



TOLEDO ZOO

Catering Menu

2024

Breakfast

All prices listed per person, per 90 minutes.

Continental

Mini Assorted Pastries

Muffins

Assorted Bagels with Cream Cheese and Jellies

Bowl of Seasonal Fresh Cut Fruit

Juice, Tea, Coffee (100% Colombian Regular and Decaf) and Water

Turtle

Mini Assorted Pastries

Scones

Assorted Bagels with Cream Cheese and Jellies

Bowl of Seasonal Fresh Cut Fruit

Yogurt with Granola

Biscuits and Sausage Gravy

Juice, Tea, Coffee (100% Colombian Regular and Decaf) and Water

Crocodile

Mini Assorted Pastries

Scones

Assorted Bagels with Cream Cheese and Jellies

Bowl of Seasonal Fresh Cut Fruit

Yogurt with Granola

Biscuits and Sausage Gravy

Sausage or bacon

Scrambled Eggs

Home Fries

Juice, Tea, Coffee (100% Colombian Regular and Decaf) and Water

Upgrade options to any breakfast menu:

Omelet Station

Pancakes or French Toast with Assorted Toppings Bar

Mini Quiche

We are happy to accommodate any custom menus or substitutions to existing packages.



Lunch Buffets

All prices listed per person, per 90 minutes. All buffets are served with assorted soda products and carafes of water.

Cheetah

Served with warm Corn and Flour Tortillas, Tortilla Chips, Salsa and Sopapillas.

- Choice of 2: Seasoned Beef, Shredded Chicken, Pulled Pork or Fajita Pepper Blend
- Choice of 4: Lettuce, Diced Tomatoes, Diced Onion, Shredded Cheese, Fresh Cilantro, Sour Cream, Sliced Black Olives or Sliced Jalapeno Peppers.
- Choice of 1: Pinto Beans, Black Beans, Refried Beans or Rice
- Add on: Guacamole at \$4/per person

Gray Wolf

Mixed Green Salad with choice of 2 dressings: Caesar, Ranch, Italian, French, Raspberry Vinaigrette, Balsamic Vinaigrette or Creamy Poppy Seed dressing

Deli Tray with Assorted Breads and Condiments

Zoo Chips

Choice of Soup:

- | | | |
|--------------------|---------------|------------------------|
| • Broccoli Cheddar | • Beef Barley | • Loaded Baked Potato |
| • Chicken Noodle | • Chili | • Creamy Tomato Bisque |

Assorted Gourmet Cookies

Impala

Mixed Green Salad with choice of 2 dressings: Caesar, Ranch, Italian, French, Raspberry Vinaigrette, Balsamic Vinaigrette or Creamy Poppy Seed dressing

Served with Garlic Toast or Seasoned Breadsticks

Choice of 2 Meats:

- Chicken, Meatballs, Italian Sausage, Roasted Vegetables or Vegetarian Meatballs

Choice of 2 Sauces:

- Alfredo, Marinara or Pesto

Choice of Pasta:

- Penne, Cavatappi, Spaghetti or Fettuccine

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Lunch Buffets

All prices listed per person, per 90 minutes. All buffets are served with assorted soda products and carafes of water.

Lion

Mixed Green Salad with choice of 2 dressings: Caesar, Ranch, Italian, French, Raspberry Vinaigrette, Balsamic Vinaigrette or Creamy Poppy Seed dressing

Choice of 2 Sandwiches:

- *Turkey Bacon Swiss:* Served on marble rye with Pesto Aioli
- *Build Your Own Slider:* 2 ounce grilled beef patties, slider buns, American cheese, lettuce, tomato, pickle slices and condiments.
- *Chicken Bacon Avocado Sandwich:* Grilled chicken, bacon, avocado, with garlic aioli spread on ciabatta roll.
Also available in a wrap.
- *Italian Sandwich:* Freshly sliced salami, capicola, prosciutto and provolone. Topped with fried banana pepper rings and italian dressing. Served on 6" sub bun.
- *Chicken or Tuna Salad Sandwich:* served on a croissant

Zoo Chips

Choice of Soup:

- | | | |
|---------------------------|----------------------|-------------------------------|
| • <i>Broccoli Cheddar</i> | • <i>Beef Barley</i> | • <i>Loaded Baked Potato</i> |
| • <i>Chicken Noodle</i> | • <i>Chili</i> | • <i>Creamy Tomato Bisque</i> |

Assorted Gourmet Cookies

We are happy to accommodate any custom menus or substitutions to existing packages.

