Catering Menu

Event Sales Department
(619) 685-3259
EVENTS.SANDIEGOZOO.ORG
## Breakfast Menus

- **Breakfast Menus Include**: Coffee, Decaffeinated Coffee, Hot Tea, and Orange Juice
- In an effort to conserve our Earth’s precious resources, a self-serve water station will be available.

### Breakfast Buffets

- **$165 Small Group Fee applies for groups under 50 guests. 30 person minimum**
- **90 Minute Service Time**

### Continental Breakfast

- **$24**
  - Fresh Fruit Salad (Vegan/GF)
  - Assorted Individual Yogurts (Veg/GF)
  - Chef’s Selection of Breakfast Pastries Served with Creamery Butter, Honey and Preserves

### American Breakfast

- **$29**
  - Fresh Fruit Salad (Vegan/GF)
  - Scrambled Eggs with Fresh Herbs and Cheese (Veg/GF)
  - Country Roasted Crispy Breakfast Potatoes with Caramelized Onions & Roasted Peppers (Vegan)
  - Applewood Smoked Bacon (GF)
  - Chef’s Selection of Breakfast Pastries served with Creamery Butter, Honey and Preserves

### Baja Breakfast

- **$27**
  - Fresh Fruit Salad with Mango Coulis (Vegan/GF)
  - *Southwest Burrito with Scrambled Eggs, Jack Cheese, Chorizo Sausage and Cholula Sauce*
  - *Vegetarian/GF option - Scrambled Eggs and Cheese only available upon prior request*

### Breakfast Tostadas

- **$24**
  - Refritos, Farm-Fresh Egg, Cotija Cheese, Fresh Salsa Verde (Vegan/GF)
  - Farm Fresh Egg and Chorizo Quesadillas, Chipotle Salsa Brava
  - *Add Watermelon Aqua Fresca or Pineapple Aqua Fresca (Vegan/GF) $7/person*
**BEVERAGES**

- Coffee, (Regular or Decaffeinated) and Assorted Herbal Teas: $42/gallon
- Orange Juice: $42/gallon
- Lemonade: $42/gallon
- Assorted Soft Drinks: $6 each
- Bottled Water: $6 each

**BREAKFAST ITEMS**

- Butter Croissants with Jam and Creamery Butter (Veg): $38/dozen (1 dozen minimum order)
- Chocolate Croissants (Veg): $36/dozen (1 dozen minimum order)
- Assorted Breakfast Pastries (Veg): $38/dozen (1 dozen minimum order)
- Muffins with Jam and Creamery Butter (Veg): $38/dozen (1 dozen minimum order)
- Plain West Coast Style Bagels and Cream Cheese (Veg): $32/dozen (1 dozen minimum per selection)
- “Ice Cream for Breakfast” (Veg/GF): Frozen Yogurt Parfait: Frozen Yogurt (Veg) Rolled in crunchy Fruit & Nut Granola. Topped with Fresh Raspberries, Strawberries, Blueberries & Blackberries, Drizzled with Agave Syrup, Garnished with a Fresh Mint Sprig: $14/person
- Fresh Cut Seasonal Fruit Display (Vegan): $13/person

**SWEETS**

- Assorted Freshly Baked All Butter Gourmet Cookies (Veg): $32/dozen
- Freshly Baked Chocolate Brownies (Veg): $38/dozen
- Freshly Baked Blondies (Veg): $38/dozen
- Freshly Baked Lemon Bars (Veg): $44/dozen
- Assorted Freshly Made Cake Pops: Chocolate, Vanilla, Lemon, Red Velvet, Spice, Strawberry, Carrot (no nuts) and German Chocolate with pecans and coconut: $38/dozen
- Assorted Granola Bars (Veg): $6.00 each

**SNACKS**

- Tri-Colored Tortilla Chips with Fresh Garden Pico de Gallo (Vegan): $8/person
- Tri-Colored Tortilla Chips with Fresh Garden Pico de Gallo and Guacamole (Vegan): $15.50/person
- Kettle Cooked Potato Chips with House-Made Thick & Creamy Chimichurri Dip (Vegan/GF): $7.50/person
- Assorted Individual Bags of Potato Chips: $5 each

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$165 Small Group Fee applies for groups under 50 guests. 30 person minimum.
**MID-MORNING AND AFTERNOON REFRESHMENT BREAKS (45 Minute Service Time)**

$165 Small Group Fee applies for groups under 50 guests. 30 person minimum 45 Minute Service Time

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**AFTERNOON FITNESS BREAK $18**
- Assorted Granola Bars (Veg)
- Fresh Cut Seasonal Fruit Display (Vegan/GF)
  OR
- Garden Crudité (Vegan/GF) with Ranch Dressing
  Carrots, Celery, Cucumber, Jicama, Cauliflower,
  Cherry Tomatoes, Broccollini, Radishes and Peppers
- Freshly Squeezed Lemonade

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**ALL ZOO ALL DAY $18**
- Buttered Popcorn (Veg/GF)
- Jumbo Pretzels with Whole Grain Mustard (Vegan)
  Mini Corn Dogs served with
  Dijon Mustard and Chipotle Ketchup
  (Dipping Sauces GF)
- Shell-On Peanuts (Vegan/GF)

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**BAMBINO BREAK $29**
- Piccolo Torpedo Sandwiches
  Salami, Pepperoni, Provolone, Pepperoncini,
  Lettuce, White Balsamic
- Ciabatta Piccola
  Smoked Turkey, Pesto Aioli, Arugula, Roasted Peppers
- Individual Buckets of Tiramisu (Veg)
  Mascarpone-Marsala Zabaglione, Chocolate Shavings,
  Cocoa Powder, Espresso Ladyfingers
- Assorted Dasani Flavored Sparkling Waters
  to include: Lime & Black Cherry

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**HIGH TEA BREAK $28**
- Tea Sandwiches (Choose 3)
  Roast Beef and Swiss
  Turkey and Cheddar
  Cucumber and Watercress
- Chicken Salad with Cranberries and Walnuts
- Gourmet Deviled Eggs
- Sundried Tomato, Mozzarella, and Basil Quiche (Veg)
- Assorted Scones (Veg)
  with Butter, Marmalade, and Devonshire Cream
- Assorted Teas

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**GOURMET CRAFT POPCORN BREAK $11**
- Churro, Carmel Cheddar, Watermelon Pineapple Tajin
  and Buffalo Ranch (2 oz. per person)

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**CHILL DOWN $8**
- Assorted Ice Cream Bars and Frozen Treats

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**ENSENADA NACHO BAR $14**
- Served with Crunchy Tri-colored Tortilla chips (Vegan)
  **Please select one Cheese option**
  Pepper Jack Fondue, Smoked Cheddar Fondue or Jalapeno Mexican Cheese Fondue
  **Please select four side options**
  Diced Onion, Diced Tomato, Sour Cream, Pico de Gallo,
  Chopped Fresh Cilantro, Sliced Pickled Jalapenos,
  Refried Beans, Scallions or Crumbled Cotija Cheese
  **Enhancements $8/person per item**
  * Pollo Asada Ajillo ~ Citrus Marinated Grilled Chicken, Ajillo Peppers, Cilantro (GF)
  * Char-Fired Carne Asada Cebollitas ~ Marinated Seasoned Steak, Charred Scallions (GF)
  * Fresh Guacamole

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**TIRAMISU A.K.A. “PICK ME UP” BREAK $17**
- Cold Brew Coffee Station: (Veg) Whipped Cream, Honey, Agave Nectar
- Individual Buckets of Tiramisu (Veg)
  Mascarpone-Marsala Zabaglione, Chocolate Shavings, Cocoa Powder, Espresso Ladyfingers
  Chef’s House Made Fudge (Veg/GF)
### LUNCH BUFFETS

$165 Small Group Fee applies for groups under 50 guests. 30 person minimum
Menus Include Iced Tea and Lemonade Station
90 Minute Service Time
In an effort to conserve our Earth’s precious resources, a self-serve water station will be available.

