Taste

ZOO BOISE CATERING

2023

ZOO BOISE
Conservation • Education • Recreation

208.608.7761
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 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

Fair Trade Coffee 25.00 Gallon

Hot Tazo Tea Bar 20.00 Gallon

Hot Cocoa 25.00 Gallon

Orange Juice 25.00 Gallon

Aqua Fresca 20.00 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
18.50 pp

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

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

MAC & CHEESE
4 Cheese Sauce, Alfredo Sauce
Bacon, Buffalo Chicken, Sausage
15.25 pp

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

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

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

HOMESTYLE COMFORT
Braised 8 way Chicken, Melt in your Mouth Pot Roast
Wedge Salad with Blue Cheese, 2 Side Dishes, Artisan Rolls
24.00 pp

SOUTH OF THE BORDER
Cheese Enchiladas, Mexican Chopped Salad
Black Beans, Chips, and Salsa Bar
16.00 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
18.50 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
21.50 pp

LITTLE ITALY
3 Cheese tortellini in Basil Marinara
Caesar Salad, Fresh Roasted Vegetables, Garlic Bread
14.00 pp
Add Grilled Parmesan Chicken or Chicken Picata 5.75 pp

DELI BOARD
Sliced Roasted Turkey Breast, Honey Ham, Roast Beef Cheddar, Provolone, lettuce, tomato, sliced onion
kettle chips and 1 Side Salad
20.00 pp

VENETIAN CHILLED BUFFET
Grilled Chicken Cremolata, Ciabatta Rolls
Cheese Tortellini Salad, Caesar Salad, Roasted Vegetables
18.00 pp

UPTOWN BOX LUNCH
Gourmet Sandwich, Kettle Chips, 1 Side Salad, Fresh Baked Cookie, and Bottled Water
19.50 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,
Roasted Beef Tenderloin
Apple & Candied Walnut Salad with Huckleberry Dressing Roasted Fingerling Potatoes, Fresh Roasted Vegetables
59.75 pp

BUFFET SIDE OPTIONS
Fresh Garden Salad
Caesar Salad
Roasted Fingerling Potato Salad
Red Rose 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
Rosemary Roasted Fingerling Potatoes
Fresh Roasted Seasonal Vegetables
APPETIZER STATIONS

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

CHARCUTERIE BOARD
Gourmet Cured Meats
Artisan Cheeses, Dried Fruits & Nuts
Artisan Breads & Crackers
17.00 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
5.75 pp

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

FRESH SEASONAL FRUIT
5.50 pp

CRUDITES WITH DIP
Ranch and Hummus Dips
4.25 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

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 Two)
House Made Chips
7.50 pp
APPETIZERS

All hot and cold appetizers below are sold in increments of 24.

COLD SELECTIONS

CAPRESE SKEWERS
Ciliegini Mozzarella, Grape Tomatoes, Fresh Basil, Balsamic Drizzle
32

CURRY CHICKEN SESAME CONES
85

CRAB & ROASTED CORN PHYLLO CUPS
70

NORTHWEST STEAK & POTATO BRUSCHETTA
75

MINI BRIE PHYLLO CUPS
34

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
38

VEGETABLE EGG ROLLS
52

SALMON FLATBREAD
WITH ARTICHOKE SPREAD
90

CHICKEN AND WILD MUSHROOM QUESADILLAS
WITH MANGO SALSA
40

ROASTED ITALIAN MEATBALLS
40
### Desserts & Drinks

#### Desserts

<table>
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<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>Gourmet Dessert Bars</td>
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<tr>
<td>Ice Cream Novelties</td>
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<tr>
<td>Deluxe Ice Cream Novelties</td>
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<tr>
<td>Ice Cream Sundae Bar</td>
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<tr>
<td>Smores Bar</td>
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<tr>
<td>Gourmet Cupcakes</td>
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<tr>
<td>Fresh Baked Pies</td>
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<tr>
<td>House Made Fruit Cobbler</td>
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<tr>
<td>Mini Bundt Cake</td>
<td>7.00</td>
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<tr>
<td>Petite Cream Puff Bar</td>
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#### Beverages

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<tr>
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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>Fair Trade Coffee</td>
<td>25.00</td>
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<tr>
<td>Hot Tazo Tea</td>
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<tr>
<td>Hot Cocoa</td>
<td>25.00</td>
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<tr>
<td>Hot Spiced Cider</td>
<td>25.00</td>
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<tr>
<td>Aqua Fresca</td>
<td>20.00</td>
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#### Bar Service

<table>
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<tr>
<th>Item</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>
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<tr>
<td>House Wine</td>
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<tr>
<td>Premium Wine</td>
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<tr>
<td>Cider</td>
<td>7.00</td>
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<tr>
<td>Seltzer</td>
<td>6.00</td>
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ZOO TREATS

A LA CARTE

Walking Treat Cups

Hummus & Pretzels 4.00 each
Fresh Seasonal Fruit Cup 5.00 each
Fresh Crudites & Dip 4.50 each
Cotton Candy 4.00 each
Popcorn 4.00 each

NOVELTY SNACK CARTS

Treat Tickets 3.50-6.00 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, Frozen Lemonade

COFFEE & FLAVORED LEMONADE

BARISTA CART

6.50 Per Person
Treat your guests to a fresh made beverage, hot or iced
Café au Lait
Iced Coffees
Fresh Lemonade
Chai Tea Lattes
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)
- Full 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 20% 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.