

Taste

ZOO BOISE CATERING
2024



ZOOBOISE

Conservation • Education • Recreation

208-608-7758

BREAKFAST

PASTRIES

JUMBO MUFFINS	4.00 EACH
DOUBLE CHOCOLATE, LEMON CRANBERRY, BLUEBERRY	
BREAKFAST BREADS	5.00 EACH
BAGELS	3.50 EACH
SERVED WITH BUTTER AND CREAM CHEESE	

A LA CARTE

FRESH FRUIT & BERRIES PLATTER	6.00 PER PERSON
FRESH FRUIT SALAD	4.50 PER PERSON
VANILLA YOGURT BAR	7.25 PER PERSON
BERRIES, GRANOLA, CRAISINS, RAISINS, ALMONDS	
OATMEAL BAR	7.25 PER PERSON
BUTTER, MILK, BROWN SUGAR, CRAISINS, RAISINS, WALNUTS	
BREAKFAST BURRITOS	7.50 EACH
FRESH EGGS, CHEESE, CHOICE OF MEAT, POTATOES, SALSA	

BEVERAGES

FAIR TRADE COFFEE	25.00 GALLON
HOT TAZO TEA BAR	20.00 GALLON
HOT COCOA	25.00 GALLON
ORANGE JUICE	25.00 GALLON
AGUA FRESCA	20.00 GALLON
16OZ BOTTLED WATERS	3.00 EACH
CANNED SODAS	3.00 EACH



BUFFETS

ALL BUFFETS INCLUDE WATER, ICED TEA, ECO FRIENDLY PLATES, CUPS, AND CUTLERY.

AMERICAN GRILL CLASSICS

HAMBURGERS, ALL BEEF HOT DOGS,
LETTUCE, TOMATO, SLICED ONION, SLICED CHEESE, CONDIMENTS
KETTLE CHIPS, COLE SLAW, AND 1 SIDE SALAD
19.00 PP

SMOKEHOUSE SIGNATURES

PULLED BBQ CHICKEN & PORK WITH FRESH BAKED BUNS
CUSTOM BBQ SAUCES, FRENCH FRIED ONIONS
KETTLE CHIPS, COLE SLAW, AND 1 SIDE SALAD
18.00 PP

ALL BEEF HOT DOG BAR

HOT DOGS, FRESH BUNS, CHILI, CONDIMENTS,
KETTLE CHIPS, COLE SLAW,
AND WATERMELON
16.25 PP

TACO BAR

GRILLED CHICKEN AND PORK CARNITAS, TORTILLAS,
LETTUCE, TOMATOES, SHREDDED CHEESE, SOUR CREAM, HOT SAUCE
CILANTRO RICE, BLACK BEANS,
CHIPS AND SALSA BAR
17.50 PP

SANTA MARIA BBQ

TRI TIP, BBQ CHICKEN
BAKED BEANS, CORN SALAD
CHOICE OF ADDITIONAL SIDE SALADS
29.50 PP

TROPICAL PARADISE

TERIYAKI CHICKEN, KALUA PORK
FRESH TROPICAL FRUIT PLATTER
MACARONI SALAD, JASMINE RICE, HAWAIIAN ROLLS AND BUTTER
20.00 PP

BAKED POTATO BAR

CHILI, BROCCOLI W/ CHEESE SAUCE, HICKORY SMOKED BACON,
BUTTER, SOUR CREAM, CHIVES, SALSA, SHREDDED CHEESE,
GARDEN SALAD, ROLLS AND BUTTER
13.75 PP

SOUTH OF THE BORDER

CHEESE & BLACK BEAN LAYERED ENCHILADAS,
CHICKEN, CHEESE & BLACK BEAN LAYERED ENCHILADAS,
MEXICAN CHOPPED SALAD, CILANTRO RICE,
CHIPS AND SALSA BAR
16.50 PP



BUFFETS

ALL BUFFETS INCLUDE WATER, ICED TEA, ECO FRIENDLY PLATES, CUPS, AND CUTLERY.

TUSCAN BUFFET

TUSCAN CHICKEN, MUSHROOM RISOTTO,
CAESAR SALAD, ROASTED VEGETABLES,
ARTISAN ROLLS

22.50 PP

LITTLE ITALY

3 CHEESE TORTELLINI IN BASIL MARINARA
CAESAR SALAD, FRESH ROASTED VEGETABLES,
GARLIC BREAD

16.00 PP

ADD GRILLED PARMESAN CHICKEN OR CHICKEN PICATA 5.75 PP

VENETIAN CHILLED BUFFET

GRILLED CHICKEN GREMOLATA, CIABATTA ROLLS
CHEESE TORTELLINI SALAD, CAESAR SALAD, ROASTED VEGETABLES,
18.00 PP

GOURMET SANDWICH BUFFET

ROASTED TURKEY & CRANBERRY SPREAD
ROAST BEEF WITH SMOKED CHEDDAR & CARAMELIZED ONIONS
HAM & GOUDA ON MARBLE RYE, CAPRESE SANDWICH ON CIABATTA
SERVED WITH KETTLE CHIPS, FRESH FRUIT SALAD AND 1 SIDE SALAD
19.50 PP