<table>
<thead>
<tr>
<th>COOKOUT $34</th>
<th>ALOHA BBQ SAFARI $39</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Creamy Potato Salad</strong> (Veg/GF)</td>
<td><strong>Creamy Maui Macaroni Salad</strong> (Veg)</td>
</tr>
<tr>
<td>Field Greens Salad, Seasonal Garden Greens with Red Cabbage, Shredded Carrots, Cherry Tomatoes, Ranch and House Vinaigrette (Veg)</td>
<td>Island Mixed Green Salad with Mango, Mandarin Oranges, Red Bell Pepper, Red Cabbage, Fiji Blood Orange Vinaigrette (GF/Vegan)</td>
</tr>
<tr>
<td>Fresh Caesar Salad, Hearts of Romaine, Seasoned Garlic Croutons, Tomatoes, Aged Parmigiano-Reggiano, Traditional Creamy Caesar Dressing</td>
<td>Roasted Huli Huli BBQ Chicken</td>
</tr>
<tr>
<td><strong>Grilled Angus Beef Hamburgers</strong> (GF)</td>
<td><strong>Smoked Pulled Pork</strong></td>
</tr>
<tr>
<td>All-Beef Hot Dogs (GF)</td>
<td>Mixed Vegetable Stir Fry with Carrots, Peas, Bamboo Shoots, Bell Peppers, Broccoli &amp; Baby Com (Veg)</td>
</tr>
<tr>
<td>Hamburger &amp; Hot Dog Buns</td>
<td>Fried Rice, Carrots, Bell Peppers, Pineapple &amp; Green Onions (Veg)</td>
</tr>
<tr>
<td>Vegan Black Bean Chipotle Burger</td>
<td>Hawaiian Sweet Rolls with Creamery Butter</td>
</tr>
<tr>
<td><strong>Thick and Sticky Baked Beans</strong></td>
<td>Assorted Freshly Baked All Butter Gourmet Cookies (Veg)</td>
</tr>
<tr>
<td>Creamy Cheddar, Smoked Gouda &amp; Asago Macaroni &amp; Cheese with Buttery Panko Topping (Veg)</td>
<td>*Add Fresh Cut Seasonal Fruit Display $8/person</td>
</tr>
<tr>
<td><strong>Lettuce, Tomato, Onion, Pickles, Mayonnaise, Mustard and Ketchup</strong> (Veg)</td>
<td></td>
</tr>
<tr>
<td>Sliced Jack and Cheddar Cheeses (Veg)</td>
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<tr>
<td>Assorted Freshly Baked All Butter Gourmet Cookies (Veg)</td>
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<tr>
<td>*Add Gluten Free Buns $74/dozen (1 dozen minimum)</td>
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<tr>
<td>*Add Crispy Applewood Smoked Bacon $6/person</td>
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<tr>
<td>*Add Fresh Cut Seasonal Fruit Display $8/person</td>
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</tbody>
</table>

**SAN DIEGO PUB GRUB $39**

Pub Salad with Chopped Apple, Goat Cheese, Dried Cherries, Toasted Almonds, Honeycomb-Citrus Vinaigrette (Veg)
Ancient Grains with Chopped Kale & Fire Roasted Seasonal Vegetables (Vegan)
IPA Citrus Marinated Chicken
Baby Back Ribs with San Diego Craft BBQ Sauce
Bacon Beer Cheese Au Gratin Potatoes
Fresh Baked Butter Rolls Served with Honey Butter (Veg)
Assorted Freshly Baked All Butter Gourmet Cookies (Veg)
*Add Fresh Cut Seasonal Fruit Display $8/person
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**BAJA TACO BAR $44**

“Ensalada Caesar de Tijuana”, the Original Caesar Salad with Herbed Focaccia Croutons, Shaved Parmiggiano-Reggiano, Oven-Roasted Red and Yellow Baby Tomatoes and the Smokiness of Chipotle Caesar Dressing

Pollo Asado Ajillo ~ Citrus Marinated Chicken, Ajillo Peppers, Cilantro
Char-Fired Carne Asada Cebollitas ~ Marinated Seasoned Steak and Charred Scallions

Papas con Cebolla y chile (Potatoes with Peppers & Onions) (Veg/Vegan/GF)
Frijoles Borachos, “Drunken Beans” with Smoked Pork Belly, Cerveza, Tequila and Epazote
“Arroz Rojo” ~ Red Ancho Chile-Roasted Garlic Rice (Vegan)
Sour cream, Salsa Roja, Shredded Cabbage and Cotija Cheese (Veg)
Fresh Corn Tortillas (Vegan/GF) and Flour Tortillas (Veg)

Freshly Baked All Butter Gourmet Cookies (Veg)

*Add guacamole $8/person (Veg)
*Add Crispy Tri-Colored Tortilla Chips and Tomatillo Salsa (Veg) $5/person
*Add Southwestern Spicy Tortilla Soup with Sour Cream and Tri-Colored Crispy Tortilla Strips $6.75/person (Veg)

**WESTERN $39**

Creamy Cowboy Coleslaw (Veg)

Field Greens Salad ~ Seasonal Garden Greens with Red Cabbage, Shredded Carrots, Cherry Tomatoes, Ranch and House Vinaigrette (Veg)

Sliced Texas Smoked Beef with San Diego Craft BBQ Sauce
Alabama-Style Fresh Chicken with White BBQ Sauce (GF)
Black Bean Chipotle Burger (Vegan)
Sandwich Buns (Veg)
Mustard, Mayonnaise and Ketchup (GF/Vegan)

Thick and Sticky Baked Beans

Creamy Cheddar, Smoked Gouda & Asiago Macaroni & Cheese with Buttery Panko Topping (Veg)

Combread Muffins with Creamery Butter (Veg)

Assorted Freshly Baked All Butter Gourmet Cookies (Veg)

*Add Lettuce, Tomato, Pickles $3/person
*Add Crispy Applewood Smoked Bacon $6/person
*Add Hot Dogs with Hot Dog Buns $7/person
$165 Small Group Fee applies for groups under 50 guests.  30 person minimum  
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90 Minute Service Time  
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### THE DELI

#### Option I.
- House-Tossed Wild Mixed Greens with Cherry Tomatoes, Red Onions  
- House Vinaigrette (Veg)  
- Tuscan Pasta Salad (Veg)  
- Kettle Chips (Veg/GF)  
- Assorted Freshly Baked All-Butter Gourmet Cookies (Veg)  
- **$38**

#### Option II.
- Choice of:  
  - House-Tossed Wild Mixed Greens with Cherry Tomatoes, Red Onions  
  - House Vinaigrette (Veg)  
  - ~ OR ~  
  - Kettle Chips (Veg/GF)  
  - ~ OR ~  
  - Assorted Freshly Baked All-Butter Gourmet Cookies (Veg)  
- **$31**

(Choose up to 3 Sandwich Varieties)

- **~ Italian Torpedo Sandwich with Hot Capicola, Salami, mortadella, Fresh Sliced Mozzarella, Spicy Arugula, Pepperoncini, Italian Aioli (with White Balsamic, Italian Herbs, Garlic, Olive Oil, Fresh Pepper) on a Torpedo Roll ~**
- **~ Curried Chicken Salad, Curly Kale, Baby Peppers, White Balsamic on Fresh Naan ~**
- **~ Mesquite Smoked Breast of Turkey Sandwich on a Whole Grain Baguette, Cranberry Mayonnaise, Micro Sprouts ~**
- **~ Smoked Turkey Ciabatta Sandwich with Smoked Turkey, Pesto Aioli, Arugula, Roasted Peppers ~**
- **~ Steakhouse Sandwich with Sliced Prime Rib of Beef on Sourdough, Horseradish Worcestershire Aioli, Heirloom Tomato, Cheddar Cheese ~**
- **~ Naturally Smoked Pit Ham & 3 Cheese Sandwich with Gruyere Cheese, Dijonnaise-Parmesan Spread, Fresh Spinach, Asiago Cheese Bread ~**
- **~ Vegetarian Creamy Brie Ciabatta Sandwich with Roasted Red Peppers, Caramelized Onions, Grilled Marinated Artichokes, Italian Aioli on Ciabatta ~**
PLATED LUNCH SELECTIONS

$165 Small Group Fee applies for groups under 50 guests. 30 person minimum

Accompanied by: Field Greens Salad ~ Seasonal Garden Greens with Red Cabbage, Shredded Carrots, Cherry Tomatoes, Champagne Vinaigrette (Vegan/GF) Chef’s Selection of Seasonal Fresh Vegetables with Garden Herbs (Vegan/GF) and Dessert Selection Freshly Baked Artisan Rolls with Creamery Butter, Iced Tea and Lemonade

In an effort to conserve our Earth’s precious resources, a self-serve water station will be available.

You may select up to two protein entrée selections, plus one vegetarian selection. When requesting multiple entrees, the price is determined by the higher priced entrée. When selecting a dual entrée, only one may be offered plus a vegetarian. Meal indicator cards are required by client.

