



Reception & Dinner Catering Menu

Event Sales Department
(619) 685-3259
EVENTS.SANDIEGOZOO.ORG



HORS D' OEUVRES SELECTIONS

\$165 Small Group Fee applies for groups under 50 guests. 30 person minimum

DISPLAYED SELECTIONS (Displayed selections are based upon the guaranteed number of guests)

Seasonal Fresh Cut Fruit Display (Vegan/GF)

\$14 per person

Duet of Hummus (Vegan)

Traditional and Roasted Red Pepper served with Pita

\$9 per person

Artisan Cheese Board

with Dried Fruit & Nuts, (Veg/GF)

Assorted Crackers, Fresh Sliced Baguette, Toasted Crispy Seasoned Crostini and Breadsticks

\$17 per person

Garden Crudités (GF/Vegan) **with Ranch Dressing**

Carrots, Celery, Cucumber, Jicama, Cauliflower, Cherry Tomatoes, Broccollini, Radishes and Peppers

\$11 per person

Tri-Colored Tortilla Chips (Veg)

served with Salsa Roja

\$8 per person

Charcuterie Board (GF)

Chef's Hand-picked Selection of Assorted Dried Cured Meats such as Salami, Mortadella and Sliced Prosciutto,

Herb-Marinated Artichoke Hearts, Assorted Olives, Cornichons

Assorted Crackers, Crispy Lavash Flat Bread and Fresh Sliced Baguettes

\$20 per person

Chilled Shrimp

Cocktail Sauce, Lemon Wedges

\$6 per piece

COLD HORS D' OEUVRES SELECTIONS (Minimum 50 pieces, increments of 25)

May be served tray-passed or on a station

\$165 Small Group Fee applies for groups under 50 guests. 30 person minimum

Tomato & Basil Bruschetta, Creamy Parmesan Spread, California Olive Oil, Garden Fresh Basil (Veg) **\$6**

Portobello with Truffle Oil in Phyllo Cup (Veg) **\$6**

Bruschetta with Goat Cheese Mousse, Toasted Walnuts and Wildflower Honey (Veg) **\$7**

Watermelon and Goat Cheese Mousse, Sun-Dried Tomatoes, California Olive Oil (Veg) **\$7**

Hummus and Pita Canapés with Sumac, Lemon Olive Oil and Cucumber (Vegan) **\$7**

Roasted Cauliflower Toast: Roasted Cauliflower Hummus, White & Yellow or Purple Cauliflower, Preserved Lemon, Lemon Oil, Kalamata Olive Toast (Veg) **\$7**

Antipasti Bruschetta, Mixed Olive Salad, Prosciutto, Roasted Tomato, Spanish Manchego **\$7**

Fresh from the Garden Heirloom Tomato Gazpacho, Crème Fraiche, Micro-Basil (Veg/GF) **\$7**

Ahi Tuna Tartare Served on Cucumber with Wasabi Cream, Tobiko Caviar **\$8**

Dungeness Crab Salad Served on Crispy Won Ton, Wakame & Toasted Black Sesame Seeds **\$8**

Grilled Cold Shrimp Served with Pico de Gallo & Avocado Cream on Crispy Flour Tortilla Round **\$7**

Lobster Medallions Served with Avocado Cream and Mango-Papaya Relish **\$10**

Thai Yellow Chicken Curry with Grilled Pineapple, Smoky Curry Mayonnaise & Crunchy Curry Toast **\$7**

Seared Steak Bites, Crispy Focaccia, Horseradish Aioli, Crispy Capers, Chive **\$8**

Beef Tenderloin, Ancho Chile Canapé **\$8**

HOT HORS D' OEUVRES SELECTIONS (Minimum 50 pieces, increments of 25)
May be served tray-passed or on a station

\$165 Small Group Fee applies for groups under 50 guests. 30 person minimum

Crispy Eggplant "Bruschetta" Fresh Tomato, Shallots, Basil, Shaved Parmigiano-Reggiano,
Smoked Tomato Aioli (Veg) **\$8**

"Arancini" ~ Crispy Risotto Balls stuffed with Creamy Mozzarella, served with Spicy Sicilian Tomato Ragu **\$7**

Vegan Falafel with Creamy Avocado Mousse Dipping Sauce (Vegan) **\$8**

Apricot and Brie en Croute (Veg) **\$7**

Crispy Artichoke Hearts Stuffed with Creamy Goat Cheese (Veg) **\$7**

Creamy Sweet Dried Dates Stuffed with Whipped Mascarpone, Thyme & Bleu Cheese,
Wrapped in Thick Cut Bacon and Roasted Until Melty, Drizzled with Balsamic Glaze (GF) **\$7**

Chicken or Beef Empanadas with Fresh House-Made Salsa Roja **\$7**

Chicken or Vegetarian Spring Rolls with Chile Lime Dipping Sauce **\$6**

Grilled Portobello Slider, Chimichurri Aioli, Crispy Potato Straws (Veg) **\$8**

Buffalo Chicken Slider, "Frank's Red Hot" Crunchy Cole Slaw, Bleu Cheese Tartar Sauce **\$8**

BBQ Chicken Sliders, Bacon-Maple Jam, Creamy Swiss **\$8**

Moroccan Chicken Skewers with Mint Yogurt Sauce **\$9**

Pollo Asada Tostada ~ Corn Tortilla, Pollo Asada, Salsa Verde, Avocado, Micro Cilantro **\$8**

