BREAKFAST

PASTRIES

Jumbo Muffins 3.75 each
  Double Chocolate, Lemon Cranberry, Blueberry

Scones 3.75 each
  Chocolate Chip, Cranberry, Blueberry

Bagels 3.50 each
  Served with butter and cream cheese

A LA CARTE

Fresh Fruit & Berries Platter 5.50 per person

Fresh Fruit Salad 3.75 per person

Vanilla Yogurt Bar 6.75 per person
  Berries, Granola, Craisins, Raisins, Almonds

Oatmeal Bar 6.75 per person
  Butter, Milk, Brown Sugar, Craisins, Raisins, Walnuts

Breakfast Burritos 7.50 each
  Fresh Eggs, Cheese, Choice of Meat, Potatoes, Salsa

BEVERAGES

Gorongosa Coffee 25.00 Gallon

Hot Tazo Tea Bar 20.00 Gallon

Hot Cocoa 20.00 Gallon

Orange Juice 20.00 Gallon

Aqua Fresca 18.00 Gallon

16oz Bottled Waters 3.00 Each

Canned Sodas 3.00 Each
BUFFETS

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

AMERICAN GRILL CLASSICS

Hamburgers, All Beef Hot Dogs,
Lettuce, Tomato, Sliced Onion, Sliced Cheese, Condiments
Kettle Chips and 1 Side Salad
16.00 pp

SMOKEHOUSE SIGNATURES

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

ALL BEEF HOT DOG BAR

Hot Dogs, Fresh Buns, Chili, Condiments,
Kettle Chips and Watermelon
13.00 pp

SOUTHERN PICNIC

Southern Fried Chicken, Confetti Corn, Fresh Fruit Salad,
Mac & Cheese or Mashed Garlic Potatoes
Biscuits with Honey Butter
18.75 pp

BAKED POTATO BAR

Chili, Broccoli w/ Cheese Sauce, Hickory Smoked Bacon,
Butter, Sour Cream, Chives, Salsa, Shredded Cheese,
Garden Salad, Rolls and Butter
12.00 pp

BIG TEXAS BBQ

Smoked Beef Brisket, BBQ Chicken
Baked Beans or Cheesy Mashed Potatoes
Choice of 2 Side Salads
25.50 pp

TROPICAL PARADISE

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

HOMESTYLE COMFORT

Braised 8 Way Chicken, Melt in Your Mouth Pot Roast
Wedge Salad with Blue Cheese, 2 Side Dishes, Artisan Rolls
23.00 pp

SOUTH OF THE BORDER

Cheese Enchiladas, Mexican Chopped Salad,
Black Beans, Chips and Salsa Bar
14.75 pp
Add in grilled chicken with chili verde sauce 5.75 pp

TEX MEX

Chicken Fajitas and Pork Carnitas, Tortillas,
Lettuce, Tomatoes, Shredded Cheese, Sour Cream, Hot Sauce
Cilantro Rice, Black Beans, Chips and Salsa Bar
16.50 pp
### Buffets

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

#### Tuscan Buffet
- Tuscan Chicken, Mushroom Risotto, Caesar Salad, Roasted Vegetables, Artisan Rolls
- 20.50 pp

#### Little Italy
- 3 Cheese Tortellini in Basil Marinara, Caesar Salad, Fresh Roasted Vegetables, Garlic Bread
- 14.00 pp
- Add Grilled Chicken Parmesan or Chicken Picata 5.75 pp

#### Venetian Chilled Buffet
- Grilled Chicken Gremolata, Cheese Tortellini Salad, Caesar Salad, Roasted Vegetables, Ciabatta Rolls
- 17.75 pp

#### The Idahoan
- Grilled Salmon with Dill Butter, Roasted Beef Tenderloin, Apple & Candied Walnut Salad with Huckleberry Dressing, Roasted Fingerling Potatoes, Fresh Roasted Vegetables
- 58.00 pp

