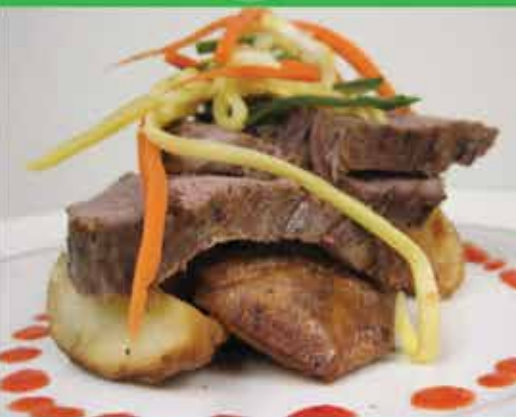




CINCINNATI ZOO CATERING



*Taste of the
Wild
Cincinnati Zoo*

CASUAL CATERING



Green, Sustainable, and Local

From compostable tableware made from plant products, to local food vendors and an on-site greenhouse where we grow our own produce, Taste of the Wild sets the standard for sustainability.

Terms and Conditions

Guarantee

A minimum guest count, or guarantee, along with confirmation of event details is due 6 business days prior to the event in order to ensure time for ordering and preparation. This information will be considered the basis for billing and planning purposes. After the guarantee date passes, increases up to 20% will be accommodated. Increases in excess of that amount are subject to availability of necessary materials and may incur expedited delivery charges.

Please note that Taste of the Wild Catering will prepare for the number of guests specified and any overage desired should be built into the guest count given. A guaranteed count may not be decreased. Taste of the Wild Catering will bill for the amount guaranteed or the actual number served, whichever is greater. The preferred method for transmitting the guarantee is via email to your Catering Sales Manager.

Menu Pricing

All menu prices are subject to 20% service charge and sales tax. Buffet prices are based on one trip through per guest. Quoted prices will not be increased for events booked within 6 months of the event date. For events booked further than 6 months in advance, prices will not be increased more than 10% from the original quote.

Waiver fees will apply to any products brought in from outside sources that could otherwise be provided by Taste of the Wild.

STROLLING APPETIZER STATIONS

Casual, light fare perfect for a mix and mingle event.

MEATBALL TRIO

Classic Swedish
Spiced Arugula Pesto
Smoked Tomato

GRILLED POBLANO AND WHITE QUESO STATION

Fresh tricolored tortilla chips
Sliced jalapenos
Shredded Cheese
Heirloom Tomato Salsa
Warm Grilled Poblano White Queso Dip

SMOKED PORK or SMOKED TURKEY SLIDERS

Served with house made BBQ sauces

DOMESTIC CHEESE and FRUIT SKEWERS

Assorted domestic cheeses displayed with crackers,
crostini, and seasonal berries
Seasonal fruit skewers finished with toasted coconut
Served with a lavender sorghum yogurt dipping sauce

\$10 per station

Minimum of 2 stations required for this menu

STATIONED HORS D'OEUVRES

Artistically displayed appetizer stations perfect for cocktail hour or casual parties.

DOMESTIC CHEESE DISPLAY

Cubed pepper jack, swiss, cheddar cheese with gorgonzola champagne grapes, seasonal berries, house made flat breads and crackers

\$7 per person

***Add seasonal fruit for \$3 per person**

SEASONAL VEGETABLE DISPLAY

Heirloom carrots, organic cucumber slices, sliced peppers, broccoli, cauliflower, celery, and peppadew peppers with tarragon buttermilk ranch dipping sauce

\$7 per person

SEASONAL FRUIT DISPLAY

Local Foggy Hollow Farms sliced fruits, seasonal variety of berries, with a thyme yogurt dipping sauce

\$7 per person

INTERNATIONAL CHEESE DISPLAY

Aged Mona Lisa Gouda, Sir Drake Cowgirl, St. Andre, Drunken Goat, Tillamook Cheddar Cheese, Blueberry Stilton Cheese, red & green grapes, fresh berries, and house made flatbreads

\$11 per person

***Add seasonal fruit for \$3 per person**

MEDITERRANEAN STATION

House made flatbreads, lavash & artisan loaves, grilled vegetable platter, red pepper hummus, lentil mint salad, cucumber tomato salad, Mediterranean olive display, and peppadew peppers

