Cincinnati Zoo & Botanical Garden
ALL DAY MENUS

Contact
privateevents@cincinnatizoo.org
(513)-475-6167

GF = Gluten Free  VG = Vegan  V = Vegetarian

*Venue cost and ticket costs not included in price. | Due to the seasonal nature of our sustainable practices, items & prices are subject to change. Prices are subject to a 22% service charge (where applicable), 3% event fee, and current sales tax (7.8%).
**BREAKFAST**

*Includes—* Herbal tea, coffee, filtered water, and orange juice

**THE SUNRISE | $17**
Assorted breakfast pastries, yogurt parfaits with house-made granola, and seasonal fruit & berry cups

**THE SKILLET | $24**
Cage-free scrambled eggs, hashbrown casserole, whole wheat bagels, cream cheese, whipped butter, and your choice of breakfast sausage or applewood smoked bacon

**THE GRIDDLE | $23**
*Build-Your-Own Breakfast Taco*
Warm tortillas, scrambled eggs, bacon crumble, quinoa “chorizo”, cheddar cheese, seasoned breakfast potatoes, sour cream, and pico de gallo

**THE DARK ROAST | $20**
*Build-Your-Own Waffle Bar*
Belgium waffles, assorted seasonal berries, whipped cream, maple syrup, butter, assorted preserves, and nutella
+ Your choice of breakfast sausage or applewood smoked bacon

**ADD-ONS**

- Fruit and Berry Cups (GF) (VG) | $4
- Yogurt Parfait with House Made Granola (V) | $4
- Assorted Breakfast Pastries (V) | $4
- Breakfast Sausage (GF) | $4
- Applewood Smoked Bacon (GF) | $4
- Seasoned Breakfast Potatoes (GF) (V) | $4
- Hashbrown Casserole (GF) (V) | $4
- Vegetarian Breakfast Sausage (V) | $4
BISTRO LUNCH

LIGHTER FARE  For groups of 75 guests or fewer

◆ WRAP & SANDWICH BUFFET | $22
Includes: Pesto tortellini pasta salad, kettle chips, and house baked cookies
+ Add choice of soup $6

PLEASE CHOOSE THREE OPTIONS BELOW

Buffalo Chicken Wrap
Fried chicken tender, lettuce, tomato, cheddar cheese, buffalo sauce, and ranch dressing

Mediterranean Wrap
Grilled vegetables, lettuce, tomatoes, feta, and balsamic vinaigrette

California Turkey Wrap
Roasted turkey, applewood smoked bacon, lettuce, tomatoes, provolone, avocado, and dijon aioli

Cranberry Chicken Salad
Lettuce and tomatoes on a croissant

Reinartz Sandwich
Black forest ham, salami, provolone, rosemary, and horseradish aioli on rye

Turkey Club
Roasted turkey, applewood smoked bacon, cheddar, lettuce, tomatoes, and cranberry aioli on whole wheat

Caprese
Buffalo mozzarella, tomato, pesto, arugula, and balsamic reduction on ciabatta

◆ SOUP & SALAD BAR | $18
Includes: Fresh baked rolls & chocolate chip cookies

Build-Your-Own Salad
80 Acres Farms lettuce blend, grilled chicken breast, flank steak, applewood smoked bacon, cheddar cheese, bleu cheese, shaved parmesan, olives, red onions, cucumbers, cherry tomatoes, and focaccia croutons
Dressings: Caesar, ranch, and balsamic vinaigrette

Choice of One Soup
◆ Tomato Bisque • Loaded Potato Soup
◆ Broccoli & Cheddar • Chicken Tortilla Soup
+ Add another soup $6
+ Add choice of two sandwiches $8

HEARTY LUNCHES  Minimum of 25 guests

“You Are Here”—Cincinnati Chili Buffet | $22
Skyline chili, spaghetti, coney dogs, buns, shredded cheddar, diced onion, kidney beans, and oyster crackers
Served with chopped salad & assorted cookies

Italian Buffet | $24
• Baked Penne Pasta—meat ragu, peppers, and onions
• Three Cheese Cavatappi—alfredo, sundried tomatoes, and spinach
• Chicken Parmesan—marinara, mozzarella, and parmesan
Served with classic caesar salad, garlic bread sticks, and assorted cookies

Build-Your-Own Street Tacos | $24
Chicken fajita, pork carnitas, and quinoa crumble
Toppings include: Shredded cabbage, cilantro, lime wedge, cotija, pico de gallo, black beans, cilantro-lime crema, flour & corn tortillas
Served with tortilla salad, avocado ranch dressing, and churros

Minimum of 25 guests
STROLLING RECEPTION

CHEF BOARDS
Charcuterie & Cheese Board | $18 per person
Local salami and cubed domestic cheese, grapes, caramelized walnuts, and assorted crackers

