



ZOOBOISE

Conservation • Education • Recreation

CATERING 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*).

MINIMUMS & MENUS

There is a Food & Beverage minimum that must be met for all catered events. Unless otherwise specified, all menus are priced per person to be enjoyed during the allotted time period while here on-site at 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.

MINIMUMS & MENUS CONT.

Extended service times beyond the included time frames denoted on each menu will incur an Extended Service Fee at the rate of ten percent (10%) of the menu cost for each additional hour of extended service time. Partial hours of extended service will be rounded up to the nearest half-hour.

FINAL GUEST COUNT & FOOD GUARANTEES

Final guest count refers to the number of guests the Client expects to attend the event and is used to finalize food, beverage, and catering requirements at the event. The final guest count is due at least ten (10) business days before the event date and may not be less than the guaranteed minimum guest count your agreement was based on.

Increases to the guest count and last-minute orders past this due date will be considered but are subject to necessary equipment and menu items, potential additional costs, and the approval of your Sales Representative.

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.

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.

RISE & SHINE BREAKFAST

The Continental 🌱

Assorted Breakfast Pastries, Cut Fresh Fruit 🍌🍌, Yogurt with Crunchy Granola 🌱

Complete Breakfast

Assorted Breakfast Pastries, Cut Fresh Fruit 🍌🍌, Scrambled Eggs 🌱🍌, Seasoned Breakfast Potatoes 🍌🍌, Sausage Links 🍌

UPGRADE TO CRISPY BACON _____ **4**

DETAILS:

- Service for up to one hour
- Requires a minimum of 25 guests
- Prices are per person

INCLUDES:

- Fresh Brewed Coffee
- Iced Water
- Orange Juice
- Eco-Friendly Compostable Tableware

BUILD-YOUR-OWN

16 Breakfast Tacos

Warm Flour Tortillas 🍌, Scrambled Eggs 🌱🍌, Chorizo 🍌🍌, Cheddar Cheese 🍌, Salsa Fresca 🍌🍌

Served With:

Seasoned Breakfast Potatoes 🍌🍌, Green Chili 🍌🍌

18

ADD-ONS

Minimum food quantity order must match the guest guarantee.

Apple Juice -Or- Cranberry Juice _____	2
Assorted Breakfast Pastries 🌱 _____	3
Scrambled Eggs 🍌 _____	6
<i>Choice of Chorizo or Sausage</i>	
Yogurt with Crunchy Granola 🌱 _____	4
Bacon 🍌 _____	4

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Dietary Information: 🌱 Vegetarian 🍌 Vegan 🍌 Gluten-Free
 🍌 Dairy-Free 🍌 Contains Nuts 🍌 Contains Sesame
 🍌 Sustainable Seafood

EVENING MENU

APPETIZER RECEPTION

DETAILS:

- Minimum of three selections required
- Minimum order of 50 pieces per item
- Food quantities must match final guest count
- Served on Eco-Friendly Tableware

TRAY PASSED:

- Service for up to one hour
- Includes 2 pieces per person
- \$75 Passer fee required per 50 guests

STATIONED:

- Service for up to two hours
- Pricing includes two pieces per person

LAND

Chicken Satay

Sweet Chili Glaze, Vinegar Soy Ginger Sauce

Pork Belly Deviled Egg

Pickled Mustard Seeds

Pork Pot Stickers

Sweet Chili Glaze

SEA

ALL SEAFOOD IS SUSTAINABLY SOURCED

Coconut Shrimp

Citrus Sweet Chili Sauce

Smoked Trout Canapé

Potato Crisp, Herb Cream

Tuna Poke

Pickled Ginger, Avocado Mousse, Crispy Wonton, Cucumber

GARDEN

5 Charred Tomato Bruschetta 4

Balsamic Glaze, Whipped Goat Cheese, Basil, Crostini

6 6

Vegetable Spring Roll

Sweet Chili Sauce

5 6

Falafel Bite

Whipped Feta Labneh, Mango Chutney, Cilantro

Caprese Skewer 5

Tomato, Fresh Mozzarella, Balsamic, Basil

6 7








Mini Baked Taters

Crème Fraîche, Chives, Fresh Herbs

6

8

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DINNER BUFFETS

DETAILS:

- Requires a minimum of 50 guests
- Service for up to two hours
- Prices are per person

INCLUDES:

- Iced Water
- Iced Tea or Lemonade
- Eco-Friendly Compostable Tableware
(Please inquire for china upgrade pricing)

