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, Comichons 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

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**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**
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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 Gooey Raclette Cheese, Micro-Sprouts $8

Chipotle-Seared Baby Lamb Chop Served with Roquefort Crema $10
$165 Small Group Fee applies for groups under 50 guests. 30 person minimum
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, Tom 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)
Gianduia Seduction ~ Bittersweet Chocolate Mousse, Vanilla Crème Brûlée, 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, Shiitake, and Hoisin Drizzle (Veg)
Char Sui Pork, Baby Com 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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90 Minute Service Time  
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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, Com, 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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90 Minute Service Time

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

Menus Include Iced Tea and Coffee Station
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)

San Diego Zoo & Safari Park Catering Menu 2020
$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
In an effort to conserve our Earth’s precious resources, a self-serve water station will be available

THE SAN DIEGAN

TWO ENTRÉE SELECTIONS $72

ACCOMPAINED 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)

### 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)

### 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

### 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)

### KETTNER STATION $26

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

**Choice of Two (2):**
- Fresh Penne (Veg), Cheese Tortellini (Veg), Spiral Rotini (Veg) or Gluten-Free Penne Pasta

**Choice of Three (3) Sauces:**
- Basil Bolognaise ~ Garden Fresh Tomato Marinara ~ Pink Vodka ~ Pesto Cream ~ Four Cheese

### 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
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/ 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)
SWEETSTATIONS ~ Minimum of 50 guests

90 Minute Service Time

SWEETTOOTH 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 Gooey Caramel Sauce, Rainbow Sprinkles, Chocolate Cookie Crumbles, Toasted Coconut Flakes, Seasonal Fruit Topping, Toasted Nuts, Maraschino Cherries and Whipped Cream

MINI TREAT STATION  $2 (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)

<table>
<thead>
<tr>
<th>Selection</th>
<th>Description</th>
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</thead>
<tbody>
<tr>
<td>Southwestern Tortilla Soup</td>
<td>Cheddar Cheese, Sour Cream, Scallions, Crispy Tri-Colored Tortilla Strips (Veg)</td>
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<tr>
<td>Cream of Cauliflower Soup</td>
<td>with Peppery Pancetta</td>
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<tr>
<td>Field Green Salad</td>
<td>Seasonal Garden Greens with Red Cabbage, Shredded Carrot, Cherry Tomatoes, Champagne Vinaigrette (Vegan/GF)</td>
</tr>
<tr>
<td>California Little Gem Wedge Salad</td>
<td>Candied Walnuts, Plump Dried Cranberries, Applewood Smoked Bacon, Crushed Bleu Cheese, Creamy Buttermilk Dressing (GF)</td>
</tr>
<tr>
<td>Market Sugar Snap Pea Salad</td>
<td>Pea Tendrils, Fresh Mint, Shaved Heirloom Carrots, Meyer Lemon Vinaigrette (Veg/GF)</td>
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<tr>
<td>Heirloom Tomato &amp; Mozzarella Salad</td>
<td>Red and Yellow Heirloom Tomatoes, Mozzarella Cheese, Fresh Hand-Picked Basil Leaves, Spring Mix, Toasted Pine Nuts, Sweet Basil Vinaigrette (Veg)</td>
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</tbody>
</table>