Epic Charcuterie & Cheese Grazing Table | $24 per person
Assorted local cured meats, artisan cheeses, pickled vegetables, gourmet mustard, apricot jam, marinated olives, marcona almonds, fig cake, jellied quince, seasonal fruit, apricots, dates, rosemary focaccia, cheese crisps, and assorted crackers

Market Vegetable Display | $14 per person
Seasonal grilled and fresh vegetables with buttermilk ranch and roasted garlic hummus

APPETIZER STATIONS
Chips & Dip | $14 per person
• Buffalo Chicken Dip (GF)
• Red Pepper Hummus (GF, VG)
• Spinach & Artichoke Dip (GF, V)
Served with tortillas, pita chips, and crostini

Mashed Potato Bar | $18 per person
Yukon mashed potatoes & mashed sweet potatoes
Toppings Include: Applewood smoked bacon, popcorn chicken, sharp cheddar, chives, crème fraiche, brown sugar crumble, mini marshmallows, and glazed walnuts

Macaroni & Cheese Bar | $20 per person
Cavatappi with a three cheese sauce
Toppings Include: Applewood smoked bacon, popcorn chicken, chives, sharp cheddar, and parmesan & herb breadcrumbs

CARVING STATIONS Chef attended station—requires Chef fee of $150 per Chef/ One Chef per 75 guests
Includes—House rolls & butter

Herb-roasted Turkey Breast | $12 per person
Orange & cranberry chutney and pan gravy

Coffee Rubbed Pork Loin | $15 per person
Apricot mostrada

Whole Roasted Salmon Filet | $21 per person
Crispy capers, preserved lemons, and champagne beurre blanc

Slow-roasted Prime Rib | $25 per person
Horseradish cream and au jus

Roasted Beef Tenderloin | Market price per person
Roasted mushrooms and red wine demi

Roasted Fingerling Potatoes | $5 per person

Roasted Garlic Whipped Potatoes | $5 per person

Roasted Seasonal Vegetables | $4 per person
# APPETIZER RECEPTION

Tray Passed Service for up to **(1) hour** | Stationed Service for up to **(1.5) hours**
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Passed appetizers are priced per piece. Minimum of 2 pieces per person. Minimum order of 25 pieces per item. Passer fee of $125 required per passer | One passer per 50 guests

<table>
<thead>
<tr>
<th>Item</th>
<th>Type</th>
<th>Price Passed</th>
<th>Price Stationed</th>
</tr>
</thead>
<tbody>
<tr>
<td>Basil &amp; Tomato Bruschetta</td>
<td>Balsamic glaze</td>
<td>$3</td>
<td>$6</td>
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<tr>
<td>Falafel Bite</td>
<td>Tzatziki sauce</td>
<td>$3</td>
<td>$6</td>
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<tr>
<td>Grilled Cheese Bite</td>
<td>Tomato-basil bisque</td>
<td>$4</td>
<td>$8</td>
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<tr>
<td>Pierogi</td>
<td>Potato &amp; cheese</td>
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<td>$8</td>
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<tr>
<td>Spanakopita</td>
<td>Tzatziki sauce</td>
<td>$4</td>
<td>$8</td>
</tr>
<tr>
<td>Tortellini Caprese Skewer</td>
<td>Basil pesto</td>
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<td>$6</td>
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<tr>
<td>Vegetable Spring Roll</td>
<td>Sweet chili sauce</td>
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<td>$8</td>
</tr>
<tr>
<td>Fried Ravioli</td>
<td>Spicy marinara</td>
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<td>$8</td>
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<tr>
<td>Beef Empanada</td>
<td>Chimichurri</td>
<td>$5</td>
<td>$10</td>
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<tr>
<td>Bratwurst Crostini</td>
<td>Pickled mustard seeds</td>
<td>$5</td>
<td>$10</td>
</tr>
<tr>
<td>Chicken Satay</td>
<td>Thai peanut sauce</td>
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<td>$8</td>
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<tr>
<td>Mac N’ Cheese Fritter</td>
<td>Chive</td>
<td>$3</td>
<td>$6</td>
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<tr>
<td>Nashville Hot Chicken N’ Waffle</td>
<td>Brown sugar mayo</td>
<td>$3</td>
<td>$6</td>
</tr>
<tr>
<td>Pork Belly Deviled Egg</td>
<td>Pickled mustard seeds</td>
<td>$3</td>
<td>$6</td>
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<tr>
<td>Sweet &amp; Sour Meatball</td>
<td>Fig and balsamic glaze</td>
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<td>$6</td>
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<tr>
<td>BLT Bite</td>
<td>Herb aioli</td>
<td>$4</td>
<td>$8</td>
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Albacore Tuna Tartare—Avocado | Serrano | $5 passed | $10 stationed
Bacon Wrapped Shrimp—Honey-sriracha marmalade GF | $6 passed | $12 stationed
Shrimp Ceviche Shooter—Mango salsa | Lime | Cilantro GF | $5 passed | $10 stationed
Salmon Satay—Sweet chili hoisin | Toasted sesame | $4 passed | $8 stationed
Smoked Salmon Canapé—Herbed goat cheese | Chive | Fried capers | $4 passed | $8 stationed
Roasted New Potatoes—Crème fraiche | Tobiko | $4 passed | $8 stationed
DINNER BUFFETS  
Requires a minimum of 25 guests | Service for up to (1.5) hours

