



MINNESOTA ZOO®

**ZOO CATERING MENU**

# Event Information

## SUSTAINABLE SEAFOOD

Seafood is a healthy and delicious way to enjoy the bounties of the sea, though not all seafood is produced responsibly, and making the right choices can be difficult. SSA focuses on working with sustainably sourced seafoods in our cafes, restaurants, and catered events. We also follow the recommendations of the Monterey Bay Aquarium's Seafood Watch program, in combination with eco-certifications, to ensure that we are making choices for healthy oceans.

## PALM OIL

We recognize the role foodservice operators like us play in the global trade and usage of palm oil - we value efforts to mitigate the environmental and social impacts associated with palm oil production. In-house, we are constantly working to review our purchases for palm oil inclusion and sourcing, and we advocate our supply chains to engage with leading industry groups - SSA is a member of the Roundtable for Sustainable Palm Oil (RSPO) and we encourage our partners who use palm oil to join this important initiative.

## DIVERSITY-OWNED VENDORS

We celebrate the things that make each one of us different, and work to support the local communities that we partner with. Diversity-ownership of vendors in our supply chain is important to us, and we are developing tools to better evaluate our own engagement, as well as strategize how to include more diversity-owned vendors in our operations. If you are aware of a local vendor in your area that we should be working with, please let your Sales Manager know!

## ALLERGENS

We understand that some guests may have dietary preferences such as vegan, food intolerances, or allergies, and we are focused on providing an inclusive environment to all your attendees at your event. Speak with your Sales Manager about any anticipated dietary concerns as early as possible, and we'll work with you to tailor a menu specific to your needs.

## MENUS

Unless otherwise specified, all menus are priced per Person to be enjoyed during the allotted time period while here on-site at the Minnesota Zoo. Should you have something different in mind for your catering menu, we are happy to work with our chefs to propose a custom menu that meets your needs - please inquire with your Sales Manager for more information.

## FOOD GUARANTEES

Final guest count is to be advised no later than Ten (10) business days prior to the event date. The final bill will reflect the submitted final guest count or the number served, whichever is greater. If no final guest count is received, we will consider the estimated guest count indicated on your Banquet Event Order to be your guaranteed number of guests. The final guest count is not subject to reduction after the above deadline. Last minute orders are gladly accepted, but please note due to the need to expedite staffing, orders, and preparations, a late fee may be applied, and availability of certain menu items may be limited.

## LIQUOR AND FOOD SERVICE REGULATIONS

Food & Beverage cannot be removed from the premises by any party other than the catering department. Please see your Sales Manager for pricing. SSA Group, LLC. holds the Liquor License at the Minnesota Zoo, therefore, liquor, beer, and wine may not be brought into the zoo from outside sources. Liquor, beer, and wine may not be removed from the site. All bars will end 30 minutes prior to event end time.

## CONTRACT & DEPOSITS

A signed contract detailing all arrangements must be received by SSA Group, LLC. prior to the event date along with the deposit amount reflected on the event contract. Deposit payments may be made by credit card, certified check, company check or money order. All deposits made are included in the final invoice.

## FINAL PAYMENT

Final payment is due after the final guest count is received, before the event date. Any additional fees incurred on the day of the event will be applied to the final invoice, and payment is due upon receipt.

## CANCELLATIONS

Client must give SSA Group, LLC. written notice if Client wishes to cancel this Agreement and the Event. Company will retain all payments and deposits made to SSA Group, LLC. in the event of cancellation.

# Rise & Shine Breakfast

## DETAILS:

- Service for Up to (1) Hour
- Requires a Minimum Order of 25 Guests
- Prices Are per Person

## INCLUDES:

- Assorted Herbal Teas & Coffee
- Iced Water
- Orange Juice
- Eco-Friendly Compostable Tableware

## The Continental

Assorted Breakfast Pastries, Fresh Fruit , , Muffins and Scones

## Build-Your-Own Breakfast Tacos

Warm Flour Tortillas, Scrambled Eggs, Chorizo, Crumbled Bacon, Cheddar Cheese, Salsa Fresca

*Served with:*






Seasoned Breakfast Potatoes, Green Chili

## Build-Your-Own Waffle Bar

Belgian Waffles, Sausage Links, Fresh Berries, Assorted Preserves, Whipped Cream, Candied Pecans, Butter and Maple Syrup

