



2025  
Catering  
Menu

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# Rise & Shine Breakfast

## Continental Breakfast \$33 Per Person

Includes Coffee, Decaffeinated Coffee, Assorted Hot Tea, Orange Juice and Water Station

**Fresh Fruit Salad** (Vegan/Gluten Free)

**Assorted Individual Yogurt**  
(Vegetarian/Gluten Free)

**Chef's Selection of Breakfast Pastries**

Served with Creamery Butter, Honey, and Preserves (Vegetarian)

## American Breakfast \$41 Per Person

Includes Coffee, Decaffeinated Coffee, Assorted Hot Tea, Orange Juice and Water Station

**Fresh Fruit Salad** (Vegan/Gluten Free)

**Scrambled Eggs**

with Fresh Herbs and Cheese  
(Vegetarian/Gluten Free)

**Country Roasted Crispy Breakfast Potatoes**

with Caramelized Onions and Roasted Peppers (Vegan/Gluten Free)

**Applewood Smoked Bacon** (Gluten Free)

**Chef's Selection of Breakfast Pastries**

Served with Creamery Butter, Honey, and Preserves (Vegetarian)

## Ultimate Breakfast \$53 Per Person

Includes Coffee, Decaffeinated Coffee, Assorted Hot Tea, Orange Juice and Water Station

**Fresh Fruit Salad** (Vegan/Gluten Free)

**Individual Yogurt and Granola** (Vegetarian)

**Seasonal Overnight Oats and Nuts** (Vegan)

**Quiche**

with Spinach & Tomatoes (Vegetarian)

**Lox Bagels and Cream Cheese**

**Roasted Fingerling Potatoes**

with House Herbs (Vegan)

**Chef's Selection of Breakfast Pastries**

Served with Creamery Butter, Honey, and Preserves (Vegetarian)

## Breakfast Adds

Price Per Person

**Greek Yogurt Parfait**

with Granola and Berries (Vegetarian)

\$8

**Sausage** (Gluten Free)

\$9

**Bacon** (Gluten Free)

\$9

**French Toast** (Vegetarian)

\$18

Price Per Dozen

**Plain Bagels and Cream Cheese**

(Vegetarian)

\$36

**Hardboiled Eggs**

(Vegetarian/Gluten Free)

\$53

**Assorted Breakfast Pastries**

(Vegetarian)

\$45

# Lunch Buffets

## Salad Bar \$40 Per Person

*Includes Water, Iced Tea, and Lemonade Station*

**Freshly Baked Artisan Rolls and Butter**  
(Vegetarian)

**Shaved Brussel Sprouts** (Vegan/Gluten Free)

**Spring Mix** (Vegan/Gluten Free)

**Quinoa** (Vegan/Gluten Free)

**Seared Atlantic Salmon** (Gluten Free)

**Roasted Chicken** (Gluten Free)

**Bacon** (Gluten Free)

**Hard Boiled Eggs** (Vegetarian/Gluten Free)

**Roasted Delicata Squash** (Vegan/Gluten Free)

**Roasted Beets** (Vegan/Gluten Free)

**Fresh Avocado** (Vegan/Gluten Free)

**Diced Apples** (Vegan/Gluten Free)

**Craisins** (Vegan/Gluten Free)

**Pomegranate Seeds** (Vegan/Gluten Free)

**Feta Cheese** (Vegetarian/Gluten Free)

**Candied Pecans** (Vegan/Gluten Free)

**Croutons** (Vegetarian)

**Oil, Balsamic Vinaigrette, and Champagne Vinaigrette** (Vegan/Gluten Free)

**Assorted Freshly Baked Gourmet Cookies**  
(Vegetarian)

## The Deli \$47 Per Person

*Includes Water, Iced Tea, and Lemonade Station*

### Field Greens Salad

with Seasonal Garden Greens, Red Cabbage, Shredded Carrots, Cherry Tomatoes, House Vinaigrette (Vegan/Gluten Free) and Ranch (Vegetarian)

**House Chips** (Vegetarian)

**Pasta Salad** (Vegetarian)

### Italian Sub

with Salami, Pepperoni, Capicola, Fresh Mozzarella, Shredded Lettuce, Tomato, Oil, Vinegar, Pepperoncini, and Italian Herbs on a Torpedo Roll

### Chicken Curry Salad Wrap

with Craisins, Cashews, Celery, Red Onion and Kale in a Tortilla

### Veggie Sub

with Marinated Portobello, Caramelized Onions, Roasted Peppers, Grilled Zucchini and Chimichurri on Rosemary Focaccia (Vegetarian)

**Assorted Freshly Baked Gourmet Cookies**  
(Vegetarian)

# Lunch Buffets

## Cookout \$47 Per Person

*Includes Water, Iced Tea, and Lemonade Station*

### Field Greens Salad

with Seasonal Garden Greens, Red Cabbage, Shredded Carrots, Cherry Tomatoes, House Vinaigrette (Vegan/Gluten Free) and Ranch Dressing (Vegetarian)

### Traditional Caesar Salad

with Classic Caesar Dressing

### Roasted Baby Red Potato Salad

with Fresh Corn, Peppers, and Paprika Vinaigrette (Vegan/Gluten Free)

