



Taste

ZOO BOISE CATERING

2022

208.608.7761

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

BIG TEXAS BBQ

SMOKED BEEF BRISKET, BBQ CHICKEN
BAKED BEANS OR CHEESY MASHED POTATOES
CHOICE OF 2 SIDE SALADS
25.50 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

TROPICAL PARADISE

TERIYAKI CHICKEN, KALUA PORK
FRESH TROPICAL FRUIT PLATTER
GINGER CARROTS, MAUI RICE, HAWAIIAN ROLLS AND BUTTER
19.50 PP

ALL BEEF HOT DOG BAR

HOT DOGS, FRESH BUNS, CHILI, CONDIMENTS,
KETTLE CHIPS AND WATERMELON
13.00 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

SOUTHERN PICNIC

SOUTHERN FRIED CHICKEN, CONFETTI CORN, FRESH FRUIT SALAD,
MAC & CHEESE OR MASHED GARLIC POTATOES
BISCUITS WITH HONEY BUTTER
18.75 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

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

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

ALL PRICED PER PERSON

FRESH BAKED COOKIES	2.00
TRIPLE CHOCOLATE BROWNIES	2.50
GOURMET DESSERT BARS	4.00
ICE CREAM NOVELTIES	2.00
DELUXE ICE CREAM NOVELTIES	3.50
ICE CREAM SUNDAE BAR	5.25
SMORES BAR	3.50
GOURMET CUPCAKES	3.50
FRESH BAKED PIES	4.00
HOUSE MADE FRUIT COBBLER WITH VANILLA WHIPPED CREAM	4.00
MINI BUNDT CAKE	6.75
PETITE CREAM PUFF BAR DARK CHOCOLATE, CARAMEL & WHITE CHOCOLATE SAUCES	4.25
GOURMET PETITE DESSERTS DISPLAY	7.25
BERRY SHORTCAKE BAR (SEASONAL)	5.00
INDIVIDUAL CHEESE CAKE	6.75

BEVERAGES

SOLD BY THE GALLON * AVERAGE OF 10 SERVINGS PER GALLON

ICED TEA SERVICE	20.00
LEMONADE	20.00
GORONGOSA COFFEE	25.00
HOT TAZO TEA	20.00
HOT COCOA	20.00
HOT SPICED CIDER	20.00
AQUA FRESCA WATERMELON, CITRUS, OR CUCUMBER MELON	18.00
CANNED SODAS	3.00 EACH
16OZ BOTTLED WATER	3.00 EACH

BAR SERVICE

BAR SET UP FEE (PER BAR)	175.00
DOMESTIC BEER	5.50
CRAFT BEER & IMPORTS	7.00
HOUSE WINE	7.00
MID TIER WINE	8.50
PREMIUM WINE	10.00

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 POPCORN, 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.