*Salad Entrées do not include Field Green Salad or Chef’s Selection of Seasonal Fresh Vegetables

<table>
<thead>
<tr>
<th>Pan Seared Chicken Breast $33</th>
<th>Sesame Crusted Salmon $35</th>
<th>Seared Freshly Caught Pacific Catch of the Day $40</th>
</tr>
</thead>
<tbody>
<tr>
<td>Roasted Shallot Jus and Fresh Garden Herbs, Toasted Cumin Scented Rice, Golden Raisins</td>
<td>Sizzling Fried Rice, Baby Bok Choy and Scallion Glaze</td>
<td>Cucumber and Tomato-Scented Herbed Couscous, Charred Tomato Relish (GF)</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Seared Marinated Flat Iron Steak $40</th>
<th>Carbonara Mac-N-Cheese $35</th>
<th>Shiitake Wild Mushroom Spinach Risotto $35</th>
</tr>
</thead>
<tbody>
<tr>
<td>Green Peppercom Marsala Demi, Ratatouille and Creamy Pesto-Mashed Potatoes (GF)</td>
<td>Ultra-Creamy Blend of Asiago, Extra Sharp White Cheddar, Medium Cheddar, Fontina, Parmigiana-Reggiano and Crispy Smoky Pancetta Pieces</td>
<td>Saba Drizzle, Melted Leeks and Blue Cheese (Veg/GF)</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Grilled Vegetable &amp; Portobello En Croute $38</th>
<th>Sweet Corn Tamales $40</th>
<th>Portobello Mushroom Cap $35</th>
</tr>
</thead>
<tbody>
<tr>
<td>With Oven-Dried Tomatoes, Truffle Cream Sauce (Veg)</td>
<td>With Roasted Green Chili &amp; Cheddar Cheese, Creamy Roasted Tomatillo and Cilantro Sauce, Crispy Tri-Colored Tortilla Strips, Cotija Crumble (Veg/GF)</td>
<td>With Roasted Quinoa &amp; Vegetable Ratatouille, Roasted Red Pepper Reduction Sauce (Vegan/GF)</td>
</tr>
</tbody>
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<table>
<thead>
<tr>
<th>Wild Chopped Cobb Salad with Grilled Chicken Breast $35</th>
<th>Ahi Tuna Nicoise Salad $40</th>
<th>Grilled Asian Salmon Salad $40</th>
</tr>
</thead>
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<table>
<thead>
<tr>
<th>Grilled Asian Chicken Salad $40</th>
<th>Pad Thai $38</th>
<th>Indian Curry $38</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mixed Greens, Bell Pepper, Green Onions, Crunchy Wontons, with Sesame Dressing</td>
<td>Glass Noodles, Ginger, Garlic, Peanuts, Tofu, Carrot, Green Onion, Red Pepper, Palm Sugar (Vegan/GF)</td>
<td>Cauliflower, Lentils, Sweet Potatoes, Ginger, Garlic, Chickpeas (Vegan/GF)</td>
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</tbody>
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<table>
<thead>
<tr>
<th>Buddha Bowl $38</th>
<th>Protein Power Bowl $38</th>
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</thead>
</table>
PLATED LUNCH - DESSERT SELECTIONS: Please Select One:

<table>
<thead>
<tr>
<th>Raspberry Truffle Torte</th>
<th>Blood Orange Ricotta Cake</th>
<th>New York and Crème Brulee Cheesecake</th>
</tr>
</thead>
<tbody>
<tr>
<td>Layers of Chocolate Cake brushed with Raspberry Jam and filled with Raspberry Chocolate Ganache</td>
<td>Juicy Raspberries, Cranberries and Blood Orange Whipped Cream layered between Blood Orange Juice moistened Ricotta Cake (Veg)</td>
<td>(Veg)</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Parisian Night</th>
<th>Salted Caramel Chocolate Espresso Tart</th>
<th>Gianduia Seduction</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bittersweet Chocolate Mousse, Vanilla Crème Brûlée, Chocolate Ganache, layered between Dark Chocolate Cake (Veg)</td>
<td>Made with Pate Sucree Shell (Almonds)(Veg)</td>
<td>Chocolate Cake brushed with Blackberry Preserves with Hazelnut Buttercream and Frangelico Chocolate Mousse, Crushed Pralines Topping</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Passionfruit Macadamia Torte</th>
<th>Chocolate Lovers Torte</th>
<th>Lemon Delice</th>
</tr>
</thead>
<tbody>
<tr>
<td>White Cake soaked with Fresh Passionfruit Juice and layered with Passionfruit Buttercream and Macadamia Buttercream (Veg)</td>
<td>Chocolate Cake brushed with Dark Chocolate Glaze filled with Valrhona Chocolate Ganache (Veg)</td>
<td>Layers of White Cake brushed with Raspberry Jam, filled and covered with a Tart Lemon Cream (Veg)</td>
</tr>
</tbody>
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<table>
<thead>
<tr>
<th>Almond Amarula Marjolaine</th>
<th>Vienna Torte</th>
</tr>
</thead>
<tbody>
<tr>
<td>Layers of Almond Sponge Cake filled with Chocolate Ganache and Amarula Buttercream (Veg/GF)</td>
<td>Flourless Almond Daquoise Brushed with Fresh Apricot Preserves, filled with Coffee and Praline Buttercream (Veg/GF)</td>
</tr>
</tbody>
</table>
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DISPLAYED SELECTIONS (Displayed selections are based upon the guaranteed number of guests)

Seasonal Fresh Cut Fruit Display (Vegan/GF)
$14 per person

Duet of Hummus (Vegan)
Traditional and Roasted Red Pepper served with Pita
$9 per person

Artisan Cheese Board
with Dried Fruit & Nuts, (Veg/GF)
Assorted Crackers, Fresh Sliced Baguette, Toasted Crispy Seasoned Crostini and Breadsticks
$17 per person

Garden Crudités (GF/Vegan) with Ranch Dressing
Carrots, Celery, Cucumber, Jicama, Cauliflower, Cherry Tomatoes, Broccollini, Radishes and Peppers
$11 per person

Tri-Colored Tortilla Chips (Veg)
served with Salsa Roja
$8 per person

Charcuterie Board (GF)
Chef’s Hand-picked Selection of Assorted Dried Cured Meats such as Salami, Mortadella and Sliced Prosciutto, Herb-Marinated Artichoke Hearts, Assorted Olives, Cornichons
Assorted Crackers, Crispy Lavash Flat Bread and Fresh Sliced Baguettes
$20 per person

Chilled Shrimp
Cocktail Sauce, Lemon Wedges
$6 per piece
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**Tomato & Basil Bruschetta, Creamy Parmesan Spread, California Olive Oil, Garden Fresh Basil (Veg) $6**

**Portobello with Truffle Oil in Phyllo Cup (Veg) $6**

**Bruschetta with Goat Cheese Mousse, Toasted Walnuts and Wildflower Honey (Veg) $7**

**Watermelon and Goat Cheese Mousse, Sun-Dried Tomatoes, California Olive Oil (Veg) $7**

**Hummus and Pita Canapés with Sumac, Lemon Olive Oil and Cucumber (Vegan) $7**

**Roasted Cauliflower Toast: Roasted Cauliflower Hummus, White & Yellow or Purple Cauliflower, Preserved Lemon, Lemon Oil, Kalamata Olive Toast (Veg) $7**

**Antipasti Bruschetta, Mixed Olive Salad, Prosciutto, Roasted Tomato, Spanish Manchego $7**

**Fresh from the Garden Heirloom Tomato Gazpacho, Crème Fraîche, Micro-Basil (Veg/GF) $7**

**Ahi Tuna Tartare Served on Cucumber with Wasabi Cream, Tobiko Caviar $8**

**Dungeness Crab Salad Served on Crispy Won Ton, Wakame & Toasted Black Sesame Seeds $8**

**Grilled Cold Shrimp Served with Pico de Gallo & Avocado Cream on Crispy Flour Tortilla Round $7**

**Lobster Medallions Served with Avocado Cream and Mango-Papaya Relish $10**

**Thai Yellow Chicken Curry with Grilled Pineapple, Smoky Curry Mayonnaise & Crunchy Curry Toast $7**

**Seared Steak Bites, Crispy Focaccia, Horseradish Aioli, Crispy Capers, Chive $8**

**Beef Tenderloin, Ancho Chile Canapé $8**
HOT HORS D'ŒUVRES SELECTIONS (Minimum 50 pieces, increments of 25)
May be served tray-passed or on a station

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Crispy Eggplant “Bruschetta” Fresh Tomato, Shallots, Basil, Shaved Parmigiano-Reggiano, Smoked Tomato Aioli (Veg) $8