### Grilled Angus Beef Hamburgers (Gluten Free)

### All-Beef Hot Dogs (Gluten Free)

### Black Bean Chipotle Burger (Vegan)

### Hamburger And Hot Dog Buns (Vegetarian)

### Thick And Sticky Baked Beans

(Vegetarian/Gluten Free)

### Creamy Cheddar Macaroni And Cheese

(Vegetarian)

### Lettuce (Vegan)

### Tomato (Vegan)

### Onion (Vegan)

### Pickles (Vegan)

### Sliced Jack Cheese (Vegetarian/Gluten Free)

### Cheddar Cheese (Vegetarian/Gluten Free)

### Mayonnaise, Mustard, Ketchup, and Relish (Vegetarian)

### Assorted Freshly Baked Gourmet Cookies (Vegetarian)

## Mediterranean \$49 Per Person

*Includes Water, Iced Tea, and Lemonade Station*

### Tomato Cucumber Salad

with Hot House Cucumbers, Heirloom Cherry Tomatoes, Julienned Red Onion, Parsley, and Feta Cheese (Vegetarian/Gluten Free)

### Quinoa and Garbanzo Greek Salad

with Kale, Red Quinoa, Garbanzo Beans, Heirloom Cherry Tomatoes, Onions, Olives, Cucumber, Dill, Parsley and Lemon Vinaigrette (Vegan/Gluten Free)

### Mezze

with Assorted Fire Roasted Vegetables (Vegan/Gluten Free)

### Roasted Red Pepper Hummus (Vegan)

### Naan Bread (Vegetarian)

### Tzatziki (Vegetarian/Gluten Free)

### Turmeric Rice (Vegan/Gluten Free)

### Grilled Za'atar Chicken (Gluten Free)

### Fresh House-Made Falafel (Vegan)

### Assorted Freshly Baked Gourmet Cookies (Vegetarian)



# Lunch Buffets

## Aloha BBQ \$55 Per Person

*Includes Water, Iced Tea, and Lemonade Station*

### Hawaiian Sweet Rolls

with Creamery Butter (Vegetarian)

### Creamy Maui Macaroni Salad (Vegetarian)

### Island Mixed Greens Salad

with Red Bell Pepper, Mango, Mandarin Oranges, Red Cabbage, and Fiji Blood Orange Vinaigrette (Gluten Free/Vegan)

### Roasted Huli Huli BBQ Chicken (Gluten Free)

### Grilled Hawaiian Short Ribs (Gluten Free)

### Fried Rice

with Carrots, Bell Peppers, Pineapple, and Green Onions (Vegan)

### Mixed Vegetable Stir Fry

with Broccoli, Bell Pepper, Onion, Ginger, Zucchini, Carrots, Baby Corn, Water Chestnut, Snow Peas, and Bean Sprouts (Vegan)

### Assorted Freshly Baked Gourmet Cookies (Vegetarian)

## Baja Taco \$58 Per Person

*Includes Water, Horchata, and Strawberry Watermelon Agua Fresca Station*

### Southwest Salad

with Chopped Cilantro, Roasted Corn, Cotija Cheese, Red Onion, Fried Tortilla Chips and Chipotle Caesar Dressing

### Pollo Asado

Citrus Marinated Chicken (Gluten Free)

### Tijuana-Style Carne Asada

Traditional Marinated Steak (Gluten Free)

### Papas con Chile y Cebolla

Potatoes with Peppers and Onions (Vegan/Gluten Free)

### Frijoles Puercos

Beans with Chorizo, Onions, Garlic, and Peppers (Gluten Free)

### Arroz a la Mexicana

Rice with Tomato, Garlic, Onion, Corn, Peas, and Carrots (Vegetarian/Gluten Free)

### Corn Tortillas (Vegan/Gluten Free)

### Flour Tortillas (Vegan)

### Salsa Roja (Vegan/Gluten Free)

### Pico de Gallo (Vegan/Gluten Free)

### Shredded Cabbage (Vegan/Gluten Free)

### Sour Cream (Vegetarian/Gluten Free)

### Cotija Cheese (Vegetarian/Gluten Free)

### Assorted Freshly Baked Gourmet Cookies (Vegetarian)

# Lunch Buffets

## Western \$59 Per Person

*Includes Water, Iced Tea, and Lemonade Station*

### Cornbread Muffins

with Honey Butter (Vegetarian)

### Field Greens Salad

with Seasonal Garden Greens, Red Cabbage, Shredded Carrots, Cherry Tomatoes, House Vinaigrette (Vegan/Gluten Free) and Ranch Dressing (Vegetarian)

### Southwest Pasta Salad

with Black Beans, Corn, Peppers, Tomatoes, Red Onions, and Lime Vinaigrette (Vegan)

### Chopped Texas Smoked Brisket

with House BBQ Sauce (Gluten Free)

### Honey Glazed BBQ Chicken (Gluten Free)

### Black Bean Chipotle Burger (Vegan)

### Thick and Sticky Baked Beans

(Vegetarian/Gluten Free)

### Creamy Cheddar Macaroni and Cheese

(Vegetarian)

### Sandwich Buns (Vegetarian)

### Mayonnaise, Mustard, and Ketchup

(Vegetarian)

### Assorted Freshly Baked Gourmet Cookies

(Vegetarian)

## San Diegan Lunch Buffet \$66 Per Person

*Includes Water, Iced Tea, and Lemonade Station*

### Freshly Baked Artisan Rolls

with Butter (Vegetarian)