African Curry Spiced Samosa (Chicken or Vegetarian) **\$6**

Thai Marinated Chicken Satay with Spicy Peanut Dipping Sauce **\$8**

72-Hour Braised Beef Short Rib Slider with White Cheddar, Caramelized onions & Black Pepper Aioli **\$8**

Crisp Coconut Shrimp with Sweet Orange Glaze **\$7**

Chop Stick Shrimp Tempura with Sweet Chili Dipping Sauce **\$7**

Baja Crab Cake with Poblano Silk and Mango Salsa **\$8**

Mini Lobster Corn Dogs with Cognac-Tomato Mayonnaise **\$10**

Kobe Beef Sliders, Blistered Tomato Marmalade, Warmed Truffled Arugula **\$8**

Thin Crunchy Herbed Crostini, Pork Belly with Reduced Maple Bourbon Butter, Pickled Red Onions,
Double Dose of Gooney Raclette Cheese, Micro-Sprouts **\$8**

Chipotle-Seared Baby Lamb Chop Served with Roquefort Crema **\$10**

DINNER BUFFET SELECTIONS

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Menus Include Iced Tea and Coffee Station
90 Minute Service Time

In an effort to conserve our Earth's precious resources, a self-serve water station will be available

DOWNTOWN \$67

Fresh Field Green Salad: Seasonal Assorted Garden Greens with Red Cabbage, Carrots, Tomatoes,
House Dressing (Veg)

Freshly Baked Artisan Rolls and Creamery Butter (Veg)

Roast Beef with Chianti-Mushroom Demi-Glace

Grilled Chicken with Artichokes and Zesty Lemon Jus

Farfalle Bowtie Pasta with Spinach, Tomatoes and Fresh Bocconcini Mozzarella Balls (Veg)

Seasonal Fresh Garden Vegetables (Vegan)

Creamy Roasted Garlic Whipped Yukon Gold Potatoes (Veg)

A Wild Assortment of Dessert Bars and Brownies (Veg)

LITTLE ITALY \$68

Fresh Caesar Salad ~ Hearts of Romaine, Seasoned Garlic Croutons, Tomatoes, Aged Parmigiano-Reggiano
Traditional Creamy Caesar Dressing (Veg w/o dressing)

Arugula and Spinach Salad, Fresh Mozzarella, Grape Tomatoes, Torn Basil, White Balsamic Vinaigrette (Veg/GF)

Freshly Baked Artisan Rolls and Creamery Butter (Veg)

Baked Penne and Sausage with Spicy Pomodoro, Asiago Cheese

Grilled Chicken Piccata ~ Lemon, Capers, Parsley

Farfalle Alfredo ~ Garlic, Lemon Zest, Heavy Cream, Parmesan and Nutmeg (Veg)

Roasted Vegetables with Artichokes and Mediterranean Olives (Vegan/GF)

Giandua Seduction ~ Bittersweet Chocolate Mousse, Vanilla Crème Brulee, Chocolate Ganache,
layered between Dark Chocolate Cake (Veg)

Blood Orange Ricotta Cake (Veg)

KEARNY MESA \$74

Broccoli and Cabbage Slaw with Ponzu-Rice Wine Dressing (Vegan)

Romaine and Napa with Fried Wonton Strips, Water Chestnuts, Baby Peppers, Sesame Soy Dressing (Vegan/GF)

Fresh Steamed Bao Buns (Veg)

Steamed Jasmine Rice with Scallions, Shitake, and Hoisin Drizzle (Veg)

Char Sui Pork, Baby Corn and Baby Bok Choy

Grilled 5-Spice Chicken with Hot and Sweet Citrus-Chinese Parsley Glaze

Roasted Squashes, Mushrooms, Onions and Peppers with Aged Soy Sauce (Vegan)

Chocolate Macadamia Coconut Tart (Veg)

Mango Mousse Torte (Veg)

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PACIFIC BEACH BBQ \$79

Island Mixed Green Salad with Mango, Mandarin Oranges, Red Bell Pepper, Red Cabbage,
Fiji Blood Orange Vinaigrette (GF/Vegan)

Creamy Maui Macaroni Salad (Veg)

Hawaiian Sweet Rolls with Creamery Butter

Roasted Huli Huli BBQ Chicken

Kahlua Pulled Pork

Coconut Lime White Fish with Macadamia Nuts

Mixed Vegetable Stir Fry with Carrots, Peas, Bell Peppers & Broccoli (Veg)

Chow Mein with Organic Local San Diego Tofu, Hoisin, Bell Peppers, Carrots, Green Onions & Sesame (Veg)

Roasted Seasoned Sweet Potatoes (Veg/GF)

Chocolate Macadamia Coconut Tart (Veg)

Mango Mousse Torte (Veg)

*Add Fresh Cut Seasonal Fruit Display \$8.00 per person

TASTE OF THE GASLAMP \$84

Pub Salad with Chopped Apple, Goat Cheese, Dried Cherries, Toasted Almonds,
Honeycomb Citrus-Coriander Vinaigrette (Veg/GF)

Ancient Grain Salad with Chopped Kale and Fire Roasted Seasonal Vegetables (Vegan)

