TASTE
OF THE WILD
CATERING
ZOObOISE
Conservation • Education • Recreation
208 608-7761
BREAKFASTS

PASTRIES

Jumbo Muffins  2.75 each
DOUBLE CHOCOLATE, Lemon Cranberry, Blueberry

Scones  2.75 Each
Chocolate Chip, Cranberry, Blueberry

Bagels  2.50 each
VARIETY OF FLAVORS
SERVED WITH BUTTER & CREAM CHEESE

ALA CARTE

Fresh Fruit & Berries Platter  4.25 Per Person

Fresh Fruit Salad  2.75 Per Person

Vanilla Yogurt Bar  6.00 Per Person
Berries, Granola, Craisins, Raisins, Almonds

Oatmeal Bar  5.00 Per Person
Butter, Milk, Brown Sugar, Craisins, Raisins, Walnuts

Breakfast Burritos  6.00 each
Fresh Eggs, Cheese, Choice of Meat, Potatoes, Salsa

BEVERAGES

Starbucks Coffee  20.00 gallon

Starbucks Decaf Coffee  20.00 gallon

Hot Tazo Tea  16.00 gallon

Hot cocoa  16.00 gallon

Orange Juice  16.00 Gallon

Aqua Fresca  14.00 Gallon

16 oz Bottled Water  2.00 each

Sodas  2.00 each
BUFFETS

All buffets include water, iced tea and lemonade. Compostable plates, cups and cutlery.

AMERICAN CLASSIC BBQ
Hamburgers, All Beef Hot Dogs
Lettuce, tomato, sliced onion, sliced cheese, condiments
Kettle Chips and 1 Side Salad
12.50 pp

ALL BEEF HOT DOG BAR
Hot Dogs, Fresh Buns, Chili, Condiments,
Kettle Chips and Watermelon
10.50 pp

SOUTHERN PICNIC
Southern Fried Chicken, Confetti Corn, Fresh Fruit Salad
Mac & Cheese or Mashed Garlic Potatoes
Biscuits and Gravy
15.50 pp

SIGNATURE BBQ SANDWICHES
BBQ Chicken & Pulled Pork with Fresh Baked Buns
3 Custom BBQ Sauces, French Fried Onions
Kettle Chips and 1 Side Salad
13.00 pp

BAKED POTATO BAR
Chili, Broccoli w/ cheese sauce, Hickory Smoked Bacon
Butter, Sour Cream, Chives, Salsa, Shredded Cheese
Garden Salad, Rolls and Butter
10.50 pp

BIG TEXAS BBQ
Smoked Beef Brisket, BBQ Chicken
Baked Beans or Cheesy Mashed Potatoes
Choice of 2 Side Salads
Artisan Rolls and Butter
21.00 pp

TROPICAL PARADISE
Teriyaki Chicken, Kalua Pork
Fresh Tropical Fruit Platter
Ginger Carrots, Maui Rice, Hawaiian Rolls and Butter
16.00 pp

TEX MEX
Chicken and Beef Fajitas, tortillas
Lettuce, tomatoes, shredded cheese, sour cream, hot sauce
Cilantro Rice, Black Beans, Chips & Salsa Bar
14.50 pp

SOUTH OF THE BORDER
Cheese Enchiladas, Mexican Chopped Salad,
Black Beans, Chips & Salsa Bar
10.75 pp
Add in Grilled Chicken with Chili Verde Sauce 3.25 pp

ASIAN CREATION BOWL
Marinated Chicken & Beef
Soba Noodles, Jasmine Rice, Fresh Stir Fry Vegetables
Asian Sauces, Toppings, Egg Rolls & Fortune Cookies
16.50 pp

AMERICAN HOMESTYLE
Braised 8 Way Chicken, Melt in Your Mouth Pot Roast
Garden Salad with Dressings, 2 Side Dishes, Artisan Rolls and Butter
18.50 pp
BUFFETS

All buffets include water, Iced tea and Lemonade. Compostable Plates, Cups and Cutlery.