### DESSERT SELECTIONS: (please choose one)

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<tr>
<td>Raspberry Truffle Torte</td>
<td>Layers of Chocolate Cake brushed with Raspberry Jam and filled with Raspberry Chocolate Ganache</td>
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<td>Blood Orange Ricotta Cake</td>
<td>Juicy Raspberries, Cranberries and Blood Orange Whipped Cream layered between Blood Orange Juice moistened Ricotta Cake (Veg)</td>
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<tr>
<td>New York Style Crème Brûlée Cheesecake</td>
<td>(Veg)</td>
</tr>
<tr>
<td>Parisian Night</td>
<td>Bittersweet Chocolate Mousse, Vanilla Crème Brûlée, Chocolate Ganache, layered between Dark Chocolate Cake (Veg)</td>
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<tr>
<td>Salted Caramel Chocolate Espresso Tart</td>
<td>Made with Pate Sucree Shell (Almonds) (Veg)</td>
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<td>Gianduia Seduction</td>
<td>Chocolate Cake brushed with Blackberry Preserves, Hazelnut Buttercream and Frangelico Chocolate Mousse (Veg)</td>
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<td>Passionfruit Macadamia Torte</td>
<td>White Cake soaked with Fresh Passionfruit Juice and layered with Passionfruit Buttercream and Macadamia Buttercream (Veg)</td>
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<td>Chocolate Lovers Torte</td>
<td>Chocolate Cake brushed with Dark Chocolate Glaze and filled with Valrhona Chocolate Ganache (Veg)</td>
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<tr>
<td>Lemon Delice</td>
<td>Layers of White Cake brushed with Raspberry Jam, filled and covered with Tart Lemon Cream (Veg)</td>
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<tr>
<td>Almond Amarula Marjolaine</td>
<td>Layers of Almond Sponge Cake filled with Chocolate Ganache and Amarula Buttercream (GF)</td>
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<tr>
<td>Vienna Torte</td>
<td>Flourless Almond Daquoise Brushed with Fresh Apricot Preserves, filled with Coffee and Praline Buttercream (GF)</td>
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All Plated Dinners Include: Salad Selection, Entrée, and Dessert Selection
Freshly Baked Artisan Rolls and Creamery Butter, Iced Tea and Coffee Service
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<tr>
<th>HOME-STYLE “Ain’t your Mommas’ MEATLOAF  $58</th>
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<tbody>
<tr>
<td>Roasted Red Peppers &amp; Oven-Dried Tomatoes, Spinach, Muenster-Mozzarella Blend Cheese, Fluffy Mash with House Gravy, Seasonal Fresh Vegetables with Garden Herbs</td>
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</tbody>
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<tr>
<th>GRILLED BREAST OF CHICKEN OREGANO  $58</th>
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<tr>
<td>Roasted New Potatoes, Feta Crema, Fresh Picked Minted Heirloom Tomato Panzanella Salad, Seasonal Fresh Vegetables with Garden Herbs</td>
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<thead>
<tr>
<th>PAN SEARED CHICKEN BREAST  $58</th>
</tr>
</thead>
<tbody>
<tr>
<td>Maple Dijon Glaze, Boursin Mashed Potatoes, Seasonal Fresh Vegetables with Garden Herbs (GF)</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>SEARED SOY HONEY GLAZED SALMON  $58</th>
</tr>
</thead>
<tbody>
<tr>
<td>Scallions, Ginger Honey Glaze, Tuxedo Sesame Seeds, Forbidden-Jasmine Rice Blend, Seasonal Fresh Vegetables with Garden Herbs</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>FRESH SUSTAINABLE SEASONAL CATCH OF THE DAY  $87</th>
</tr>
</thead>
<tbody>
<tr>
<td>Charred Corn Salsa, Tri-Colored Chive Cous-Cous, Cilantro Citrus Beurre Blanc, Seasonal Fresh Vegetables with Garden Herbs (GF)</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>24-HOUR BRAISED BEEF SHORT RIBS  $58</th>
</tr>
</thead>
<tbody>
<tr>
<td>Syrah Demi, Creamy Parmesan Risotto, Seasonal Fresh Vegetables with Garden Herbs</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>SEARED FLAT IRON STEAK  $65</th>
</tr>
</thead>
<tbody>
<tr>
<td>Crisp Shallot Shoots, Roasted Sweet Shallot Demi-Glace, Oven Roasted Crispy Golden Fingerling Potatoes, Seasonal Fresh Vegetables with Garden Herbs</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>HERB ROASTED FILET OF BEEF  $87</th>
</tr>
</thead>
<tbody>
<tr>
<td>Creamy Roasted Garlic Potatoes, Sticky Cabernet Glace, Seasonal Fresh Vegetables with Garden Herbs (GF)</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>APPLE CHIPOTLE BRINED LOIN OF PORK  $75</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cheddar Risotto and Mango Salsa, Seasonal Fresh Vegetables with Garden Herbs</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>GREMOLATA CRUSTED HANGING TENDER STEAK  $80</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh Farmed Creamed Corn &amp; Parmesan Pudding, Pancetta-Peppercom Demi, Spring Vegetable Relish, Seasonal Fresh Vegetables with Garden Herbs</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>GRILLED MARINATED HANGAR STEAK AND SHRIMP  $85</th>
</tr>
</thead>
<tbody>
<tr>
<td>Achiote Butter Sauce, Creamy Roasted Garlic Mashed Potatoes, Seasonal Fresh Vegetables with Garden Herbs</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>GRILLED STRIPLOIN MEDALLION AND LOCAL MAHI MAHI  $90</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mango Piri-Piri Butter Sauce, Pinot Noir Syrup, Plantain and Sweet Potato Mash, Roasted Summer Vegetables (GF)</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>MIXED GRILLED VEGETABLE AND GOAT CHEESE EN COURSE  $71</th>
</tr>
</thead>
<tbody>
<tr>
<td>Oven-Dried Tomatoes, Truffle Cream Sauce (Veg)</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>SHIITAKE WILD MUSHROOM SPINACH RISOTTO  $58</th>
</tr>
</thead>
<tbody>
<tr>
<td>Saba Drizzle, Melted Leeks and Blue Cheese (Veg/GF)</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>POTATO Gnocchi  $58</th>
</tr>
</thead>
<tbody>
<tr>
<td>Roasted Bell Peppers, Fire Roasted Artichoke Hearts, Craft Beer Cheese Fondue (Veg)</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>PORTABELLO NAPOLEAN STACK  $61</th>
</tr>
</thead>
<tbody>
<tr>
<td>Roasted Quinoa &amp; Vegetable Ratatouille, Roasted Red Pepper Sauce (Vegan/GF)</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>SWEET CORN TAMALEs  $63</th>
</tr>
</thead>
<tbody>
<tr>
<td>with Roasted Green Chili &amp; Cheddar Cheese, Creamy Roasted Tomatillo and Cilantro Sauce, Crispy Tri-Colored Tortilla Strips, Cotija Crumble (Veg)</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>PAD-THAI  $61</th>
</tr>
</thead>
<tbody>
<tr>
<td>Glass Noodles, Ginger, Garlic, Peanuts, Organic San Diego Dairy Tofu, Carrot, Green Onion, Red Pepper, Palm Sugar (Vegan/GF)</td>
</tr>
</tbody>
</table>
$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

