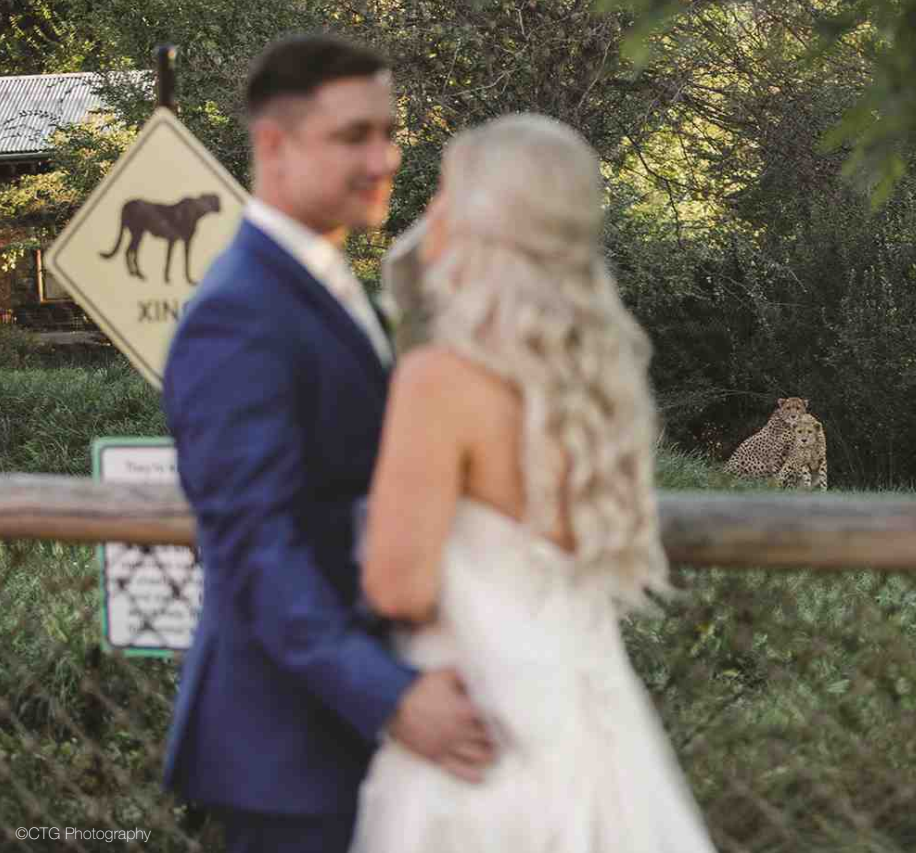


ONE *Wild* EVENT

Catering provided by
THE SSA GROUP





The SSA Group is the exclusive caterer of the Pittsburgh Zoo & Aquarium. Our menus feature local, organic, and sustainable selections.

All items within this menu are based on per person pricing for one hour of service unless otherwise noted. Pricing excludes rental items, 7% sales tax, and 22% service charge.





BREAKFAST BUFFETS

A minimum of 25 guests is required for buffet menus.

Buffets include: FRESHLY BREWED COFFEE | ORANGE JUICE | WATER
Dietary accommodations are available upon request.

THE MORNING RUSH | \$22

Your Choice of two Breakfast Sandwiches | Seasonal Fresh Fruit | Crispy Hashbrowns
Select two: Sausage, Egg & Cheddar on an English Muffin | Bacon, Egg & Brie on a Warm Croissant
Fried Chicken on a Buttermilk Biscuit

BREAKFAST TACOS | \$20

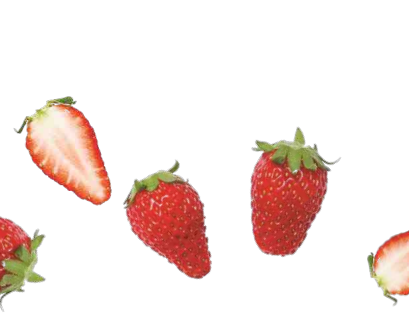
Warm Flour Tortillas | Scrambled Eggs | Chorizo | Shredded Cheddar Cheese | Salsa Fresca
Served with: Seasoned Potatoes & Green Chili