### Tossed Cobb Salad

with Romaine, Heirloom Cherry Tomatoes, Hard Boiled Eggs, Bacon, Diced Chicken, Blue Cheese, and Red Wine Vinaigrette (Gluten Free)

### Roasted Garlic and Herb Fingerling Potatoes

(Vegan/Gluten Free)

### Seasonal Farmer's Market Vegetables

(Vegan/Gluten Free)

### Grilled Vegetable Lasagna

with Zesty Margarita Sauce (Vegan/Gluten Free)

### Sliced Burnt End Sausage Links

with Peppers and Onions (Gluten Free)

### Mary's Farm Half Chicken

with Roasted Garlic Jus (Gluten Free)

### Assorted Freshly Baked Gourmet Cookies

(Vegetarian)

## Silk Road \$75 Per Person

*Includes Water, Iced Tea, and Lemonade Station*

### Crispy Wonton Chips (Vegan)

### Warm Edamame

with Crispy Onion Chili Crunch (Vegan/Gluten Free)

### Asian Salad

with Baby Kale, Cucumbers, Bell Peppers, Green Onions, Cilantro, Bean Sprouts, Shredded Carrots, Cabbage, and Sesame Vinaigrette (Vegan)

### Bok Choy

with Portobello Mushrooms and Shishito Peppers (Vegan/Gluten Free)

### Miso Marinated Black Cod

with Black Sesame Sauce (Gluten Free)

### Mochi Green Tea Ice Cream (Vegetarian)

# Tasty Extras

## Price Per Person

<b>Coleslaw</b> (Vegetarian)	\$4	<b>Kahlua Pulled Pork</b> (Gluten Free)	\$11
<b>Tomato Bisque Soup</b> (Vegetarian)	\$6	<b>Vegetable Stir Fry</b> with Broccoli, Bell Peppers, Onions, Ginger, Zucchini, Carrots, Baby Corn, Water Chestnuts, Snow Peas and Bean Sprouts (Vegan)	\$11
<b>French Fries</b> (Vegetarian)	\$8	<b>Crispy Huli Huli Cauliflower</b> (Vegan)	\$11
<b>Chili</b> with Hearty Beef Chunk Stew, Combination of Tomatoes and Chili Powder	\$8	<b>Portobello Fajitas</b> (Vegan/Gluten Free)	\$11
<b>Gluten Free Tortillas</b> (Gluten Free)	\$8	<b>Papas (Potatoes) and Soyrito</b> (Vegan)	\$11
<b>Baklava</b> (Vegetarian)	\$8	<b>Roasted Sea Bass</b> with Tomato Fennel Broth (Gluten Free)	\$12
<b>Papas Con Cebolla y Chile</b> Potatoes with Peppers and Onions (Vegan/Gluten Free)	\$8	<b>Ensenada Style Fried Fish Tacos</b> with Tempura Battered Cod and Corn Tortillas	\$12
<b>Churros</b> (Vegetarian)	\$8	<b>Pescado de Ajo</b> Broiled Pacific Catch of the Day with Garlic Butter, Guajillo Chile, and Fresh Parsley (Gluten Free)	\$12
<b>Bacon</b> (Gluten Free)	\$9	<b>Turkey and Bacon Sub</b> with Cranberry Sauce, Kale, and Swiss Cheese on a Torpedo Roll	\$13
<b>Macaroni and Cheese</b> (Vegetarian)	\$9	<b>Roasted Tri-Tip Sub</b> with Caramelized Onions, White Cheddar, Chimichurri, and Peppers on a Torpedo Roll	\$13
<b>Roasted Fingerling Potatoes</b> (Vegan/Gluten Free)	\$9	<b>Fresh Guacamole</b> (Vegan/Gluten Free)	\$13
<b>Baked Penne and Sausage</b> with Spicy Pomodoro and Asiago Cheese	\$10	<b>Seared Atlantic Salmon</b> with Bruschetta Topping, Parmesan Cheese, and Balsamic Glaze (Gluten Free)	\$13

## Price Per Dozen

<b>Gluten Free Buns</b> (Gluten Free)	\$84	<b>Vegan and Gluten Free Wraps</b> Chef-inspired wrap prepared with plant-based ingredients in a gluten-free tortilla. (Vegan/Gluten Free)	\$85
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# Displayed Nibbles and Extras

## Price Per Each

**Assorted Individual Bags of Chips**  
(Vegetarian)

\$8

**Assorted Granola Bars**  
(Vegetarian)

\$8

## Price Per Person

**Hot and Crispy French Fries**  
(Vegetarian/Gluten Free)

\$8

### Popcorn Bar

with Buttered Popcorn,  
Chocolate Drizzle Popcorn, and  
Kettle Corn  
(Vegetarian/Gluten Free)

\$20

**Tri-Colored Tortilla Chips**  
with Salsa Roja (Vegan)

\$11

### Build Your Perfect Trail Mix

with Pretzel Sticks, Almonds,  
Cashews, Peanuts, Wasabi Peas,  
Dried Craisins, Yogurt Covered  
Raisins, M&Ms and Sunflower  
Seeds (Vegetarian)

\$22

### Duet of Hummus

with Traditional Hummus, Roasted Red  
Pepper Hummus (Vegan) and Served  
with Pita Bread (Vegetarian)

