



*Taste of the Wild Catering/
Service System Associates*

208.608.7761

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Breakfast

Continental Breakfast—\$7.95 per person

Assorted breakfast pastries, muffins & bagels with whipped butter, cream cheese and preserves.



Breakfast Buffet—\$9.95 per person

Scrambled eggs; crispy house potatoes; fresh sliced seasonal fruit; and your choice of smoked ham, maple sausage links, or thick apple wood smoked bacon.

Breakfast Burrito Buffet—\$8.50 per person

Warm flour tortillas; served with scrambled eggs; ham; cheddar cheese; sautéed peppers & onions; served with house made green chili and crispy roasted potatoes.



Fresh Fruit & Pastries—\$6.95 per person

Fresh assorted pastries and seasonal fresh fruit.

~All breakfast buffets come with juice,
coffee, & water service~

Hors D'oeuvres

Displayed hors d'oeuvres & Starters—\$6.50 per person
(Select Two from below)

Artisan Cheese Board

Selection of Artisan Cheeses served with house made bread, water Crackers, Fresh Grapes, and strawberries



Antipasto

Chef's Choice of imported Charcuterie, artisan Cheeses, Roasted Sweet Peppers, Marinated Olives, Focaccia, and seasoned flat breads

Mediterranean Flat Bread Pinwheels

Cucumber, Feta, & roasted Red Pepper Hummus with Fresh Arugula, Herbed Cheese, Roasted Vegetables & Balsamic reduction.



Chicken Satay

Marinated with a Spicy Peanut Sauce

Assorted Chips & Dips

Tri color Corn Tortilla Chips served w/ Guacamole and Pico De Gallo-

Caprese Skewers

Fresh mozzarella and cherry tomatoes drizzled with olive oil
And Balsamic reduction.

Vegetable Spring Rolls / served with Spicy Plum Sauce

Jalapeño Potato Poppers / served with Sweet Chili Sauce

Sliders (choose one from below)

BBQ Bacon cheese, Seared Salmon, and Garden Vegetable

~Iced Tea, Water & Lemonade Service is included

Snacks & Sweets

Snack Break—\$6.00 per person

Assorted chips; pretzels; popcorn and a variety of baked cookies



Healthy timeout—\$7.00 per person

Assorted granola bars; whole fresh fruit & oatmeal raisin cookies



Sweet Treats—\$5.00 per person

Fresh baked cookies & Fudge Brownies

Zoo Favorites—\$3.00 per person

Popcorn, & Cotton Candy



Assorted Chips & Dips—\$4.00 per person

Tri-Colored Tortilla Chips, Kettle Cooked Potato Chips, Fresh Pico de Gallo, Guacamole & Vegetable Dip

Seasonal Fresh Fruit Display—\$2.50 per person

Whole Fruit Basket—\$1.50 per person

Lunch

Premium Boxed Lunches—\$9.50 per person

Choice of: Turkey & Swiss, Ham & American, Chicken Salad, Tuna Salad and roasted vegetable.

(served with chips, pasta salad, whole fruit, & Canned Soda)

Assorted Wrap Platter—\$11.95 per person

Grilled Chicken Wrap, Ham Wrap, Smoked Turkey Wrap, with Baked Chips, Garden Salad and Fresh Baked Cookies.



Deli Board—\$12.95 per person

Sliced Roasted Turkey, Ham, and Roast Beef. With sliced Cheddar, Swiss cheese, Sliced Tomatoes, Lettuce, Pickles, Mustard, and Mayonnaise. Served alongside with artisan rolls, Garden Salad

~Lunch platters & Deli Boards come with Iced Tea, Water & Lemonade~

~unlimited Canned Sodas can be added for \$2.00 per person~

Picnics & Buffets

~All Picnic & Buffet menus come with choice of 2 sides & 1 Dessert~

Classic American Picnic — \$11.95 per person

Grilled Hamburgers, Hot Dogs, and platters of cheese, lettuce, pickles and onions (veggie burgers served upon request)

Western BBQ — \$12.95 per person (choose 1)

Smoked Beef Brisket, or Pulled Pork or BBQ Chicken

Add an additional item for \$2.00 more per person

Tropical Beach Party — \$13.95 per person

Teriyaki chicken with Grilled Pineapple

Smoked Pulled Pork with a Caribbean BBQ Sauce



South of the Border — \$12.95 per person

Chicken or Beef Fajitas served with all the fixings' alongside Spanish rice, pinto beans.