THE HIGHLAND PARK | \$18

Scrambled Eggs with Cheese | Herbed Breakfast Potatoes
English Muffin with House-made Jam | Seasonal Fresh Fruit | Sausage Links

CONTINENTAL | \$14

Sliced Fresh Fruit with Berries | Flavored Yogurt
English Muffin with Seasonal Whipped Butter & House-made Jam



MORNING ADDITIONS

WAFFLES | \$7

Maple Syrup | Whipped Cream

SIDE DISHES | \$5

Applewood Bacon

Assorted Mini Muffins

Biscuits & Sausage Gravy

Country Sausage

Danish

Oatmeal

Yogurt & Granola

BEVERAGES

2 hours of service

Freshly Brewed Coffee & Hot Tea | \$6

Assorted Juices | \$5
Apple | Cranberry | Orange

Hot Cocoa | \$5

Iced Tea & Lemonade | \$4

2% White Milk | \$3.5

Chocolate Milk | \$3.5

Infused Water | \$3
Citrus Basil | Cucumber Melon
Strawberry Mint

SPECIALTY BARS

Enjoy both bars for an additional \$5 per person

BLOODY MARY BAR

Celery | Pepperoncini
Green Olives | Bacon
Lemons | Limes

MIMOSA BAR

Oranges | Strawberries
Assorted Juice Mixers

2 Hours | \$16

3 Hours | \$20

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



DAYTIME DINING

GOURMET BOXED LUNCH | \$19

Gourmet boxed lunch includes:

SANDWICH | FRESH APPLE | CHIPS | HOUSE-BAKED COOKIE | BOTTLED WATER

Minimum of 30 lunches | One sandwich per guest | Up to two sandwich selections per event | Kids options are available upon request

CAPRESE WITH BALSAMIC REDUCTION

Mixed Greens/Arugula | Tomato | Fresh Mozzarella | Balsamic Reduction | Brioche Bun

HAM WITH BRIE & ARUGULA

Arugula | Pickled Red Onions | Brie | Dijon Mustard | Brioche Bun

HICKORY SMOKED TURKEY BREAST

Lettuce | Tomato | Smoked Gouda | Whole Grain Mustard | Brioche Bun

ROAST BEEF WITH HORSERADISH AIOLI

Mixed Greens | Onion Jam | Cheddar | Horseradish Aioli | Brioche Bun

TUNA SALAD WITH OLIVE TAPENADE

Lettuce | Tomato | Olive Tapenade | Brioche Bun

SALAD & SANDWICH BUFFET | \$22

Buffet includes:

CHOICE OF TWO SALADS | CHOICE OF TWO SANDWICHES | HOUSE-MADE CHIPS | WATER & ICED TEA

SALAD SELECTIONS

BROCCOLI SALAD

Broccoli | Red Onions | Bacon
Sunflower Seeds | Dried Cranberries
Red Wine Vinegar | Mayonnaise

REDSKIN POTATO SALAD

Redskin Potatoes | Caramelized Onions | Bacon | Celery
Red Wine Vinegar | Mayonnaise

MEDITERRANEAN SALAD

Field Greens | Heirloom Tomatoes | Feta Cheese
Artichokes | Kalamata Olives | Red Onions
Cucumber | Greek Lemon Vinaigrette

SALAD ADD ONS

Seared & Sliced Steak | \$5

Marinated Chicken | \$3

SANDWICH SELECTIONS

CAPRESE WITH BALSAMIC REDUCTION

HAM WITH BRIE & ARUGULA

HICKORY SMOKED TURKEY BREAST

ROAST BEEF WITH HORSERADISH AIOLI

TUNA SALAD WITH OLIVE TAPENADE

SEASONAL SOUP ADDITIONS | \$7

Request your favorite soup with 30 days advance notice

WEDDING

SWEET ONION

BUTTERNUT SQUASH
BISQUE

ROASTED CORN
& POTATO CHOWDER

SWEET POTATO
& CHORIZO SAUSAGE



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©Paul A. Selvaggio

DAYTIME DINING

A minimum of 25 guests is required for buffet menus.

