ZOO BOISE CATERING 2024

Mary



Conservation • Education • Recreation

208.608.7761



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

BEVERAGES

FRESH FRUIT & BERRIES PLATTER	6.00 PER PERSON		
FRESH FRUIT SALAD	4.50 PER PERSON		
VANILLA YOGURT BAR 7.25 PER PERSON Berries, Granola, Craisins, Raisins, Almonds			
OATMEAL BAR Butter, Milk, Brown Sugar, Craisin Raisins, Walnuts	7.25 PER PERSON Is,		
BREAKFAST BURRITOS	7.50 EACH		

FRESH EGGS, CHEESE, CHOICE OF MEAT, POTATOES, SALSA

12/1 MANDE

FAIR TRADE COFFEE	25.00 GALLON
HOT TAZO TEA BAR	20.00 GALLON
HOT COCOA	25.00 GALLON
ORANGE JUICE	25.00 GALLON
AGUA FRESCA	20.00 GALLON
1602 BOTTLED WATERS	3.00 EACH
CANNED SODAS	3.00 EACH



BUFFETS

ALL BUFFETS INCLUDE WATER, ICED TEA, ECO FRIENDLY PLATES, CUPS, AND CUTLERY.

AMERICAN GRILL CLASSICS

HAMBURGERS, ALL BEEF HOT DOGS, LETTUCE, TOMATO, SLICED ONION, SLICED CHEESE, CONDIMENTS KETTLE CHIPS, COLE SLAW, AND 1 SIDE SALAD 19.00 PP

SMOKEHOUSE SIGNATURES

PULLED BBQ CHICKEN & PORK WITH FRESH BAKED BUNS Custom BBQ Sauces, French Fried Onions Kettle Chips, Cole Slaw, and 1 Side Salad 18.00 pp

ALL BEEF HOT DOG BAR

HOT DOGS, FRESH BUNS, CHILI, CONDIMENTS, Kettle Chips, Cole Slaw, AND Watermelon 16.25 pp

TACO BAR

GRILLED CHICKEN AND PORK CARNITAS, TORTILLAS, LETTUCE, TOMATOES, SHREDDED CHEESE, SOUR CREAM, HOT SAUCE CILANTRO RICE, BLACK BEANS, CHIPS AND SALSA BAR 17.50 PP

SANTA MARIA BBQ

TRI TIP, BBQ CHICKEN Baked Beans, Corn Salad Choice of Additional Side Salads 29.50 pp

TROPICAL PARADISE

TERIYAKI CHICKEN, KALUA PORK Fresh Tropical Fruit Platter Macaroni Salad, Jasmine Rice, Hawaiian Rolls and Butter 20.00 pp

BAKED POTATO BAR

CHILI, BROCCOLI W/ CHEESE SAUCE, HICKORY SMOKED BACON, BUTTER, SOUR CREAM, CHIVES, SALSA, SHREDDED CHEESE, GARDEN SALAD, ROLLS AND BUTTER 13.75 PP

SOUTH OF THE BORDER

CHEESE & BLACK BEAN LAYERED ENCHILADAS, CHICKEN, CHEESE & BLACK BEAN LAYERED ENCHILADAS, Mexican Chopped Salad, Cilantro Rice, Chips and Salsa Bar 16.50 pp



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ALL BUFFETS INCLUDE WATER, ICED TEA, ECO FRIENDLY PLATES, CUPS, AND CUTLERY.

TUSCAN BUFFET

TUSCAN CHICKEN, MUSHROOM RISOTTO, Caesar Salad, Roasted Vegetables,

ARTISAN ROLLS

22.50 PP

LITTLE ITALY

3 CHEESE TORTELLINI IN BASIL MARINARA

CAESAR SALAD, FRESH ROASTED VEGETABLES,

GARLIC BREAD

16.00 pp

ADD GRILLED PARMESAN CHICKEN OR CHICKEN PICATA 5.75 PP

VENETIAN CHILLED BUFFET

GRILLED CHICKEN GREMOLATA, CIABATTA ROLLS Cheese Tortellini Salad, Caesar Salad, Roasted Vegetables, 18.00 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, MARINATED TRI TIP APPLE & CANDIED WALNUT SALAD WITH HUCKLEBERRY DRESSING ROASTED FINGERLING POTATOES, FRESH ROASTED VEGETABLES,

> ARTISAN ROLLS AND BUTTER 48.75 pp

BUFFET SIDE OPTIONS

SIDE SALAD OPTIONS INCLUDED

FRESH GARDEN SALAD CAESAR SALAD Roasted Mexican Street Corn Salad Red Rose Potato Salad Cole Slaw Mediterranfan Pasta Salad

<u>UPGRADE SIDES FOR \$3 PER PERSON</u>

FRESH ROASTED SEASONAL VEGETABLE PLATTER SIGNATURE MAC & CHEESE FRESH FRUIT SALAD ROASTED FINGERLING POTATO SALAD CHEESY BACON MASHED POTATOES ROSEMARY ROASTED POTATOES

