



**ZOOBOISE**

Conservation • Education • Recreation

**HOLIDAY MENU**

# EVENT INFORMATION

## SUSTAINABLE SEAFOOD

Seafood is a healthy and delicious way to enjoy the bounties of the sea, though not all seafood is produced responsibly, and making the right choices can be difficult. SSA focuses on working with sustainably sourced seafood in our cafes, restaurants, and catered events. We also partner with Monterey Bay Aquarium's Seafood Watch program, whose recommendations help consumers and businesses make choices for healthy oceans.

## DIVERSITY-OWNED VENDORS

We celebrate the things that make each one of us different, and work to support the local communities that we partner with. Diversity-ownership of vendors in our supply chain is important to us, and we are developing tools to better evaluate our own engagement, as well as strategize how to include more diversity-owned vendors in our operations. If you are aware of a local vendor in your area that we should be working with, please let your SSA Account Manager know!

## ALLERGEN NOTICE

SSA Group, LLC. offers products that may contain: Peanuts, Tree Nuts, Soy, Dairy, Sesame and Wheat. While we take steps to minimize the risk of cross contamination, we cannot guarantee that any of our products are 100% safe to consume for people with peanut, tree nut, soy, milk, sesame or wheat allergies. At Zoo Boise, we make every effort to identify ingredients that may cause allergic reactions for those individuals with food allergies. Items marked gluten friendly are made with no gluten-containing ingredients. Items marked as vegan are made with no animal products (*dairy, eggs, etc*). We have strict policies in place to avoid cross contamination. However, there is always a risk of contamination (*we cannot guarantee a total absence of these allergens in the menu items we produce*).

## MENUS

Unless otherwise specified, all menus are priced per person to be enjoyed during the allotted time period while here on-site at the Zoo Boise. Should you have something different in mind for your catering menu, we are happy to work with our chefs to propose a custom menu that meets your needs - please inquire with your Sales Manager for more information.

## CANCELLATION

Client must give SSA Group, LLC. written notice if Client wishes to cancel this Agreement and the Event. Company will retain all payments and deposits made to SSA Group, LLC. in the event of cancellation.

## FOOD GUARANTEES

Final guest count is to be advised no later than Ten (10) business days prior to the event date. The final bill will reflect the guarantee or the number served, whichever is greater. If no final guarantee is received, we will consider the estimated guest count indicated on your Banquet Event Order to be your guaranteed number of guests. The guarantee is not subject to reduction after the above deadline. Last minute orders are gladly accepted, but please note due to the need to expedite staffing, orders, and preparations, a late fee may be applied, and availability of certain menu items may be limited.

## LIQUOR & FOOD SERVICE REGULATIONS

Food & Beverage cannot be removed from the premises by any party other than the catering department. Please see your Sales Manager for pricing. SSA Group, LLC. holds the Liquor License at the Zoo Boise, therefore, liquor, beer, and wine may not be brought into the zoo from outside sources. Liquor, beer, and wine may not be removed from the site. All bars will end 30 minutes prior to event end time.

## CONTRACT & DEPOSIT

A signed contract detailing all arrangements must be received by SSA Group, LLC. prior to the event date along with the deposit amount reflected on the event contract. Deposit payments may be made by credit card, certified check, company check or money order. All deposits made are included in the final invoice.

## FINAL PAYMENT

Final payment is due after the final guest count is received, before the event date. Any additional fees incurred on the day of the event will be applied to the final invoice, and payment is due upon receipt.