UPGRADE TO CRISPY BACON \_\_\_\_\_ 5

## Complete Breakfast

Assorted Muffins , Fresh Fruit , , Scrambled Eggs , Seasoned Breakfast Potatoes , , Sausage Links

UPGRADE TO CRISPY BACON \_\_\_\_\_ 5

18

20

23

23

## ADD-ONS

Minimum Quantities Must Match the Guest Guarantee. Prices Are per Person

Apple Juice -Or- Cranberry Juice _____	3
Assorted Breakfast Pastries 	3
Biscuits & Gravy _____	6
Breakfast Burritos _____	6
Yogurt with Crunchy Granola 	4

# Brunch Bars

## Bloody Mary Bar

House Vodka, Bloody Mary Mix, Celery, Pepperoncini Peppers, Green Olives, Tabasco, Celery Salt, Lemons & Limes

(2) HOURS HOSTED \_\_\_\_\_ 20

(3) HOURS HOSTED \_\_\_\_\_ 25

## Mimosa Bar

House Sparkling, Oranges, Seasonal Berries, Assorted Juice Mixers

(2) HOURS HOSTED \_\_\_\_\_ 13

(3) HOURS HOSTED \_\_\_\_\_ 18

## DETAILS:

- Service for Up to (2) Hours
- One Bartender Required per 75 guests
- 150 Bartender Fee, per Bartender
- To Enjoy Both Bars, Additional 6 per Person

*Due to the seasonal nature of our sustainable practices, items & prices are subject to change. Prices are subject to a 25% service charge (where applicable) and current sales tax.*

Dietary Information:  Vegetarian  Vegan  Gluten-Free

# Bistro Lunch

## DETAILS:

- Requires a Minimum Order of 25 Guests
- For Groups of 100 Guests or Fewer. Groups Larger Than 100, Please Inquire for Additional Menus
- Prices Are per Person

## INCLUDES:

- Eco-Friendly Compostable Tableware

## BOXED LUNCHES 20

*Drop-off service*

SELECT UP TO TWO ITEMS TOTAL FROM SALAD OR SANDWICH OFFERINGS.

ONE MENU SELECTION PER GUEST  
PRE-SELECTED FINAL FOOD QUANTITIES  
DUE IN ADVANCE.

*Includes:*

- Chocolate Chip Cookie
- Kettle Chips
- Canned Water

## SALAD AND SANDWICH BUFFET 22

*Service for up to 1.5 hours*

SELECT UP TO TWO ITEMS TOTAL FROM SALAD OR SANDWICH OFFERINGS.

*Includes:*

- Iced Water
- Lemonade
- Chocolate Chip Cookies
- Kettle Chips

## SALADS

### Cranberry Pecan

Crumbled Goat Cheese, Candied Pecans, Dried Cranberries, Balsamic Vinaigrette

### Classic Caesar

Romaine Lettuce, Garlic Croutons, Shaved Asiago, Creamy Caesar Dressing

### Latin Quinoa

Shredded Kale, Avocado, Black Beans, Roasted Corn, Tomatoes, Roasted Peppers, Pepitas, Cilantro-Lime Vinaigrette

### Mixed Green

Spring Mix, Carrot, Cucumber, Grape Tomato, Balsamic Vinaigrette

## SANDWICHES

### Chicken Salad

Lettuce, Tomato, Grapes, Pecans, Cranberry, Croissant

### Ham & Swiss

Lettuce, Tomato, Dijonnaise, Sourdough

### Grilled Vegetable Wrap

Hummus, Pepper Relish, Garlic-Herb Tortilla

### Roast Beef

Lettuce, Tomato, Swiss, Garlic-Herb Aioli, Hoagie

### Turkey Club

Lettuce, Tomato, Bacon, Cheddar, Herb Aioli, Sourdough

## ADD-ONS

Minimum Quantities Must Match the Guest Guarantee. Prices Are per Person

Assorted Canned Sodas \_\_\_\_\_ 5

Iced Tea \_\_\_\_\_ 5

Additional Salad or Sandwich \_\_\_\_\_ Please Inquire

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# Hot Lunch Buffets

## DETAILS:

- Service for Up to (1.5) Hours
- Requires a Minimum Order of 25 Guests
- Prices Are per Person