\$13 per person

PASSED HORS D'OEUVRES

WARM

Petite Beef Wellingtons
Crisp Lemongrass Chicken Potstickers
Cajun Shrimp Fritters
Thai vegetable spring rolls (spicy)
Petite Caribbean Crab Cakes
Roasted Acorn Squash Shooters
Crisp Vegetable Spring Rolls
Chicken & Beef Satays
Heirloom Tomato Soup Shooters
Smoked Honey Ham & Gala Apple Slaw
Spoonfed Truffle & Arugula Risotto
Cilantro Steak Empanadas

COLD

Diver Scallop Ceviche
Heirloom Tomato Bruschetta
Gorgonzola Champagne Grapes
Local Brie & Spiced Raspberry Crostini
Heirloom Tomato Bisque Shooter with Lime Cilantro Crème Fraiche
Grilled Corn & Cilantro Bruschetta
Heirloom Indiana beef Carpaccio with Smoked Blue Cheese
Chicken and Waffles with Red Onion Marmalade
Chilled Watermelon Lime Shooter with Cilantro

**Please select six hors d'oeuvres - \$14 per person.
Butler Service is provided for one hour.**

**If you prefer appetizer displays:
Please choose six options to be displayed for 1 hour - \$17 per person**

Half displayed and half butler passed - \$17 per person

PUB MENU

Want a perfect way to end your meeting or kick off a casual networking function?

Enjoy your favorite pub foods each paired with a craft beer sampling!

Family Style Flat Bread with Smoked Roma Tomatoes, Charred Red Onion, Roasted Artichoke, Feta, and Fresh Herbs

Beer Battered Onion Rings, Spicy Jalapeno Roulade

Grilled Cheese Burger Sliders, Sour Dill Pickles

Warm Soft Pretzel Bites, Nacho Cheese Sauce

Spiced Gourmet BBQ Popcorn & Roasted Olives

\$30 per person
Service is for one hour.

Craft beer options are selected by the catering team and vary based on date of event.

Water and iced tea are also included.
Soda, wine, and mixed drinks are available for an additional charge.

DINNER BY THE BITE

Mini courses prepared thoughtfully and beautifully presented offer a unique dining experience for your guests.

Salad Station

Chopped Farm House Salad :
Roasted Red Beets, Local Goat Cheese, Shredded Radicchio

Grilled Chicken Caesar Salad:
Caper Berries, Shaved Taleggio, Brioche Croutons, Grilled & Chilled Chicken

Stuffed Olives

Marcona Almonds, Maytag Blue Cheese Stuffed Olives, and
Bacon Wrapped Figs with Rosemary Currant Gastrique

Arancini Popper

Porcini Mushrooms, Taleggio and Mozzarella Cheeses

Sauerbraten

Sweet Potato Gnocchi and Tarragon Demi Glace

Shaved Smoked Beef Fillet

County Ham and Cheddar Grits with a Smoked Fig Demi Glace

Bourbon Braised Short Rib Slider

Pickled Red Onion, Arugula, Mini Brioche

DINNER BY THE BITE

Herb Roasted Wild Salmon

Whipped Potatoes, Roasted Shaved Brussels Sprouts

Citrus Cured Salmon (Smoked COLD)

Pea Shoots, Pink Peppercorns, Citrus Nage

Grilled Tandoori Chicken

Basmati Rice & Indian Curry

New England Jumbo Lump Crab Cake

Shaved Vegetable Slaw, Cajun Remoulade

Choose 3 small plates \$40 per person

Each additional small plate option is available for \$10 per person

SPECIALTY WINES AND DESSERT

Bridlewood Pinot Noir <i>California</i>	\$32.95
Starborough Sauvignon Blanc <i>New Zealand</i>	\$33.95
Apothic Red Blend <i>California</i>	\$32.95
Whitehaven Sauvignon Blanc <i>New Zealand</i>	\$43.95
Alamos Malbec <i>Argentina</i>	\$29.95
Ecco Domani Pinot Grigio <i>Italy</i>	\$27.95
William Hill Cabernet <i>Central Coast</i>	\$31.95
William Hill Chardonnay <i>Central Coast</i>	\$30.95
Edna Valley Merlot <i>Paso Robles</i>	\$39.95
Edna Valley Chardonnay <i>Edna Valley</i>	\$39.95
Red Rock Merlot <i>California</i>	\$28.95
Ecco Domani Moscato <i>Italy</i>	\$29.95
Frei Brothers Reserve Merlot <i>Dry Creek</i>	\$48.95
Frei Brothers Chardonnay <i>Russian River</i>	\$48.95
Ghost Pines Cabernet <i>Sonoma/Napa</i>	\$54.95
Ghost Pines Chardonnay <i>Sonoma Coast</i>	\$54.95

Prices listed are per bottle.
The wines featured in this section must be purchased in whole case quantities.