#### Deli Board
- Sliced Roasted Turkey Breast, Honey Ham, Roast Beef Cheddar, Provolone, Lettuce, Tomato, Sliced Onion, kettle chips and 1 Side Salad
- 17.75 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
- 18.50 pp

#### Uptown Box Lunch
- Gourmet Sandwich, Kettle Chips, 1 Side Salad, Fresh Baked Cookie and Bottled Water
- 18.75 pp

#### Classic Bag Lunch
- Turkey & Provolone, Roast Beef & Cheddar, Ham & Smoked Gouda, Vegetarian on Request, Kettle Chips, Whole Fruit
- Fresh Baked Cookie and Bottled Water
- 15.00 pp

### Buffet Side Options
- Fresh Garden Salad
- Caesar Salad
- Roasted Fingerling Potato Salad
- Red Rose Potato Salad
- Roasted Sweet Potato Salad
- Mediterranean Pasta Salad
- Pineapple Coleslaw
- Black Bean & Corn Salad
- Fresh Crudites with Dip
- Fresh Fruit Salad
- 4 Cheese Mac & Cheese
- Garlic Mashed Potatoes
- Cheesy Bacon Mashed Potatoes
- Rosemary Roasted Fingerling Potatoes
- Fresh Roasted Seasonal Vegetables
APPETIZER STATIONS

Perfect selections for stand alone stations, to compliment an appetizer buffet, or a light snack.

CHARCUTERIE BOARD
Prosciutto, Salami, Capicola, Gourmet Sausage
Artisan Cheeses, Dried Fruits & Nuts,
Artisan Breads & Crackers
13.75 pp

SLIDER BAR
Beef Patties, Pulled Pork, Grilled Chicken
Slider Buns and Condiments
House made Kettle Chips
7.50 pp

CHIPS, GUAC & SALSA BAR
Pico De Gallo, Salsa Verde, Roasted Pepper Salsa,
House made Guacamole
5.75 pp

FRESH KETTLE CHIPS & DIPS
Caramelized Onion Dip, Herb & Chive Dip
Loaded Potato Dip
4.25 pp

FRESH SEASONAL FRUIT
5.50 pp

FRESH CRUDITES WITH DIP
4.00 pp

ARTISAN CHEESE BOARD
Smoked Gouda, Brie cheese, Goat Cheese, Havarti
Artisan Breads & Crackers
7.50 pp

MEDITERRANEAN SPREADS & BREADS
Hummus, Olive Tapenade, Garlic Feta Dip
Goat Cheese, Pesto Ciligini Mozzarella
Artisan Breads & Crackers
8.25 pp

MAC & CHEESE BAR
Pulled Pork, Basque Chorizo, Buffalo Chicken,
Applewood Bacon, Fried Onions
8.25 pp

RISOTTO BAR
Mushrooms, Caramelized Onions, Candied Bacon
Sausage, Fresh Basil, Parmesan & Romano Cheeses
8.50 pp

GRILLED CHEESE BAR
French, Spanish, African, American or Italian
(Choice of 2)
House made chips
7.25 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
32