Fresh Baked Butter Rolls served with Honey Butter

IPA Citrus Marinated Chicken

Baby Back Ribs with San Diego Craft BBQ Sauce

Shepherd's Pie ~ Ground Beef, Onion, Carrots, Celery, Corn, Garlic, Tomato, Peas, Creamy Mashed Potatoes

Bacon Beer Cheese Au Gratin Potatoes

Garlic-Parmesan Roasted Cauliflower (Veg)

Hibiscus Lemon Tart (Veg)

Snickers and Caramel Toffee Cheesecake (Veg)

*Add Fresh Cut Seasonal Fruit Display \$8.00 per person

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OLD TOWN SAN DIEGO \$76

Ensalada Caesar de Tijuana, Caesar Salad with Herbed Croutons, Shaved Parmigiano-Reggiano, Oven-Roasted Red & Yellow Baby Tomatoes and the Smoky Chipotle Caesar Dressing

Authentic Pico de Gallo ~ Cubed Jicama, Mango, Cucumber, Pineapple and Watermelon with Lime, Tajin Chile and Cilantro (Vegan/GF)

Pollo Asado Ajillo ~ Citrus Marinated Chicken, Ajillo Peppers, Cilantro

Char-Fired Carne Asada Cebollitas ~ Marinated Seasoned Steak, Charred Scallions

Pescado de Ajo ~ (broiled Pacific catch of the day), Garlic Butter, Guajillo Chile, Fresh Parsley (GF)

Frijoles Borrachos ~ (drunken beans) with Smoked Pork Belly, Cerveza, Tequila and Epazote

Arroz Rojo ~ Red Ancho Chile-Roasted Garlic Rice, Fresh Cilantro (GF/Veg)

Sour Cream, Salsa Roja, Shredded Cabbage and Cotija Cheese (Veg)

Fresh Flour Tortillas (Vegan)

Fresh Corn Tortillas (Vegan/GF)

Margarita Tequila Roulade (Veg)

Tres Leches Cake

*Add Papas con Cebolla y chile (Potatoes with Peppers & Onions) (Vegan/GF) \$6

*Add Crab and Roasted Corn Chowder with Chile Poblano \$7

*Add Fresh Guacamole (Vegan) \$8

*Add Crispy Tri-Colored Tortilla Chips and Tomatillo Salsa (Veg/Vegan) \$5/person

*Add Spicy Tortilla Soup with Sour Cream and Tri-Colored Crispy Tortilla Strips (Veg) \$6.75/person

THE LAKESIDE \$70

Field Green Salad ~ Seasonal Garden Greens with Red Cabbage, Shredded Carrot, Cherry Tomatoes, Ranch and House Vinaigrette (Veg)

Creamy Cowboy Coleslaw (Veg/GF)

Cornbread Muffins with Creamery Butter (Veg)

Creamy Cheddar, Smoked Gouda & Asiago Macaroni & Cheese with Buttery Panko Topping (Veg)

Alabama-Style Fresh Chicken with White BBQ Sauce (GF)

Honey Bourbon Glazed Smoked Kielbasa Rope

Thick and Sticky Baked Beans

Caramel Toffee Cheesecake (Veg)

Passion Fruit Macadamia Torte (Veg)

DINNER BUFFET SELECTIONS

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90 Minute Service Time

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THE BALBOA PARK \$86

Greek Salad with Bell Pepper, Cucumbers, Tomatoes, Greek Olives, Red Onion,
Feta Cheese with Oregano Vinaigrette (Vegan/GF)

Marinated Feta Cheese, Assorted Cured Olives, Herbed Bocconcini Balls, Roasted Bell & Yellow Peppers,
Grilled & Marinated Artichokes and Oven Roasted Cipollini Onions (Veg/GF)

Lemon-Herbed Tabbouleh with Crispy Lavash Flat Bread (Veg)

Tzatziki (Veg) and Eggplant Baba Ghanoush (Vegan) accompanied by Fresh Grilled Za'atar Spiced Pita Bread
(Vegan)

Crispy Falafel with Mint & Lemon Shallot Yogurt (Veg)

Moroccan Spiced Chicken on Eggplant Caponata (GF)

Seafood Bouillabaisse with Saffron and Roasted Garlic Aioli Croutons

Grilled Lamb on Olive Couscous with Sweet Onion Marmalade

Sweet Potato Wedges with Pineapple-Curry Mayonnaise (Vegan)

Blood Orange Ricotta Cake (Veg)

Salted Caramel Chocolate Espresso Tart (Veg)

DINNER BUFFET SELECTIONS

*\$165 Small Group Fee applies for groups under 50 guests. 30 person minimum
90 Minute Service Time*

Menus Include Freshly Baked Artisan Rolls and Creamery Butter, Iced Tea and Coffee Station
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THE SAN DIEGAN

TWO ENTRÉE SELECTIONS \$72

THREE ENTRÉE SELECTIONS \$80

ACCOMPANIED BY:

Field Green Salad ~ Seasonal Garden Greens, Red Cabbage, Shredded Carrot, Cherry Tomatoes, Ranch and House Vinaigrette (Veg)

Fresh Caesar Salad ~Hearts of Romaine, Seasoned Garlic Croutons, Tomatoes, Aged Parmigiano-Reggiano, Traditional Creamy Caesar Dressing