“Arancini”~ Crispy Risotto Balls stuffed with Creamy Mozzarella, served with Spicy Sicilian Tomato Ragu $7

Vegan Falafel with Creamy Avocado Mousse Dipping Sauce (Vegan) $8

Apricot and Brie en Croute (Veg) $7

Crispy Artichoke Hearts Stuffed with Creamy Goat Cheese (Veg) $7

Creamy Sweet Dried Dates Stuffed with Whipped Mascarpone, Thyme & Bleu Cheese, Wrapped in Thick Cut Bacon and Roasted Until Melty, Drizzled with Balsamic Glaze (GF) $7

Chicken or Beef Empanadas with Fresh House-Made Salsa Roja $7

Chicken or Vegetarian Spring Rolls with Chile Lime Dipping Sauce $6

Grilled Portobello Slider, Chimichurri Aioli, Crispy Potato Straws (Veg) $8

Buffalo Chicken Slider, “Frank’s Red Hot” Crunchy Cole Slaw, Bleu Cheese Tartar Sauce $8

BBQ Chicken Sliders, Bacon-Maple Jam, Creamy Swiss $8

Moroccan Chicken Skewers with Mint Yogurt Sauce $9

Pollo Asada Tostada ~ Corn Tortilla, Pollo Asada, Salsa Verde, Avocado, Micro Cilantro $8

African Curry Spiced Samosa (Chicken or Vegetarian) $6

Thai Marinated Chicken Satay with Spicy Peanut Dipping Sauce $8

72-Hour Braised Beef Short Rib Slider with White Cheddar, Caramelized onions & Black Pepper Aioli $8

Crisp Coconut Shrimp with Sweet Orange Glaze $7

Chop Stick Shrimp Tempura with Sweet Chili Dipping Sauce $7

Baja Crab Cake with Poblano Silk and Mango Salsa $8

Mini Lobster Corn Dogs with Cognac-Tomato Mayonnaise $10

Kobe Beef Sliders, Blistered Tomato Marmalade, Warmed Truffled Arugula $8

Thin Crunchy Herbed Crostini, Pork Belly with Reduced Maple Bourbon Butter, Pickled Red Onions, Double Dose of Gooey Raclette Cheese, Micro-Sprouts $8

Chipotle-Seared Baby Lamb Chop Served with Roquefort Crema $10
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**DOWNTOWN** $67

Fresh Field Green Salad: Seasonal Assorted Garden Greens with Red Cabbage, Carrots, Tomatoes, House Dressing (Veg)  
Freshly Baked Artisan Rolls and Creamery Butter (Veg)  
Roast Beef with Chianti-Mushroom Demi-Glace  
Grilled Chicken with Artichokes and Zesty Lemon Jus  
Farfalle Bowtie Pasta with Spinach, Tomatoes and Fresh Bocconcini Mozzarella Balls (Veg)  
Seasonal Fresh Garden Vegetables (Vegan)  
Creamy Roasted Garlic Whipped Yukon Gold Potatoes (Veg)  
A Wild Assortment of Dessert Bars and Brownies (Veg)

**LITTLE ITALY** $68

Fresh Caesar Salad ~ Hearts of Romaine, Seasoned Garlic Croutons, Tomatoes, Aged Parmigiano-Reggiano  
Traditional Creamy Caesar Dressing (Veg w/o dressing)  
Arugula and Spinach Salad, Fresh Mozzarella, Grape Tomatoes, Tom Basil, White Balsamic Vinaigrette (Veg/GF)  
Freshly Baked Artisan Rolls and Creamery Butter (Veg)  
Baked Penne and Sausage with Spicy Pomodoro, Asiago Cheese  
Grilled Chicken Piccata ~ Lemon, Capers, Parsley  
Farfalle Alfredo ~ Garlic, Lemon Zest, Heavy Cream, Parmesan and Nutmeg (Veg)  
Roasted Vegetables with Artichokes and Mediterranean Olives (Vegan/GF)  
Gianduia Seduction ~ Bittersweet Chocolate Mousse, Vanilla Crème Brulee, Chocolate Ganache, layered between Dark Chocolate Cake (Veg)  
Blood Orange Ricotta Cake (Veg)

**KEARNY MESA** $74

Broccoli and Cabbage Slaw with Ponzu-Rice Wine Dressing (Vegan)  
Romaine and Napa with Fried Wonton Strips, Water Chestnuts, Baby Peppers, Sesame Soy Dressing (Vegan/GF)  
Fresh Steamed Bao Buns (Veg)  
Steamed Jasmine Rice with Scallions, Shiitake, and Hoisin Drizzle (Veg)  
Char Sui Pork, Baby Com and Baby Bok Choy  
Grilled 5-Spice Chicken with Hot and Sweet Citrus-Chinese Parsley Glaze  
Roasted Squashes, Mushrooms, Onions and Peppers with Aged Soy Sauce (Vegan)  
Chocolate Macadamia Coconut Tart (Veg)  
Mango Mousse Torte (Veg)
$165 Small Group Fee applies for groups under 50 guests. 30 person minimum
Menus Include Iced Tea and Coffee Station
90 Minute Service Time
In an effort to conserve our Earth’s precious resources, a self-serve water station will be available

PACIFIC BEACH BBQ $79

Island Mixed Green Salad with Mango, Mandarin Oranges, Red Bell Pepper, Red Cabbage, Fiji Blood Orange Vinaigrette (GF/Vegan)
Creamy Maui Macaroni Salad (Veg)
Hawaiian Sweet Rolls with Creamery Butter
Roasted Huli Huli BBQ Chicken
Kahlua Pulled Pork
Coconut Lime White Fish with Macadamia Nuts
Mixed Vegetable Stir Fry with Carrots, Peas, Bell Peppers & Broccoli (Veg)
Chow Mein with Organic Local San Diego Tofu, Hoisin, Bell Peppers, Carrots, Green Onions & Sesame (Veg)
Roasted Seasoned Sweet Potatoes (Veg/GF)
Chocolate Macadamia Coconut Tart (Veg)
Mango Mousse Torte (Veg)
*Add Fresh Cut Seasonal Fruit Display $8.00 per person

TASTE OF THE GASLAMP $84

Pub Salad with Chopped Apple, Goat Cheese, Dried Cherries, Toasted Almonds, Honeycomb Citrus-Coriander Vinaigrette (Veg/GF)
Ancient Grain Salad with Chopped Kale and Fire Roasted Seasonal Vegetables (Vegan)
Fresh Baked Butter Rolls served with Honey Butter
IPA Citrus Marinated Chicken
Baby Back Ribs with San Diego Craft BBQ Sauce
Shepherd’s Pie ~ Ground Beef, Onion, Carrots, Celery, Com, Garlic, Tomato, Peas, Creamy Mashed Potatoes
Bacon Beer Cheese Au Gratin Potatoes
Garlic-Parmesan Roasted Cauliflower (Veg)
Hibiscus Lemon Tart (Veg)
Snickers and Caramel Toffee Cheesecake (Veg)
*Add Fresh Cut Seasonal Fruit Display $8.00 per person
DINNER BUFFET SELECTIONS

$165 Small Group Fee applies for groups under 50 guests. 30 person minimum
Menus Include Iced Tea and Coffee Station
90 Minute Service Time

In an effort to conserve our Earth’s precious resources, a self-serve water station will be available

OLD TOWN SAN DIEGO $76
Ensalada Caesar de Tijuana, Caesar Salad with Herbed Croutons, Shaved Parmigiano-Reggiano, Oven-Roasted Red & Yellow Baby Tomatoes and the Smoky Chipotle Caesar Dressing
Authentic Pico de Gallo ~ Cubed Jicama, Mango, Cucumber, Pineapple and Watermelon with Lime, Tajín Chile and Cilantro (Vegan/GF)
Pollo Asado Ajillo ~ Citrus Marinated Chicken, Ajillo Peppers, Cilantro
Char-Fired Carne Asada Cebollitas ~ Marinated Seasoned Steak, Charred Scallions
Pescado de Ajo ~ (broiled Pacific catch of the day), Garlic Butter, Guajillo Chile, Fresh Parsley (GF)
Frijoles Borrachos ~ (drunken beans) with Smoked Pork Belly, Cerveza, Tequila and Epazote
Arroz Rojo ~ Red Ancho Chile-Roasted Garlic Rice, Fresh Cilantro (GF/Veg)
Sour Cream, Salsa Roja, Shredded Cabbage and Cotija Cheese (Veg)
Fresh Flour Tortillas (Vegan)
Fresh Corn Tortillas (Vegan/GF)
Margarita Tequila Roulade (Veg)
Tres Leches Cake

