



FESTIVAL *of* LIGHTS

2024 CATERING menus

CONTACT

privateevents@cincinnatiatizoo.org
(513)-475-6167

- * Admission tickets, Parking, and Venue Costs are not included in packages. Food & Beverage Minimums required. All food and beverages must be provided by our on-site catering company—SSA Group.
- * 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%).

HOLIDAY PACKAGES

SEASON'S GREETINGS— WARM-UP PACKAGE | \$13 PER PERSON

2 Hour Service

- Hot Chocolate & Mini Marshmallows
- Assorted Holiday Cookies
- Water Dispenser
- Souvenir Cup

TIER 1— SWEET HAVEN | \$30 PER PERSON

Includes a Water Dispenser during event

WARM-UP SERVICE

2 Hour Service

- Hot Chocolate & Mini Marshmallows
- Assorted Holiday Cookies
- Souvenir Cup

STATIONED HORS D'OEUVRES CHOOSE THREE

1.5 Hour Service

- **Fried Ravioli** with Spicy Marinara **V**
- **Pretzel Bites** with Beer Cheese
- **Warm Spinach Artichoke Dip** with Tortilla Chips **V GF**
- **Spring Rolls** with Sweet Chili Sauce **V**
- **Chicken Taquitos** with Spicy Queso
- **Beef Empanada** with Cilantro Lime Sauce *+\$1 upcharge*

S'MORES KITS TO TAKE TO FIRE PITS

1.5 Hour Service

- Milk Chocolate
- Marshmallows
- Graham Crackers



TIER 2—

POLAR EXPRESS | \$43 PER PERSON

Includes a Water Dispenser during event

WARM-UP SERVICE

2 Hour Service

- Hot Chocolate & Mini Marshmallows
- Assorted Holiday Cookies
- Souvenir Cup

PRE-CARVED STATION CHOOSE ONE ENTREE

Up to 1.5 Hour Service

Includes Assorted Rolls & Butter

- Herb Roasted Turkey Breast with Cranberry Aioli
- Honey Glazed Ham with Whole Grain Mustard

MAC & CHEESE BAR

Up to 1.5 Hour Service

Cavatappi with 3-Cheese Sauce

Toppings Include:

- Chives
- Cheddar Cheese
- Parmesan & Herb Breadcrumbs
- Bacon Bits
- Popcorn Chicken

S'MORES KITS TO TAKE TO FIRE PITS

1.5 Hour Service

- Milk Chocolate
- Marshmallows
- Graham Crackers



TIER 3—

DECK THE HALLS | \$70 PER PERSON | 50 GUESTS REQUIRED

Includes a Water Dispenser during event


WARM-UP SERVICE

2 Hour Service

- Hot Chocolate & Mini Marshmallows
- Assorted Holiday Cookies
- Souvenir Cup

STATIONED HORS D'OEUVRES

1.5 Hour Service

- **Spanakopita** with Tzatziki 
- **Beef Wellington** with Demi Glace
- **Crab Cake** with Remoulade

CARVING STATION

Includes Attendant for 1 Hour

- **Beef Tenderloin** with Green Peppercorn Demi & Horseradish Cream
- **Assorted Rolls & Butter**

MASHED POTATO BAR

Up to 1.5 Hour Service

Yukon Mashed Potatoes & Mashed Sweet Potatoes

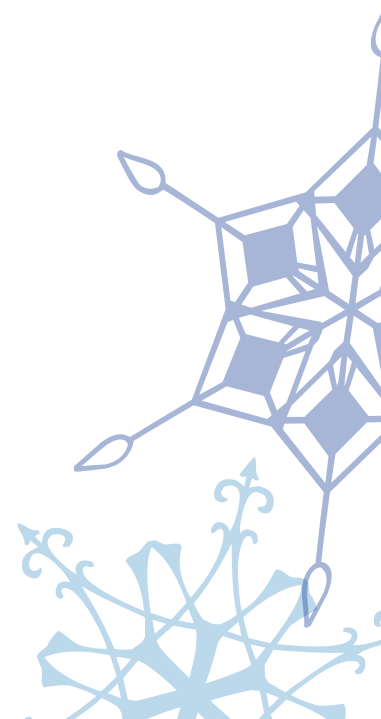
Toppings Include:

- Creme Fraiche
- Chives
- Pork Belly
- Popcorn Chicken
- Smoked Cheddar Cheese
- Mini Marshmallows
- Brown Sugar Crumble

DESSERT STATION

Up to 2 Hour Service

- **Petit Fours**
- **Mini Cheesecakes**
- **Assorted Brownies & Dessert Bars**



A LA CARTE menus

DISPLAY STATIONS—

TRIO OF DIPS | \$14 PER PERSON

Served with Pita Chips, Tortilla Chips & Seasonal Vegetables

- Spinach & Artichoke Dip **V** **GF**
- Roasted Red Pepper Hummus **VG** **GF**
- Buffalo Chicken Dip **GF**

EPIC CHARCUTERIE & CHEESE GRAZING TABLE | \$24 PER PERSON

- Assorted Local Cured Salami
- Artisan Cheese
- Pickled Vegetables
- Gourmet Mustard
- Jams
- Marinated Olives
- Marcona Almonds
- Fig Cake
- Quince Paste
- Seasonal Fruit
- Apricots
- Dates
- Rosemary Focaccia
- Cheese Crisp
- Assorted Crackers



BUILD-YOUR-OWN PACKAGE

HORS D'OEUVRES—

Tray Passed Service for Up to 1 Hour
Stationed Service for Up to 1.5 Hours
Passer Fee of \$125 Required per Passer
(1 Passer per 50 Guests)
Priced Per Person

SILVER—

PASSED \$3 | STATIONED \$6

- **Charred Tomato Bruschetta** with Balsamic Glaze **V**
- **Falafel Bite** with Tzatziki & Cucumber **V**
- **Mac n' Cheese Fritter** with Bacon Jam
- **Caprese Skewer** with Basil Pesto & Balsamic Glaze **V**
- **Whipped Goat Cheese Tart** with Blackberry Jam **V**
- **Sweet & Sour Meatball** with Fig & Balsamic Glaze
- **Pork Belly Deviled Egg** with Pickled Onion
- **Fried Ravioli** with Spicy Marinara **V**

GOLD—

PASSED \$4 | STATIONED \$8

- **Vegetable Spring Rolls** with Sweet Chili Sauce **V**
- **Grilled Cheese Bite** with Tomato Basil Bisque **V**
- **Spanakopita** with Tzatziki Sauce **V**
- **Arancini** with Roasted Tomato Jam **V**
- **Chicken Satay** with Thai Peanut Sauce
- **Beef Empanada** with Cilantro-Lime Sauce
- **Chicken Taquito** with Spicy Queso

PLATINUM—

PASSED \$5 | STATIONED \$10

- **Beef Wellington** with Demi-Glace
- **Tenderloin Slider** with Bacon Jam & Blue Cheese
- **Crab Toast** with Avocado & Citrus Creme Fraiche
- **Shrimp Ceviche Shooter** with Mango Salsa, Lime, Cilantro **GF**
- **Crab Cake** with Remoulade
- **Tuna Tartare** with Avocado & Serrano **GF**

ACTION STATIONS—

Up to 1.5 Hour Service

Includes a Water Dispenser during event

BAKED POTATO BAR | \$8 PER PERSON

Toppings Include:

- Chili Con Carne
- Cheddar Cheese
- Chives
- Bacon Bits
- Broccoli
- Sour Cream & Butter

MASHED POTATO BAR | \$15 PER PERSON

Yukon Mashed Potatoes & Mashed Sweet Potatoes

Toppings Include:

- Creme Fraiche
- Chives
- Pork Belly
- Popcorn Chicken
- Smoked Cheddar Cheese
- Mini Marshmallows
- Brown Sugar Crumble

MAC & CHEESE BAR | \$12 PER PERSON

Cavatappi with 3-Cheese Sauce

Toppings Include:

- Chives
- Cheddar Cheese
- Parmesan & Herb Breadcrumbs
- Bacon Bits
- Popcorn Chicken

ALL STAR BAR | \$25 PER PERSON

- **Chicken Tenders & Mini Corn Dogs**
- **Assorted Dipping Sauces**
- **Macaroni & Cheese** with Parmesan Breadcrumbs
- **Salami & Domestic Cheese Board** with Crackers & Grapes
- **Seasonal Vegetable Crudité Board** with Buttermilk Ranch