Gluten-free and vegetarian options available. See "Dietary Accommodations" below.

Buffets include: LETTUCE | TOMATO | ONION | CHEESE | CONDIMENTS | ICED TEA & LEMONADE

WESTERN BBQ | \$25

BBQ Pulled Pork | Dry Rubbed Bone-In Chicken | Smoked Sausage Links
Coleslaw | Cornbread | Mac & Cheese

LITTLE ITALY | \$24

Pesto Chicken with Roasted Tomatoes & Toasted Pine Nuts
Cavatappi Pasta with Cremini Mushrooms, Spinach, & Garlic Parmesan Sauce
Classic Caesar Salad with Tomatoes & Garlic Croutons
Lemon Broccolini Sweet Peppers | Garlic Herb Focaccia

TACO FIESTA | \$22

Sautéed Peppers & Onions | Shredded Cheddar Cheese | Queso Fresco
Pico de Gallo | Salsa | Flour Tortillas
Select two proteins: Shredded Beef | Shredded Chipotle Honey Chicken | Mojo Pulled Pork

ALL-AMERICAN | \$21

All-Beef Hamburgers | Ball Park Hot Dogs | Hamburger & Hot Dog Buns
Garden Salad with Italian & Ranch Dressings | House-made Potato Chips



PICNIC ADDITIONS

All-Day Drink Wristbands | \$10
Seasonal Fruit Salad | \$9
Spinach & Artichoke Dip with Fried Pitas | \$7
Mac & Cheese | \$6
Assorted Sodas (2 Hours of Service) | \$5
Iced Tea & Lemonade (2 Hours of Service) | \$4

DIETARY ACCOMMODATIONS

Veggie Burgers | \$6
Gluten-Free Buns | \$3

DESSERT ENHANCEMENTS

Dippin' Dots | \$8
Novelty Ice Cream | \$5
Fresh Baked Cookies | \$3

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HORS D'OEUVRES

Priced per person

DISPLAYED

ARTISANAL CHARCUTERIE BOARD | \$16

Three Varieties of Charcuterie | Gherkins | Marinated Olives | House-made Mustard
Add two Domestic Cheeses | \$4

GLOBAL CHEESE BOARD | \$16

Raw Assorted Cheeses | Assorted Crackers | Dried Fruit | Jam

SEASONAL FRESH FRUIT & BERRIES | \$15

Chantilly Cream

THE BREAD BASKET | \$15

Baguette | Ciabatta | Focaccia | Whipped Seasonal Butter | Herbed Olive Oil

CRUDITE | \$12

Seasonal Garden Vegetables | Marinated Feta | Fried Pitas | Hummus | Ranch



PASSED OR DISPLAYED

Passer fee of \$75 per server. One server required for every 50 guests. Pricing reflects passed/stationed.