*Add Papas con Cebolla y chile (Potatoes with Peppers & Onions) (Vegan/GF) $6
*Add Crab and Roasted Corn Chowder with Chile Poblano $7
*Add Fresh Guacamole (Vegan) $8
*Add Crispy Tri-Colored Tortilla Chips and Tomatillo Salsa (Veg/Vegan) $5/person
*Add Spicy Tortilla Soup with Sour Cream and Tri-Colored Crispy Tortilla Strips (Veg) $6.75/person

THE LAKESIDE $70
Field Green Salad ~ Seasonal Garden Greens with Red Cabbage, Shredded Carrot, Cherry Tomatoes, Ranch and House Vinaigrette (Veg)
Creamy Cowboy Coleslaw (Veg/GF)
Combread Muffins with Creamery Butter (Veg)
Creamy Cheddar, Smoked Gouda & Asiago Macaroni & Cheese with Buttery Panko Topping (Veg)
Alabama-Style Fresh Chicken with White BBQ Sauce (GF)
Honey Bourbon Glazed Smoked Kielbasa Rope
Thick and Sticky Baked Beans
Caramel Toffee Cheesecake (Veg)
Passion Fruit Macadamia Torte (Veg)
$165 Small Group Fee applies for groups under 50 guests. 30 person minimum
Menus Include Iced Tea and Coffee Station
90 Minute Service Time

In an effort to conserve our Earth’s precious resources, a self-serve water station will be available

THE BALBOA PARK  $86

Greek Salad with Bell Pepper, Cucumbers, Tomatoes, Greek Olives, Red Onion,
Feta Cheese with Oregano Vinaigrette (Vegan/GF)
Marinated Feta Cheese, Assorted Cured Olives, Herbed Bocconcini Balls, Roasted Bell & Yellow Peppers,
Grilled & Marinated Artichokes and Oven Roasted Cipollini Onions (Veg/GF)
Lemon-Herbed Tabbouleh with Crispy Lavash Flat Bread (Veg)
Tzatziki (Veg) and Eggplant Baba Ghanoush (Vegan) accompanied by Fresh Grilled Za’atar Spiced Pita Bread (Vegan)
Crispy Falafel with Mint & Lemon Shallot Yogurt (Veg)
Moroccan Spiced Chicken on Eggplant Caponata (GF)
Seafood Bouillabaisse with Saffron and Roasted Garlic Aioli Croutons
Grilled Lamb on Olive Couscous with Sweet Onion Marmalade
Sweet Potato Wedges with Pineapple-Curry Mayonnaise (Vegan)
Blood Orange Ricotta Cake (Veg)
Salted Caramel Chocolate Espresso Tart (Veg)
## San Diego Zoo & Safari Park Catering Menu 2020

$165 Small Group Fee applies for groups under 50 guests. 30 person minimum
90 Minute Service Time

Menus Include Freshly Baked Artisan Rolls and Creamery Butter, Iced Tea and Coffee Station
In an effort to conserve our Earth’s precious resources, a self-serve water station will be available

### THE SAN DIEGAN

<table>
<thead>
<tr>
<th>TWO ENTRÉE SELECTIONS $72</th>
<th>THREE ENTRÉE SELECTIONS $80</th>
</tr>
</thead>
</table>

#### ACCOMPANIED BY:
- **Field Green Salad** ~ Seasonal Garden Greens, Red Cabbage, Shredded Carrot, Cherry Tomatoes, Ranch and House Vinaigrette (Veg)
- **Fresh Caesar Salad** ~ Hearts of Romaine, Seasoned Garlic Croutons, Tomatoes, Aged Parmigiano-Reggiano, Traditional Creamy Caesar Dressing
- **Chef’s Selection of Seasonal Fresh Vegetables with Garden Herbs** (Veg)

#### CHOICE OF: (Choose one)
- Creamy Garlic Mashed Potatoes (Veg) ~ Fire-Roasted Baby Reds (Veg) ~ Herbed Brown Butter Farro (Veg)
- Creamy Cheddar, Smoked Gouda & Asiago, Macaroni & Cheese with Buttery Panko Topping (Veg)
- Cheesy Au Gratin Potatoes (Veg)

#### ENTRÉE SELECTIONS:
- **Pan Seared Chicken Breast** ~ Roasted Shallot Jus and Fresh Garden Herbs
- **Grilled Salmon** ~ Scallions, Ginger Honey Glaze, Tuxedo Sesame Seeds
- **Fresh Seasonal Sustainable Catch of the Day** ~ Lemon Beurre Blanc, Fresh Dill (GF)
- **Grilled Tri-tip** ~ Caramelized Mushrooms, Roasted Garlic Demi-Glace (GF)
- **24 Hour Braised Beef Short Ribs** ~ Sticky Cabernet Demi-Glace, Fresh Italian Parsley
- **Potato Gnocchi** ~ Roasted Bell Peppers, Fire Roasted Artichoke Hearts, Craft Beer Cheese Fondue, Crispy Onion Straws (Veg)
- **Sweet Corn Tamales** ~ Roasted Green Chili & Cheddar Cheese, Creamy Roasted Tomatillo and Cilantro Sauce, Crispy Tri-Colored Tortilla Strips, Cotija Crumble (Veg)

#### DESSERT SELECTIONS: (Choose two)
- **Raspberry Truffle Torte**: Layers of Chocolate Cake brushed with Raspberry Jam and filled with Raspberry Chocolate Ganache
- **Blood Orange Ricotta Cake**: Juicy Raspberries, Cranberries and Blood Orange Whipped Cream layered between Blood Orange Juice moistened Ricotta Cake (Veg)
- **New York Style Crème Brulee Cheesecake** (Veg)
- **Salted Caramel Chocolate Espresso Tart**, made with Pate Sucree Shell (Almonds)(Veg)
- **Passionfruit Macadamia Torte**: White Cake soaked with Fresh Passionfruit Juice and layered with Passionfruit Buttercream and Macadamia Buttercream (Veg)
- **Chocolate Lovers Torte**: Chocolate Cake brushed with Dark Chocolate Glaze and filled with Valrhona Chocolate Ganache (Veg)
- **Hibiscus Lemon Tart** (Veg)
- **Almond Amarula Marjolaine**: Layers of Almond Sponge Cake filled with Chocolate Ganache and Amarula Buttercream (GF)
- **Vienna Torte**: Flourless Almond Daquoise brushed with Fresh Apricot Preserves, filled with Coffee and Praline Buttercream (GF)
# San Diego Zoo & Safari Park Catering Menu 2020

FOOD STATIONS ~ Minimum of Three Food Stations and 100 guests. Sweet Options Do Not Apply.

Includes Iced Tea and Coffee Station. 90 Minute Service Time

## PRESIDIO STATION $28

**Choice of Two:**
- Char-Fired Carne Asada Cebollitas ~ Marinated Seasoned Steak, Charred Scallions, Tomatillo-Avocado Salsa
- Baja Fish Tacos, Pacific Catch of the Day, a la Parilla
- Pollo Asado Ajillo ~ Citrus Marinated Grilled Chicken, Ajillo Peppers, Cilantro
- "Arroz Rojo" ~ Red Ancho Chile-Roasted Garlic Rice
  - Com and Flour Tortillas (Veg)
  - House-Made Salsa Roja (Veg)
  - Creamy Chipotle Sauce, Shredded Cabbage, Queso Fresco, Cilantro and Diced Onions (Veg)

## 30th STATION $26

**Choice of Two:** (one slider per person of each type)
- Pulled Pork on Brioche with Pickled Onions
- Beer-Braised Brisket on Pretzel Roll with Mustard Aioli
- Roasted Portobello Mushroom Sliders with Tomato Jam
- Kobe Beef Sliders, Blistered Tomato Marmalade, Warmed Truffled Arugula
- BBQ Chicken Sliders, Bacon-Maple Jam, Creamy Swiss
- Buffalo Chicken Slider, "Frank’s Red Hot" Crunchy Cole Slaw, Bleu Cheese Tartar Sauce
- Creamy Cheesy Grits (Veg)
- Classic Vinegar Coleslaw (Veg)

## TAYLOR STATION $25

Served with Crunchy Tri-Colored Tortilla Chips (Veg)

**Please select one Meat option:**
- Char-Fired Carne Asada Cebollitas ~ Marinated Seasoned Steak, Charred Scallions
- Pollo Asado Ajillo ~ Citrus Marinated Grilled Chicken, Ajillo Peppers, Cilantro
- Ground Chorizo