Chef's Selection of Seasonal Fresh Vegetables with Garden Herbs (Veg)

CHOICE OF: (Choose one)

Creamy Garlic Mashed Potatoes (Veg) ~ Fire-Roasted Baby Reds (Veg) ~ Herbed Brown Butter Farro (Veg)

Creamy Cheddar, Smoked Gouda & Asiago, Macaroni & Cheese with Buttery Panko Topping (Veg)

Cheesy Au Gratin Potatoes (Veg)

ENTRÉE SELECTIONS:

Pan Seared Chicken Breast ~ Roasted Shallot Jus and Fresh Garden Herbs

Grilled Salmon ~ Scallions, Ginger Honey Glaze, Tuxedo Sesame Seeds

Fresh Seasonal Sustainable Catch of the Day ~ Lemon Beurre Blanc, Fresh Dill (GF)

Grilled Tri-tip ~ Caramelized Mushrooms, Roasted Garlic Demi-Glace (GF)

24 Hour Braised Beef Short Ribs ~ Sticky Cabernet Demi-Glace, Fresh Italian Parsley

Potato Gnocchi ~ Roasted Bell Peppers, Fire Roasted Artichoke Hearts, Craft Beer Cheese Fondue, Crispy Onion Straws (Veg)

Sweet Corn Tamales ~ Roasted Green Chili & Cheddar Cheese, Creamy Roasted Tomatillo and Cilantro Sauce, Crispy Tri-Colored Tortilla Strips, Cotija Crumble (Veg)

DESSERT SELECTIONS: (Choose two)

Raspberry Truffle Torte: Layers of Chocolate Cake brushed with Raspberry Jam and filled with Raspberry Chocolate Ganache

Blood Orange Ricotta Cake : Juicy Raspberries, Cranberries and Blood Orange Whipped Cream layered between Blood Orange Juice moistened Ricotta Cake (Veg)

New York Style Crème Brulee Cheesecake (Veg)

Salted Caramel Chocolate Espresso Tart, made with Pate Sucree Shell (Almonds)(Veg)

Passionfruit Macadamia Torte: White Cake soaked with Fresh Passionfruit Juice and layered with Passionfruit Buttercream and Macadamia Buttercream (Veg)

Chocolate Lovers Torte: Chocolate Cake brushed with Dark Chocolate Glaze and filled with Valrhona Chocolate Ganache (Veg)

Hibiscus Lemon Tart (Veg)

Almond Amarula Marjolaine: Layers of Almond Sponge Cake filled with Chocolate Ganache and Amarula Buttercream (GF)

Vienna Torte: Flourless Almond Daquoise brushed with Fresh Apricot Preserves, filled with Coffee and Praline Buttercream (GF)

FOOD STATIONS ~ Minimum of Three Food Stations and 100 guests. Sweet Options Do Not Apply.

Includes Iced Tea and Coffee Station. 90 Minute Service Time

PRESIDIO STATION \$28

Choice of Two:

- Char-Fired Carne Asada Cebollitas ~ Marinated Seasoned Steak, Charred Scallions, Tomatillo-Avocado Salsa
- Baja Fish Tacos, Pacific Catch of the Day, a la Parilla
 - Pollo Asado Ajillo ~ Citrus Marinated Grilled Chicken, Ajillo Peppers, Cilantro
- "Arroz Rojo" ~ Red Ancho Chile-Roasted Garlic Rice
 - Corn and Flour Tortillas (Vegan)
 - House-Made Salsa Roja (Veg)
 - Creamy Chipotle Sauce, Shredded Cabbage, Queso Fresco, Cilantro and Diced Onions (Veg)

30TH STATION \$26

Choice of Two: (one slider per person of each type)

- Pulled Pork on Brioche with Pickled Onions
 - Beer-Braised Brisket on Pretzel Roll with Mustard Aioli
 - Roasted Portobello Mushroom Sliders with Tomato Jam
 - Kobe Beef Sliders, Blistered Tomato Marmalade, Warmed Truffled Arugula
 - BBQ Chicken Sliders, Bacon-Maple Jam, Creamy Swiss
 - Buffalo Chicken Slider, "Frank's Red Hot" Crunchy Cole Slaw, Bleu Cheese Tartar Sauce
- Creamy Cheesy Grits (Veg)
Classic Vinegar Coleslaw (Veg)

TAYLOR STATION \$25

Served with Crunchy Tri-Colored Tortilla Chips (Veg)

Please select one Meat option:

- Char-Fired Carne Asada Cebollitas ~ Marinated Seasoned Steak, Charred Scallions
 - Pollo Asado Ajillo ~ Citrus Marinated Grilled Chicken, Ajillo Peppers, Cilantro
 - Ground Chorizo

Please select one cheese option:

Pepper Jack Fondue, Smoked Cheddar Fondue or Jalapeno Mexican Cheese Fondue (Veg)

Please select four side options:

Diced Onion, Diced Tomato, Sour Cream, Pico de Gallo, Chopped Fresh Cilantro, Sliced Pickled Jalapenos, Fresh Guacamole, Re-Fried Beans, Scallions or Crumbled Cotija Cheese (Veg)