THE IDAHOAN

GRILLED SALMON WITH DILL BUTTER,
MARINATED TRI TIP
APPLE & CANDIED WALNUT SALAD WITH HUCKLEBERRY DRESSING
ROASTED FINGERLING POTATOES, FRESH ROASTED VEGETABLES,
ARTISAN ROLLS AND BUTTER
48.75 PP

BUFFET SIDE OPTIONS

SIDE SALAD OPTIONS INCLUDED

FRESH GARDEN SALAD
CAESAR SALAD
ROASTED MEXICAN STREET CORN SALAD
RED ROSE POTATO SALAD
COLE SLAW
MEDITERRANEAN PASTA SALAD

UPGRADE SIDES FOR \$3 PER PERSON

FRESH ROASTED SEASONAL VEGETABLE PLATTER
SIGNATURE MAC & CHEESE
FRESH FRUIT SALAD
ROASTED FINGERLING POTATO SALAD
CHEESY BACON MASHED POTATOES
ROSEMARY ROASTED POTATOES



APPETIZER STATIONS

PERFECT SELECTIONS FOR STAND ALONE STATIONS, TO COMPLIMENT AN APPETIZER BUFFET, OR AS A LIGHT SNACK.

CHARCUTERIE BOARD

GOURMET CURED MEATS

ARTISAN CHEESES, DRIED FRUITS & NUTS

ARTISAN BREADS & CRACKERS

17.00 PP

MAC & CHEESE BAR

OUR SIGNATURE MAC & CHEESE

BUFFALO CHICKEN, KALUA PORK, HICKORY SMOKED BACON BITS

CHEESES, HOT SAUCES

7.75 PP

GRILLED CHEESE BAR

FRENCH, SPANISH, AFRICAN, AMERICAN, OR ITALIAN

(CHOICE OF TWO)

HOUSE MADE CHIPS

7.50 PP

SLIDER BAR

PULLED PORK, PULLED CHICKEN, SLIDER BUNS AND CONDIMENTS

HOUSE MADE KETTLE CHIPS

7.50 PP

CHIPS, GUAC, & SALSA BAR

PICO DE GALLO, SALSA VERDE, ROASTED PEPPERS SALSA,

HOUSE MADE GUACAMOLE

6.75 PP

MEDITERRANEAN SPREADS & BREADS

HUMMUS, OLIVE TAPENADE, GARLIC FETA DIP

GOAT CHEESE, PESTO CILIGINI MOZZARELLA

ARTISAN BREADS & CRACKERS

8.25 PP

ARTISAN CHEESE BOARD

SMOKED GOUDA, BRIE CHEESE, GOAT CHEESE, HAVARTI

ARTISAN BREADS & CRACKERS

8.50 PP

RISOTTO BAR

MUSHROOMS, CARAMELIZED ONIONS, CANDIED BACON

SAUSAGE, FRESH BASIL, PARMESAN & ROMANO CHEESES

8.50 PP

FRESH SEASONAL FRUIT

6.00 PP

CRUDITES WITH DIP

RANCH AND HUMMUS DIPS

4.75 PP

FRESH KETTLE CHIPS & DIPS

CARAMELIZED ONION DIP, HERB & CHIVE DIP

LOADED POTATO DIP

5.00 PP



APPETIZERS

ALL HOT AND COLD APPETIZERS BELOW ARE SOLD IN INCREMENTS OF 24.

COLD SELECTIONS

CAPRESE SKEWERS

CILIGINI MOZZARELLA, GRAPE TOMATOES, FRESH BASIL, BALSAMIC DRIZZLE

36

CURRY CHICKEN SESAME CONES

95

CRAB & ROASTED CORN PHYLLO CUPS

75

NORTHWEST STEAK & POTATO BRUSCHETTA

80

MINI BRIE PHYLLO CUPS

36

SAUSAGE STUFFED CREMINI MUSHROOMS

55

VOODOO SHRIMP

125

HOT SELECTIONS

CHICKEN SATAY SKEWERS

WITH CHOICE OF SAUCE

60

BEEF SATAY SKEWERS

WITH CHOICE OF SAUCE

75

MAC & CHEESE BITES

46

VEGETABLE EGG ROLLS

56

SALMON FLATBREAD WITH ARTICHOKE SPREAD

90

CHICKEN AND WILD MUSHROOM QUESADILLAS

WITH MANGO SALSA

45

ROASTED ITALIAN MEATBALLS

42



DESSERTS & DRINKS

DESSERTS

ALL PRICED PER PERSON

FRESH BAKED COOKIES	2.50
GOURMET DESSERT BARS	4.00
ICE CREAM NOVELTIES	2.50
DELUXE ICE CREAM NOVELTIES	4.25
ICE CREAM SUNDAE BAR	7.50
FUNNEL CAKE BAR	5.50
HOUSE MADE FRUIT COBBLER	4.50
WITH VANILLA WHIPPED CREAM	
PETITE CREAM PUFF BAR	5.50
DARK CHOCOLATE, & CARAMEL SAUCE	
GOURMET PETITE DESSERTS DISPLAY	8.00
BERRY SHORTCAKE BAR (SEASONAL)	5.75
BREAD PUDDING WITH BOURBON SAUCE	5.00