\$12

### Mexican Fruit Display

with Watermelon, Pineapple,  
Cucumbers, Jicama, Mango,  
Tajin, and Lime  
(Vegan/Gluten Free)

\$22

### Garden Crudites

Carrots, Celery, Cucumbers,  
Cauliflower, Cherry Tomatoes,  
Broccolini, Radishes and Peppers  
(Vegan/Gluten Free) served with  
Ranch Dressing (Vegetarian)

\$14

### Chips and Dips

with Crispy House Chips and  
House-Made French Onion Dip  
and Roasted Poblano Dip  
(Vegetarian/Gluten Free)

\$23

**Season Fresh Cut Fruit Display**  
(Vegan/Gluten Free)

\$18

### Goopy Melted Brie Cheese

Topped with Local Honey,  
Candied Pecans, and House  
Preserves. Served with Assorted  
Crackers, Crostini, and Baguettes  
(Vegetarian)

\$23

### Tri-Colored Tortilla Chips

with Salsa Roja and Fresh  
Guacamole (Vegan)

\$24



# Displayed Nibbles and Extras

## Price Per Person

### Afternoon Fitness Break

Includes Lemonade (Vegetarian), Assorted Granola Bars (Vegetarian) and Fresh Cut Season Fruit Display (Vegan/Gluten Free) \$24

### Charcuterie Board

Chef's Selection of Assorted Dried Cured Meats (Gluten Free), Season Cheese (Gluten Free), Honeycomb (Vegetarian/Gluten Free), Quince Paste (Gluten Free), Marinated Olives (Vegetarian/Gluten Free), Cornichons (Gluten Free), Assorted Jams (Vegetarian/Gluten Free), Nuts (Vegan/Gluten Free), Dried Fruits (Vegetarian), Roasted Grapes, and Served with an Assortment of Crackers, Crostini and Baguettes (Vegetarian) \$28

### All Zoo All Fun

Includes Buttered Popcorn (Vegetarian/Gluten Free), Mini Pretzels (Vegetarian) and Mini Corn Dogs. Served with Cheese Sauce, Mustard and Ketchup (Vegetarian) \$26

### BBQueterie Board

A Hearty BBQ Charcuterie Board with Burnt End Pork Belly (Gluten Free), Smoked Jalapeno Sausage (Gluten Free), Pulled Pork (Gluten Free), Mini Biscuits (Vegetarian), House-Made Pimento Cheese (Gluten Free), Dill Pickle Spears (Vegan/Gluten Free), and Whole Grain Mustard (Vegetarian) \$33

# Tray Passed Hors D'Oeuvres – Increments of 50 Pieces

## Selections Served Hot

<b>Chicken African Curry Spiced Samosa</b>	\$400	<b>Crispy Eggplant “Bruschetta”</b> with Fresh Tomato, Shallots, Basil, Grated Parmigiano-Reggiano (Vegetarian)	\$500
<b>Vegetarian African Curry Spiced Samosa</b> (Vegetarian)	\$400	<b>Falafel</b> with Roasted Red Pepper Hummus (Vegan)	\$500
<b>Chicken Spring Rolls</b> Served with Chili Lime Dipping	\$400	<b>Ratatouille Stuffed Mushrooms</b> (Vegan/Gluten Free)	\$500
<b>Vegetarian Spring Rolls</b> Served with Chili Lime Dipping (Vegetarian)	\$400	<b>Marinated Portobello Slider</b> with Chimichurri Aioli, Caramelized Onions on a Brioche Bun (Vegetarian)	\$500
<b>Arancini</b> Crispy Risotto Balls Stuffed with Creamy Mozzarella and Served with Spicy Sicilian Tomato Ragu (Vegetarian)	\$450	<b>Braised Beef Short Rib Slider</b> with White Cheddar, Caramelized Onions and Black Pepper Aioli on a Brioche Bun	\$550
<b>Artichoke Beignet</b> Stuffed with Creamy Goat Cheese (Vegetarian)	\$450	<b>Baja Crab Cake</b> with Poblano Silk and Mango Salsa	\$550
<b>Chicken Empanadas</b> Served with Chimichurri	\$450	<b>Cajun Shrimp</b> Served on Red Pepper Polenta Cake (Gluten Free)	\$600
<b>Creamy Sweet Dried Dates</b> Stuffed with Whipped Mascarpone, Tyme, and Bleu Cheese. Wrapped in Thick Cut Bacon and Drizzled with Balsamic Glaze (Gluten Free)	\$450	<b>Brisket Slider</b> with House BBQ Sauce and Crispy Onions on a Brioche Bun	\$600
<b>Crisp Coconut Shrimp</b> Served with Sweet Orange Glaze	\$500		

## Selections Served Cold

<b>Tomato and Basil Bruschetta</b> with California Olive Oil and Garden- Fresh Basil (Vegetarian)	\$400	<b>Spicy Tuna Cone</b> with Tobiko Caviar	\$550
<b>Boursin Cheese Canape</b> with Toasted Walnuts and Wildflower Honey (Vegetarian)	\$450	<b>Deviled Egg Caviar</b> (Vegetarian/Gluten Free)	\$550
<b>Chilled Shrimp Cocktail</b> (Gluten Free)	\$500	<b>Dungeness Crab Salad</b> Served on Endive Leaves with Baby Sweet Pepper (Gluten Free)	\$600
<b>Individual Crudit� Cups</b> with Assorted Vegetables and Ranch Dressing (Vegetarian/Gluten Free )	\$500		