**TUSCANY BUFFET**
- Tuscan Chicken, Mushroom Risotto
- Caesar Salad, Roasted Vegetables, Artisan Rolls
- 16.00 pp

**LITTLE ITALY**
- 3 Cheese Ravioli in Basil Marinara
- Caesar Salad, Fresh Roasted Vegetables
- Garlic Bread
- 10.75 pp
- Add Grilled Chicken Parmesan or Chicken Picatta 3.25 pp

**VENETIAN CHILLED BUFFET**
- Grilled Chicken Gremolata,
- Cheese Tortellini Salad, Caesar Salad, Roasted Vegetables
- Ciabatta Rolls
- 13.75 pp

**THE IDAHOAN**
- Grilled Salmon with dill butter
- Roasted Beef Tenderloin
- Apple & Candied Walnut Salad with Huckleberry Dressing
- Roasted Fingerling Potatoes, Fresh Roasted Vegetables
- Artisan Rolls with 3 Butter Compounds
- 43.00 pp

**DELI BOARD**
- Sliced Roasted Turkey Breast, Honey Ham, Roast Beef
- Cheddar and Provolone, Lettuce, Tomato, Sliced Onion,
- Kettle Chips and 1 Side Salad
- 13.00 pp

**GOURMET SANDWICH BUFFET**
- Sample Choices (call catering for more options)
  - Roasted turkey & Cranberry Spread,
  - Roast Beef with smoked Cheddar & Caramelized onions
  - Ham & Gouda on Marble Rye, Caprese Sandwich, grilled Chicken & Roasted Vegetable Wrap
  - Served with Kettle Chips, Fresh Fruit Salad and 1 Side Salad
- 11.00 pp

**UPTOWN BOX LUNCH**
- Gourmet Sandwich, Kettle Chips, 1 Side Salad
- Fresh Baked Jumbo Cookie and Bottle Water
- 12.50 pp

**CLASSIC BAG LUNCH**
- Turkey & provolone, Roast Beef & Cheddar
- Ham and Smoked Gouda, Vegetarian on Request
- Kettle Chips, Whole Fresh Fruit
- Fresh Baked Jumbo Cookie and Bottle Water
- 10.00 pp

**BUFFET SIDE OPTIONS**
- Fresh Garden Salad
- Caesar Salad
- Fresh Fruit Salad
- Red Rose Potato Salad
- Roasted Sweet Potato Salad
- Mediterranean Pasta Salad
- Pineapple Cole Slaw
- Black Bean & Corn Salad
- Fresh Crudités with Dip
- 4 Cheese Mac & Cheese
- Garlic or Leek Mashed Potatoes
- Cheesy Bacon Mashed Potatoes
- Roasted Fingerling Potatoes
- Fresh Roasted Seasonal Vegetables
APPETIZERS

DOMESTIC CHEESE TRAY
Cheddar, Swiss & pepper Jack
Assorted Crackers
3.50 per person

ARTISAN CHEESE BOARD
Smoked Gouda, Brie Cheese, Goat Cheese, Havarti
Artisan Breads & Crackers
5.75 per person

CHARCUTERIE BOARD
prosciutto, Salami, Capicola, Sausage
Artisan Cheeses
Dried Fruits & nuts
Artisan Breads
9.50 per person

MEDITERRANEAN SPREADS & BREADS
Hummus, Olive Tapenade, Garlic Reta Dip
Goat Cheese, Pesto Ciliegini Mozzarella
Artisan Breads & Crackers
5.75 per person

SLIDER BAR
American Kobe Beef, Pulled Pork
Teriyaki Chicken
Slider Buns and Condiments
5.25 per person

MAC & CHEESE BAR
House made 4 Cheese Mac & Cheese
Guests select from assortment of toppings to include
Pulled Pork, Basque Chorizo, Buffalo Chicken
Huckleberry Jam, Applewood Bacon, Fried Onions
5.25 per person