<table>
<thead>
<tr>
<th>PLATED DINNERS ~ Entrée Selections continued</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>BUDDHA BOWL $58</strong></td>
</tr>
<tr>
<td>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)</td>
</tr>
<tr>
<td><strong>INDIAN CURRY $58</strong></td>
</tr>
<tr>
<td>Cauliflower, Lentils, Sweet Potatoes, Ginger, Garlic, Chickpeas (Vegan/Gf)</td>
</tr>
<tr>
<td><strong>PROTEIN POWER BOWL $58</strong></td>
</tr>
</tbody>
</table>
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 location 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

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price per Drink</th>
</tr>
</thead>
<tbody>
<tr>
<td>House Beer</td>
<td>$8</td>
</tr>
<tr>
<td>Premium Beer</td>
<td>$9</td>
</tr>
<tr>
<td>House Wine</td>
<td>$9</td>
</tr>
<tr>
<td>Deluxe Cocktail</td>
<td>$10</td>
</tr>
<tr>
<td>Premium Cocktail</td>
<td>$11</td>
</tr>
<tr>
<td>Cordials</td>
<td>$13</td>
</tr>
<tr>
<td>Signature Drink</td>
<td>$14</td>
</tr>
<tr>
<td>Soft Drinks</td>
<td>$6</td>
</tr>
<tr>
<td>Sparkling Water</td>
<td>$6</td>
</tr>
<tr>
<td>Bottled Water</td>
<td>$6</td>
</tr>
</tbody>
</table>