TROPICAL PARADISE

Teriyaki Chicken, Kalua Pork 🍴

Served with:

Hawaiian Rolls & Butter, Jasmine Rice 🍴🌱, Macaroni Salad 🍴, Fruit Platter, Pineapple Cobbler

SMOKEHOUSE

Pulled BBQ Chicken, Pulled Pork

Served with:

Signature Sauce, Coleslaw 🍴🌱, Macaroni Salad 🍴, Cookies, Pickled Onions, Assorted Pickles

GLUTEN-FREE BUNS _____ 2

VEGAN PROTEIN _____ AVAILABLE UPON REQUEST

ALL AMERICAN

Hot Dogs, Burgers

Served with:

Buns, Lettuce, Cheese, Onions, Ketchup, Mustard, Pickles, Tomatoes. Kettle Chips, Cookies

GLUTEN-FREE BUNS _____ 2

VEGAN PROTEIN _____ AVAILABLE UPON REQUEST

FAMILY STYLE

Braised Short Ribs with Red Wine Sauce

Served with:

Roasted Seasonal Vegetables 🍴🌱, Mashed Potatoes 🍴🌱, Garden Salad served with Ranch & Vinaigrette, Tiramisu

25 THE IDAHOAN

48

Choice of:

Salmon -Or- Tri-Tip with Chimichurri

Served with:

Rice Pilaf 🍴, Roasted Seasonal Vegetables 🍴

Spring Mix Salad 🍴🌱

Seasonal Fruit, Assorted Nuts and Vinaigrette

Assorted Pies & Cakes by the Slice

UPGRADE TO A CARVING STATION \$75 FEE PER 150 GUESTS

24

LITTLE ITALY

28

Herb Grilled Chicken

Served with:

Tomato Basil Cavatappi 🍴, Garlic Bread, Garden Salad served with Ranch & Vinaigrette, Cookies

20

SOUTH OF THE BORDER

21

Choice of:

Grilled Chicken -Or- Pork Carnitas

Served with:

Flour & Corn Tortillas, Lettuce, Tomatoes, Shredded Cheese, Sour Cream, Hot Sauce, Cilantro Rice, Black Beans, Chips & Salsa, Churros

VEGAN ADD-ONS

Minimum 20 guests. Price per person.

Cauliflower Steaks 🍴	5
Sesame Tofu 🍴	5
BBQ Jackfruit 🍴	5

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SNACKS & BEVERAGES

DETAILS:

- Requires a minimum of 25 guests
- Prices are per person
- Served on Eco-Friendly Compostable Tableware

SNACKS

Dippin' Dots _____	6	Popcorn _____	3
Ice Cream Novelties _____	3	FLAVOR SHAKERS _____	+1 EXTRA PER FLAVOR
Cotton Candy _____	5	White Cheddar, Ranch, Kettle	
(16 oz) Limit 250		Bavarian Soft Pretzel Bites 	8
Dessert Bars _____	4	Self-Serve, Served with Warm Cheese	
		Chips & Dip _____	8
		House-Made Kettle Chips   ,	
		Served with French Onion Dip	

BEVERAGES

Bottled Water _____	3.50	Canned Soda _____	3.50
Regular Coffee & Hot Tea Service _____	4	Bottled Water _____	5
Decaf Coffee Available Upon Request			

RENTALS

DETAILS:

- Station Attendant \$75 per 100 guests

CAROUSEL - RIDES ONLY

The Carousel will be open from the beginning of your event until 30 minutes prior to your event end time.

Under 200 Guests _____	300
Over 200 Guests _____	400

ADD-ONS

Linens _____	15
Per Table	
Cake Cutting _____	2
Per serving - Includes plates, silverware & attendant	

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BAR SERVICES

DETAILS:

- Served in Eco-Friendly Compostable Drinkware
- Bar Setup Fee-175 per 250 guests

CONSUMPTION BAR

SETTLED POST EVENT BY THE HOST

Pricing is per beverage
Requires a bar service fee of \$175

NON-HOSTED BAR

GUESTS PURCHASE THEIR OWN BEVERAGES

Prices is per beverage & includes sales tax
Requires a \$300 sales minimum

Domestic Beer _____	8	Canned Wine _____	9+
Craft/Imported Beer _____	8	Canned Cocktails _____	9
House Wine _____	8	Cider/Seltzer _____	8
Premium Wine _____	12	Bottled Water _____	5

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 **32**

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 & Chardonnay, Josh Pinot Grigio, Josh Cabernet Sauvignon

Premium Wines

Available Upon Request

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