KETTNER STATION \$26

Fresh Caesar Salad ~ Hearts of Romaine, Seasoned Garlic Croutons, Tomatoes, Aged Parmigiano-Reggiano, Traditional Creamy Caesar dressing (Veg w/o dressing)

Oven- Baked Soft Breadsticks (Veg)

Choice of Two (2)

Fresh Penne (Veg), Cheese Tortellini (Veg), Spiral Rotini (Veg) or Gluten-Free Penne Pasta

Choice of Three (3) Sauces

Basil Bolognese ~ Garden Fresh Tomato Marinara ~ Pink Vodka ~ Pesto Cream ~ Four Cheese

CONVOY STATION \$29

Edamame Guacamole served with Wonton Crisps

Soba Noodle Salad with Bell Peppers, Peanuts, Carrots, Scallions & Sesame-Ginger Dressing (Veg)

Steamed Jasmine Rice with Hoisin Drizzle, Scallions & Tuxedo Sesame Seeds (Veg)

Choice of Two (2)

- Adobo Braised Pork Belly
- Crispy Lemon Grass Chicken
 - Kalbi Korean BBQ Ribs

PERSHING STATION \$26

Buttermilk Biscuits with Sweet Whipped Honey Butter

Field Green Salad ~ Seasonal Garden Greens with Red Cabbage, Shredded Carrots, Cherry Tomatoes, Ranch Dressing (Veg)

Creamy Cheddar, Smoked Gouda & Asiago Macaroni & Cheese with Buttery Panko Topping (Veg)

Grilled Marinated Chicken Breast with Corn Veloute

FOOD STATIONS ~ Minimum of Three Food Stations and 100 guests. Sweet Options Do Not Apply.

Includes Iced Tea and Coffee Station. 90 Minute Service Time

PARK BLVD STATION \$27

Chopped Italian Salad
Oven-Baked Soft Breadsticks (Veg)
Traditional Gnocchi (Veg)
Choice of Two (2) Sauces
Craft Beer Cheese Fondue ~
Garden Fresh Marinara ~
Pink Vodka ~ Pesto Cream
(all sauces Veg)

GENNESSEE STATION \$27

Sriracha Honey Coleslaw with
Pineapple & Red Onion (Veg)
Roasted Huli Huli BBQ Chicken
Kahlua Pulled Pork
Hawaiian Sweet Rolls with Creamery Butter (Veg)
Organic Local San Diego Dairy Tofu Fried Rice,
Carrots, Bell Peppers, Pineapple and Green Onions
(Veg)

TORREY PINES STATION \$30

Choice of Two (2)

Maple Glazed Center Cut Pork Loin, Mayo & Dijon Mustard
Pepper & Garlic Roasted Tri-Tip, Horseradish Cream, Mayo & Dijon Mustard
Seared Roasted New York Loin, Burgundy Demi, Horseradish Cream, Mayo & Dijon Mustard
Turkey with Traditional Gravy & Cranberry Relish, Mayo & Dijon Mustard
Honey Glazed Boneless Ham, Peach Chutney, Mayo & Dijon Mustard
Includes Fresh House-Baked Rolls & Creamery Butter
Carver Required - \$200 per 100 guests

FRIARS STATION \$20

- Whipped Sweet Potatoes with Brown Sugar & Toasted Marshmallows (Veg)
- Idaho Whipped Potatoes (Veg)

Served with:
Organic Creamery Butter, Sour Cream, Roquefort Crumbles, Crumbled Bacon, Shredded Cheddar Cheese, Diced Scallions, Steamed Broccoli Florets, Wasabi Cream

HAWTHORNE STATION \$23

Fresh Caesar Salad ~
Hearts of Romaine, Seasoned Garlic Croutons, Tomatoes, Aged Parmigiano-Reggiano, Traditional Creamy Caesar dressing (Veg w/o dressing)

Oven- Baked Soft Breadsticks (veg)
Crimini and Portobello Mushroom Risotto
Saba Drizzle, Leek-and Gorgonzola Cheese Fondue (Veg)
Chef Attendant Required - \$200 per 100 guests

MORENA STATION \$29

Tri-Colored Cilantro Lime Slaw with Scallions
Mediterranean Spiced Lamb Lollipops,
Carrot Raita, Harissa Drizzle
Peri-Peri Glazed Sweet & Spicy Chicken Lollipops
5-Spice Vegetables with Thai Dipping Sauce (Veg)

SWEET STATIONS ~ Minimum of 50 guests

90 Minute Service Time

SWEET TOOTH STATION \$17 (Veg)

Chocolate Cheesecake Brownies, Blondies,
Lemon Bars and Assorted Freshly Baked Gourmet All Butter Cookies

ICE CREAM STATION \$18

Choice of Three (3) flavors

Chocolate, Vanilla Bean, Cookies and Cream, Double Caramel Dulce de Leche Ice Cream or Fruit Sorbet,
served with Chocolate and Goopy Caramel Sauce, Rainbow Sprinkles,
Chocolate Cookie Crumbles, Toasted Coconut Flakes, Seasonal Fruit Topping,
Toasted Nuts, Maraschino Cherries and Whipped Cream

MINI TREAT STATION \$26 (Veg)

An assortment of:
Assorted Freshly Made Cake Pops, Mini Petite Fours, Eclairs, Cream Puffs, Cheesecake Bites and
Assorted Chocolate Delights
(2.5 pieces per person)

PLATED DINNERS ~ Salad/Soup and Dessert Selections

\$165 Small Group Fee applies for groups under 50 guests. 30 person minimum

All Plated Dinners Include: Salad Selection, Entrée, and Dessert Selection

Freshly Baked Artisan Rolls and Creamery Butter, Iced Tea and Coffee Service

In an effort to conserve our Earth's precious resources, a self-serve water station will be available

You may select up to two protein entrée selections, plus one vegetarian selection. When requesting multiple entrees, the price is determined by the higher priced entrée. When selecting a dual entrée, only one may be offered plus a vegetarian. Meal indicator cards are required by client.