Plated Lunch

All prices listed per person, per 90 minutes. Maximum selection of two choices. All lunches are served with assorted soda products and carafes of water. Served meals require assigned seating & place cards.

Chicken Quesadilla

Seasoned chicken breast with mexican blend cheese wrapped in a flour tortilla with a side of shredded lettuce, tomatoes, and sour cream.

Zoo Club

Roasted turkey, crisp bacon, lettuce and tomato, smothered in housemade dijonnaise. Served on toasted marble rye with Zoo chips and a pickle spear.

Grilled Chicken, Bacon, Avocado Wrap

A grilled chicken breast topped with romaine, tomato, crisp bacon and avocado. Wrapped in a wheat shell and served with Zoo Chips and a pickle spear.

Cobb Salad

Grilled chicken breast on a bed of mixed greens with diced tomato, bacon, cucumbers, shredded cheddar cheese, and a hard boiled egg.

Buffalo Chicken Sandwich

Crispy buffalo chicken sandwich with house slaw, pickles and blue cheese dressing. Served with Zoo chips, a pickle spear and celery sticks.

Beastro Burger

A classic. Our lightly seasoned burger is piled high with cheddar cheese and fresh onion straws. Served with Zoo Chips and a pickle spear.

French Dip

Thinly sliced roast beef with caramelized onion, swiss cheese on a baguette, served with Au Jus. Served with Zoo chips and a pickle spear.

Mediterranean Veggie Wrap

Zucchini and yellow squash with spring mix, bell peppers, hummus and feta, served on a wrap. Served with Zoo chips and a pickle spear.

Hot Beef or Turkey Open Faced Sandwich

Sliced roast beef or turkey sandwich served on top of Texas toast with mashed potatoes and gravy.

** Special dietary options available upon request.*

Snack Packages

All prices listed per person, per 2 hours. *Snack station served with canned soda products and carafes of water.*

Ice Cream Sundae Bar

French Vanilla Ice Cream
Chopped Nuts
Whipped Topping
Cherries
Chocolate Sauce
Sprinkles

Colobus

Veggie Tray
Fruit Tray
Zoo Chips
Hummus with Pita

Silverback

Veggie Tray
Fruit Tray
Spinach Artichoke Dip with Tortilla Chips
Whipped Feta and Cucumber Dip
with toasted Ciabatta Bread
Choice of Appetizer:
• Buffalo Chicken dip with Tortilla chips
• Pineapple Chicken Cilantro Bites
• Bruschetta dip with Toasted crostini

Coffee & Sweets Bar

Regular & Decaf Coffee
Whipped Cream
Assorted Flavorings
Chocolate Chips
Caramels
Marshmallows
Cocoa dusting
Cinnamon dusting
Sea salt grinder
Choice of (1) sweet:
• Scones
• Beignets
• Cinnamon rolls

Snack Stations

Zoo Chips
Pretzel Twists
Boxes of Popcorn

We are happy to accommodate any custom menus or substitutions to existing packages.



Appetizers

All prices listed per person, per 90 minutes.