## INCLUDES:

- Iced Water
- Lemonade
- Eco-Friendly Compostable Tableware

## ITALIAN

Served with:  
Garlic Bread

### Classic Caesar Salad

### Cavatappi and Gnocchi

Marinara, Roasted Garlic Alfredo Sauce,  
Grilled Chicken, Italian Meatballs

#### DESSERT:

### Tiramisu

## MEDITERRANEAN

Served with:  
Cucumber Salad, Lemon Artichoke Couscous Salad,  
Roasted Red Pepper Hummus, Tzatziki Sauce, Pita Bread

### Za'atar Spiced Grilled Chicken Crispy Falafel 🌱

#### DESSERT:

### Baklava with Cinnamon Chantilly

## ASIAN

Served with:  
Chicken Potstickers, Vegetable Fried Rice

### Kohlrabi Slaw with Sesame Dressing

#### CHOICE OF TWO PROTEINS:

### Sweet Orange Chicken

### Beef & Broccoli

### Miso Honey Glazed Tofu 🌱

#### DESSERT:

### Chinese Donuts with Strawberry Sauce

## 25 LATIN

Served with:  
Red Rice, Tortilla Chips, Guacamole, Salsa, Tortillas,  
Sour Cream, Cheese

### Chopped Romaine Salad 🌱

Corn, Tomato, Tortilla Crisps, Lime Vinaigrette

#### CHOICE OF TWO PROTEINS:

### Al Pastor & Charred Pineapple Barbacoa Shredded Chicken Carnitas

#### DESSERT:

## 24 Dulce de Leche Churros with Sweet Cream

## HOMESTYLE

Served with:  
Sour Cream, Onions, Cheddar Cheese, Hot Sauce, Cornbread

#### CHOICE OF TWO CHILIS:

### Beef Vegetarian 🌱

## 26 White Chicken

#### DESSERT:

### Cookies

## 27

## 22

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Dietary Information: 🌱 Vegetarian 🌱 Vegan 🌱 Gluten-Free

# Snacks & Beverages

## Break Time

**DETAILS:**

- Prices Are per Person

### NON-ALCOHOLIC BEVERAGE PACKAGES

HALF-DAY SERVICE FOR UP TO FOUR HOURS  
 FULL-DAY SERVICE FOR UP TO EIGHT HOURS

#### Infused Aqua Fresca

SELECT TWO:

Citrus, Cucumber-Mint, Very Berry

HALF-DAY \_\_\_\_\_ 4  
 FULL DAY \_\_\_\_\_ 5

#### Coffee & Tea Package

Regular Coffee, Assorted Hot Herbal Teas, Iced Water

*Decaf Coffee Available Upon Request*

HALF-DAY \_\_\_\_\_ 4  
 FULL DAY \_\_\_\_\_ 7

#### Complete Beverage Package

Regular Coffee, Assorted Hot Herbal Teas, Iced Water, Assorted Canned Sodas, Lemonade

*Decaf Coffee Available Upon Request*

HALF-DAY \_\_\_\_\_ 8  
 FULL DAY \_\_\_\_\_ 12

### SNACK BOARDS

SERVICE FOR UP TO TWO HOURS  
 REQUIRES A MINIMUM ORDER OF 25 GUESTS

*Includes Eco-Friendly Compostable Tableware*

#### Vegetable Crudité

Heirloom Carrots, Cucumber, Radish, Cauliflower, Celery, Cherry Tomatoes

*Served With Ranch & Hummus*

#### 13 Hummus Board

Traditional & Roasted Red Pepper Hummus, Olives, Marinated Vegetables, Toasted Pita, Crackers

#### 14 Artisanal Cheese Board 15

Select Premium Cheeses, Crackers, Nuts, Dried & Fresh Fruits, Honey

#### ADD-ONS

Whole Fruit _____ 2	Assorted Sodas _____ 5	Trail Mix _____ 4
Iced Tea _____ 5	Canned Water _____ 5	Cookies _____ 4
Lemonade _____ 4	Granola Bars _____ 4	Fudge Brownies _____ 4
Kettle Chips _____ 4	Popcorn _____ 6	Rice Krispie Treats _____ 5

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# Appetizer Reception

## DETAILS:

- Minimum of (3) Selections Required
- Minimum Order of 50 Pieces per Item
- Food Quantities Must Match the Guest Guarantee
- Served on Eco-Friendly Compostable Tableware

