

Cincinnati Zoo & Botanical Garden

ALL-DAY MENU



ⓄGF = Gluten Free ⓄVG = Vegan ⓄV = 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, and filtered water

THE SUNRISE | \$18

Assorted breakfast pastries, muffins and scones, yogurt and granola (GF) (V), and fruit salad (GF) (VG)

THE SKILLET | \$24

Goat cheese and red pepper frittata (GF) (V), assorted bagels & cream cheese, and whipped butter
+ Choice of breakfast sausage (GF),
or applewood smoked bacon (GF), or goetta (GF)
+ Hashbrown casserole or cheddar grits (V)

THE GRIDDLE | \$23

Build-Your-Own Breakfast Taco

Warm tortillas, scrambled eggs, bacon crumble, quinoa “chorizo” (V), and seasoned breakfast potatoes (GF) (V)
+ Toppings Include: Cheddar cheese, sour cream, and pico de gallo

THE DARK ROAST | \$22

Build-Your-Own Waffle Bar

Belgium waffles, assorted seasonal berries, whipped cream, maple syrup, whipped butter, assorted preserves, and candied pecans
+ Choice of breakfast sausage (GF),
or applewood smoked bacon (GF), or goetta (GF)

ADD-ONS

Fruit Salad (GF) (VG) | \$4

Yogurt with Granola (GF) (V) | \$4

Apple Juice, Cranberry Juice, or Orange Juice | \$3

Breakfast Sausage (GF) | \$4

Applewood Smoked Bacon (GF) | \$4

Goetta (GF) | \$4

Seasoned Breakfast Potatoes (GF) (V) | \$4

Hashbrown Casserole | \$5

Cheddar Grits (V) | \$4

LUNCH

LIGHTER FARE

◆ GRAINS & GREENS BUFFET | \$23

Includes: Kettle chips, seasonal whole fruit, cookies, and canned water
+ Select two (2) salads and two (2) sandwiches

SALADS:

Kale (GF) (V)

Sweet baby kale, cranberries, almonds, feta, and lemon vinaigrette

Mixed Green (GF) (V)

Spring mix, cucumber, feta, grape tomatoes, and dijon vinaigrette

Arugula (GF) (V)

Tender baby arugula, feta, candied walnuts, dried cranberries, and balsamic vinaigrette

Classic Caesar

Romaine lettuce, garlic croutons, shaved parmesan, and creamy caesar dressing

SANDWICHES:

Egg Salad (V)

Egg salad, tomato, and lettuce on sourdough bread

The Vegetarian (V)

Cucumber, sprouts, tomato, chive & onion spread, and balsamic glaze on wheat bread

Club

Ham, turkey, bacon, lettuce, tomato, and dijon aioli on ciabatta bread

Pesto Turkey

Turkey, mozzarella, pesto, and tomato on toasted sourdough bread

Turkey Reuben

Turkey, creamy purple cabbage slaw and swiss cheese on wheat bread



HEARTY LUNCH

“YOU ARE HERE”

◆ CINCINNATI STYLE CHILI BUFFET | \$22

Includes: Skyline Chili, spaghetti, coney dogs, buns, shredded cheddar cheese, diced onion, kidney beans, and oyster crackers

+ Served with chopped salad and assorted cookies

◆ ITALIAN BUFFET | \$25

Includes: Broccoli and chicken alfredo with penne pasta, cavatappi with meatballs and ragu sauce, and chicken parmesan

+ Served with classic caesar salad, garlic bread, and tiramisu

◆ BUILD YOUR OWN STREET TACOS | \$26

Includes: Al pastor and charred pineapple, honey chipotle marinated chicken, and quinoa crumble chorizo style (V)

+ Served with elote salad (GF) (V), red rice, tortilla chips, flour tortillas, guacamole, salsa, and churros

◆ ASIAN BUFFET | \$26

Includes: Korean braised short rib (GF), and sweet & spicy tteokbokki rice cakes (V), kohlrabi slaw (VG): kohlrabi, broccoli, brussels sprouts, carrot, purple cabbage, and kale slaw with sesame dressing