DESSERTS (priced per person)

Petit Fours	\$5.50
Mini Cheesecake and Brownie Bars	\$6.50
Tiramisu	\$6.00
Individual Assorted Desserts	\$7.50
Strawberry Cream Cake	\$6.00
Chocolate Tuxedo Cake	\$6.00
Bourbon Bread Pudding	\$6.00
Assorted House Baked Cookies	\$3.00

DESSERT ACTION STATION

Doughnut Bar

Pick out your favorite toppings and have our chef assemble a one-of-a-kind dessert just for you!

\$10 per guest

HOURLY BAR PACKAGES

Premium Brands Bar Package

Liquor: Chivas Regal Scotch, Woodford Reserve Bourbon, Crown Royal, Bombay Sapphire Gin, Grey Goose Vodka, & Bacardi Rum

Bottled Beer: Budweiser, Bud Light, Yuengling, & craft beers from the Great Lakes Brewery

Red & White House Select Wines Assorted

Canned Sodas

(Pepsi Products)

First Hour \$13.25 per person

Each Additional Hour \$4.50 per person

Standard Brands Bar Package

Liquor: Dewar's Scotch, Jack Daniels, Seagram's 7, Seagram's Gin, Finlandia Vodka, Bacardi Rum

Bottled Beer: Budweiser, Bud Light, Yuengling, & craft beers from the Great Lakes Brewery

Red & White House Standard Wines Assorted

Canned Sodas (Pepsi Products)

First Hour \$11.25 per person

Each Additional Hour \$4.00 per person

Basic Bar Package

Bottled Beer: Budweiser, Bud Light, Yuengling, & craft beers from the Great Lakes Brewery

Red & White House Standard Wines

Assorted Canned Sodas

(Pepsi Products)

First Hour \$10.25 per person

Each Additional Hour

\$3.50 per person

Specialty Drink Upgrade

Add a customized pre-mixed cocktail to any package bar for \$.75 per guest.

Drink recipes will be created by

Taste of the Wild

Cash Bars

Mixed Drinks with Standard Liquor \$7.00 each

Domestic Bottled Beer \$5.00 each

Bottled Craft Beer \$6.00 each

House Wine \$5.00 each

Consumption Bars

For hosted bars billed on consumption, the base prices are the same as the item prices for cash bars.

For bars billed on the basis of drink tickets, the tickets will be collected, itemized according to drink selection and billed accordingly.

Fees and Staffing Policies

Bar Set Up Fee:

\$150 per beer/wine bar

\$200 per full bar

1 bartender will be provided per 100 guests at no charge.

If additional staff is required, staffing charges will be applied at the rate of \$75.00 per supplemental bartender.

RENTAL ITEMS - LINEN

TABLE LINEN

Black lap length linen is provided as a standard for guest seating tables.

One linen for every eight guests is included for seating with the purchase of a meal.

Additional lap-length linens are available at \$4 each.

An upgrade to floor-length black linen can be provided for \$10 per seating table.

Black floor-length linen is provided as a standard for all buffet and beverage station tables with the purchase of a meal at no charge.

Additional floor-length black linen may be rented at \$9 per six foot table, or \$15 per round table.

Floor-length black linens for standing "high-top" cocktail tables are available at \$15 each.

White linen may be substituted for black by request.

Black or white cloth napkins are provided as a standard for all meals with china service at no additional charge.

Select additional napkin colors are available by request.

Specialty rental linen may be provided in a variety of sizes, patterns, & colors. Pricing provided upon request.

RENTAL ITEMS - CHINA & GLASSWARE

CHINA AND GLASSWARE

China service, basic flatware, water glass & coffee cup, is included in the price of served, plated meals for parties of up to 200 guests.

China & flatware service (including water glass and coffee cup) for buffet meals is \$2.50 per guest for up to 200 guests.

China service for each guest above 200 can be made available for \$7.95 per guest.

Basic glassware service for bars is \$1.50 per person regardless of group size.

Additional charges may apply for china and glassware services in certain venues.

China and glassware are typically not permitted in or near animal exhibits. Ask your representative for details.

Eco-friendly disposable products will be provided at no charge with any meal or beverage service should china or glassware service not be desired.

Options for china, flatware, & glassware upgrades are available in a multitude of styles. *Ask your Catering Sales Manager for a quote on pricing to fit your theme.*



Please visit our Pinterest page for pictures of previous events and delicious food.
<http://www.pinterest.com/towcincyzoo/>

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