## TRAY PASSED:

- Service for Up to (1) Hour
- Pricing is per Piece
- 125 Passer Fee Required per 50 Guests

## STATIONED

- Service for Up to (2) Hours
- Pricing Includes 2 Pieces per Person

## MEAT

<b>Beef Empanada</b> Chimichurri	5	10
<b>Bratwurst Crostini</b> Pickled Mustard Seeds, Caramelized Onion Aioli	5	10
<b>Chicken Satay</b> Thai Peanut Sauce	4	8
<b>Nashville Hot Chicken N' Waffle</b> Brown Sugar Mayo, Dill Pickle Relish	5	10
<b>Pork Belly Deviled Egg</b> 🌿 Pickled Mustard Seeds	4	8
<b>Pulled Pork Tostada</b> 🌿 Sweet Potato Purée, Cotija Cheese, Pickled Jalapeños	5	10
<b>Swedish Meatball</b> Fig and Balsamic Glaze	5	10
<b>Steak Slider</b> Bacon Onion Jam, Bleu Cheese	5	10
<b>Mac n' Cheese Fritter</b> Chive, Bacon Jam	3	6

## PASSED

## STATIONED

## SEAFOOD

<b>Bacon Wrapped Shrimp</b> 🌿 Honey-Sriracha Marmalade	5	10
<b>Crab Toast</b> Avocado, Citrus Crème Fraîche	6	12
<b>Crab BLT</b> Crisp Prosciutto, Tomato Aioli, Greens	6	12
<b>Seared Scallop</b> 🌿 Chorizo, Cilantro Gremolata	8	16
<b>Shrimp Ceviche Shooter</b> 🌿 Mango Salsa, Lime, Cilantro	5	10
<b>Salmon Satay</b> Sweet Chili Hoisin, Toasted Sesame	5	10
<b>Smoked Salmon Canapé</b> Herbed Goat Cheese, Chive, Fried Capers	5	10
<b>Albacore Tuna Tartare</b> 🌿 Pickled Ginger, Scallions	6	12

## PASSED

## STATIONED

## VEGETARIAN

<b>Charred Tomato Bruschetta</b> Balsamic Glaze, Crostini	3	6
<b>Falafel Bite</b> 🌿 Tzatziki, Mango Chutney	3	6
<b>Fresh Vegetable Spring Roll</b> Herbs, Sweet Chili Sauce	4	8
<b>Grilled Cheese Bite</b> Tomato-Basil Bisque	4	8

## PASSED

## STATIONED

<b>Pierogi</b> Potato & Cheese, Sautéed Onions	4	8
<b>Spanakopita</b> Tzatziki Sauce	4	8
<b>Tortellini Caprese Skewer</b> Basil Pesto, Balsamic Glaze	3	6
<b>Whipped Goat Cheese Phyllo Cup</b> Blackberry Jam, Candied Onion	4	8

## PASSED

## STATIONED

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Dietary Information: 🌿 Vegetarian 🌱 Vegan 🌿 Gluten-Free

# Evening Reception

## DETAILS:

- Service for Up to (2) Hours
- Requires a Minimum Order of 50 Guests
- Minimum of 3 Selections Required

## INCLUDES:

- Eco-Friendly Compostable Tableware

## CHIPS & DIP

### SELECT TWO CHIPS:

Tortilla Chips, Vegetable Crudit , Toasted Crostini, Lavash, Assorted Crackers

### SELECT TWO DIPS:

Spinach & Artichoke, Roasted Red Pepper Hummus, Creamy Queso, Salsa Fresca, Guacamole

## MARKET VEGETABLE DISPLAY

Grilled Seasonal Vegetables, Green Goddess Dipping Sauce, Chef's Seasonal Hummus

## CHARCUTERIE DISPLAY

Assorted Cured Meats & Cheeses, Marinated Vegetables, Mixed Olives, Dried Fruits, Nuts, Seasonal Jam, Crackers

## MAC N' CHEESE BAR

Grilled Chicken, Crispy Bacon, Caramelized Onion, Green Onion, Shredded Cheese, Toasted Breadcrumbs

## MASHED POTATO BAR

Mashed Yukon Gold Potatoes, Crispy Bacon, Green Onion, Sour Cream, Cheddar Cheese, Butter