**Please select one cheese option:**
- Pepper Jack Fondue, Smoked Cheddar Fondue or Jalapeno Mexican Cheese Fondue (Veg)

**Please select four side options:**
- Diced Onion, Diced Tomato, Sour Cream, Pico de Gallo, Chopped Fresh Cilantro, Sliced Pickled Jalapenos, Fresh Guacamole, Re-Fried Beans, Scallions or Crumbled Cotija Cheese (Veg)

## KETTNER STATION $26

**Fresh Caesar Salad ~**
- Hearts of Romaine, Seasoned Garlic Croutons, Tomatoes, Aged Parmigiano-Reggiano, Traditional Creamy Caesar dressing (Veg w/o dressing)

**Oven-Baked Soft Breadsticks (Veg)**

**Choice of Two (2)**
- Fresh Penne (Veg), Cheese Tortellini (Veg), Spiral Rotini (Veg) or Gluten-Free Penne Pasta

**Choice of Three (3) Sauces**
- Basil Bolognaise ~ Garden Fresh Tomato Marinara ~ Pink Vodka ~ Pesto Cream ~ Four Cheese

## CONVOY STATION $29

Edamame Guacamole served with Wonton Crisps

**Soba Noodle Salad with Bell Peppers, Peanuts, Carrots, Scallions & Sesame-Ginger Dressing (Veg)**

**Steamed Jasmine Rice with Hoisin Drizzle, Scallions & Tuxedo Sesame Seeds (Veg)**

**Choice of Two (2)**
- Adobo Braised Pork Belly
- Crispy Lemon Grass Chicken
- Kalbi Korean BBQ Ribs

## PERSHING STATION $26

**Buttermilk Biscuits with Sweet Whipped Honey Butter**

**Field Green Salad ~**
- Seasonal Garden Greens with Red Cabbage, Shredded Carrots, Cherry Tomatoes, Ranch Dressing (Veg)

**Creamy Cheddar, Smoked Gouda & Asiago Macaroni & Cheese with Buttery Panko Topping (Veg)**

**Grilled Marinated Chicken Breast with Corn Veloute**
FOOD STATIONS ~ Minimum of Three Food Stations and 100 guests. Sweet Options Do Not Apply.

Includes Iced Tea and Coffee Station. 90 Minute Service Time

<table>
<thead>
<tr>
<th>PARK BLVD STATION $27</th>
<th>GENNESSEE STATION $27</th>
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</thead>
<tbody>
<tr>
<td>Chopped Italian Salad</td>
<td>Sriracha Honey Coleslaw with Pineapple &amp; Red Onion (Veg)</td>
</tr>
<tr>
<td>Oven-Baked Soft Breadsticks (Veg)</td>
<td>Roasted Huli Huli BBQ Chicken</td>
</tr>
<tr>
<td>Traditional Gnocchi (Veg)</td>
<td>Kahlua Pulled Pork</td>
</tr>
<tr>
<td>Choice of Two (2) Sauces</td>
<td>Hawaiian Sweet Rolls with Creamery Butter (Veg)</td>
</tr>
<tr>
<td>Craft Beer Cheese Fondue ~</td>
<td>Organic Local San Diego Dairy Tofu Fried Rice, Carrots, Bell Peppers, Pineapple and Green Onions (Veg)</td>
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<tr>
<td>Garden Fresh Marinara ~</td>
<td></td>
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<tr>
<td>Pink Vodka ~ Pesto Cream</td>
<td>(all sauces Veg)</td>
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<tr>
<th>TORREY PINES STATION $30</th>
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<tbody>
<tr>
<td>Choice of Two (2)</td>
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<tr>
<td>Maple Glazed Center Cut Pork Loin, Mayo &amp; Dijon Mustard</td>
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<tr>
<td>Pepper &amp; Garlic Roasted Tri-Tip, Horseradish Cream, Mayo &amp; Dijon Mustard</td>
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<tr>
<td>Seared Roasted New York Loin, Burgundy Demi, Horseradish Cream, Mayo &amp; Dijon Mustard</td>
</tr>
<tr>
<td>Turkey with Traditional Gravy &amp; Cranberry Relish, Mayo &amp; Dijon Mustard</td>
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<tr>
<td>Honey Glazed Boneless Ham, Peach Chutney, Mayo &amp; Dijon Mustard</td>
</tr>
<tr>
<td>Includes Fresh House-Baked Rolls &amp; Creamery Butter</td>
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<tr>
<td>Carver Required - $200 per 100 guests</td>
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<thead>
<tr>
<th>FRIARS STATION $20</th>
<th>HAWTHORNE STATION $23</th>
</tr>
</thead>
<tbody>
<tr>
<td>• Whipped Sweet Potatoes with Brown Sugar &amp; Toasted Marshmallows (Veg)</td>
<td>Fresh Caesar Salad ~ Hearts of Romaine, Seasoned Garlic Croutons, Tomatoes, Aged Parmigiano-Reggiano, Traditional Creamy Caesar dressing (Veg w/o dressing)</td>
</tr>
<tr>
<td>• Idaho Whipped Potatoes (Veg)</td>
<td>Oven- Baked Soft Breadsticks (Veg)</td>
</tr>
<tr>
<td>Served with: Organic Creamery Butter, Sour Cream, Roquefort Crumbles, Crumbled Bacon, Shredded Cheddar Cheese, Diced Scallions, Steamed Broccoli Florets, Wasabi Cream</td>
<td>Crimini and Portobello Mushroom Risotto Saba Drizzle, Leek-and Gorgonzola Cheese Fondue (Veg)</td>
</tr>
<tr>
<td></td>
<td>Chef Attendant Required - $200 per 100 guests</td>
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</tbody>
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<thead>
<tr>
<th>MORENA STATION $29</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tri-Colored Cilantro Lime Slaw with Scallions</td>
</tr>
<tr>
<td>Mediterranean Spiced Lamb Lollipops, Carrot Raita, Harissa Drizzle</td>
</tr>
<tr>
<td>Peri-Peri Glazed Sweet &amp; Spicy Chicken Lollipops</td>
</tr>
<tr>
<td>5-Spice Vegetables with Thai Dipping Sauce (Veg)</td>
</tr>
</tbody>
</table>
90 Minute Service Time

**SWEET TOOTH STATION** $17 (Veg)
Chocolate Cheesecake Brownies, Blondies, Lemon Bars and Assorted Freshly Baked Gourmet All Butter Cookies

**ICE CREAM STATION** $18

Choice of Three (3) flavors
Chocolate, Vanilla Bean, Cookies and Cream, Double Caramel Dulce de Leche Ice Cream or Fruit Sorbet, served with Chocolate and Gooey Caramel Sauce, Rainbow Sprinkles, Chocolate Cookie Crumbles, Toasted Coconut Flakes, Seasonal Fruit Topping, Toasted Nuts, Maraschino Cherries and Whipped Cream

**MINI TREAT STATION** $25 (Veg)

An assortment of:
Assorted Freshly Made Cake Pops, Mini Petite Fours, Eclairs, Cream Puffs, Cheesecake Bites and Assorted Chocolate Delights
(2.5 pieces per person)
$165 Small Group Fee applies for groups under 50 guests. 30 person minimum
All Plated Dinners Include: Salad Selection, Entrée, and Dessert Selection
Freshly Baked Artisan Rolls and Creamery Butter, Iced Tea and Coffee Service
In an effort to conserve our Earth's precious resources, a self-serve water station will be available
You may select up to two protein entrée selections, plus one vegetarian selection. When requesting multiple entrées, the price is determined by the higher priced entrée. When selecting a dual entrée, only one may be offered plus a vegetarian. Meal indicator cards are required by client.