Little Italy — \$14.95 per person

Baked Ziti, Chicken Parmesan, Italian Sausage w/Peppers, Garlic Bread

Sides: (choose two)

Home-style Baked Beans, Corn on the Cob, Pasta Salad, Potato Salad, Garden salad, Caesar Salad, Sliced Watermelon

Desserts: (choose One)

Fresh Baked Cookies, Orange Dream Sicle, Ice Cream Sandwiches



~All Picnic & Buffet menus come with Iced Tea, Water & Lemonade Service

~Unlimited Canned Sodas can be added for \$2.00 per person~

Premium Dinner Buffets

~All Premium Dinner buffet Entrees come with garden salad seasonal vegetables, and one side. Served with rolls, butter, and dessert.~

Bacon wrapped Pork Loin —\$21.95 per person

Served with a tart cherry Demi glace, Mango chutney, and Caramelized apples

Roasted Steamship beef Top Round —\$23.95 per person

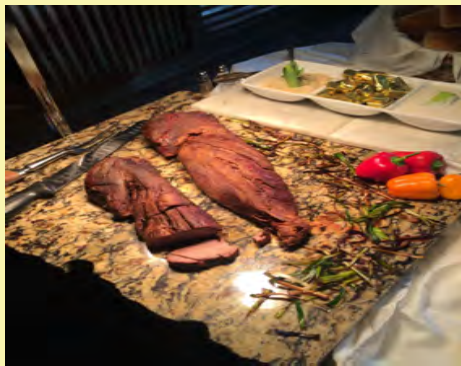
served with Caramelized onion demi glace, creamy, & Atomic Horseradish

Pan Seared Alaskan Salmon—\$25.95 per person

served with Dill crème fraiche and Lemon butter cream sauce.

Roasted Beef Tenderloin—\$32.95 per person

served with Red wine Jus, Creamy horseradish, and Atomic Horseradish



Sides:

Garlic Rosemary new Potatoes,
Whipped Boursin Potatoes, Mush-
room risotto, Lemon Rice Pilaf

Desserts:

Strawberry Shortcake—

(Served w/Crème Anglaise)

Vanilla Cream Puff—

(Served with Fresh Berry Compote)

Chocolate Sin Cake

~All Premium Dinner Buffets come with Iced Tea, Water & Lemonade Service~

Beverages

~Alcoholic Beverages: All Bars are served for 2.5 hours, with a three hour MAXIMUM period, per license regulations.~

Hosted Bar— Beer & Wine only

Beer & Wine \$13.95 per person



Host on Consumption—Beer & Wine only

\$5.00 for Wine, or Beer; (per drink)

\$2.00 for Soda

Drinks are counted by tickets or on consumption;

~A minimum of \$200 in bar revenue is required for all cash bars. If this mark is not met, the client will be billed for the \$200 minus the actual sales~

Beverages continued...

Alcoholic Beverages: All Bars are served for 2.5 hours, with a three-hour MAXIMUM period, per license regulations.~

Cash Bar (guests pay)

\$5.00 for Wine (per drink)

\$5.00 for Beer

\$2.00 for Soda

\$2.00 for Bottled Water



Please note that every bar requires a bartender fee.

One bar for every 100 people—Additional bartender may be purchased.

Bar Setup Fee & (1) Bartender: \$75 per bar

Each additional bartender: \$75 per bartender

~A minimum of \$200 in bar revenue is required for all cash bars. If this mark is not met, the client will be billed for the \$200 minus the actual sales~

Event Enhancements...

Carousel Rides



Chocolate Fondue Fountain



~Please contact the Catering Sales Office at 208.608.7761
For group pricing information~

Event Services

Taste of the Wild Catering provides excellent service and quality culinary creations. We engage our guests in a socially valuable experience through our partnership with Zoo Boise.

Taste of the Wild Catering is committed to conducting our business in an environmentally responsible manner. It is our policy to champion & support the conservation efforts of Zoo Boise and educate guests, vendors & employees to continuously improve our environmental performance.

Important Information:

Food & beverages cannot be removed from the premises 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 & 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. **Sales tax of (6.0%) and an event production fee of (18%) will be added to the food and beverage items (not rentals).**

~Arrangements regarding food & beverage can be made through the Catering Sales Office at 208.608.7761~

Event Services Continued...

We must be notified of the exact number of guests attending the function at least **five 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. Any additional guests will be charged appropriately.

Liquor, beer & wine may not be brought into Zoo Boise from outside sources & may not be removed from the site. **PLEASE NOTE:** Due to Health Department Regulations, food & beverages not consumed during the course of an event become the direct property of Taste of the Wild Catering.

Our menus are provided as a guide to help you plan your event. We can customize menus to suit your needs—& we will try to accommodate any special dietary requests.

There will be a Linen fee of \$20.00 per buffet table, Hors ' Oeuvres, Bars, and any other requested table.

~Questions or concerns regarding food & beverage & special dietary needs can be made through the catering sales office at 208.608.7761