## SLIDER STATION

### SELECT TWO:

#### Grass-Fed Beef

Caramelized Onion, Cheese, House Ketchup

#### BBQ Pulled Pork

Crispy Onion, Black Pepper BBQ Sauce

#### Honey Chipotle Grilled Chicken

Poblano Mayo, Asadero Cheese

#### Porketta

Caramelized Onion, Gruy re Cheese

#### Crispy Falafel

Balsamic Grilled Onion, Roasted Garlic Mayo

## 13 LATE NIGHT SNACK STATIONS

### Popcorn Bar

House Popped Popcorn & Kettle Corn

10

### SEASONINGS INCLUDE:

Garlic Parmesan, Pizza, Cinnamon Churro, Cheddar

### Pretzel Bar

#### SELECT ONE:

Cinnamon Sugar Pretzel Bites  
Chocolate Sauce, Salted Caramel

Savory Bavarian Pretzel Bites  
Queso, House Mustard

#### SELECT BOTH

10

13

### Nacho Bar

Tortilla Chips  
Served With Queso, Pickled Jalape os, Sour Cream, Pico De Gallo

### SELECT ONE PROTEIN:

Beef Chili, BBQ Pulled Pork, Chipotle Chicken, Quinoa "Chorizo" 

12

15

14

14

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Dietary Information:  Vegetarian  Vegan  Gluten-Free



# Dinner Buffets

## DETAILS:

- Prices Are per Person
- Service for Up to (2) Hours
- Requires a Minimum of 50 Guests
- Upgrade to House China (Additional Rental Fee Required)

## INCLUDES:

- Iced Water
- Lemonade
- Eco-Friendly Compostable Tableware

### OPTION ONE

SELECT ONE SALAD, TWO ACCOMPANIMENTS,  
ONE ENTRÉE, ONE MINI DESSERT

45

### OPTION TWO

SELECT ONE SALAD, TWO ACCOMPANIMENTS,  
TWO ENTRÉES, ONE MINI DESSERT

55

## SALADS

### Baby Spinach

Crumbled Bacon, Hard Boiled Egg, Pickled Red Onion, Blue Cheese Dressing

### Chopped

Charred Pepper, Cucumbers, Pickled Onion, Tomato, Buttermilk Herb Dressing

### Classic Caesar

Romaine Lettuce, Garlic Croutons, Shaved Parmesean, Caesar Dressing

### Mixed Green

Spring Mix, Carrot, Cucumber, Grape Tomato, White Balsamic Vinaigrette

## ACCOMPANIMENTS

Brown Butter Green Beans

Buttered Corn

Honey Glazed Baby Carrots

Seasonal Roasted Vegetables

Herb Roasted Potatoes

Mac N' Cheese

Roasted Garlic Mashed Potatoes

White Cheddar Grits

## MINI DESSERTS

### Buttermilk Panna Cotta

Blueberry Compote

### Flourless Chocolate Cake

Raspberry Sauce, Whipped Cream

### Key Lime Cheesecake

Whipped Cream

### Vanilla Crème Brûlée

Fresh Berries, Whipped Cream

## ENTRÉES

### Braised Beef Short Ribs

Red Wine Demi Glace

### Butternut Squash Ravioli

Brown Butter, Sage, Spiced Walnut

### Grilled Pork Chop

Balsamic Cherry Sauce

### Quinoa "Chorizo" Stuffed Sweet Potato

Corn & Black Bean Salsa

### Roasted Chicken Breast

Herbed White Wine Jus

### Seared Salmon

Red Pepper Romesco, Toasted Pistachio

## ADD-ONS

Prices Are per Person

Bread & Butter \_\_\_\_\_ 2

Coffee & Hot Tea Station \_\_\_\_\_ 3

*Decaf Coffee Available Upon Request*

Additional Salad, Accompaniment, \_\_\_\_\_ Please Inquire  
Entrée or Dessert

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Dietary Information: Vegetarian Vegan Gluten-Free

# Plated Dinner

## DETAILS:

- Prices Are per Person
- Requires a Minimum Order of 50 Guests
- Requires House China (Additional Rental Fee Required)