Fried Buffalo Cauliflower

Pretzel Bites with Cheese Sauce

Hummus and Pita

Meatballs

Honey Dijon Glazed Brussel Sprouts

Creamy Feta Cucumber Dip with Toasted Bread

Beef Crostini

Baked Brie in Puff Pastry with Maple Bacon Jam or

Cranberry Compote served with grilled bread

Bruschetta

Fried Ravioli with Marinara

Italian Arancini with Tomato Cream Sauce

Spinach and Artichoke Dip

Fresh Cut Fruit Display

Buffalo Chicken Egg Rolls with Ranch

Cajun Crab Stuffed Mushrooms

Veggie Tray with Dill Dip

Italian Sausage with Peppers and Onions

Cheese and Cracker Tray

Trays *priced per tray*

50 Piece Shrimp Cocktail Tray

100 Piece Shrimp Cocktail Tray

Trays Below Serve 50-75 guests

Mini Crab Cakes with Lemon Caper Aioli

Beef and Shrimp Skewers with Garlic Herb Butter

Beef and Grilled Vegetable Kabobs

Pineapple Chicken Skewers

25 person minimum on all appetizers.

We are happy to accommodate any custom menus or substitutions to existing packages.



Served Dinners

All prices listed per person, per 90 minutes. Served dinners require assigned seating and place cards, excluding dual entrees.

All Served Dinners include

- Choice of Caesar Salad or House Salad (Spring mix, grape tomato, shredded carrots and cucumbers)
- Choice of Ranch, Italian, French, Raspberry Vinaigrette, Balsamic Vinaigrette, Caesar or Creamy Poppy Seed dressing
- Choice of two entrées (additional entrée selections available)
- Vegetarian option (Choose a vegetarian entrée as your second option at no additional charge OR as a third option)
- Chef's choice starch and vegetable, dinner rolls and butter, coffee, iced tea and water

Hornbill *Choice of two entrées*

- Roasted Rosemary Pork Loin with Peppers and Onions
- Sliced Turkey with Gravy
- Sliced Roast Beef with Gravy
- Herb Crusted Grilled Chicken Breast

Eagle *Choice of two entrées or dual entree option*

- Grilled Flank Steak with Caramelized Onions and Peppers
- Blackened Salmon with Cajun Cream Sauce
- Chicken Saltimbocca - Pan seared chicken breast with prosciutto, provolone and sage butter sauce.

OR Dual entrée

- Beef & Chicken - Seasoned Terres Major Medallion with a Grilled Chicken Breast topped with an Herb Butter Sauce.

Ostrich *Choice of two entrees or dual entree option*

- Grilled Ribeye with Mushroom Demi-Glaze
- Mahi Mahi, seared and topped with Feta, Fresh Dill and Grilled Lemon
- Chicken Roulade with spinach, prosciutto & mozzarella served with White Wine cream sauce
- Garlic Butter and Herb roasted Salmon with capers

OR Dual entrée

- Surf & Turf - 3 Cajun Shrimp with a seasoned Grilled Beef Tenderloin Medallion

Kids Meal

- Chicken Tenders, Fries and a Fruit Cup

We are happy to accommodate any custom menus or substitutions to existing packages.



Buffet Dinners

All prices listed per person, per 90 minutes. All Buffet Dinners include:

- Choice of Caesar Salad or House Salad (*Spring mix, grape tomato, shredded carrots and cucumbers*)
- Choice of Ranch, Italian, Raspberry Vinaigrette, Balsamic Vinaigrette, Caesar or Creamy Poppy Seed dressing
- Choice of two entrées (*additional entrée selections available*)
- Vegetarian option (*Choose a vegetarian entrée as your second option at no additional charge OR as a third option*)
- Chef's Choice starch and vegetable, dinner rolls and butter, coffee, iced tea and water

Penguin *Choice of two entrées*

- Roasted Rosemary Pork Loin with Peppers and Onions
- Honey Glazed Ham
- Chicken Alfredo
- Grilled Marinated Chicken Breast

Orangutan *Choice of two entrées*

- Grilled Flank Steak with Peppers, Scallions and Sweet Soy Sauce
- Chicken Roulade with Spinach, Prosciutto and Mozzarella served with Herbed White Wine Cream Sauce
- Grilled Boneless Pork Chop finished with a Maple Dijon Glaze
- Mahi Mahi seared and topped with Feta, Fresh Dill and Grilled Lemon
- Baked Penne Pasta with Shrimp, Pancetta, Scallions, Lobster Cream Sauce with melted Mozzarella Cheese