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

MAC & CHEESE BAR

OUR SIGNATURE MAC & CHEESE BUFFALO CHICKEN, KALUA PORK, HICKORY SMOKED BACON BITS CHEESES, HOT SAUCES 7.75 PP

GRILLED CHEESE BAR

FRENCH, SPANISH, AFRICAN, AMERICAN, OR ITALIAN (CHOICE OF TWO) House Made Chips 7.50 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

6.75 PP

MEDITERRANEAN

SPREADS & BREADS

HUMMUS, OLIVE TAPENADE, GARLIC FETA DIP Goat Cheese, Pesto Ciligini Mozzarella Artisan Breads & Crackers 8.25 pp

ARTISAN CHEESE BOARD

SMOKED GOUDA, BRIE CHEESE, GOAT CHEESE, HAVARTI Artisan Breads & Crackers 8.50 pp

RISOTTO BAR

MUSHROOMS, CARAMELIZED ONIONS, CANDIED BACON SAUSAGE, FRESH BASIL, PARMESAN & ROMANO CHEESES 8.50 PP

FRESH SEASONAL FRUIT

6.00 PP

CRUDITES WITH DIP

RANCH AND HUMMUS DIPS 4 75 pp

FRESH KETTLE CHIPS & DIPS

CARAMELIZED ONION DIP, HERB & CHIVE DIP Loaded Potato DIP 5.00 PP



ALL HOT AND COLD APPETIZERS BELOW ARE SOLD IN INCREMENTS OF 24.

COLD SELECTIONS

HOT SELECTIONS

CAPRESE SKEWERS CILIGINI MOZZARELLA, GRAPE TOMATOES, FRESH BASIL, BALSAMIC DRIZZLE 36

CURRY CHICKEN SESAME CONES

CRAB & ROASTED CORN PHYLLO CUPS

NORTHWEST STEAK & POTATO BRUSCHETTA

MINI BRIE PHYLLO CUPS

SAUSAGE STUFFED

55

VOODOO SHRIMP

125

CHICKEN SATAY SKEWERS

WITH CHOICE OF SAUCE 60

BEEF SATAY SKEWERS WITH CHOICE OF SAUCE 75

MAC & CHEESE BITES 46

VEGETABLE EGG ROLLS

SALMON FLATBREAD WITH ARTICHOKE SPREAD

CHICKEN AND WILD MUSHROOM QUESADILLAS

WITH MANGO SALSA

45

ROASTED ITALIAN MEATBALLS

42





DRINKS

DESSERTS

ALL PRICED PER PERSON

BEVERAGES

SOLD BY THE GALLON * AVERAGE OF 10 SERVINGS PER GALLON

FRESH BAKED COOKIES	2.50	ICED TEA SERVICE	20.00
GOURMET DESSERT BARS	4.00	LEMONADE	25.00
ICE CREAM NOVELTIES	2.50	FAIR TRADE COFFEE	25.00
DELUXE ICE CREAM NOVELTIES	4.25	HOT TAZO TEA	25.00
Ice Cream Sundae Bar	7.50	HOT COCOA OR CIDER	25.00
FUNNEL CAKE BAR	5.50	AGUA FRESCA	20.00
HOUSE MADE FRUIT COBBLER	4.50	WATERMELON, CITRUS, OR CUCUMBER MELON	
WITH VANILLA WHIPPED CREAM		CANNED SODAS / BOTTLE WATER	3.00 EACH
PETITE CREAM PUFF BAR	5.50	BAR SERVIC	2
DARK CHOCOLATE, & CARAMEL SAUCE		dak yekviqi	5
GOURMET PETITE DESSERTS DISPLAY	8.00	BAR SET UP FEE (PER BAR)	175.00
BERRY SHORTCAKE BAR (SEASONAL)	5.75	DOMESTIC BEER	6.00
DERKT SHORTCARE DAR (SEASONAE)	J.I J	CRAFT BEER & IMPORTS	8.00
BREAD PUDDING WITH BOURBON SAUCE	5.00	HOUSE WINE	8.00
		PREMIUM WINE	12.00
		CIDER	8.00
		SELTZER	6.50



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ZOO TREATS

A LA CARTE

WALKING TREAT CUPS

HUMMUS & PRETZELS	4.00 EACH
FRESH SEASONAL FRUIT CUP	6.00 EACH
FRESH CRUDITES & DIP	5.00 EACH
Cotton Candy	4.00 EACH
POPCORN	4.00 EACH

NOVELTY SNACK CARTS

TREAT TICKETS 4.00 PER PERSON COTTON CANDY, FRESH POPCORN, CHURROS, KRISPY TREATS, DELUXE ICE CREAM NOVELTIES

TREAT TICKETS 5.00 PER PERSON COTTON CANDY, JUMBO COOKIES, FRESH POPCORN, KRISPY TREATS, SMALL DIPPIN DOTS TREAT TICKETS 6.00 PER PERSON COTTON CANDY, JUMBO COOKIES, FRESH POPCORN, KRISPY TREATS, DIPPIN DOTS, JUMBO PRETZEL & CHEESE

COFFEE, LEMONADE & CHAI CART

6.50 PER PERSON

TREAT YOUR GUESTS TO A FRESH MADE ICED BEVERAGE

ICED COFFEES

FRESH LEMONADE

ICED CHAI



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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)
- 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 22% 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.