+ Served with cucumber salad (VG), Korean beef BBQ spring rolls, kimchi fried rice (VG), and mangonada floats (V)

ADD-ONS

Assorted Canned Sodas (1.5 hour service) | \$4

Infused Water (1.5 hour service) | \$3

Cookies & Brownies | \$5

Truffles & Mini-Cheesecake | \$8

Corn Tortillas | \$2

Gluten Free Bread | \$2

APPETIZERS

DISPLAYS

Charcuterie & Cheese Board | \$18 per person

Local salami and cubed domestic cheese, grapes, caramelized walnuts, and assorted crackers

Epic Charcuterie & Cheese Grazing Table | \$26 per person

Assorted local cured meats, artisan cheeses, pickled vegetables, gourmet mustard, apricot jam, marinated olives, seasonal fruit, apricots, dates, cheese crisps, and assorted crackers

Chef's Crudité Board | \$14 per person

Heirloom carrots, celery, broccoli, cauliflower, cherry tomatoes, cucumber, radish, snow peas, peppers, roasted garlic hummus, and buttermilk ranch dressing

APPETIZER BUFFET

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, and mini marshmallows

Macaroni & Cheese Bar | \$16 per person

3-Cheese Cavatappi
Toppings Include: Applewood smoked bacon, popcorn chicken, chives, sharp cheddar, and parmesan & herb breadcrumbs

Slider Bar | \$15 per person

SELECT TWO:

- + **Beef Slider** with caramelized onion, cheese, pickles, and ketchup
- + **Black Bean Slider** with slaw and sriracha mayo
- + **Fried Chicken** with cheese, pickle, and mayo

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 item per person. Minimum order of 25 pieces per item.

Passer fee of \$125 required per passer | One passer per 50 guests

Stationed appetizers are priced per person. Estimate of 2 pieces per person.

VEGETARIAN

Stuffed Mushroom (V) —Boursin cheese & garlic breadcrumb | **\$5 passed | \$8 stationed**

Vegetable Spring Roll (V) —Herbs & spicy mustard | **\$4 passed | \$8 stationed**

Fried Ravioli (V) —Spicy marinara | **\$4 passed | \$6 stationed**

Phyllo Cup (V) —Whipped goat cheese, caramelized onion, and blackberry jam | **\$4 passed | \$6 stationed**

Spanakopita (V) —Tzatziki sauce | **\$4 passed | \$6 stationed**

SEAFOOD

Bacon Wrapped Shrimp (GF) —Honey sriracha marmalade | **\$4 passed | \$8 stationed**

Seared Scallop (GF) —Chorizo & cilantro gremolata | **\$5 passed | \$10 stationed**

Shrimp Ceviche (GF) —Mango salsa, lime, and cilantro | **\$5 passed | \$10 stationed**

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Nashville Hot Chicken and Waffle—Spiced maple syrup | **\$4 passed | \$8 stationed**

Bacon Wrapped Date (GF)—Chorizo & goat cheese | **\$5 passed | \$8 stationed**

Grilled Pesto Chicken Skewer (GF)—Tomato, mozzarella, and balsamic glaze | **\$5 passed | \$8 stationed**

Beef Empanada—Chimichurri | **\$5 passed | \$8 stationed**

Beef BBQ Korean Spring Roll—Kimchi slaw | **\$5 passed | \$8 stationed**

MEAT

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) Entrees
\$60 per adult | \$30 per child (Age 3-12)

SALADS

House Salad (V)

Mixed greens blend, arugula, apricots, chevre, candied walnuts, and roasted shallot vinaigrette

Market Salad (V)

Mixed greens blend, cucumber, carrots, cheddar cheese, cherry tomatoes, herbed croutons, and buttermilk ranch dressing

Caesar Salad

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

ENTREES

Tequila Lime Chicken (GF)