SEA

ASIAN SHRIMP TOAST | \$6 / \$12

Sesame Sriracha Aioli

CRAB FRITTERS | \$6 / \$12

Maryland Crab Aioli

SHRIMP CEVICHE

LETTUCE CUPS | \$6 / \$12

SMOKED SALMON

MOUSSE | \$6 / \$12

Cucumber | Dill

LAND

BEEF WELLINGTON | \$5 / \$10

Red Pepper Aioli

CHICKEN ENCHILADA

PHYLLO CUPS | \$4 / \$8

Queso Fresco | Onion

THAI CHICKEN

SKEWERS | \$4 / \$8

Coconut Milk | Curry | Peanut Sauce

PORK BELLY

DEVILED EGGS | \$3 / \$6

Hard Boiled Eggs | Pan Fried Pork Belly

GARDEN

MOZZARELLA-STUFFED

ARANCINI | \$5 / \$10

Parmesan | Fresh Parsley | Marinara

SPANAKOPITA | \$5 / \$10

Feta | Spinach

AVOCADO TOAST | \$4 / \$8

Pickled Red Onions | Sesame Seeds

BRUSCHETTA | \$4 / \$8

Confit Tomatoes | Whipped Burrata
Basil Oil

CRISPY RAVIOLI | \$4 / \$8

Truffle Crema | Marinara

FRENCH ONION STUFFED

MUSHROOMS | \$4 / \$8

Gruyere Cheese

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may increase your risk of foodborne illness.



EVENING DINING

STATIONS

A minimum of 50 guests and three station selections are required.

CARVING

\$150 Chef attendant fee for each Carving Station location | Served with dinner rolls & butter

TRI-PEPPERCORN PRIME RIB | MP

Horseradish Sauce | Merlot Demi Glace

ROASTED TURKEY BREAST | \$18

Cranberry Relish | Citrus & Sage Butter

WHOLE ROASTED SALMON | \$25

Dill Yogurt | Caper Relish

SEARED PORK LOIN | \$14

Apple Butter | Honey Mustard

SALADS | \$13

Choose two options | Served with breadsticks

GARDEN SALAD

Cucumbers | Tomatoes | Pepperoncinis
Shredded Carrots | Ranch Dressing

MEDITERRANEAN SALAD

Tomatoes | Kalamata Olives | Feta Cheese
Cucumbers | Red Onion | Artichokes
Lemon Vinaigrette

BERRY SALAD

Strawberries | Blueberries
Radicchio | Roasted Pistachios
Honey Balsamic Vinaigrette

CLASSIC CAESAR SALAD

Parmesan Cheese
House-made Croutons | Caesar Dressing

CAPRESE SALAD

Roma Tomatoes | Fresh Mozzarella
Basil | Sea Salt | Basil Oil

THE FRENCH RIVIERA | \$20

Lavender Chicken | Beef Bourguignon | Ratatouille

BUTLER STREET TACOS | \$17

Sautéed Peppers & Onions | Queso Fresco | Flour & Corn Tortillas | Salsa | Pico de Gallo | Sour Cream
Choose two proteins: Shredded Beef | Shredded Chipotle Honey Chicken | Mojo Pulled Pork

BLOOMFIELD PASTA BAR | \$15

Sautéed Chicken & Shrimp | Choice of Two Pastas | Choice of Two Sauces
Pasta Options: | Cavatappi | Farfalle | Penne *Sauce Options:* | A la Vodka | Bolognese | Marinara
For groups under 150 guests: Turn this into an action station with a culinary attendant for \$150!

A BRIDGE TO ASIA | \$15

Pot Stickers | Egg Fried Rice | General Tso's Chicken | Stir-fried Vegetables

POLISH HILL | \$15

Kielbasa & Sauerkraut | Pierogies | Haluski

MAC & CHEESE | \$12

Cheddar, Parmesan, and Boursin Cheeses | Broccoli Florets | Applewood Bacon | Scallions | Breadcrumbs

MASHED POTATO | \$12

Whipped Butter | Sour Cream | Scallions | Crumbled Bacon | Cheddar Cheese | Black Pepper Gravy

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



BUFFET | \$50

*A minimum of 25 guests is required for buffet menus.
Dietary accommodations available upon request.*

Buffet includes: TWO ENTRÉES | ONE SALAD | TWO SIDES | ARTISAN DINNER ROLLS & BUTTER