# BUFFET DINNERS

**DETAILS:**

- Prices are per person

**INCLUDES:**

- Iced Water
- Hot Chocolate
- 100% Compostable Products

## NORTH POLE 28

**PIT SMOKED SLICED HAM**  

Cranberry Sauce  

**ROSEMARY CHICKEN QUARTERS**  

**MACARONI & CHEESE** 

**MASHED POTATOES**  

**GREEN BEANS**   

## A SLICE OF HOME 34

**FALL CHERRY SALAD**   

with Cherry Vinaigrette

**SLICED PORK LOIN** 

with Spiced Cranberry Apple Chutney

**MASHED POTATOES**  

**GREEN BEAN ALMONDINE**   

**SPICE CAKE** 

## PASTA CELEBRATION 30

**CAESAR SALAD** 

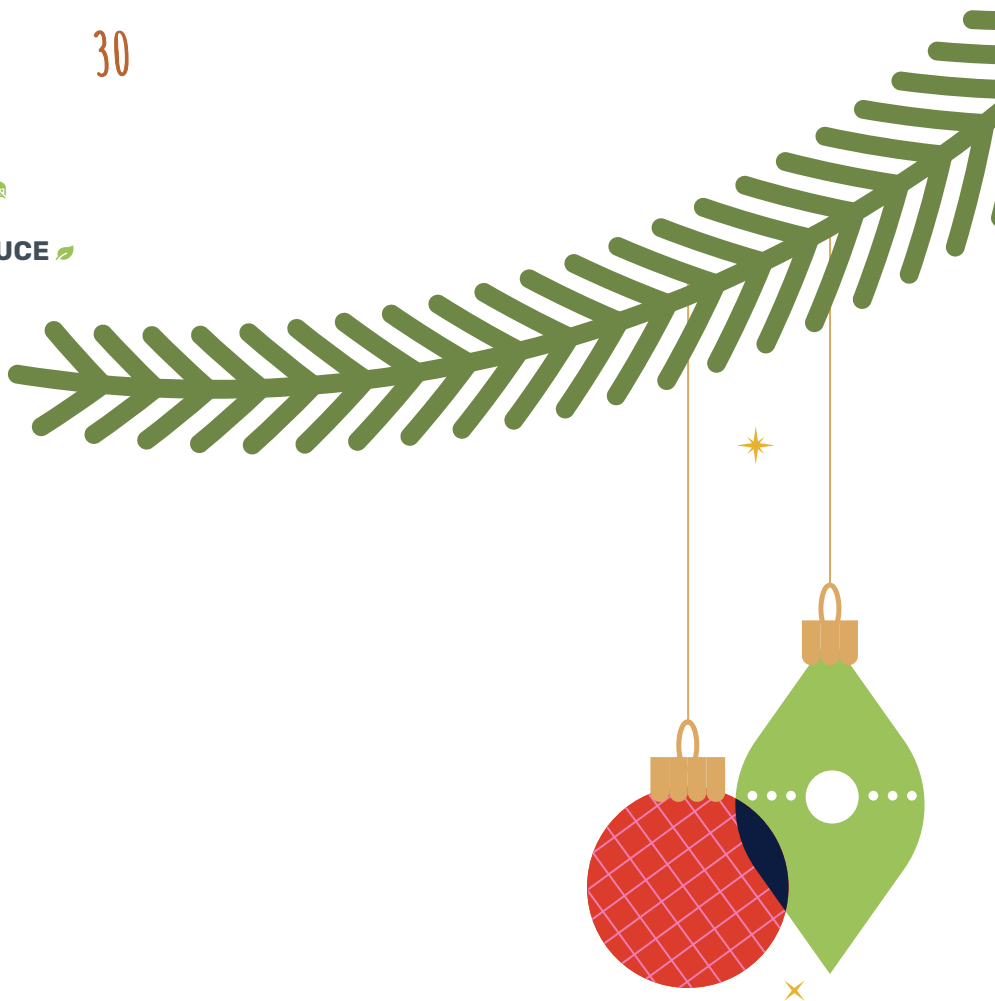
**HERB ROASTED CHICKEN BREAST**  

**TORTELLINI WITH ASIAGO CREAM SAUCE** 

**STEAMED BROCCOLI**  

**GARLIC BREAD** 

**HOLIDAY COOKIES**  



\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Due to the seasonal nature of our sustainable practices, items & prices are subject to change. Prices are subject to a 22% service charge and current sales tax.

