

Taste

ZOO BOISE CATERING
2023



ZOOBOISE

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

BIG TEXAS BBQ

SMOKED BEEF BRISKET, BBQ CHICKEN
BAKED BEANS OR CHEESY MASHED POTATOES
CHOICE OF 2 SIDE SALADS
26.50 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

TROPICAL PARADISE

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

ALL BEEF HOT DOG BAR

HOT DOGS, FRESH BUNS, CHILI, CONDIMENTS
KETTLE CHIPS AND WATERMELON
16.00 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

MAC & CHEESE

4 CHEESE SAUCE, ALFREDO SAUCE
BACON, BUFFALO CHICKEN, SAUSAGE
15.25 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

BAKED POTATO BAR

CHILI, BROCCOLI W/ CHEESE SAUCE, HICKORY SMOKED BACON
BUTTER, SOUR CREAM, CHIVES, SALSA, SHREDDED CHEESE
GARDEN SALAD, ROLLS AND BUTTER
12.75 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 GREMOLATA, 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 COMPLIMENT 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

CILIGINI 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

ALL PRICED PER PERSON

FRESH BAKED COOKIES	2.00
GOURMET DESSERT BARS	4.00
ICE CREAM NOVELTIES	2.00
DELUXE ICE CREAM NOVELTIES	3.50
ICE CREAM SUNDAE BAR	5.25
SMORES BAR	4.00
GOURMET CUPCAKES	4.00
FRESH BAKED PIES	4.00
HOUSE MADE FRUIT COBBLER WITH VANILLA WHIPPED CREAM	4.00
MINI BUNDT CAKE	7.00
PETITE CREAM PUFF BAR DARK CHOCOLATE, CARAMEL, & WHITE CHOCOLATE SAUCES	5.00
GOURMET PETITE DESSERTS DISPLAY	7.50
BERRY SHORTCAKE BAR (SEASONAL)	5.75
INDIVIDUAL CHEESECAKE	6.75
BREAD PUDDING WITH BOURBON SAUCE	4.50

BEVERAGES

SOLD BY THE GALLON * AVERAGE OF 10 SERVINGS PER GALLON

ICED TEA SERVICE	20.00
LEMONADE	20.00
FAIR TRADE COFFEE	25.00
HOT TAZO TEA	20.00
HOT COCOA	25.00
HOT SPICED CIDER	25.00
AQUA FRESCA WATERMELON, CITRUS, OR CUCUMBER MELON	20.00
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
PREMIUM WINE	10.00
CIDER	7.00
SELTZER	6.00



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 POPCORN, 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.