ENTRÉES

Select Two

BLACKENED SWORDFISH

Mango Salsa
Additional \$8 per person

CHICKEN MARSALA

Mushrooms | Marsala Wine

ORZO & FRESH VEGETABLES

Orzo | Zucchini | Tomatoes | Onion | Spinach
Chickpeas | Garlic | Vegan Parmesan

SHRIMP FLORENTINE

Spinach | Grape Tomatoes
Parmesan Lemon
Additional \$5 per person

FIVE-SPICED ROASTED PORK LOIN

Apple Butter

SIRLOIN ROAST

Caramelized Shallot & Rosemary

CHICKEN OR PORK ROMANO

Fresh Romano Cheese
Lemon Butter Sauce

GRILLED PESTO CHICKEN

Sun-dried Tomatoes
Nut-free Pesto Cream Sauce

SLOW-COOKED TENDERLOIN BEEF TIPS

Roasted Shallot & Mushroom Espagnole

GRILLED SALMON

Blood Orange Butter Sauce

STUFFED SHELLS

House-made Marinara | Parmesan | Parsley

SALADS

Select One

GARDEN SALAD

Buttermilk Ranch | Roasted Garlic Herb Dressing

CLASSIC CAESAR SALAD

Parmesan Cheese | House-made Croutons
Caesar Dressing

BERRY SALAD

Strawberries | Blueberries | Radicchio
Roasted Pistachios | Honey Balsamic Vinaigrette

MEDITERRANEAN SALAD

Tomatoes | Kalamata Olives | Feta Cheese
Cucumbers | Red Onion | Artichokes
Lemon Vinaigrette

SIDES

Select Two

BROWN BUTTER REDSKIN SMASHED POTATOES

MACARONI AU GRATIN

GRILLED BROCCOLINI

ROASTED ROOT VEGETABLES

HONEY GINGER CARROTS

SEASONAL VEGETABLE



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



PLATED | \$75

Options for dietary restrictions available upon request.

Menu includes: ONE-TWO ENTRÉE CHOICES WITH SIDES | ONE SALAD | ARTISAN DINNER ROLLS & BUTTER

PAIRINGS

BRAISED BEEF SHORT RIBS WITH PORT WINE DEMI

Roasted Carrots | Buttermilk Whipped Potatoes

CIDER BRINED PORK CHOP WITH APPLE-HERB CHUTNEY

Roasted Cauliflower Puree | Sweet Potato Hash

GARLIC-HERB ROASTED FILET MIGNON WITH CABERNET DEMI

Charred Asparagus | Roasted Garlic Mashed Potatoes

HERB-CRUSTED CHICKEN BREAST WITH LEMON BUTTER SAUCE

Roasted Root Vegetables | Herb Rice

MEDITERRANEAN CAULIFLOWER STEAK WITH HERBED FETA/TZATZIKI DRIZZLE

Za'atar Spiced Heirloom Carrots | Lemon Wild Rice

PAN ROASTED SALMON WITH PRESERVED LEMON-CAPER SAUCE

Lemon Roasted Asparagus | Parmesan Risotto

SEARED SIRLOIN STEAK WITH ROASTED TOMATO CHIMICHURRI

Grilled Broccolini | Roasted Fingerling Potatoes

SHRIMP SCAMPI WITH GARLIC BUTTER & WHITE WINE SAUCE

Seasonal Roasted Vegetables | Angel Hair Pasta

TRUFFLE RAVIOLI WITH PARMESAN HERB CREAM

Seasonal Roasted Vegetables | Local Mushrooms

SALADS

Select One

CAPRESE SALAD

Beefsteak Tomatoes | Burrata | Basil | Sea Salt

GRILLED WEDGE CAESAR

Shaved Parmesan | Olives | Focaccia Croutons
White Anchovy | Caesar Dressing

OLYMPIAN SALAD

Feta | Kalamata Olives | Tomatoes | Onions
Artichokes | Oregano | Extra Virgin Olive Oil
White Balsamic Vinegar

STRAWBERRY FRISÉE SALAD

Goat Cheese | Watermelon Radishes
Spiced Pecans | Strawberry Basil Vinaigrette



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

SWEET ASSORTMENTS

PLATED DISHES | \$12

A minimum of 25 guests is required per dessert selection.