Includes—Filtered water | Infused Water | (1) Salad | (1) Accompaniment | (2) Entréé | (1) Dessert
$60 per adult | $30 per child

SALADS

House Salad
80 Acres Farms lettuce blend, arugula, apricots, chevre, candied walnuts, and roasted shallot vinaigrette

Market Salad
80 Acres Farms salad blend, cucumber, carrots, cheddar, cherry tomatoes, herbed croutons, and buttermilk ranch dressing

ENTREÉS

Chicken Marsala
Wild mushrooms, marsala sauce, and herb buttered cavatappi

Schnitzel—Pan Fried Pork Tenderloin
Paprika sauce, pan fried potatoes & onion, and applewood smoked bacon

Hearty Pot Roast
Root vegetables and herb roasted red potatoes

Grilled Sirloin Kebabs
Sauteed peppers & onions and creamy white cheddar polenta

Eggplant Parmesan
Mozzarella, parmesan, basil & roasted tomato sauce, and vegetable ratatouille

Caesar Salad
Baby romaine, cherry tomatoes, shaved parmesan, focaccia croutons, and caesar dressing

Waldorf Salad
Baby romaine, chives, tarragon, roasted grapes, roquefort, walnuts, and creamy herb dressing

Three Cheese Tortellini
Roasted tomatoes, wild mushrooms, and pesto cream sauce

Herb Roasted Pork Tenderloin
Green peppercorn sauce and thyme & gruyere au gratin

Bacon Wrapped Meatloaf
Herb & tomato jam and garlic smashed potatoes

ACCOMPANIMENTS

Braised Green Beans  
Grilled Asparagus & Hollandaise
Honey Roasted Root Vegetables

Balsamic Glazed Brussel Sprouts  
Cauliflower & Broccoli Cheese Gratin  
Roasted Seasonal Squash
## DINNER BUFFETS

### DESSERT STATIONS

### SWEET TREAT STATION
Assorted house baked cookies & brownies

### SWEET MINIS
Assorted cheesecake bites & petit fours

### GOURMET POPCORN BAR
Butter & caramel popcorn
Toppings Include: Flavored salts, salted and caramelized nuts, M&M’s, mini marshmallows, chocolate chip pretzels, chocolate sauce, and caramel sauce

### S’MORES STATION
Warm marshmallow fluff, chocolate bars, and graham crackers
Toppings Include: Andes mint, white chocolate bar, Ritz crackers, coconut, almonds, caramel, and sea salt

### ICE CREAM SOCIAL +$5 upcharge
Graeter’s chocolate, vanilla, and black raspberry chocolate chip ice cream
Toppings Include: Bananas, chocolate & caramel sauce, chopped nuts, sprinkles, and whipped topping

### EPIC SWEET TREAT GRAZING TABLE +$10 upcharge
Gourmet dipped pretzels, assorted brownies, petit fours, assorted dessert bars, assorted cake pops, assorted cupcakes, and chocolate chip cookies & almond milk shots

### ADD-ONS
- Bread & Butter | $2 per person
- Additional Salad | $4 per person
- Additional Accompaniments | $4 per person
- Additional Entrees | $10 per person
DINNER PLATED *China priced separately. Please see China Packages that are required for all plated dinners.*

Choice of (1) Salad | (2) Entrees | (1) Dessert | Bread & Butter for +$2 Add-on

$70 per person

SALADS

**Signature Beet Salad** [GF] [V]
Roasted red and golden beets, blue cheese crumble, pistachios, frisée, micro herbs, and citrus vinaigrette

**House Salad** [GF] [V]
80 Acres Farms spring mix, arugula, apricot, candied almonds, goat cheese, and roasted shallot vinaigrette

ENTREÉS

**Braised Short Ribs** [GF]
Herb roasted fingerling potatoes, horseradish whipped cream, haricot vert, bacon lardons, and demi-glace

**Prosciutto Wrapped Chicken** [GF]
Spring pea & rainbow carrots, creamy parmesan risotto, and lemon & sage jus

**Foraged Mushroom Wellington** [V]
Spinach, feta, crisp pastry, mashed potatoes, and roasted spring vegetables

**Fennel-porcini Crusted Pork Tenderloin** [GF]
Meyer Lemon and White Truffle Whipped Potatoes, Sauteed Fennel and Onion

**Rosemary & Garlic Roasted Lamb Cutlets** [GF]
Creamy goat cheese polenta, roasted broccolini, and red wine-herb jus

DESSERT

**Flourless Chocolate Cake** [GF] [V]
Raspberry coulis, seasonal berries, and whipped cream

**NY Style Cheese Cake** [V]
Passion fruit coulis and seasonal berries