TORTILLA CHIPS & GUAC & SALSA BAR
Fresh Tortilla Chips
Pico De Gallo, Roasted Pepper, Salsa Verde
House made Guacamole
3.75 per person

KETTLE CHIPS & DIPS
House Made Kettle Chips
Caramelized Onion Dip, Herb & Chive Dip
Baked Potato Dip
3.25 per person

FRESH SEASONAL FRUIT
3.75 per person

FRESH CRUDITÉS WITH DIP
3.25 per person
# Appetizers

All Hot and Cold Appetizers below are sold in increments of 24

## Cold Selections

<table>
<thead>
<tr>
<th>Appetizer</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Caprese Skewers</td>
<td>27</td>
</tr>
<tr>
<td>Ciliegini Mozzarella, Grape Tomatoes, Fresh Basil</td>
<td></td>
</tr>
<tr>
<td>Curry Chicken Sesame Cones</td>
<td>75</td>
</tr>
<tr>
<td>Crab &amp; Roasted Corn Phyllo Cups</td>
<td>60</td>
</tr>
<tr>
<td>Mini Brie Phyllo Cups</td>
<td>27</td>
</tr>
<tr>
<td>with Huckleberry Jam</td>
<td>50</td>
</tr>
<tr>
<td>Northwest Steak &amp; Potato Bruschetta</td>
<td>60</td>
</tr>
<tr>
<td>Voodoo Shrimp</td>
<td>100.00</td>
</tr>
<tr>
<td>Double Shrimp Skewer presented with Dry Ice Fog</td>
<td></td>
</tr>
<tr>
<td>Sausage Stuffed Cremini Mushrooms</td>
<td>50</td>
</tr>
</tbody>
</table>

## Hot Selections

<table>
<thead>
<tr>
<th>Appetizer</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken Satay Skewers</td>
<td>50</td>
</tr>
<tr>
<td>With Choice of Sauce</td>
<td>60</td>
</tr>
<tr>
<td>Beef Satay Skewers</td>
<td>36</td>
</tr>
<tr>
<td>With Choice of Sauce</td>
<td>48</td>
</tr>
<tr>
<td>Mac &amp; Cheese Bites</td>
<td>90</td>
</tr>
<tr>
<td>Vegetable Egg Rolls</td>
<td>55</td>
</tr>
<tr>
<td>Salmon Pops with Dill Sauce</td>
<td>40</td>
</tr>
<tr>
<td>Pork Chili Verde on Petite Sope Cake</td>
<td>50</td>
</tr>
<tr>
<td>Chicken &amp; Wild Mushroom Quesadilla</td>
<td>40</td>
</tr>
<tr>
<td>With Mango Salsa</td>
<td>55</td>
</tr>
<tr>
<td>Roasted Italian Meatballs</td>
<td>$32</td>
</tr>
</tbody>
</table>
# Desserts & Drinks

## Desserts

**All priced Per Person**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jumbo Fresh Baked Cookies</td>
<td>1.50</td>
</tr>
<tr>
<td>Triple Chocolate Brownies</td>
<td>2.25</td>
</tr>
<tr>
<td>Gourmet Dessert Bars</td>
<td>3.50</td>
</tr>
<tr>
<td>Ice Cream Novelties</td>
<td>1.50</td>
</tr>
<tr>
<td>Deluxe Ice Cream Novelties</td>
<td>3.00</td>
</tr>
<tr>
<td>Ice Cream Sundae Bar</td>
<td>4.50</td>
</tr>
<tr>
<td>Fresh Baked Pie</td>
<td>3.50</td>
</tr>
<tr>
<td>House Made Fruit Cobbler</td>
<td>3.00</td>
</tr>
<tr>
<td>w/ vanilla whipped cream</td>
<td></td>
</tr>
<tr>
<td>Mini Bundt Cake</td>
<td>5.50</td>
</tr>
<tr>
<td>Petite Cream Puff Bar</td>
<td>4.00</td>
</tr>
<tr>
<td>Dark Chocolate, Caramel &amp; White Chocolate Sauces</td>
<td></td>
</tr>
<tr>
<td>Gourmet Petite Desserts Display</td>
<td>7.25</td>
</tr>
<tr>
<td>(4 per guest)</td>
<td></td>
</tr>
<tr>
<td>Berry Shortcake Bar Seasonal</td>
<td>4.00</td>
</tr>
<tr>
<td>Individual Cheese Cake</td>
<td>5.75</td>
</tr>
</tbody>
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## Beverages