# Dinner Buffets

## Little Italy \$90 Per Person

*Includes Water, Coffee, Decaffeinated Coffee and Hot Tea Station*

### Freshly Baked Artisan Rolls

with Butter (Vegetarian)

### Traditional Caesar Salad

with Classic Caesar Dressing

### Antipasto Salad

with Romaine, Olives, Celery, Mozzarella, Salami, Pepperoncini, Tomato, Herbs and Italian Vinaigrette (Gluten Free)

### Seasonal Roasted Vegetables

with House Herbs (Vegan/Gluten Free)

### Eggplant Parmesan

Breaded and Shallow Fried Eggplant, Topped with House Made Pomodoro, Fresh Mozzarella and Herbs (Vegetarian)

### Chicken Piccata

with Lemon, Capers and Parsley

### Alfredo Pasta

with Sundried Tomatoes and Spinach (Vegetarian)

### Tiramisu

A Creamy Dessert of Espresso-Soaked Ladyfingers, Surrounded by Lightly Sweetened Whipped Cream and Light Mascarpone (Vegetarian)

## Classic American \$92 Per Person

*Includes Water, Coffee, Decaffeinated Coffee and Hot Tea Station*

### Freshly Baked Artisan Rolls

with Butter (Vegetarian)

### Traditional Caesar Salad

with Classic Caesar Dressing

### Seasonal Market Vegetables

with House Herbs (Vegan/Gluten Free)

### Roasted Garlic Mashed Potatoes

(Vegetarian/Gluten Free)

### Seared Atlantic Salmon

with Bruschetta Topping and Balsamic Glaze (Gluten Free)

### Slow Braised Beef Short Ribs

with Red Wine Sauce (Gluten Free)

### Cauliflower Rice

with Wild Mushrooms, Spinach, and House Herbs (Vegan/Gluten Free)

### New York Cheesecake

Buttery Graham Cracker Crust with a Creamy Sweet Cream Cheese Filling  
Drizzled with Raspberry Sauce (Vegetarian)

# Dinner Buffets

## Baja Taco \$95 Per Person

*Includes Water, Coffee, Decaffeinated Coffee and Hot Tea Station*

### Southwest Salad

with Chopped Cilantro, Roasted Corn, Cotija Cheese, Red Onion, Fried Tortilla Chips and Chipotle Caesar Dressing

### Charred Corn Pico

with Tomatoes, Red Onions, Jalapeno, Cilantro, and Lime (Vegan/Gluten Free)

### Pollo Asado

Citrus Marinated Chicken (Gluten Free)

### Tijuana-Style Carne Asada

Traditional Marinated Steak (Gluten Free)

### Portobello Fajitas (Vegan/Gluten Free)

### Frijoles Puercos

Beans with Chorizo, Onions, Garlic, and Peppers (Gluten Free)

### Arroz a la Mexicana

Rice with Tomato, Garlic, Onion, Corn, Peas, and Carrots (Vegetarian/Gluten Free)

### Corn Tortillas (Vegan/Gluten Free)

### Flour Tortillas (Vegan)

### Salsa Roja (Vegan/Gluten Free)

### Pico de Gallo (Vegan/Gluten Free)

### Shredded Cabbage (Vegan/Gluten Free)

### Sour Cream (Vegetarian/Gluten Free)

### Cotija Cheese (Vegetarian/Gluten Free)

### Tres Leches Cake

Sponge Cake Soaked in Three Types of Milk and Decorated with a Whipped Cream Topping (Vegetarian)

## San Diegan Dinner Buffet \$101 Per Person

*Includes Water, Coffee, Decaffeinated Coffee and Hot Tea Station*

### Freshly Baked Artisan Rolls

with Butter (Vegetarian)

### Field Greens Salad

with Seasonal Garden Greens, Red Cabbage, Shredded Carrots, Cherry Tomatoes, House Vinaigrette (Vegan/Gluten Free)

### Traditional Caesar Salad

with Classic Caesar Dressing

### Seasonal Market Vegetables

with House Herbs (Vegan/Gluten Free)

### Herb Mirepoix Rice Pilaf

(Vegetarian/Gluten Free)

### Pan Seared Chicken Breast

with Roasted Shallot Jus and Fresh Garden Herbs (Gluten Free)

### Grilled Tri-Tip

with Caramelized Mushrooms Onions and Roasted Garlic Demi-Glaze (Gluten Free)

### Mushroom Ragu and Polenta (Vegetarian)

### New York Cheesecake

Buttery Graham Cracker Crust with a Creamy Sweet Cream Cheese Filling Drizzled with Raspberry Sauce (Vegetarian)

# Dinner Buffets

## **Taste of Gaslamp** \$104 Per Person

*Includes Water, Coffee, Decaffeinated Coffee and Hot Tea Station*

### **Freshly Baked Artisan Rolls**

with Butter (Vegetarian)

### **Pub Salad**

with Chopped House Greens, Dried Cherries, Toasted Almonds, and Honeycomb Citrus-Coriander Vinaigrette (Vegetarian/Gluten Free)

### **Lemon Herb Ancient Grains**

with Yams, Mushrooms, Brussel Sprouts, and Onions (Vegan/Gluten Free)

### **Season Roasted Vegetables**

(Vegan/Gluten Free)