## INCLUDES:

- Iced Water
- Bread & Butter
- Coffee & Hot Tea Station

## Three-Course Dinner

One Salad, One Pre-Selected Entrée, One Dessert

65

### SALADS \_\_\_\_\_ Select One

#### Classic Caesar

Grilled Romaine, Fines Herbs, Croutons, Lemon, Caesar Dressing

#### Grains & Greens

Shredded Kale, Seasonal Grains, Pickled Onion, Roasted Tomato, Toasted Almonds, Citrus-Herb Vinaigrette

#### Mixed Green

Artichoke Hearts, Cherry Tomato, Sliced Red Onion, Balsamic Vinaigrette

#### Wedge

Iceberg, Applewood Bacon, Chopped Egg, Tomato Confit, Creamy Bleu Cheese Vinaigrette

### DESSERTS \_\_\_\_\_ Select One

#### Flourless Chocolate Torte

Raspberry Sauce, Whipped Cream

#### Vanilla Cheesecake

Seasonal Berries

#### Powdered Sugar Donuts

Raspberry Jam

#### Crème Brûlée

Seasonal Berries

### ENTRÉES \_\_\_\_\_ Select One

#### Braised Beef Short Ribs

Roasted Root Vegetables, Buttermilk Mashed Potatoes, Black Cherry Demi

#### Crispy Skin Salmon

Almond Gremolata, Bacon Brussels Sprouts Hash

#### Grilled Flat Iron Steak

Herb Roasted Potatoes, Grilled Broccolini, Roasted Tomato Chimichurri

#### Hard Cider Brined Pork Chop

Apple Butter, Sweet Corn & Lima Bean Succotash, Roasted Cauliflower Purée

#### Roasted Cauliflower Wellington

Wild Mushroom Duxelle, Roasted Parsnip, Gruyère Cheese, Puff Pastry

#### Smoked Jerk Chicken

Tropical Ginger Fruit Salsa, Red Beans & Rice

## ADD-ONS

Prices Are per Person

Upgrade Entrée Selection to Duo Plate \_\_\_\_\_ Please Inquire

Additional Entrée Selection \_\_\_\_\_ Please Inquire

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# Bar Services

## Spirits include:

BOURBON, GIN, RUM, SCOTCH, TEQUILA, VODKA, WHISKEY

### DETAILS:

- All Bar Services Include Clear, Compostable Cups
- All Bar Packages Are Based on (2) Hours. 10 per Person, per Additional Hour
- Upgrade to Glassware (Additional Rental Fee Required)

## CONSUMPTION BAR

### SETTLED POST EVENT BY THE HOST

Pricing is per Beverage

Requires a Minimum Spend of 500 per Bar

150 Bartender Fee, per Bartender, Up to (2) Hours of Service

## CASH BAR

### GUESTS PURCHASE THEIR OWN BEVERAGES

Pricing is per Beverage

Requires a Minimum Spend of 500 per Bar

200 Bartender Fee, per Bartender, Up to (2) Hours of Service

HOUSE		PREMIUM	
Domestic Beer	7	Domestic Beer	7
Craft/Imported Beer	8	Craft/Imported Beer	8
Wine	9	Wine	11
Liquor	10	Liquor	14
Soft Drinks	5	Soft Drinks	5

HOUSE		PREMIUM	
Domestic Beer	8	Domestic Beer	8
Craft/Imported Beer	9	Craft/Imported Beer	9
Wine	10	Wine	12
Liquor	11	Liquor	15
Soft Drinks	6	Soft Drinks	6

### BARTENDER FEE

Required For Consumption & Cash Bars

One Bartender per 75 Guests

## HOSTED BAR

### THE COST FOR BAR SERVICES AND DRINKS ARE PAID IN ADVANCE BY HOST

Prices Are per Person

All Packages Are Based on (2) Hours of Service

**Beer & Wine Bar 18**  
Assorted Domestic & Craft Beers,  
House Red & White Wines,  
Iced Water

**House Bar 24**  
Assorted Domestic & Craft Beers,  
Red & White Wines, House Spirits,  
Basic Mixers & Assorted Canned  
Sodas, Iced Water

**Premium Bar 30**  
Assorted Domestic & Craft Beers,  
Red & White Wines, Premium Spirits,  
Basic Mixers & Assorted Canned  
Sodas, Iced Water

## Champagne or Signature Cocktails

available when pre-arranged for an additional charge



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