**SALAD/SOUP SELECTIONS**: (please choose one)

- **Southwestern Tortilla Soup**
  Cheddar Cheese, Sour Cream, Scallions, Crispy Tri-Colored Tortilla Strips (Veg)

- **Cream of Cauliflower Soup**
  with Peppery Pancetta

- **Field Green Salad**
  Seasonal Garden Greens with Red Cabbage, Shredded Carrot, Cherry Tomatoes, Champagne Vinaigrette (Vegan/GF)

- **Seasonal Fields Salad**
  Baby Arugula, Seasonal Fruit, Sweet Dried Figs, Toasted Candied Walnuts, Shaved Asiago Cheese, Blood Orange Vinaigrette (Veg/GF)

- **California Little Gem Wedge Salad**
  Candied Walnuts, Plump Dried Cranberries, Applewood Smoked Bacon, Crumbled Bleu Cheese, Creamy Buttermilk Dressing (GF)

- **Market Sugar Snap Pea Salad**
  Pea Tendrils, Fresh Mint, Shaved Heirloom Carrots, Meyer Lemon Vinaigrette (Veg/GF)

- **Baby Arugula and Frisee Salad**
  Micro Beet Greens, Lemon Olive Oil Crostini, Crumbled Gorgonzola Cheese, Lemon Olive Oil Crostini White Balsamic Vinaigrette (Veg/GF)

- **Heirloom Tomato & Mozzarella Salad**
  Red and Yellow Heirloom Tomatoes, Mozzarella Cheese, Fresh Hand-Picked Basil Leaves, Spring Mix, Toasted Pine Nuts, Sweet Basil Vinaigrette (Veg)

- **Baby Spinach Salad**
  Dried Cranberries, Candied Pecans, Sonoma Goat Cheese, White Balsamic Vinaigrette (Veg/GF)

**DESSERT SELECTIONS**: (please choose one)

- **Raspberry Truffle Torte**
  Layers of Chocolate Cake brushed with Raspberry Jam and filled with Raspberry Chocolate Ganache

- **Blood Orange Ricotta Cake**
  Juicy Raspberries, Cranberries and Blood Orange Whipped Cream layered between Blood Orange Juice moistened Ricotta Cake (Veg)

- **New York Style Crème Brûlee Cheesecake**
  (Veg)

- **Parisian Night**
  Bittersweet Chocolate Mousse, Vanilla Crème Brûlée, Chocolate Ganache, layered between Dark Chocolate Cake (Veg)

- **Salted Caramel Chocolate Espresso Tart**
  Made with Pate Sucree Shell (Almonds)(Veg)

- **Gianduia Seduction**
  Chocolate Cake brushed with Blackberry Preserves, Hazelnut Buttercream and Frangelico Chocolate Mousse, (Veg)

- **Passionfruit Macadamia Torte**
  White Cake soaked with Fresh Passionfruit Juice and layered with Passionfruit Buttercream and Macadamia Buttercream (Veg)

- **Chocolate Lovers Torte**
  Chocolate Cake brushed with Dark Chocolate Glaze and filled with Valrhona Chocolate Ganache (Veg)

- **Lemon Delice**
  Layers of White Cake brushed with Raspberry Jam, filled and covered with Tart Lemon Cream (Veg)

- **Almond Amarula Marjolaine**
  Layers of Almond Sponge Cake filled with Chocolate Ganache and Amarula Buttercream (GF)

- **Vienna Torte**
  Flourless Almond Daquoise Brushed with Fresh Apricot Preserves, filled with Coffee and Praline Buttercream (GF)
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Freshly Baked Artisan Rolls and Creamery Butter, Iced Tea and Coffee Service
In an effort to conserve our Earth’s precious resources, a self-serve water station will be available.

<table>
<thead>
<tr>
<th>HOME-STYLE “Ain’t your Mommas’ MEATLOAF $58</th>
<th>GRILLED BREAST OF CHICKEN OREGANO $58</th>
<th>PAN SEARED CHICKEN BREAST $58</th>
</tr>
</thead>
<tbody>
<tr>
<td>Roasted Red Peppers &amp; Oven-Dried Tomatoes, Spinach, Muenster-Mozzarella Blend Cheese, Fluffy Mash with House Gravy, Seasonal Fresh Vegetables with Garden Herbs</td>
<td>Roasted New Potatoes, Feta Crema, Fresh Picked Minted Heirloom Tomato Panzanella Salad, Seasonal Fresh Vegetables with Garden Herbs</td>
<td>Maple Dijon Glaze, Boursin Mashed Potatoes, Seasonal Fresh Vegetables with Garden Herbs (GF)</td>
</tr>
<tr>
<td><strong>SEARED SOY HONEY GLAZED SALMON $58</strong></td>
<td><strong>FRESH SUSTAINABLE SEASONAL CATCH OF THE DAY $87</strong></td>
<td>24-HOUR BRAISED BEEF SHORT RIBS $58</td>
</tr>
<tr>
<td>Scallions, Ginger Honey Glaze, Tuxedo Sesame Seeds, Forbidden-Jasmine Rice Blend, Seasonal Fresh Vegetables with Garden Herbs</td>
<td>Charred Corn Salsa, Tri-Colored Chive Cous-Cous, Cilantro Citrus Beurre Blanc, Seasonal Fresh Vegetables with Garden Herbs (GF)</td>
<td>Syrah Demi, Creamy Parmesan Risotto, Seasonal Fresh Vegetables with Garden Herbs</td>
</tr>
<tr>
<td><strong>SEARED FLAT IRON STEAK $65</strong></td>
<td>HERB ROASTED FILET OF BEEF $87</td>
<td>APPLE CHIPOTLE BRINED LOIN OF PORK $75</td>
</tr>
<tr>
<td>Crisp Shallot Shoots, Roasted Sweet Shallot Demi-Glace, Oven Roasted Crispy Golden Fingerling Potatoes, Seasonal Fresh Vegetables with Garden Herbs</td>
<td>Creamy Roasted Garlic Potatoes, Sticky Cabernet Glace, Seasonal Fresh Vegetables with Garden Herbs (GF)</td>
<td>Cheddar Risotto and Mango Salsa, Seasonal Fresh Vegetables with Garden Herbs</td>
</tr>
<tr>
<td><strong>GREMOLATA CRUSTED HANGING TENDER STEAK $80</strong></td>
<td><strong>GRILLED MARINATED HANGAR STEAK AND SHRIMP $85</strong></td>
<td><strong>GRILLED STRIPLOIN MEDALLION AND LOCAL MAHI MAHI $90</strong></td>
</tr>
<tr>
<td>Fresh Farmed Creamed Corn &amp; Parmesan Pudding, Pancetta-Peppercom Demi, Spring Vegetable Relish, Seasonal Fresh Vegetables with Garden Herbs</td>
<td>Achiote Butter Sauce, Creamy Roasted Garlic Mashed Potatoes, Seasonal Fresh Vegetables with Garden Herbs</td>
<td>Mango Piri-Piri Butter Sauce, Pinot Noir Syrup, Plantain and Sweet Potato Mash, Roasted Summer Vegetables (GF)</td>
</tr>
<tr>
<td><strong>MIXED GRILLED VEGETABLE AND GOAT CHEESE EN CRUTE $71</strong></td>
<td><strong>SHIITAKE WILD MUSHROOM SPINACH RISOTTO $58</strong></td>
<td><strong>POTATO GNOCCHI $58</strong></td>
</tr>
<tr>
<td>Oven-Dried Tomatoes, Truffle Cream Sauce (Veg)</td>
<td>Saba Drizzle, Melted Leeks and Blue Cheese (Veg/GF)</td>
<td>Roasted Bell Peppers, Fire Roasted Artichoke Hearts, Craft Beer Cheese Fondue (Veg)</td>
</tr>
<tr>
<td><strong>PORTABELLO NAPOLEAN STACK $61</strong></td>
<td><strong>SWEET CORN TAMALE $63</strong></td>
<td><strong>PAD-THAI $61</strong></td>
</tr>
<tr>
<td>Roasted Quinoa &amp; Vegetable Ratatouille, Roasted Red Pepper Sauce (Vegan/GF)</td>
<td>with Roasted Green Chili &amp; Cheddar Cheese, Creamy Roasted Tomatillo and Cilantro Sauce, Crispy Tri-Colored Tortilla Strips, Cotija Crumble (Veg)</td>
<td>Glass Noodles, Ginger, Garlic, Peanuts, Organic San Diego Dairy Tofu, Carrot, Green Onion, Red Pepper, Palm Sugar (Vegan/GF)</td>
</tr>
</tbody>
</table>
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Freshly Baked Artisan Rolls and Creamery Butter, Iced Tea and Coffee Service
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<thead>
<tr>
<th><strong>BUDDHA BOWL $58</strong></th>
<th><strong>INDIAN CURRY $58</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Asian Marinated Organic Local San Diego Dairy Tofu with Tamari, Green Onion, Grape Tomatoes, Roasted Red Pepper Coulis, Edamame, Avocado, Quinoa, Toasted Sesame (Vegan/GF)</td>
<td>Cauliflower, Lentils, Sweet Potatoes, Ginger, Garlic, Chickpeas (Vegan/Gf)</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>PROTEIN POWER BOWL $58</strong></th>
</tr>
</thead>
</table>
A complete bar can be set up in our reception and dining areas. There is a $575 cumulative bar guarantee per bartender. If the bar guarantee is not met, the bar difference will be charged. One bartender per 100 guests, based on a maximum of four (4) service hours. Additional bartenders or service time is available at $75/hour, per bartender, per location.