# WARMING & SNACK STATIONS

## DONNER'S DELUXE CHILI WARMING STATION 24

ALL BEEF HOTDOGS 🌿

BRISKET CHILI

VEGETARIAN CHILI 🌿

Shredded Cheddar Cheese, Sour Cream, Onions, Jalapeños, Oyster Crackers

BAKED MAC & CHEESE 🌿

BAGGED CHIPS 🌿 🌱

HOLIDAY COOKIES 🌿 🌱

**DETAILS:**

- Prices are per person

**INCLUDES:**

- Iced Water
- Hot Chocolate
- 100% Compostable Products

## FROSTY'S CHILI WARMING STATION 19

BRISKET CHILI

VEGETARIAN CHILI 🌿

Shredded Cheddar Cheese, Sour Cream, Onions, Jalapeños, Oyster Crackers

FUDGE BROWNIES 🌿 🌱

## RUDOLPH'S SNACK STATION 15

RICE KRISPY TREAT 🌿

BAGGED CHIPS 🌿 🌱

BAVARIAN PRETZELS 🌿

Warm Cheese

HOLIDAY COOKIES 🌿 🌱

## ADD-ONS

### SNACKS

BAVARIAN SOFT PRETZEL BITES 🌿 8  
Served with Warm Cheese

CHIPS & DIP 8  
House-Made Kettle Chips 🌿 🌱,  
Served with French Onion Dip

**DETAILS:**

- Prices are per person
- Items to be added to full menu selection

### BEVERAGES

CANNED SODA 3.50 EACH

HOT CIDER 90  
Per 3 gallons

HOT COFFEE 75  
Per 3 gallons

HOT CHOCOLATE 90  
Per 3 gallons

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# HOLIDAY BAR SERVICES

**DETAILS:**

- Served in Eco-Friendly Compostable Drinkware

## CONSUMPTION BAR

Settled post event by the host  
Pricing is per beverage

## NON-HOSTED BAR

Guests purchase their own beverages  
Prices is per beverage & includes sales tax

<b>DOMESTIC BEER</b> _____	<b>8</b>	<b>CANNED WINE</b> _____	<b>9</b>
<b>CRAFT/IMPORTED BEER</b> _____	<b>8</b>	<b>CANNED COCKTAILS</b> _____	<b>9</b>
<b>HOUSE WINE</b> _____	<b>8</b>	<b>CIDER/SELTZER</b> _____	<b>8</b>
<b>PREMIUM WINE</b> _____	<b>12</b>	<b>BOTTLED WATER</b> _____	<b>8</b>

## HOSTED BAR

The Cost for Bar Services and Drinks are Paid in Advance by Host  
Hosted Bar is for Up to Two Hours  
*Additional Hours- Please Inquire for Pricing*

**BEER & WINE BAR 24**  
Assorted Craft and Domestic Beers, Canned House Red & White Wine, Iced Water

**STANDARD BAR 28**  
Assorted Domestic & Craft Beers, Canned House Red & White Wine, Cider, Seltzer, Canned Soda & Iced Water

**PREMIUM BAR 31**  
Assorted Domestic & Import Beers, Premium Bottled Wines, Canned Spirits, Cider, Seltzer, Canned Soda, Iced Water



## BAR OFFERINGS

**BEER**  
PBR, Sockeye Hazy IPA, Sockeye Lager, Mother Earth Hazy, Mother Earth Tierra Madre, Boise Brewery, Boise Brewing Boise Light, Boise Brewing Check IPA, Boise Brewing Broad St. Blonde, Sawtooth False Summit Amber  
*Please ask about seasonal craft options*

**SELTZER**  
**White Claw:** Lime, Mango

**CIDER**  
Edge Huckleberry Cider,  
**Two Towns:** Pineapple, Bad Apple (Semi-Dry)

**CANNED COCKTAILS**  
*Available Upon Request*

**HOUSE WINE**  
Canned House Red Blend and Chardonnay, Josh Pinot Grigio, Josh Cabernet Sauvignon

**PREMIUM WINES**  
*Available Upon Request*



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