SALAD/SOUP SELECTIONS: (please choose one)

<p>Southwestern Tortilla Soup Cheddar Cheese, Sour Cream, Scallions, Crispy Tri-Colored Tortilla Strips (Veg)</p>	<p>Cream of Cauliflower Soup with Peppery Pancetta</p>	<p>Field Green Salad Seasonal Garden Greens with Red Cabbage, Shredded Carrot, Cherry Tomatoes, Champagne Vinaigrette (Vegan/GF)</p>
<p>Seasonal Fields Salad Baby Arugula, Seasonal Fruit, Sweet Dried Figs, Toasted Candied Walnuts, Shaved Asiago Cheese, Blood Orange Vinaigrette (Veg/GF)</p>	<p>California Little Gem Wedge Salad Candied Walnuts, Plump Dried Cranberries, Applewood Smoked Bacon, Crumbled Bleu Cheese, Creamy Buttermilk Dressing (GF)</p>	<p>Market Sugar Snap Pea Salad, Pea Tendrils, Fresh Mint, Shaved Heirloom Carrots, Meyer Lemon Vinaigrette (Veg/GF)</p>
<p>Baby Arugula and Frisee Salad Micro Beet Greens, Lemon Olive Oil Crostini, Crumbled Gorgonzola Cheese, Lemon Olive Oil Crostini White Balsamic Vinaigrette (Veg/GF)</p>	<p>Heirloom Tomato & Mozzarella Salad Red and Yellow Heirloom Tomatoes, Mozzarella Cheese, Fresh Hand-Picked Basil Leaves, Spring Mix, Toasted Pine Nuts, Sweet Basil Vinaigrette (Veg)</p>	<p>Baby Spinach Salad Dried Cranberries, Candied Pecans, Sonoma Goat Cheese, White Balsamic Vinaigrette (Veg/GF)</p>

DESSERT SELECTIONS: (please choose one)

<p>Raspberry Truffle Torte Layers of Chocolate Cake brushed with Raspberry Jam and filled with Raspberry Chocolate Ganache</p>	<p>Blood Orange Ricotta Cake Juicy Raspberries, Cranberries and Blood Orange Whipped Cream layered between Blood Orange Juice moistened Ricotta Cake (Veg)</p>	<p>New York Style Crème Brulee Cheesecake (Veg)</p>
<p>Parisian Night Bittersweet Chocolate Mousse, Vanilla Crème Brûlée, Chocolate Ganache, layered between Dark Chocolate Cake (Veg)</p>	<p>Salted Caramel Chocolate Espresso Tart Made with Pate Sucree Shell (Almonds)(Veg)</p>	<p>Giandua Seduction Chocolate Cake brushed with Blackberry Preserves, Hazelnut Buttercream and Frangelico Chocolate Mousse, (Veg)</p>
<p>Passionfruit Macadamia Torte White Cake soaked with Fresh Passionfruit Juice and layered with Passionfruit Buttercream and Macadamia Buttercream (Veg)</p>	<p>Chocolate Lovers Torte Chocolate Cake brushed with Dark Chocolate Glaze and filled with Valrhona Chocolate Ganache (Veg)</p>	<p>Lemon Delice Layers of White Cake brushed with Raspberry Jam, filled and covered with Tart Lemon Cream (Veg)</p>

Almond Amarula Marjolaine
Layers of Almond Sponge Cake filled with Chocolate Ganache and Amarula Buttercream (GF)

Vienna Torte
Flourless Almond Daquoise Brushed with Fresh Apricot Preserves, filled with Coffee and Praline Buttercream (GF)

