

Cincinnati Zoo & Botanical Garden

ALL DAY MENU



Ⓜ = Gluten Free Ⓜ = Vegan Ⓜ = Vegetarian

Contact

privateevents@cincinnati-zoo.org
(513)-475-6167

**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%).*

DAYTIME MENUS

EVENING MENUS

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 (V)

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 (V)

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 (GF) (V)
 - Broccoli & Cheddar (V)
 - Loaded Potato Soup (GF)
 - 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

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

CARVING STATION ADD-ONS

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**
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

VEGETARIAN

- Basil & Tomato Bruschetta**—Balsamic glaze (V) | \$3 passed | \$6 stationed
- Falafel Bite**—Tzatziki sauce (V) | \$3 passed | \$6 stationed
- Grilled Cheese Bite**—Tomato-basil bisque (V) | \$4 passed | \$8 stationed
- Pierogi**—Potato & cheese | Crème fraiche & pickled beets (V) | \$4 passed | \$8 stationed
- Spanakopita**—Tzatziki sauce (V) | \$4 passed | \$8 stationed
- Tortellini Caprese Skewer**—Basil pesto | Balsamic glaze (V) | \$3 passed | \$6 stationed
- Vegetable Spring Roll**—Sweet chili sauce (V) | \$4 passed | \$8 stationed
- Fried Ravioli**—Spicy marinara (V) | \$4 passed | \$8 stationed

MEAT

- Beef Empanada**—Chimichurri | \$5 passed | \$10 stationed
- Bratwurst Crostini**—Pickled mustard seeds | Caramelized onions & sauerkraut | \$5 passed | \$10 stationed
- Chicken Satay**—Thai peanut sauce | \$4 passed | \$8 stationed
- Mac N' Cheese Fritter**—Chive | Bacon jam | \$3 passed | \$6 stationed
- Nashville Hot Chicken N' Waffle**—Brown sugar mayo | Dill pickle relish | \$3 passed | \$6 stationed
- Pork Belly Deviled Egg**—Pickled mustard seeds | \$3 passed | \$6 stationed
- Sweet & Sour Meatball**—Fig and balsamic glaze | \$3 passed | \$6 stationed
- BLT Bite**—Herb aioli | \$4 passed | \$8 stationed

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SEAFOOD

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**

EVENING MENUS

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) Entree | (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

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

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 V

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

Three Cheese Tortellini V

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

Proper Salad (VG)

80 Acres Farms spring mix, cucumber, cherry tomatoes, radish, chives, and balsamic vinaigrette

Haricot Vert Salad (GF) (VG)

Friséé, marinated olives, roasted garlic, cherry tomatoes, hearts of palm, and white balsamic 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, Sautéed 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