Kodiak *Choice of two meats, sauces, and pasta*

- Served with garlic toast or seasoned breadsticks
- Choice of 2 Meats: Chicken, Meatballs, Italian Sausage, Roasted Vegetables or Vegetarian Meatballs
- Choice of 2 Sauces: Alfredo, Marinara or Pesto
- Choice of Pasta: Penne, Cavatappi, Spaghetti or Fettuccine

Parrot *Choice of two entrées*

- Chicken Marsala: Grilled Chicken Breast served with traditional Mushroom Marsala Sauce
- Marinated, Seared and Sliced Teres Major Steak with Grilled Lemon and Garlic Herb Butter
- Blackened Salmon with Cajun Cream Sauce
- Chicken Piccata with a White Wine, Butter and Lemon Sauce with Capers and Tomatoes

We are happy to accommodate any custom menus or substitutions to existing packages.

Buffet Dinners

Vegetarian Choose one of these as your second option at no additional charge OR as a third option at an additional price.

- Eggplant Parmesan: Thick sliced Eggplant lightly breaded with our house made Marinara and fresh grated Parmesan served with fettuccine.
- Roasted Mushroom Risotto
- Pasta Primavera: Penne Pasta with Grilled Vegetables and Pesto White Wine Sauce
- Vegetable Napoleon: Roasted Portobello Mushroom, Squash, Eggplant and Bell Pepper artfully stacked and drizzled with Balsamic Glaze over red quinoa. *Vegan*

Upgrade options for buffets:

Gourmet Mac & Cheese Bar

- Included:
Three Cheese Cavatappi Mac & Cheese
- Choose 3 Toppings:
Steamed Broccoli Chicken Chunks
Bacon Bits Sautéed Mushrooms
Scallions Seasoned Bread Crumbs
Diced Tomatoes

Carving Stations

- Roasted Pork Loin with Peppers and Onions
- Honey Glazed Ham
- Slow Roasted Herb Turkey Breast
- Top Round with Au Jus, Sautéed Mushrooms and Horseradish Cream Sauce

We are happy to accommodate any custom menus or substitutions to existing packages.

Desserts

All prices listed per person, per 90 minutes. Two choices maximum.

Toffee Brownies

Gourmet Cookies (2 per guest)

Key Lime Pie

Red Velvet Bistro Cake

Chocolate Flourless Torte (Gluten free)

Traditional Carrot Cake

New York Style Cheesecake with Seasonal Berry Coulis

New York Style Turtle Cheesecake

We are happy to accommodate any custom menus or substitutions to existing packages.



Beverage and Bar Service

All Bars include:

- Coke, Diet Coke, Sprite, Tonic and Club Soda, Orange, Cranberry and Pineapple Juices, Grenadine, Vermouth, Bitters, Sweet & Sour, Bar Fruit, Stirrers and Cocktail napkins

Open Bar

- Open bar service is based on amount consumed
- Priced per hour, per bar, including bartender
- Three-hour minimum
- All open bar prices are listed per beverage

Cash Bar

- Priced per-bartender, per-hour charge
- Two bartenders per 100 guests are required
- Three-hour bar minimum
- All cash bar prices are listed per beverage

House Bar

Domestic Beer • House Wine • House Liquor • Soda

Select Bar

Domestic Beer • Imported Beer • Select Wine • Select Liquor • Soda

Premium Bar

Domestic Beer • Imported Beer • Premium Wine • Premium Liquor • Soda

Ask about adding craft beer or specialty drinks to your event!