#### CASH

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price per Drink</th>
</tr>
</thead>
<tbody>
<tr>
<td>House Beer</td>
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</tr>
<tr>
<td>Premium Cocktail</td>
<td>$12</td>
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<tr>
<td>Sparkling Water</td>
<td>$6</td>
</tr>
<tr>
<td>Bottled Water</td>
<td>$6</td>
</tr>
</tbody>
</table>

### HOUSE WINE

- Chardonnay
- Sauvignon Blanc
- Rose
- Pinot Noir
- Merlot
- Cabernet Sauvignon

Price: $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

<table>
<thead>
<tr>
<th>Drink</th>
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</tr>
</thead>
<tbody>
<tr>
<td>Glenlivet Scotch</td>
<td></td>
</tr>
<tr>
<td>Grey Goose Vodka/Trust Me Vodka (GF)</td>
<td></td>
</tr>
<tr>
<td>Tanqueray Gin</td>
<td></td>
</tr>
<tr>
<td>Maker's Mark Whiskey</td>
<td></td>
</tr>
<tr>
<td>Buffalo Trace Bourbon</td>
<td></td>
</tr>
<tr>
<td>Cosa Salvaje Tequila</td>
<td></td>
</tr>
</tbody>
</table>

### HOUSE CORDIALS

- Hennessy
- Baileys
- Kahlua
- Grand Marnier
- Amaretto
- Skrewball Peanut Butter Whiskey

### Signature Drinks (Select One) $14

**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

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

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

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

**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

<table>
<thead>
<tr>
<th></th>
<th>One Hour</th>
<th>Two Hours</th>
<th>Three Hours</th>
<th>Four Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>WINE &amp; BEER BAR</td>
<td>$23</td>
<td>$30</td>
<td>$34</td>
<td>$38</td>
</tr>
</tbody>
</table>

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

Includes all of the above plus Deluxe Cocktails.

<table>
<thead>
<tr>
<th></th>
<th>One Hour</th>
<th>Two Hours</th>
<th>Three Hours</th>
<th>Four Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>FULL BAR</td>
<td>$26</td>
<td>$34</td>
<td>$39</td>
<td>$42</td>
</tr>
</tbody>
</table>

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

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

<table>
<thead>
<tr>
<th></th>
<th>One Hour</th>
<th>Two Hours</th>
<th>Three Hours</th>
<th>Four Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>FULL BAR WITH SIGNATURE DRINK</td>
<td>$29</td>
<td>$37</td>
<td>$43</td>
<td>$45</td>
</tr>
</tbody>
</table>

### 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

<table>
<thead>
<tr>
<th></th>
<th>One Hour</th>
<th>Two Hours</th>
<th>Three Hours</th>
<th>Four Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>FULL BAR WITH CORDIALS AND SIGNATURE DRINK</td>
<td>$37</td>
<td>$44</td>
<td>$50</td>
<td>$55</td>
</tr>
</tbody>
</table>

### SODA BAR:
Includes Sparkling Water, Bottled Water, Lemonade and Sodas

<table>
<thead>
<tr>
<th></th>
<th>One Hour</th>
<th>Two Hours</th>
<th>Three Hours</th>
<th>Four Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>SODA BAR</td>
<td>$14</td>
<td>$17</td>
<td>$19</td>
<td>$21</td>
</tr>
</tbody>
</table>
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

Includes: meal china and flatware only. China is required for plated meals.
$16/person

**COCKTAIL RECEPTION**
Cocktail Glass and Stemware $8/person/per area
Hors d’oeuvres China $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.