



CINCINNATI ZOO CATERING MENU 2020



SERVICE GUIDELINES

CATERED EVENT SERVICE GUIDELINES

- All events are subject to a \$150 COVID Surcharge
 - This fee covers additional staff, supplies, and labor costs to meet the guidelines set by local and federal governments
- Food service for all events will be offered as an attended buffet or as a pick up station.
 - All buffets will be staffed by a member of the catering team.
 - A catering team member will prepare plates according to guest preferences and guest will receive their meal at the end of the buffet line.
- All food items will be protected by a plexiglass shield.
- There will be 6' of distance between catering team member and guests during food service.
 - This will be accomplished by adding an additional table in front of the buffet line.
- All staff members will wear appropriate PPE and follow wellness check in procedures set forth by the State of Ohio.
 - Face mask and gloves will be worn at all times.
 - Staff members will be asked general health questions as well as having their temperatures taken at the start of their shift.
- All food will be served on disposable plates with disposable silverware.
- All beverage stations will be set up separate from food stations
 - Beverage stations will be staffed and serviced by a catering team member.
 - Beverages will be served in disposable cups.
- All guests will be asked to be seated before food service begins.
 - Service will follow a captain's call procedure to allow for line control at the food service areas.
 - Meal service times will be extended if needed at no extra cost. This will vary based on your guest count and menu selection.
- All tables will be set at least 6' apart to allow for social distancing.
- There will be no more than 6 guests to sit at each table.
- Prices do not include a 20% service charge and sales tax, and are priced per person except where noted. Due to the nature of our industry, prices are subject to change.



BREAKFAST

CHOOSE A BREAKFAST OPTION BELOW TO START YOUR DAY OFF RIGHT.
BREAKFAST IS SERVED FOR 1 HOUR.
SINGLE USE COMPOSTABLE SERVEWARE

BREAKFAST BURRITO \$10

Individually Wrapped Breakfast Burritos with Scrambled Eggs,
Chorizo, Corn and Bean Salsa, and Cheese.
Served with Fruit Salad Cups

Vegetarian burritos are available upon request.

Coffee, Orange Juice, and Water

APPETIZERS

APPETIZERS ARE SERVED FOR 1 HOUR.
SINGLE USE COMPOSTABLE SERVE WARE
ADD AN ADDITIONAL HOUR FOR \$4.

APPETIZER STATION \$12

Station Includes:

Italian Style Meatballs

Thai Peanut Chicken Satays

Vegetarian Spring Rolls with Sweet Soy Sauce



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PRICED PER PERSON EXCEPT WHERE NOTED. DUE TO THE NATURE OF OUR
INDUSTRY, PRICES ARE SUBJECT TO CHANGE.

LUNCH AND DINNER

FOOD SERVICE IS UP TO 1 HOUR .
SINGLE USE COMPOSTABLE SERVE WARE
WATER AND ICED TEA STATION INCLUDED

BOXED LUNCHES

\$14

EACH BOX LUNCH COMES WITH A BAG OF CHIPS, WHOLE FRUIT, CHOCOLATE CHIP COOKIE, AND CANNED BEVERAGE.

MINIMUM OF 5 OF EACH OPTION PER ORDER.
MAKE SELECTION FROM SANDWICHES
BELOW.

Smoked Turkey Breast and Provolone Cheese
with Fresh Herb Aioli

Cajun Chicken Wrap with Lime Crème Fraiche
and Provolone Cheese

Southwest Grain Wrap with Lettuce, Ancient
Grains, Black Bean Corn Salsa and Cilantro Lime
Dressing

Glazed Honey Ham with Stone Ground Aioli with
Cheddar

MUST ORDER A MINIMUM OF 5 WITH A
MAXIMUM OF 100.

THE CLASSIC PICNIC

\$16

Hamburgers, Hot Dogs, Baked Beans,
Potato Salad, Individually Bagged
Chips, Individually Wrapped
Chocolate Chip Cookie
with Canned Soda

BUILD A BIBIMBAP

\$16

Steamed Rice, Korean Bulgogi,
Sesame Ginger Tofu, Shredded
Carrot, Kimchi, Cucumber,
Sautéed Mushrooms, Sriracha, and
Sweet Soy Sauce
with Canned Soda

BUILD A BURRITO BOWL

\$16

Chicken Tinga, Braised Beef
Barbacoa, Black Beans, Cilantro Lime
Rice, Charred Chipotle Salsa,
Tomatillo Salsa, Sour Cream, Sliced
Jalapeno, and Cotija Cheese
with Canned Soda

ADD INDIVIDUALLY WRAPPED
CHOCOLATE CHIP COOKIES FOR \$3
PER PERSON

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BAR PACKAGES

BARS MUST CLOSE 30 MINUTES BEFORE EVENT ENDS
SINGLE USE COMPOSTABLE SERVE WARE

BASIC BAR

\$11.00 FOR THE FIRST HOUR,
\$4.00 EACH ADDITIONAL HOUR

Budweiser
Bud Light
Yuengling
Michelob Ultra
Local Craft
House Wine
Assorted Pepsi Products

STANDARD BAR

\$12.50 FOR THE FIRST HOUR,
\$4.50 EACH ADDITIONAL HOUR

Monkey Shoulder
Old Forester Bourbon
Seagram's 7
Seagram's Gin
Reyka Vodka
Mt. Gay Eclipse Rum
El Jimador Tequila
Budweiser
Bud Light
Local Craft
House Wine
Assorted Pepsi Products

PREMIUM BAR

\$14.00 FOR THE FIRST HOUR,
\$5.00 EACH ADDITIONAL HOUR

Chivas Regal
Woodford Reserve
Crown Royal
Hendricks Gin
Grey Goose Vodka
Mt. Gay Black Barrel Rum
Dobel Tequila
Budweiser
Bud Light
Yuengling
Michelob Ultra
Local Craft
Premium Wine
Assorted Pepsi Products

CASH AND CONSUMPTION BARS

Mixed Drinks with Standard Liquor - \$8

Mixed Drinks with Premium Liquor - \$10

Domestic Beer - \$5

Craft Beer -\$7

House Wine -\$6

Premium Wine - \$10

SPECIALTY WINE

Different varietals and brands are available for purchase.

SPECIALTY DRINK UPGRADE

Add a customized pre-mixed cocktail to any bar package for \$1.00 per person. Drink recipes will be developed by Taste Catering. Themed drinks are also available for any event.

FEES AND STAFFING

Beer and Wine Set Up Fee - \$150 Per Bar

Full Bar Set Up - \$200 Per Bar

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