CARVING STATION—

Served with Assorted Rolls & Butter

Includes a Water Dispenser during event

Includes Attendant for 1 Hour

50 Guests Required | Priced per person

- **Herb Roasted Turkey Breast** with Cranberry Aioli | **\$12**
- **Honey Glazed Ham** with Whole Grain Mustard | **\$12**
- **Beef Tenderloin** with Green Peppercorn Demi & Horseradish Cream | **\$20**



SWEET TIDINGS—

GOURMET POPCORN BAR

\$8 PER PERSON

2 Hour Service

Toppings Include:

- Flavored Salts
- Salted & Caramelized Nuts
- Pretzels
- M&M's
- Mini Marshmallows
- Chocolate Chips
- Chocolate & Caramel Sauce

SWEET TREATS GRAZING TABLE

\$10 PER PERSON

2 Hour Service

- Assorted Brownies & Dessert Bars
- Petit Fours
- Mini Cheesecakes
- Eclairs

S'MORES BAR | \$12 PER PERSON

1.5 Hour Service

Warm Marshmallow Fluff & Chocolate Bars

Toppings Include:

- Graham Crackers
- Andes Mints
- Cookies & Cream Bars
- Ritz Crackers
- Coconut
- Almonds
- Caramel
- Sea Salt

EPIC HOLIDAY SWEET STATION

\$15 PER PERSON

2 Hour Service

- NY Style Cheesecake
- Chocolate Mousse Cake
- Assorted Fruit Tarts & Whipped Topping
- Macarons
- Chocolate Truffles



HOT CHOCOLATE BAR

\$16 PER PERSON

2 Hour Service

Served with Holiday Cookies and Souvenir Cup

Toppings Include:

- Assorted Syrups
- Mini Marshmallows
- Candy Canes
- Whipped Topping
- Cinnamon & Sugar

ADD-ON “ADULT CHEER” OPTION

\$75 Attendant Fee Required

Bailey’s & Peppermint Schnapps

\$14 per adult for 2 Hour Service



HOLIDAY DINNER BUFFETS

\$65 PER ADULT | \$30 PER CHILD

1.5 Hour Service

Includes: Filtered Water & Infused Water | 1 Salad | 2 Entrees | 1 Side

**All buffets include disposable dishware. China upon request (ask Sales Manager for pricing).*

CHOOSE ONE SALAD—

- **Spinach & Bacon Salad**
Arugula, Pine Nuts, Pickled Red Onions, Focaccia Croutons, Blue Cheese, and Pears. *Dressing:* Dijon Vinaigrette
- **Classic Caesar Salad**
Baby Romaine, Roasted Tomatoes, Focaccia Croutons, and Shaved Parmesan. *Dressing:* Caesar Dressing
- **Proper Salad**
Romaine, Chives, Radicchio, Cucumber, and Cherry Tomatoes. *Dressing:* Ranch & Balsamic Dressings

CHOOSE TWO ENTREES—

- **Bourbon Braised Short Ribs** **GF**
With Garlic Roasted Mashed Potatoes
- **Herb Roasted Turkey Breast with Pan Gravy**
With Vegetable Stuffing with Caramelized Squash & Onions, Sage, and Cranberries
- **Bacon Wrapped Pork Tenderloin**
With Green Peppercorn Demi-Glace Served with Thyme & Gruyere Au Gratin
- **Herb Roasted Chicken with Apricot & Rosemary Glaze**
With Roasted Fingerling Potatoes
- **Guinness Braised Beef Pot Roast**
With Roasted Root Vegetables & Potatoes
- **Wild Mushroom Ravioli** **V**
With Thyme & Porcini Cream Sauce & Roasted Seasonal Vegetables
- **Eggplant Parmesan** **V**
Slow Braised Basil & Tomato Sauce, Mozzarella, and Pan Seared Gnocchi



CHOOSE ONE SIDE—

- **Braised Green Beans**
Caramelized Bacon & Onions
- **Garlic Roasted Mashed Potatoes**
- **Cauliflower & Cheese**
Creamy Cheddar & Broccoli Sauce
- **Sweet Potato Puree**
Marshmallows, Maple Syrup, Spices, and Thyme
- **Braised Red Cabbage**
Apples, Cloves, and Nutmeg
- **Roasted Heirloom Carrots**
Honey Glaze
- **Tuscan Roasted Red Potatoes**
Garlic, Rosemary, and Lemon
- **Roasted Brussel Sprouts**
Balsamic Glaze