PLATED DINNERS ~ Entrée Selections

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Freshly Baked Artisan Rolls and Creamery Butter, Iced Tea and Coffee Service
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<p>HOME-STYLE "Ain't your Mommas' MEATLOAF \$58</p>	<p>GRILLED BREAST OF CHICKEN OREGANO \$58</p>	<p>PAN SEARED CHICKEN BREAST \$58</p>
<p>Roasted Red Peppers & Oven-Dried Tomatoes, Spinach, Muenster-Mozzarella Blend Cheese, Fluffy Mash with House Gravy, Seasonal Fresh Vegetables with Garden Herbs</p>	<p>Roasted New Potatoes, Feta Crema, Fresh Picked Minted Heirloom Tomato Panzanella Salad, Seasonal Fresh Vegetables with Garden Herbs</p>	<p>Maple Dijon Glaze, Boursin Mashed Potatoes, Seasonal Fresh Vegetables with Garden Herbs (GF)</p>
<p>SEARED SOY HONEY GLAZED SALMON \$58</p>	<p>FRESH SUSTAINABLE SEASONAL CATCH OF THE DAY \$87</p>	<p>24-HOUR BRAISED BEEF SHORT-RIBS \$58</p>
<p>Scallions, Ginger Honey Glaze, Tuxedo Sesame Seeds, Forbidden-Jasmine Rice Blend, Seasonal Fresh Vegetables with Garden Herbs</p>	<p>Charred Corn Salsa, Tri-Colored Chive Cous-Cous, Cilantro Citrus Beurre Blanc, Seasonal Fresh Vegetables with Garden Herbs (GF)</p>	<p>Syrah Demi, Creamy Parmesan Risotto, Seasonal Fresh Vegetables with Garden Herbs</p>
<p>SEARED FLAT IRON STEAK \$65</p>	<p>HERB ROASTED FILET OF BEEF \$87</p>	<p>APPLE CHIPOTLE BRINED LOIN OF PORK \$75</p>
<p>Crisp Shallot Shoots, Roasted Sweet Shallot Demi-Glaze, Oven Roasted Crispy Golden Fingerling Potatoes, Seasonal Fresh Vegetables with Garden Herbs</p>	<p>Creamy Roasted Garlic Potatoes, Sticky Cabernet Glaze, Seasonal Fresh Vegetables with Garden Herbs (GF)</p>	<p>Cheddar Risotto and Mango Salsa, Seasonal Fresh Vegetables with Garden Herbs</p>
<p>GREMOLATA CRUSTED HANGING TENDER STEAK \$80</p>	<p>GRILLED MARINATED HANGAR STEAK AND SHRIMP \$85</p>	<p>GRILLED STRIPLOIN MEDALLION AND LOCAL MAHI MAHI \$90</p>
<p>Fresh Farmed Creamed Corn & Parmesan Pudding, Pancetta-Peppercorn Demi, Spring Vegetable Relish, Seasonal Fresh Vegetables with Garden Herbs</p>	<p>Achiote Butter Sauce, Creamy Roasted Garlic Mashed Potatoes, Seasonal Fresh Vegetables with Garden Herbs</p>	<p>Mango Piri-Piri Butter Sauce, Pinot Noir Syrup, Plantain and Sweet Potato Mash, Roasted Summer Vegetables (GF)</p>
<p>MIXED GRILLED VEGETABLE AND GOAT CHEESE EN CROUTE \$71</p>	<p>SHIITAKE WILD MUSHROOM SPINACH RISOTTO \$58</p>	<p>POTATO GNOCCHI \$58</p>
<p>Oven-Dried Tomatoes, Truffle Cream Sauce (Veg)</p>	<p>Saba Drizzle, Melted Leeks and Blue Cheese (Veg/GF)</p>	<p>Roasted Bell Peppers, Fire Roasted Artichoke Hearts, Craft Beer Cheese Fondue (Veg)</p>
<p>PORTABELLO NAPOLEAN STACK \$61</p> <p>Roasted Quinoa & Vegetable Ratatouille, Roasted Red Pepper Sauce (Vegan/GF)</p>	<p>SWEET CORN TAMALES \$63</p> <p>with Roasted Green Chili & Cheddar Cheese, Creamy Roasted Tomatillo and Cilantro Sauce, Crispy Tri-Colored Tortilla Strips, Cotija Crumble (Veg)</p>	<p>PAD-THAI \$61</p> <p>Glass Noodles, Ginger, Garlic, Peanuts, Organic San Diego Dairy Tofu, Carrot, Green Onion, Red Pepper, Palm Sugar (Vegan/GF)</p>

PLATED DINNERS ~ Entrée Selections continued

\$165 Small Group Fee applies for groups under 50 guests. 30 person minimum

All Plated Dinners Include: Salad Selection, Entrée, and Dessert Selection
Freshly Baked Artisan Rolls and Creamery Butter, Iced Tea and Coffee Service
In an effort to conserve our Earth's precious resources, a self-serve water station will be available

BUDDHA BOWL \$58	INDIAN CURRY \$58
Asian Marinated Organic Local San Diego Dairy Tofu with Tamari, Green Onion, Grape Tomatoes, Roasted Red Pepper Coulis, Edamame, Avocado, Quinoa, Toasted Sesame (Vegan/GF)	Cauliflower, Lentils, Sweet Potatoes, Ginger, Garlic, Chickpeas (Vegan/GF)

PROTEIN POWER BOWL \$58

Brown Rice, Asian Marinated, San Diego Organic Dairy Tofu, Avocado, Edamame, Pickled Red Onion, Diced Kale, Nori, Sesame Seeds, Sweet Orange Sesame Soy Dressing (Vegan/GF)

BEVERAGES

A complete bar can be set up in our reception and dining areas. There is a \$575 cumulative bar guarantee per bartender. If the bar guarantee is not met, the bar difference will be charged. One bartender per 100 guests, based on a maximum of four (4) service hours. Additional bartenders or service time is available at \$75/hour, per bartender, per location.

Bars relocating to a second locations will incur a relocation fee of \$150 per bar.
(This also applies to Grab-n-Go Beverage Stations)

Wine corkage fees (\$30/750 mL bottle). Labor fees are not considered part of the bar guarantee.
Depending on the venue, glassware or recyclable barware may be used.