- Cash bar prices include Ohio state tax
- Specific liquors can be added for an additional cost per bottle

Individual Beverages

100% Colombian Coffee, regular or decaffeinated
Hot Chocolate
Gourmet Hot Tea Selections
Freshly brewed Iced Tea
Lemonade
Coca-Cola Products
Bottled Water
Juices (Orange, Pineapple and Cranberry)

4-Hour Beverage Service - Priced per person

Coffee
Iced Tea
Coca Cola Products
Water

Mimosa Bar - Priced per person *per 2 hours*

Champagne
Orange Juice
Orange Garnish

Bloody Mary Bar - Priced per person *per 2 hours*

Bloody Mary Mix
Liquor/Vodka
Celery
Cheese
Salami
Olives
Hot Sauce and Salt

Additional bartender fee may apply

Equipment Rental

Equipment Rental

Lavaliere Microphone

Cake Cutting Service

Risers *(Priced per 4' x 8' Section)*

Stairs

Stage (16' x 8')

Floor Length Linens

Linen Chair Covers with Sashes

Satin Table Runners

Sequin Table Runners

Sequin Table Cloths

Chiavari Chairs

White Cushioned Chairs

Microphone/Podium

Laptop or Tablet

Data Projector

Tech Time *Priced per hour*

Golf Cart

Wheelchair

Electric Scooter

Firepits

Heaters

**All rentals are subject to a delivery fee.*

Upgrades for Malawi Rentals

Priced per hour

○ Train Rental

○ Carousel Rental

○ Giraffe Feed Deck *(includes animals on exhibit)*

Upgrades for Arctic Rentals

Priced per hour

○ Train Rental

○ Carousel Rental

○ Polar Bears on exhibit

Upgrades for Aquarium

Priced per hour

○ Touch Tank

All Venue Rentals

Priced per hour

○ Premium Animal Demonstrations Sloth, 1-2 Penguins *(based on availability)*, or 1-2 Flamingos *(May-Oct., only for Great Hall and Aquarium rentals, based on availability)*

○ 2 Small animals

Please note: The welfare of our animals is our highest priority. Therefore the animal participation is under the discretion of the Zoo's animal staff. Animals cannot be guaranteed but we will try our best to ensure the animal of your choice.



Facilities

Africa! Overlook *Capacity 250 guests*

Availability: Evenings only, April-October

Aquarium *Capacity 80 guests*

Availability: Evenings year-round except during *Lights Before Christmas*

Arctic Encounter® *Capacity 50 guests*

Availability: Evenings year-round except during *Lights Before Christmas*

Broadway Pavillion *Capacity 250 guests*

Availability: Days only, April-October

Captain's Room *Capacity 20 guests*

Availability: Days and evenings, year-round

Malawi Event Center *Capacity 700 guests*

Availability: Days and evenings, year-round

Additional rentals in Malawi:

Indigo Room (250-300 guests), Sapphire Room (200 guests) Imperial Room (250-300 guests)

ProMedica Museum of Natural History *Capacity 150-180*

Availability: Days & evenings, year-round

Additional Rentals in Museum: Relic Room (40-60 guests)



Rental Locations & Map of Zoo

- 1 Aquarium
- 4 Arctic Encounter®
- 7 ProMedica Museum of Natural History
- 2 Captain's Room
- 5 Malawi Event Center
(Indigo, Sapphire, Imperial)
- 8 Relic Room
- 3 Broadway Pavilion
- 6 Africa! Overlook



TOLEDO ZOO

Catering Requirements



Guarantees

- Attendance must be guaranteed 15 calendar days in advance of event.
- The number reserved will be considered a guarantee. Charges will be made for the number served or the number reserved, whichever is greater.

Food and Beverages

- All food and beverage service will be provided and served by the Toledo Zoo.
- No catered food is allowed to be taken off Zoo grounds.
- The consumption of raw or uncooked food such as beef or chicken, which may contain harmful bacteria, may cause serious illness or death.

Tax and Service Charge

- All prices subject to a 22% service charge and Ohio state and local sales tax.
- All prices subject to change without notice.
- The Toledo Zoo has a full-service staff and executive chef to accommodate all your catering needs. If you need a custom menu or have special needs, we are more than happy to help.
- Change fee \$100 for any change after the 15 day count

**In most cases, room rental and Zoo admission are additional.*

For more information, contact the Group Sales Department at
419-385-5721 ext. 6001 or groupsales@toledozoo.org