CURRY CHICKEN SESAME CONES
85

CRAB & ROASTED CORN PHYLLO CUPS
70

NORTHWEST STEAK & POTATO BRUSCHETTA
70

MINI BRIE PHYLLO CUPS
34

SAUSAGE STUFFED CREMINI MUSHROOMS
55

VOODOO SHRIMP
125

HOT SELECTIONS

CHICKEN SATAY SKEWERS
WITH CHOICE OF SAUCE
56

BEEF SATAY SKEWERS
WITH CHOICE OF SAUCE
60

MAC & CHEESE BITES
38

VEGETABLE EGG ROLLS
48

SALMON FLATBREAD
WITH ARTICHOKE SPREAD
90

CHICKEN & WILD MUSHROOM QUESADILLAS
WITH MANGO SALSA
40

ROASTED ITALIAN MEATBALLS
36
## Desserts & Drinks

### Desserts

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Fresh Baked Cookies</td>
<td>2.00</td>
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<tr>
<td>Triple Chocolate Brownies</td>
<td>2.50</td>
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<tr>
<td>Gourmet Dessert Bars</td>
<td>4.00</td>
</tr>
<tr>
<td>Ice Cream Novelties</td>
<td>2.00</td>
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<tr>
<td>Deluxe Ice Cream Novelties</td>
<td>3.50</td>
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<tr>
<td>Ice Cream Sundae Bar</td>
<td>5.25</td>
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<tr>
<td>Smores Bar</td>
<td>3.50</td>
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<tr>
<td>Gourmet Cupcakes</td>
<td>3.50</td>
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<tr>
<td>Fresh Baked Pies</td>
<td>4.00</td>
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<tr>
<td>House Made Fruit Cobbler</td>
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<tr>
<td>with vanilla whipped cream</td>
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<tr>
<td>Mini Bundt Cake</td>
<td>6.75</td>
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<tr>
<td>Petite Cream Puff Bar</td>
<td>4.25</td>
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<tr>
<td>dark chocolate, caramel &amp; white chocolate sauces</td>
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<tr>
<td>Gourmet Petite Desserts Display</td>
<td>7.25</td>
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<tr>
<td>Berry Shortcake Bar (seasonal)</td>
<td>5.00</td>
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<tr>
<td>Individual Cheese Cake</td>
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### Beverages

<table>
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<tr>
<td>Iced Tea Service</td>
<td>20.00</td>
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<tr>
<td>Lemonade</td>
<td>20.00</td>
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<tr>
<td>Gorongosa Coffee</td>
<td>25.00</td>
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<tr>
<td>Hot Tazo Tea</td>
<td>20.00</td>
</tr>
<tr>
<td>Hot Cocoa</td>
<td>20.00</td>
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<tr>
<td>Hot Spiced Cider</td>
<td>20.00</td>
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<tr>
<td>Aqua Fresca</td>
<td>18.00</td>
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<tr>
<td>Canned Sodas</td>
<td>3.00 each</td>
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<tr>
<td>16oz Bottled Water</td>
<td>3.00 each</td>
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### Bar Service

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<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Bar Set up fee (per bar)</td>
<td>175.00</td>
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<tr>
<td>Domestic Beer</td>
<td>5.50</td>
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<tr>
<td>Craft Beer &amp; Imports</td>
<td>7.00</td>
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<tr>
<td>House Wine</td>
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<tr>
<td>Mid Tier Wine</td>
<td>8.50</td>
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<tr>
<td>Premium Wine</td>
<td>10.00</td>
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ZOO TREATS

A LA CARTE

Walking Treat Cups

- Hummus & Pretzels: $4.00 each
- Fresh Seasonal Fruit Cup: $4.75 each
- Fresh Crudites & Dip: $4.00 each
- Cotton Candy: $3.50 each
- Popcorn: $3.50 each

NOVELTY SNACK CARTS

Treat Tickets: $3.50 — $5.00 per person

Selection varies with ticket price
- Cotton Candy, Jumbo Cookies, Ice Cream Novelties, Fresh Popcorn,
- Kettle Corn, Flavored Popcorns, Churros, Deluxe Ice Cream Novelties,
- Small Dippin Dots, Jumbo Pretzel, Funnel Cake Fries, Frozen Lemonade.

GORONGOSA COFFEE & TAZO TEA BARISTA CART

Treat your guests to a fresh made beverage hot or iced

- Café au Lait
- Iced Coffees
- Shaken Iced Tea or Fresh Lemonade
- Chai Tea Lattes

6.00 per person  50 guest minimum
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 learn more about our invaluable conservation efforts.

ADDITIONAL SERVICES:

- Meal or Treat vouchers for concessions in any amount. ( $400 minimum purchase to open stands)
- Full bar services—talk to 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 20% on all food and beverage to cover staff, set up/clean up and guest table coverings.
- All buffets are served for up to 2 hours
- Groups under 100 are subject to an 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.