### **Roasted Baby Red Potatoes**

with House Herbs (Vegan/Gluten Free)

### **IPA Citrus Marinated Chicken**

### **Seared Flat Iron Steak**

with House-Made Chimichurri (Gluten Free)

### **Corn Ribs**

Crispy Sweet Corn on the Cob Curls in a Light Hickory-Smoked Batter (Vegetarian)

### **Coppa 3 Chocolates**

Combination of Silky Dark, Milk, and White Chocolate Creams with a Layer of Hazelnut Crunch (Vegetarian)



# Food Stations

**\$147 Per Person** (A Minimum of 100 Guests)

*Includes Water, Coffee, Decaffeinated Coffee and Hot Tea Station*

*Select Three Stations*

## Little Italy Station

**Oven-Baked Soft Breadsticks** (Vegetarian)  
**Traditional Caesar Salad** with Classic Caesar Dressing  
**Chicken Parmesan**  
**Penne Pasta** (Vegetarian)  
**Tortellini Pasta** (Vegetarian)  
**Bolognese Sauce** (Gluten Free)  
**Pesto**  
**Four Cheese Sauce** (Vegetarian)

\*Gluten Free Pasta Available Upon Request

## Mediterranean Station

**Hummus** (Vegan) and **Warm Pita** (Vegetarian)  
**Mezze Platter** with Assorted Fire Roasted Vegetables (Vegan/Gluten Free)  
**Turmeric Rice** (Vegan)  
**Grilled Za'atar Chicken** (Gluten Free)  
**Fresh House Made Falafel** (Vegan)  
**Tzatziki** (Vegetarian/Gluten Free)

## Baja Taco Station

**Southwest Salad**  
with Chopped Cilantro, Roasted Corn, Cotija Cheese, Red Onion, Fried Tortilla Chips, and Chipotle Caesar Dressing  
**Tijuana Style Carne Asada** (Gluten Free)  
**Pollo Asada** (Gluten Free)  
**Arroz a La Mexicana** (Vegetarian/Gluten Free)  
**Corn Tortillas** (Vegan/Gluten Free)  
**Flour Tortillas** (Vegan)  
**Salsa Roja, Pico de Gallo, Cilantro/Onion Mix and Shredded Cabbage** (Vegan/Gluten Free)  
**Sour Cream, and Cotija Cheese** (Vegetarian/Gluten Free)

## Carving Station

*(Carver Required – \$205 per 150 Guests)*

**Fresh House-Baked Rolls & Butter** (Vegetarian)  
**House Greens Salad** (Vegan/Gluten Free)  
**Choice of Two (2) Proteins:**

- **Mary's Farm Airline Turkey Breast** Served with Cranberry Sauce and Herbed Jus (Gluten Free)
- **Roasted Tri-Tip** Served with Garlic Herb Beef Jus (Gluten Free)
- **Peppercorn Crusted Prime Rib** Served with Red Wine Demi (Gluten Free)
- **Maple Glazed Ham** Served with Pineapple Chutney (Gluten Free)
- **Porchetta** Served with Chimichurri (Gluten Free)

## Tots Station

**Traditional Caesar Salad** with Classic Caesar Dressing  
**Hot and Crispy Original Tots** (Vegetarian)  
**Shredded Shot Rib** (Gluten Free)  
**Roasted Mushrooms** (Vegetarian)  
**Cheese Fondue** (Vegetarian)  
**Crispy Onions** (Vegetarian)  
**Sour Cream** (Vegetarian)

\*Add Sweet Potato Tots (Vegetarian) - \$7 Per Person

## Hawaiian Station

**Hawaiian Sweet Rolls** with Butter (Vegetarian)  
**Macaroni Salad** (Vegetarian)  
**Roasted Huli Huli BBQ Chicken** (Gluten Free)  
**Grilled Hawaiian Short Ribs** (Gluten Free)  
**Organic Tofu Fried Rice** with Carrots, Bell Peppers, Pineapple and Green Onions (Vegan/Gluten Free)

# Sweet Fillings

## Dessert Bars, Ice Cream, Cookies and More

Price Per Person

<b>Assorted Popsicles</b> (Vegetarian)	\$6	<b>Sweet Tooth Bar</b> Includes Cheesecake Brownies, Blondies, Lemon Bars and Assorted Cookies (Vegetarian)	\$21
<b>Assorted Individual Ice Cream Cups</b> (Vegetarian)	\$7	<b>Ice Cream Bar</b> Includes Chocolate Ice Cream, Vanilla Bean Ice Cream Fruit Sorbet. Served with Chocolate Sauce, Caramel Sauce, Rainbow Sprinkles, Chocolate Cookie Crumbles, Toasted Coconut Flakes and Seasonal Fruit Topping <i>*Required Attendant Fee \$155 per 100 Guests</i>	\$22
<b>Chill Down Bar</b> Assorted Ice Cream Cups & Popsicles (Vegetarian)	\$11	<b>Mini Treat Bar</b> Includes Raspberry Streusel Bars, S'mores Bars, Melt Away Bars and Lemon Bars (Vegetarian)	\$32