**By the Gallon**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Iced Tea Service</td>
<td>15.00</td>
</tr>
<tr>
<td>Lemonade</td>
<td>16.00</td>
</tr>
<tr>
<td>Starbucks Coffee</td>
<td>20.00</td>
</tr>
<tr>
<td>Starbucks Decaf Coffee</td>
<td>20.00</td>
</tr>
<tr>
<td>Hot Tazo Tea</td>
<td>16.00</td>
</tr>
<tr>
<td>Hot cocoa</td>
<td>16.00</td>
</tr>
<tr>
<td>Hot Spiced Cider</td>
<td>16.00</td>
</tr>
<tr>
<td>Aqua Fresca</td>
<td>14.00</td>
</tr>
<tr>
<td>16 oz Bottled Water</td>
<td>2.00</td>
</tr>
<tr>
<td>Sodas</td>
<td>2.00</td>
</tr>
<tr>
<td>Assorted Bottled Juices</td>
<td>3.50</td>
</tr>
</tbody>
</table>

*Watermelon, citrus, or cucumber melon*
ZOOTO TREATS

A LA CARTE

Walking Treat Cups

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hummus &amp; Pretzels</td>
<td>$3.50 EACH</td>
</tr>
<tr>
<td>Fresh Seasonal Fruit</td>
<td>$3.50 EACH</td>
</tr>
<tr>
<td>Fresh Crudité &amp; Dip</td>
<td>$3.25 EACH</td>
</tr>
<tr>
<td>Cotton Candy</td>
<td>$3.25 EACH</td>
</tr>
<tr>
<td>Popcorn</td>
<td>$3.25 EACH</td>
</tr>
</tbody>
</table>

NOVELTY SNACK CARTS

Treat Tickets 3.50—4.50 per guest

Selection varies with ticket price

- Fresh Popcorn
- Kettle Corn
- Flavored Popcorns
- Frozen Lemonade
- Cotton Candy
- Sm Dippin Dots
- Jumbo Pretzel
- Snow cones
- Jumbo Cookies
- Ice Cream Novelties
- Churros

COFFEE & TEA BARISTA CART

Treat your guests to a fresh made beverage hot or iced

- Café au Lait
- Shaken Iced Tea or Lemonade
- Chai Tea Latte

Variety of syrup flavors & milks

$6.50 per person

50 guest minimum
CATERING INFORMATION AND ADDITIONAL SERVICES

FOOD & BEVERAGE:
Taste of the wild 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 guest to work with Zoo Boise for socially valuable experiences throughout Zoo and learn more about our invaluable conservation efforts.

ADDITIONAL SERVICES
- Meal Vouchers for Concessions — any amount
- Bar Service — talk to Catering Department for Pricing
- China Service (prices Vary)
- Custom Linens, Theme Decorations (Prices Vary)
- Carving Stations — $50 Hour
- Additional Vendors & Entertainment

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 18% on all food and beverage to cover staff, set-up/clean up and guest linens.
- All buffets are served for up to 2 hours.
- Groups under 50 are subject to an additional $50 for food service.
- A signed contract detailing all arrangements, food guarantees, & rentals will be received by SSA. At the time of contract signing, a 50% deposit is due. Final balance is due upon final guest count,