CONSUMPTION BAR HOSTED	PRICE per DRINK	CONSUMPTION BAR CASH	PRICE per DRINK
House Beer	\$8	House Beer	\$9
Premium Beer	\$9	Premium Beer	\$10
House Wine	\$9	House Wine	\$10
Deluxe Cocktail	\$10	Deluxe Cocktail	\$11
Premium Cocktail	\$11	Premium Cocktail	\$12
Cordials	\$13	Cordials	\$14
Signature Drink	\$14	Signature Drink	\$15
Soft Drinks	\$6	Soft Drinks	\$6
Sparkling Water	\$6	Sparkling Water	\$6
Bottled Water	\$6	Bottled Water	\$6
HOUSE WINE Chardonnay Sauvignon Blanc Rose' Pinot Noir Merlot Cabernet Sauvignon \$37/bottle An extended wine list is available upon request		HOUSE BEER Stone IPA Corona Bud Light *non-alcoholic beer available upon request	PREMIUM BEER Local San Diego Craft Beers
DELUXE BRANDS J&B Scotch Fugu (Cutwater) Vodka Old Grove (Cutwater) Gin Jack Daniels Whiskey Buffalo Trace Bourbon Sauza Blue Reposado Tequila		PREMIUM BRANDS Glenlivet Scotch Grey Goose Vodka/Trust Me Vodka (GF) Tanqueray Gin Maker's Mark Whiskey Buffalo Trace Bourbon Cosa Salvaje Tequila	HOUSE CORDIALS Hennessy Baileys Kahlua Grand Marnier Amaretto Skrewball Peanut Butter Whiskey

SIGNATURE DRINKS (Select One) \$14 May be served as a Grab-n-Go Station or available at the Bar

Jungle Juice

A Delicious Blend of Fresh Tropical Juices and Local Craft rum

Cheetah-Rita

Refreshing blend of lime juice, Local Craft Tequila and a spot of Grand Marnier. Served on the rocks

Charging Rhino

Local Craft Citrus Vodka, Lemon Juice, Simple Syrup and a Splash of Kiwi Syrup

Stubborn Mule

Fresh Ginger Shrub, Lime Juice, Agave & Club Soda with Local Craft Vodka. Garnished with Candied Ginger

Alala Pineapple Margarita

Pineapple and Lime Juice, a hint of Jalapeno, Agave & Silver Tequila. Garnished with Pineapple Wedge & Jalapeno Floater

Meerkat Mojito

Muddled Mint, Watermelon, Lime, Jalapeno & Rum. Garnished with Mint

HOSTED BEVERAGE PACKAGES

We provide one bartender for every 100 guests.

Additional bartenders or service time is available at \$75/hour, per bartender, per location.

Bars relocating to a second location will incur a relocation fee of \$150 per bar.

Bar packages will be billed on actual or guaranteed attendance, whichever is higher.

WINE & BEER BAR:

Includes House and Premium Beers, House California Wines, Sparkling Water and Soda

One Hour: \$23 Two Hours: \$30 Three Hours: \$34 Four Hours: \$38

FULL BAR: For Premium Bar: Add \$4/person

Includes all of the above plus Deluxe Cocktails.

One Hour: \$26 Two Hours: \$34 Three Hours: \$39 Four Hours: \$42

FULL BAR WITH SIGNATURE DRINK: For Premium Bar: Add \$4/person

Includes all of the above plus choice of one Signature Drink:

One Hour: \$29 Two Hours: \$37 Three Hours: \$43 Four Hours: \$45

FULL BAR WITH CORDIALS AND SIGNATURE DRINK: For Premium Bar: Add \$4/person

Includes all of the above plus Cordials and choice of one Signature Drink

One Hour: \$37 Two Hours: \$44 Three Hours: \$50 Four Hours: \$55

SODA BAR:

Includes Sparkling Water, Bottled Water, Lemonade and Sodas

One Hour: \$14 Two Hours: \$17 Three Hours: \$19 Four Hours: \$21

EXTRA SERVICE AND RENTALS ITEMS

At the San Diego Zoo: The Rondavel and Treetops Room includes china.

At the San Diego Zoo Safari Park: Mombasa Island Pavilion includes china.

All other venues provide 100% recyclable service ware.

CHINA, GLASSWARE, and FLATWARE PACKAGE

Includes: bar glassware and wine & water glassware, hors d'oeuvres china, meal china and flatware.
China is required for plated meals.

\$19/person

\$16/person

Includes: meal china and flatware only.
China is required for plated meals.

COCKTAIL RECEPTION

Cocktail Glass and Stemware
Hors d'oeuvres China

\$ 8/person/per area

\$ 7/person/per area

SPECIALTY TABLES and CHAIR RENTALS

8' Table with Floor-length Linen \$75/table

60" Round Table with House Linen and Seating for 10 \$70/set

24" Round 42" High Belly Bars with House Linen \$55/table

36" Round Cocktail Table with House Linen \$45/table

Standing Heaters \$120 each

Black or White Wooden Chairs \$15 each

Umbrellas \$75 each

DANCE FLOOR RENTALS

Minimum size dance floor available is 9' x 12'. Pricing depends on the dance floor size.

Ask your event coordinator for specific pricing and details.

*Delivery fees apply for all rental items

AUDIO VISUAL

Audiovisual equipment is available; please ask your event coordinator for selection and pricing.