BANANA COOKIE BUTTER CHEESECAKE MOUSSE PIE

Banana Mousse | Whipped Cream

FLOURLESS CHOCOLATE TORTE

Raspberries | Raspberry Sauce | Whipped Cream

SEASONAL CRÈME BRULÉE

Fresh Berries | Burnt Sugar

SPICED CARAMEL LAVA CAKE

Churros | Dulce de Leche Mousse | Caramel



DESSERT STATIONS

PASTRY | \$12

Gourmet Cookies | Cheesecakes | Donut Holes | Lemon Bars

SUNDAE BAR | \$10

Chocolate Ice Cream | Vanilla Ice Cream | Sprinkles | Strawberries | Oreo Crumbles
Chocolate Sauce | Raspberry Sauce | Cherries | Whipped Cream



LOOKING TO HAVE A PITTSBURGH COOKIE TABLE?

We encourage the iconic Pittsburgh Cookie Table as part of wedding receptions.

Please note that all cookies must be delivered to the Zoo pre-plated
and accompanied by tongs and serveware.

Trays, tongs, and serveware are not provided by the Zoo or catering team.

A fee will be incurred if cookies are not pre-plated.



COCKTAILS & SPIRITS

BAR PACKAGES

Bar packages include:

MILLER LITE | YUENGLING | SEASONAL CRAFT BEERS
CHARDONNAY | PINOT GRIGIO | RED BLEND | CABERNET
ASSORTED PEPSI BRAND SODAS | ASSORTED JUICES | WATER



Bar packages include the necessary count of bartenders at a rate of \$250 per bartender, per your final count of guests.
Under 100 guests: One bartender | Under 175 guests: Two bartenders | Under 300 guests: Three bartenders.
Additional bartenders are available for \$250 per four-hour event. An additional bar set-up is available for \$150 per bar.

TOP-SHELF

CHIVAS REGAL SCOTCH
WOODFORD RESERVE BOURBON
CROWN ROYAL WHISKEY
BOMBAY SAPPHIRE GIN
GREY GOOSE VODKA
BACARDI RUM
CAPTAIN MORGAN SPICED RUM
CAZADORES TEQUILA BLANCO

Four hours | \$42
Five hours | \$48

PREMIUM

DEWAR'S SCOTCH
JACK DANIEL'S
TENNESSEE WHISKEY
SEAGRAM'S GIN
TITO'S VODKA
BACARDI RUM
MARGARITAVILLE
SILVER TEQUILA

Four hours | \$38
Five hours | \$44

WINE & BEER

Four hours | \$34
Five hours | \$40

CASH AND CONSUMPTION BARS

No brand substitutions
\$250 per bartender
per four hour event
*Add a fifth hour of
service for \$85*

Wine/Liquor | \$10.70
Beer | \$9.63
Soda/Mixers | \$5.35

Drink tickets are available for
\$10.70 each

MENU ENHANCEMENTS

Champagne Toast | \$6

Signature Drink Options available
starting at \$8 per person.

*Dinner Wine Service is
additional to your bar service
and billed per bottle.*

SPECIALTY BARS

Extended beverage service | \$6 per hour per person

BLOODY MARY BAR

Celery | Pepperoncini
Green Olives | Bacon
Lemons | Limes

MIMOSA BAR

Oranges | Strawberries
Assorted Juice Mixers

2 hours hosted | \$16
3 hours Hosted | \$20

NON-ALCOHOLIC

Includes two hours of service

OPTION 1 | \$8

COFFEE | HOT TEA | SODA | WATER

OPTION 2 | \$6

COFFEE | HOT TEA | WATER

OPTION 3 | \$5

SODA | WATER

OPTION 4 | \$4

ICED TEA | LEMONADE | WATER

*Don't see your favorite beverage? We can tailor your bar to your desire!
Simply request your preferences for pricing comparisons with at least 30 days advance notice.*





VENUES

All venue rentals are a 4-hour rental unless otherwise noted.

