BEVERAGE EXPERIENCES

Curated bar packages, Arizona-inspired cocktails and flexible service options for private events.

BAR SERVICE

Bartender - $250 each

Up to four hours. Additional hours are $40 per bartender, per hour. Recommended staffing: one bartender per 75-100 guests

Minimum beverage purchase - $1,500

Applies per staffed bar. Staffing requirements may vary based on event format, selections and venue layout

FLEXIBLE BAR OPTIONS

HOSTED PACKAGE

Package based on duration and guaranteed attendance

HOSTED CONSUMPTION

Host pays for beverages actually served

LIMITED HOSTED BAR

Set a beverage, dollar or time limit before guest paid service

GUEST PAID BAR

guests purchase individual beverages

BATCHED COCKTAILS

1.5 Gallon Batch | $400 | Approximately 32 six-ounce servings
Custom Signature Cocktail - starting at $475 per 1.5-gallon batch

PRICKLY PEAR MARGARITA | tequila, triple sec prickly pear syrup, house mix

LAVENDER HARD LEMONADE | vodka, lavender syrup, house lemonade

GIN APEROL SPRITZ | rosemary lemon syrup, gin, aperol, seltzer

SONORAN MANGO MULE | tequila, mango purree, lime, ginger beer, jalapeno & tajin

ZERO-PROOF COCKTAILS

$10 per drink | 1.5 Gallon Batch $320

DESERT SUNRISE
Mango, pineapple, grenadine, sparkling water

PRICKLY PEAR COOLER
Prickly pear syrup, lime, soda water, mint

HIBISCUS SPRITZ
Hibiscus tea, agave, lime, sparkling water

LAVENDER LEMONADE
Lavender syrup, lemon, sparkling water

SERVICE NOTES Pricing is subject to applicable taxes, service charges and venue-specific fees. Brand and seasonal selections are subject to availability and may be substituted with a comparable product of equal quality. Alcohol service is subject to applicable liquor laws, venue policies and responsible-service requirements. Outside alcohol requires written approval. Final counts, service times and staffing are confirmed in the event agreement.

HOSTED BAR PACKAGES

All hosted bar packages include standard mixers, garnishes, soft drinks, still water and sparkling water.

BEER & WINE
Domestic/import beer, rotating Arizona craft beer, hard seltzer, house red, white and rosé or sparkling wine.

HOUSE BAR
Beer & Wine plus house vodka, gin, rum, tequila, bourbon/whiskey and Scotch.

PREMIUM BAR
House Bar upgraded with premium branded spirits. Premium wine selections available by request.

Package	Beer & Wine	House Bar	Premium Bar
1 Hour	$27	$30	$38
2 Hour	$34	$40	$48
3 Hour	$41	$47	$55
4 Hour	$48	$54	$62

Hosted bar pricing is based on anticipated average beverage consumption during the selected service period. Consumption assumptions are for pricing and planning purposes only and are not a guarantee or cap on beverages served.

HOSTED BAR ENHANCEMENTS

Signature Cocktail	**+$8 / guest**
Signature Zero-Proof Cocktail	**+$6 / guest**
Sparkling Wine Toast	**+$8 / guest**
Arizona Craft Beer Upgrade	**+$3 / guest**
Custom Selections	**Custom**

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BEVERAGE EXPERIENCES

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HOSTED CONSUMPTION PRICING

Domestic / Import Beer	**$9**
Arizona / Premium Beer & Hard Seltzers	**$10**
House Wine	**$12**
House Cocktail	**$13**
Premium Cocktail	**$15**
Signature Cocktail	**$16**
Zero-Proof Cocktail	**$10**

REFRESHMENTS

Assorted Soft Drinks	**$5 each**
Still Water	**$4 each**
Sparkling Water	**$5 each**
Freshly Brewed Iced Tea	**$40 / Gal**
Classic Lemonade	**$40 / Gal**
Seasonal Aqua Fresca	**$48 / Gal**

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GENERAL INFORMATION

Service Charge & Sales Tax
21% 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.

Menu Tasting
$350 tasting fee includes two guests; additional guests are $50 per person. Tasting selections are limited to 3 appetizers, 2 salads, and 3 entrees. This tasting fee will be credited to your deposit in the event of a booking. Alcohol is not included.

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.