BEVERAGES

SOLD BY THE GALLON * AVERAGE OF 10 SERVINGS PER GALLON

ICED TEA SERVICE	20.00
LEMONADE	25.00
FAIR TRADE COFFEE	25.00
HOT TAZO TEA	25.00
HOT COCOA OR CIDER	25.00
AGUA FRESCA	20.00
WATERMELON, CITRUS, OR CUCUMBER MELON	
CANNED SODAS / BOTTLE WATER	3.00 EACH

BAR SERVICE

BAR SET UP FEE (PER BAR)	175.00
DOMESTIC BEER	6.00
CRAFT BEER & IMPORTS	8.00
HOUSE WINE	8.00
PREMIUM WINE	12.00
CIDER	8.00
SELTZER	6.50



ZOO TREATS

A LA CARTE

WALKING TREAT CUPS

HUMMUS & PRETZELS	4.00 EACH
FRESH SEASONAL FRUIT CUP	6.00 EACH
FRESH CRUDITES & DIP	5.00 EACH
COTTON CANDY	4.00 EACH
POPCORN	4.00 EACH

NOVELTY SNACK CARTS

TREAT TICKETS 4.00 PER PERSON

COTTON CANDY, FRESH POPCORN,
CHURROS, KRISPY TREATS,
DELUXE ICE CREAM NOVELTIES

TREAT TICKETS 5.00 PER PERSON

COTTON CANDY, JUMBO COOKIES,
FRESH POPCORN, KRISPY TREATS,
SMALL DIPPIN DOTS

TREAT TICKETS 6.00 PER PERSON

COTTON CANDY, JUMBO COOKIES,
FRESH POPCORN, KRISPY TREATS,
DIPPIN DOTS, JUMBO PRETZEL & CHEESE

COFFEE, LEMONADE & CHAI CART

6.50 PER PERSON

TREAT YOUR GUESTS TO A FRESH MADE ICED BEVERAGE

ICED COFFEES

FRESH LEMONADE

ICED CHAI



CATERING INFORMATION AND ADDITIONAL SERVICES

FOOD AND BEVERAGE:

TASTE CATERING IS HERE TO PROVIDE EXCELLENT SERVICE & QUALITY CULINARY CREATIONS. IF YOU DON'T SEE SOMETHING ON OUR MENU GUIDE YOU ARE LOOKING FOR, LET US KNOW AND OUR CULINARY TEAM WOULD BE HAPPY TO CUSTOMIZE YOUR REQUESTS. WE ENGAGE OUR GUESTS TO WORK WITH ZOO BOISE FOR SOCIALLY VALUABLE EXPERIENCES THROUGHOUT THE ZOO AND TO LEARN MORE ABOUT OUR CONSERVATION EFFORTS.

ADDITIONAL SERVICES:

- ◆ MEAL OR TREAT VOUCHERS FOR CONCESSIONS IN ANY AMOUNT. (\$400 MINIMUM PURCHASE TO OPEN STANDS)
- ◆ BAR SERVICES— SPEAK WITH CATERING DEPARTMENT FOR DETAILS
- ◆ CAROUSEL RENTAL

UP TO 200 GUESTS	\$300
OVER 200 GUESTS	\$400
- ◆ CHINA AND TABLEWARE RENTALS (PRICES VARY)
- ◆ CUSTOM LINENS, THEME DECORATIONS
- ◆ CHEF ASSISTED STATIONS- \$125
- ◆ ADDITIONAL VENDORS & ENTERTAINMENT
- ◆ WEDDING/SPECIAL EVENT SET UP & SERVICE PACKAGES

IMPORTANT INFORMATION:

- ◆ FOOD CANNOT BE REMOVED FROM THE PREMISES BY ANY PARTY OTHER THAN THE CATERING DEPARTMENT
- ◆ FINAL FOOD & BEVERAGE DETAILS ARE DUE TO THE CATERING DEPARTMENT 14 DAYS IN ADVANCE. GUEST GUARANTEES ARE DUE 7 DAYS PRIOR TO YOUR EVENT.
- ◆ PRICES LISTED ARE SUBJECT TO CHANGE DUE TO MARKET CHANGES. IDAHO SALES TAX IS 6% AND THERE IS A SERVICE CHARGE OF 22% ON ALL FOOD AND BEVERAGE TO COVER STAFFING AND SET UP/CLEAN UP. THIS IS NOT A GRATUITY.
- ◆ ALL BUFFETS ARE SERVED FOR UP TO 2 HOURS
- ◆ GROUPS UNDER 100 ARE SUBJECT TO ADDITIONAL STAFFING FEES, SALES COORDINATOR WILL ADVISE
- ◆ A SIGNED CONTRACT DETAILING ALL ARRANGEMENTS, FOOD GUARANTEES, & RENTALS WILL BE RECEIVED BY THE SSA GROUP. AT THE TIME OF CONTRACT SIGNING A 50% DEPOSIT IS DUE. FINAL BALANCE IS DUE UPON FINAL GUEST COUNT.