Price Per Dozen

<b>Rice Crispy Bars</b> (Vegetarian)	\$33	<b>Freshly Baked Chocolate Brownies</b> (Vegetarian)	\$45
<b>Chocolate Whoopie Pies</b> Decadent Chocolate Filling Sandwiched Between Two Chocolate Bite Sized Cakes (Vegetarian)	\$40	<b>Freshly Baked Blondies</b> (Vegetarian)	\$45
<b>Red Velvet Whoopie Pies</b> Smooth Cream Cheese Filling Sandwiched Between Two Chewy Red Velvet Bite Sized Cakes (Vegetarian)	\$40	<b>Freshly Baked Lemon Bars</b> (Vegetarian)	\$53
<b>Assorted Freshly Baked Cookies</b> (Vegetarian)	\$41		

# Sweet Fillings

## Sheet Cakes and Cupcakes

### Price Per Each

#### Half Sheet Cake\*

Serves 48 (2"x 2" Pieces)  
Choose from Vanilla, Chocolate or Carrot (Vegetarian) \$250

#### Full Sheet Cake\*

Serves 96 (2"x 2" Pieces)  
Choose from Vanilla, Chocolate or Carrot (Vegetarian) \$450

\*Add flair to your sheet cake: Happy Birthday, Happy Retirement, Happy Anniversary

### Price Per Dozen

#### Mini Confetti Cupcakes

with Vanilla Buttercream Frosting (Vegetarian) \$50

**Strawberry and Cream Cake Cup** (Vegetarian) \$106

#### Mini Lemon Raspberry Cupcakes

with Vanilla Buttercream Frosting (Vegetarian) \$50

**Tiramisu Cake Cup** (Vegetarian) \$106

#### Mini Triple Chocolate Cupcakes

with Chocolate Buttercream Frosting (Vegetarian) \$50

**Toasted Almond Cake Cup** (Vegetarian) \$106

#### Mini Red Velvet Cupcakes

with Cream Cheese Frosting (Vegetarian) \$50

# Non-Alcoholic Beverages

## Beverages Upon Consumption

Price Per Gallon – One Gallon Serves 16 Guests

*\*Upgrade Your Coffee Station with Specialty Sugars and Creamers for \$7 Per Person*

<b>Regular and Decaffeinated Coffee and Assorted Hot Teas</b>	\$50	<b>Lemonade</b>	\$50
<b>Hot Cocoa</b>	\$50	<b>Strawberry Lemonade</b>	\$50
<b>Orange Juice</b>	\$50	<b>Strawberry Watermelon Agua Fresca</b>	\$60
<b>Iced Tea</b>	\$50	<b>Horchata</b>	\$60

# Bar Services

## Bar Packages

*Service includes a maximum of four hours and is subject to space availability and event layout within the venue.*

Additional bartenders are available at \$150 each for the duration of bar service (up to four hours). Labor charges do not apply toward the bar minimum guarantee.

### Guest Count: 1-500 Guests

- **Staffing Ratio:** 1 bartender per 100 guests
- **Bartender Fee:** \$150 per bartender
- **Bar Minimum:** \$595 per 100 guests

### Guest Count: 501-2,000 Guests

- **Staffing Ratio:** 1 bartender per 250 guests
- **Bartender Fee:** \$150 per bartender
- **Bar Minimum:** \$595 per 250 guests

### Guest Count: 2,001-3,000 Guests

- **Staffing Ratio:** 1 bartender per 500 guests
- **Bartender Fee:** \$150 per bartender
- **Bar Minimum:** \$595 per 500 guests

## Grab-n-Go Station

Features one signature drink, offered in both “wild” (alcoholic) and “tame” (non-alcoholic) versions.

Beverages are served upon guest arrival, with service duration determined by group size.

Pricing is based on the guaranteed guest count or actual consumption, whichever is greater.

Additional bartenders are available at \$150 each.

Labor charges do not apply toward the bar minimum guarantee.

### Guest Count: 1-500 Guests

- **Staffing Ratio:** 1 bartender per 200 guests
- **Bartender Fee:** \$150 per bartender
- **Setup Fee:** \$155

### Guest Count: 501-2,000 Guests

- **Staffing Ratio:** 1 bartender per 250 guests
- **Bartender Fee:** \$150 per bartender
- **Setup Fee:** \$155

### Guest Count: 2,001-3,000 Guests

- **Staffing Ratio:** 1 bartender per 500 guests
- **Bartender Fee:** \$150 per bartender
- **Setup Fee:** \$155



# Bar Package Options

## Hourly Hosted Packages

Price Per Person, Per Hour

### Beer & Wine Bar

Includes Deluxe and Premium Beers, House California Wines, Hard Seltzer, Sparkling Water, Bottled Water and Soda