Pico de gallo & lime wedge

Grilled Pesto Chicken

Basil pesto, roasted cherry tomatoes, and parmesan cheese

Korean BBQ Chicken

Soy ginger marinade, scallions, and sesame garnish

Hearty Pot Roast

Root vegetables and hearty gravy

Brown Sugar Dijon Glazed Pork Loin

Sweet-savory glaze and scallions

Stuffed Portabello Mushrooms (V)

Spinach, roasted red peppers, and herbed goat cheese

Stuffed Southwest Peppers (V)

Quinoa “chorizo”, black beans, corn, and mozzarella cheese

Chickpea Curry (VG)

Warm curry and spiced vegetables over rice

ACCOMPANIMENTS

Braised Green Beans

Mac N’ Cheese

Herb Roasted Potatoes

White Cheddar Polenta

Roasted Garlic Mashed Potatoes

Honey Roasted Root Vegetables

Balsamic Glazed Brussels Sprouts

Roasted Seasonal Squash

Rice

DINNER BUFFETS



DESSERT STATIONS

SWEET TREAT STATION | \$6

Assorted cookies & brownies

SWEET MINIS | \$12

Assorted cheesecake bites & truffles

EPIC SWEET TREAT GRAZING TABLE | \$25

Pretzels, assorted brownies, truffles, assorted dessert bars, assorted cupcakes, and chocolate chip cookies

GOURMET POPCORN BAR | \$12

Butter & caramel popcorn
Toppings Include: Flavored salts, salted and caramelized nuts, pretzels, M&M's, mini marshmallows, chocolate chips, chocolate sauce, and caramel sauce

S'MORES STATION | \$12

Warm marshmallow fluff, chocolate bars, and graham crackers
Toppings Include: Andes mints, white chocolate bars, Ritz crackers, coconut, almonds, caramel, and sea salt

ICE CREAM SOCIAL* | \$15

Graeter's chocolate, vanilla, and black raspberry chocolate chip ice cream

Toppings Include: Bananas, chopped nuts, sprinkles, whipped topping, and chocolate & caramel sauce

**For groups 150 guests and below | \$150 Food Attendant required per 75 guests*

ADD-ONS

Bread & Butter | \$2 per person

Additional Salad Dressing | \$2 per person

Additional Salad | \$4 per person

Additional Accompaniments | \$4 per person

Additional Entrees | \$10 per person

DINNER PLATED

China priced separately. Please discuss pricing with your Sales Manager.

Choice of (1) Salad | (2) Entrees | (1) Dessert

\$70 per person | \$72 per person with pre-set bread & butter

SALADS

Wedge (GF)

Iceberg lettuce, applewood smoked bacon, chopped egg, tomato, and blue cheese vinaigrette

House Salad (GF) (V)

Mixed greens, arugula, apricot, candied almonds, goat cheese, and lemon vinaigrette

ENTREES

Braised Short Ribs (GF)

Herb roasted fingerling potatoes, horseradish whipped cream, garlic haricot verts, and red wine demi-glace

Honey Bourbon Glazed Chicken

Whipped sweet potatoes, grilled zucchini, sweet corn puree, and crispy shallots

Gnocchi (V)

Pesto, sauteed mushrooms, leeks, marinated crispy tofu, and lemon vinaigrette

Coffee-Rubbed Pork Tenderloin (GF)

Roasted root vegetables, crispy potatoes, and blackberry demi-glace

Grilled Rosemary and Garlic Lamb Loins (GF)

Creamy goat cheese polenta, roasted broccolini, and red wine-herb jus

Proper Salad (VG)

Artisan greens, cucumber, cherry tomatoes, radish, chives, and balsamic vinaigrette

DESSERT

Flourless Chocolate Cake (GF) (V)

Raspberry coulis, seasonal berries, and whipped cream

NY Style Cheese Cake (V)

Strawberry coulis, seasonal berries, and whipped cream

Crème Brûlée (V)

Seasonal berries and whipped cream