AQUARIUM *Available Year-Round for Evening Rentals*

Sunday – Thursday: \$4,000 | Friday: \$4,500 | Saturday: \$5,000

GARDEN TENT *Available Mid-April through October for Daytime & Evening Rentals*

Daytime Monday – Friday: \$1,000 | Saturday & Sunday: \$1,500

Evening Sunday – Thursday: \$2,500 | Friday: \$2,750 | Saturday: \$3,000

LECTURE HALL *Available Year-Round for Daytime Rentals* | \$1,000

WATER'S EDGE PAVILION *Available Year-Round for Daytime Rentals* | \$1,000

VILLAGE PAVILION *Available Year-Round for Daytime Rentals* | \$350

KIDS KINGDOM PAVILION *Available Year-Round for Daytime Rentals* | \$200

WATER'S EDGE MEETING ROOM *Available Year-Round for Daytime Rentals*

\$100/Hour, Minimum of Two-Hour Rental



Book your event today!
PRIVATE EVENTS
rentals@pittsburghzoo.org

Create a custom catering menu!
CATERING OPERATIONS
catering@pittsburghzoo.org



ADDITIONAL INFORMATION & POLICIES

CONTRACT

A signed catering contract detailing all arrangements must be received by the Catering Department. This is a separate contract from the Zoo's Facility Rental Contract.

DESSERT POLICIES

The only outside food permitted to be brought in by the client is a cake and/or cupcakes, as well as cookies for a Pittsburgh Cookie Table for wedding clients only. You must notify the Private Events & Catering Departments at least three weeks in advance of your contracted event date if you would like to bring in these desserts.

The Catering Department does not charge a cake cutting or plating fee.

We encourage the iconic Pittsburgh Cookie Table as part of wedding receptions. Please note that all cookies must be delivered to the Zoo pre-plated and accompanied by tongs and service ware. Trays, tongs, and service ware are not provided by the Zoo or Catering Department.

FOOD & BEVERAGE

The SSA Group is the exclusive caterer of the Pittsburgh Zoo & Aquarium.

Discounted vendor meals and/or kids' meals may be available for evening rentals.

Any individual under the legal drinking age will not be included in bar expenses, only non-alcoholic beverage expenses will apply.

The chef is happy to accommodate menu customization requests as well as work around any food allergy or dietary restrictions. Please inquire for more details.

The Catering Department is unable to accommodate Kosher or Halal requests but will work with you for alternate planning. Please inquire for more details.

FINAL GUEST COUNTS

Final guest counts are due three weeks prior to the contracted event date to both the Private Events & Catering Departments.



PAYMENTS

A 50% deposit based on your estimated guest count is due 90 days before the contracted event date.

Your Zoo balance is due to the Private Events Department three weeks prior to the contracted event date.

Your final food & beverage payment is due the Catering Department two weeks prior to the contracted event date.

PRICING

All items within this menu are based on per person pricing for one hour of service unless otherwise noted.

Pricing excludes 7% sales tax and 22% service charge.

RENTALS

Linens, china, flatware, glassware, and dance floors are not included and are additional charges that will be priced out on the catering contract.

The Catering Department is exclusively partnered with third party rental vendors to provide china, flatware, glassware and dance floors. Pricing for these items is subject to change based on the third party vendor's pricing.

The client is permitted to provide their own linens if they choose but may not choose a different vendor than the Catering Department's exclusive partners.

Client-provided linens must be provided to the Catering Department at least one business day prior to the event date. The Catering Department does not offer pressing or steaming services.

STAFFING

No outside wait staff or bartenders are permitted. The Catering Department provides and schedules necessary staff for your event.