ADD-ONS—

- **Bread & Butter** | \$2 per person
- **Additional Salad** | \$4 per person
- **Additional Side Item** | \$4 per person
- **Additional Entree** | \$10 per person
- **China On Buffet** | **Dependent on Needs**
Ask Sales Manager for Pricing



HOLIDAY DINNER PLATED

\$80 PER PERSON

Includes: Water | Rolls & Butter | 1 Salad | 1 Entree | 1 Dessert

**China Package Required—Contact Sales Manager for Pricing*

CHOOSE ONE SALAD—

- **Holiday Salad**
Arugula, Radicchio, Mint, Prosciutto, Clementines, Parmesan, and Mozzarella. *Dressing:* Lemon & Balsamic Vinaigrette
- **Winter Salad**
Frisee & Arugula, Apples, and Pomegranate with Crispy Camembert Pastry and Cranberry Chutney.
Dressing: Balsamic Vinaigrette

CHOOSE ONE ENTREE—

- **Turkey Wellington**
Parma Ham & Wild Mushrooms in Puff Pastry
Served with: Red Potato Puree and Clementine & Honey Glazed Carrots & Parsnips
- **Roasted Duck Breast**
Cranberry Hoisin & Fresh Herbs
Served with: Sweet Potato Gnocchi and Braised Red Cabbage & Apples

- **Wild Mushroom Wellington** **V**
Roasted Mushrooms, Herbs, and Feta in Puff Pastry
Served with: Potato Puree, Braised Haricot Vert, Roasted Vegetables, and Porcini Gravy
- **Porchetta Pork Tenderloin**
Bacon Wrapped & Herb Infused Pork Tenderloin
Served with: Potato Gratin, Garlic & Sage Roasted Brussel Sprouts, and Red Wine Demi Glace
- **Lamb Filet Wrapped in Savoy**
Served with: Roasted Fingerling Potatoes, Wild Mushrooms, Savoy & Speck, and Bechamel
- **Maple Bourbon Braised Short Ribs**
Served with: Sweet Potato Puree, Chorizo & Chestnuts, and Roasted Brussel Sprouts

CHOOSE ONE DESSERT—

- **Flourless Chocolate Cake** **V** **GF**
Raspberry Coulis, Seasonal Berries, and Whipped Cream
- **Vanilla Cheesecake** **V**
Blackberry Coulis & Seasonal Berries
- **Chai Chocolate Crème Brulee**



ADD-ON GIFTS FOR YOUR GUESTS

- **Holiday Chocolate Truffles | \$8**
- **Assorted Macaroons | \$8**
- **Souvenir Hot Hippo Mug with White Chocolate Mix & Marshmallows | \$14**
- **Souvenir Popcorn Bucket | \$13**

DRINKS

- **Coffee & Hot Tea Package | \$5 per person for 2 Hours +\$1 per Additional Hour per person**
 - **Coffee & Soda Package | \$7 per person for 2 Hours +\$1 per Additional Hour per person**
 - **Complete Beverage Package—Includes: Coffee, Hot Tea, Soda, and Iced Tea | \$12 per person for 2 Hours +\$1 per Additional Hour per person**
- *Decaf Coffee Upon Request Only***



MAKE-IT-A-LUNCH

Includes Water Dispenser

SALAD STATION | \$8 PER PERSON

Build-Your-Own-Salad | 1.5 Hour Service

80 Acres Farms Lettuce Blend & Romaine, Cheddar Cheese, Blue Cheese, Parmesan Cheese, Olives, Red Onions, Cucumbers, Tomatoes, and Focaccia Croutons.

Dressing: Ranch & Balsamic Vinaigrette

SOUP & PANINI BAR | \$15 PER PERSON

Choice of Two Soups & Two Paninis | 1.5 Hour Service

Soup:

- **Broccoli & Cheddar Soup** **V** **GF**
- **Southwest Chicken & Rice** **GF**
- **Tomato Bisque** **V** **GF**
- **Loaded Potato Soup** **V** **GF** *
- * *Bacon on the side*

Paninis:

- **Grilled Cheese** with Cheddar Cheese & Herbed Cream Cheese
- **Black Forest Ham & Swiss** with Dijon Aioli
- **Roasted Turkey & Cheddar** with Cranberry Aioli
- **Roasted Seasonal Vegetables** **V** with Red Pepper Hummus