Bars relocating to a second locations will incur a relocation fee of $150 per bar.
(This also applies to Grab-n-Go Beverage Stations)

Wine corkage fees ($30/750 mL bottle). Labor fees are not considered part of the bar guarantee. Depending on the venue, glassware or recyclable barware may be used.

### CONSUMPTION BAR

<table>
<thead>
<tr>
<th>Hosted</th>
<th>CASH</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>HOUSE WINE</strong></td>
<td><strong>HOUSE BEER</strong></td>
</tr>
<tr>
<td>Chardonnay</td>
<td>Stone IPA</td>
</tr>
<tr>
<td>Sauvignon Blanc</td>
<td>Corona</td>
</tr>
<tr>
<td>Rose'</td>
<td>Bud Light</td>
</tr>
<tr>
<td>Pinot Noir</td>
<td>*non-alcoholic beer available upon request</td>
</tr>
<tr>
<td>Merlot</td>
<td></td>
</tr>
<tr>
<td>Cabernet Sauvignon</td>
<td>Glenlivet Scotch</td>
</tr>
<tr>
<td>$37/bottle</td>
<td>Grey Goose Vodka/Trust Me Vodka (GF)</td>
</tr>
<tr>
<td>An extended wine list is available upon request</td>
<td>Tanqueray Gin</td>
</tr>
<tr>
<td></td>
<td>Maker’s Mark Whiskey</td>
</tr>
<tr>
<td></td>
<td>Buffalo Trace Bourbon</td>
</tr>
<tr>
<td></td>
<td>Cosa Salvaje Tequila</td>
</tr>
</tbody>
</table>

| **PREMIUM BEER** |
| Local San Diego Craft Beers |
|                |

| **HOUSE CORDIALS** |
| Hennessy |
| Baileys |
| Kahlua |
| Grand Mamier |
| Amaretto |
| Skrewball Peanut Butter Whiskey |

### BEVERAGES

<table>
<thead>
<tr>
<th>CONSUMPTION BAR</th>
<th>PRICE per DRINK</th>
<th>CONSUMPTION BAR</th>
<th>PRICE per DRINK</th>
</tr>
</thead>
<tbody>
<tr>
<td>House Beer</td>
<td>$8</td>
<td>House Beer</td>
<td>$9</td>
</tr>
<tr>
<td>Premium Beer</td>
<td>$9</td>
<td>Premium Beer</td>
<td>$10</td>
</tr>
<tr>
<td>House Wine</td>
<td>$9</td>
<td>House Wine</td>
<td>$10</td>
</tr>
<tr>
<td>Deluxe Cocktail</td>
<td>$10</td>
<td>Deluxe Cocktail</td>
<td>$11</td>
</tr>
<tr>
<td>Premium Cocktail</td>
<td>$11</td>
<td>Premium Cocktail</td>
<td>$12</td>
</tr>
<tr>
<td>Cordials</td>
<td>$13</td>
<td>Cordials</td>
<td>$14</td>
</tr>
<tr>
<td>Signature Drink</td>
<td>$14</td>
<td>Signature Drink</td>
<td>$15</td>
</tr>
<tr>
<td>Soft Drinks</td>
<td>$6</td>
<td>Soft Drinks</td>
<td>$6</td>
</tr>
<tr>
<td>Sparkling Water</td>
<td>$6</td>
<td>Sparkling Water</td>
<td>$6</td>
</tr>
<tr>
<td>Bottled Water</td>
<td>$6</td>
<td>Bottled Water</td>
<td>$6</td>
</tr>
</tbody>
</table>

| **DELUXE BRANDS** |
| J & B Scotch |
| Fugu (Cutwater) Vodka |
| Old Grove (Cutwater) Gin |
| Jack Daniels Whiskey |
| Buffalo Trace Bourbon |
| Sauza Blue Reposado Tequila |

### SIGNATURE DRINKS (Select One) $14

**Jungle Juice**
A Delicious Blend of Fresh Tropical Juices and Local Craft rum

**Cheetah-Rita**
Refreshing blend of lime juice, Local Craft Tequila and a spot of Grand Marnier. Served on the rocks

**Stubborn Mule**
Fresh Ginger Shrub, Lime Juice, Agave & Club Soda with Local Craft Vodka. Garnished with Candied Ginger

**Alala Pineapple Margarita**
Pineapple and Lime Juice, a hint of Jalapeno, Agave & Silver Tequila. Garnished with Pineapple Wedge & Jalapeno Floater

**Charging Rhino**
Local Craft Citrus Vodka, Lemon Juice, Simple Syrup and a Splash of Kiwi Syrup

**Meerkat Mojito**
Muddled Mint, Watermelon, Lime, Jalapeno & Rum. Garnished with Mint
We provide one bartender for every 100 guests. Additional bartenders or service time is available at $75/hour, per bartender, per location. Bars relocating to a second location will incur a relocation fee of $150 per bar. Bar packages will be billed on actual or guaranteed attendance, whichever is higher.

**WINE & BEER BAR:**
Includes House and Premium Beers, House California Wines, Sparkling Water and Soda

<table>
<thead>
<tr>
<th></th>
<th>One Hour</th>
<th>Two Hours</th>
<th>Three Hours</th>
<th>Four Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>$23</td>
<td>$30</td>
<td>$34</td>
<td>$38</td>
</tr>
</tbody>
</table>

**FULL BAR:** For Premium Bar: Add $4/person
Includes all of the above plus Deluxe Cocktails.

<table>
<thead>
<tr>
<th></th>
<th>One Hour</th>
<th>Two Hours</th>
<th>Three Hours</th>
<th>Four Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>$26</td>
<td>$34</td>
<td>$39</td>
<td>$42</td>
</tr>
</tbody>
</table>

**FULL BAR WITH SIGNATURE DRINK:** For Premium Bar: Add $4/person
Includes all of the above plus choice of one Signature Drink:

<table>
<thead>
<tr>
<th></th>
<th>One Hour</th>
<th>Two Hours</th>
<th>Three Hours</th>
<th>Four Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>$29</td>
<td>$37</td>
<td>$43</td>
<td>$45</td>
</tr>
</tbody>
</table>

**FULL BAR WITH CORDIALS AND SIGNATURE DRINK:** For Premium Bar: Add $4/person
Includes all of the above plus Cordials and choice of one Signature Drink:

<table>
<thead>
<tr>
<th></th>
<th>One Hour</th>
<th>Two Hours</th>
<th>Three Hours</th>
<th>Four Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>$37</td>
<td>$44</td>
<td>$50</td>
<td>$55</td>
</tr>
</tbody>
</table>

**SODA BAR:**
Includes Sparkling Water, Bottled Water, Lemonade and Sodas

<table>
<thead>
<tr>
<th></th>
<th>One Hour</th>
<th>Two Hours</th>
<th>Three Hours</th>
<th>Four Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>$14</td>
<td>$17</td>
<td>$19</td>
<td>$21</td>
</tr>
</tbody>
</table>
At the San Diego Zoo: The Rondavel and Treetops Room includes china.
At the San Diego Zoo Safari Park: Mombasa Island Pavilion includes china.
All other venues provide 100% recyclable service ware.

**CHINA, GLASSWARE, and FLATWARE PACKAGE**

Includes: bar glassware and wine & water glassware, hors d’oeuvres china, meal china and flatware. China is required for plated meals.

$19/person

Includes: meal china and flatware only. China is required for plated meals.

$16/person

**COCKTAIL RECEPTION**

Cocktail Glass and Stemware

$8/person/per area

Hors d’oeuvres China

$7/person/per area

**SPECIALTY TABLES and CHAIR RENTALS**

8’ Table with Floor-length Linen

$75/table

60” Round Table with House Linen and Seating for 10

$70/set

24” Round 42” High Belly Bars with House Linen

$55/table

36” Round Cocktail Table with House Linen

$45/table

Standing Heaters

$120 each

Black or White Wooden Chairs

$15 each

Umbrellas

$75 each

**DANCE FLOOR RENTALS**

Minimum size dance floor available is 9’ x 12’. Pricing depends on the dance floor size.

Ask your event coordinator for specific pricing and details.

*Delivery fees apply for all rental items*

**AUDIO VISUAL**

Audiovisual equipment is available; please ask your event coordinator for selection and pricing.