\*Add One Signature Drink for \$8 per Person

One Hour	\$27
Two Hours	\$34
Three Hours	\$41
Four Hours	\$48

### Full Bar

Includes Beer & Wine Package Items, Plus, Deluxe Cocktails

\*For Premium Bar Add \$8 per Person

One Hour	\$30
Two Hours	\$40
Three Hours	\$47
Four Hours	\$54

### Full Bar with One Signature Drink

Includes Full Bar Package Items, Plus, Choice of One Signature Drink

\*For Premium Bar Add \$8 per person

One Hour	\$33
Two Hours	\$43
Three Hours	\$50
Four Hours	\$57

### Soda Bar

Includes Sparkling Water, Bottled Water, Lemonade, and Soda

One Hour	\$17
Two Hours	\$20
Three Hours	\$22
Four Hours	\$24

## Upon Consumption Packages

Price Per Drink Ordered

Hosted Consumption	Price Per Drink	Cash Consumption	Price Per Drink
Deluxe Beer	\$11	Deluxe Beer	\$12
Premium Beer	\$12	Premium Beer	\$13
Deluxe Wine	\$15	Deluxe Wine	\$16
Premium Wine	\$17	Premium Wine	\$18
Deluxe Cocktail	\$13	Deluxe Cocktail	\$14
Premium Cocktail	\$14	Premium Cocktail	\$15
Cordials	\$16	Cordials	\$17
Signature Drink	\$17	Signature Drink	\$18
Signature Mocktail	\$9	Signature Mocktail	\$10
Hard Seltzer	\$12	Hard Seltzer	\$13
Soft Drinks	\$7	Soft Drinks	\$8
Sparkling Water	\$7	Sparkling Water	\$8
Bottled Water	\$7	Bottled Water	\$8

## Beverage Selections

### Deluxe

#### Wines

Chateau Ste Michelle  
Riesling, Columbia Valley,  
2020 - Riesling  
  
Decoy by Duckhorn,  
California, 2021 – Pinot Noir  
  
Joel Gott 815, California,  
2019 – Cabernet  
Sauvignon

#### Cocktails

Tito's Vodka  
Hendricks Gin  
Bacardi Rum  
Don Julio Silver  
Tequila  
Four Roses Bourbon  
Jack Daniels  
Whiskey  
J&B Scotch

#### Beer

Stella Artois  
Modelo

#### Cordials

Hennessy  
Baileys  
Kahlua  
Grand Marnier

#### Hard Seltzer

White Claw

### Premium

#### Wines

Trefethen, Napa, 2020 –  
Chardonnay  
  
Kim Crawford,  
Marlborough, 2022 –  
Sauvignon Blanc  
  
Meiomi, California, 2019  
– Pinot Noir  
  
Conundrum by Caymus,  
California, 2020 – Red  
Blend

#### Cocktails

Grey Goose Vodka  
Tanqueray Gin  
Cutwater Three Sheets Rum  
Patron Silver Tequila  
Maker's Mark Whiskey  
Jameson Irish Whiskey  
Johny Walker Black Label

#### Beer

Stone IPA  
Stone  
Buenaveza  
Alesmith .394

#### Cordials

Hennessy  
Baileys  
Kahlua  
Grand Marnier

#### Hard Seltzer

White Claw

### Signature Sips

May be served as a Grab-n-Go Station or available at the Bar

#### Signature Drinks

##### Flamingo French 75

Bombay Dry Gin, La Marca Prosecco,  
Fresh Squeezed Lemon, and Strawberry Syrup

##### Cheetah Rita

Lime Juice, Local Craft Tequila, and a Spot of  
Grand Marnier. Served on the Rocks.

##### Passionfruit Mojito

Bacardi Rum, Passion Fruit Puree, Bar Syrup,  
Lime Juice, and Club Soda. Garnished with  
Mint Leaves.

#### Signature Mocktails

##### Platypus Passion

Passion Fruit, Fresh Lemon Juice, and Seltzer.  
Served on the Rocks.

##### Expedition Strawberry Pineapple

Strawberry Syrup, Pineapple Juice, and Seltzer.  
Served on the Rocks.

##### Desert Pear

Prickly Pear Syrup, Fresh Squeezed Lemon, and  
Sprite. Served on the Rocks.

# Rental Items

\$150 Delivery Fee Added to Each Order for Set Up and Fuel Charge

## China, Glassware and Flatware Package

\*Our packages include house linen napkins with flatware as roll-ups, set on the buffet. Additional fees will apply if pre-setting of silverware is requested. Please inquire for details.

Price Per Person

### Full Package

Includes Bar Glassware, Wine & Water Glassware, Coffee Mugs, Hors d'oeuvres Chinaware, Meal Chinaware, and Flatware

\$22

### Basic Package

Includes Meal Chinaware and Flatware

\$18

## Cocktail Reception Packages

\*All glassware is set at the bar/station. Additional fees will apply if pre-setting is requested.

Price Per Person and Per Area

### Water Glasses

\$6

### Cocktail Glassware and Stemware

\$8

### Toasting Flutes

\$6

### Water Glasses, Wine Glasses, Coffee Cups

\$10

### Hors d'oeuvres Chinaware

\$7

## Specialty Tables and Chair Rentals

Price Per Each

### Black or White Resin Chairs

\$17

### Round Table

with House Linen and Seating for Ten (Pricing Per Set)

\$72

### Highchairs

\$18

### 8' Table

with Floor-Length Linen

\$77

### Round Cocktail Table with House Linen

\$46

### Standing Space Heaters

\$175

### Round High Belly Bar with House Linen

\$57

### Standing Umbrellas

\$175

# Keepsakes

Enhance your event! All items below apply towards your food and beverage minimum.

## Price Per Each

<b>Kids Plastic Cup</b> with Straw	\$8	<b>SDZWA Aluminum Pint Cup</b>	\$15
<b>SDZWA Handheld Fan</b>	\$10	<b>Reusable Popcorn Bucket</b>	\$21
<b>28 oz. Handled Cup</b> with Straw	\$14		

*\*All items excluding the handheld fan are eligible for free refills on your event day with SDZWA provided wristband.*