



Seneca Park Zoo

CATERING MENU

Event Information

Sustainable Seafood

Seafood is a healthy and delicious way to enjoy the bounties of the sea, though not all seafood is produced responsibly, and making the right choices can be difficult. SSA focuses on working with sustainably sourced seafood in our cafes, restaurants, and catered events. We also partner with Monterey Bay Aquarium's Seafood Watch program, whose recommendations help consumers and businesses make choices for healthy oceans.

Palm Oil

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

Diversity-Owned Vendors

We celebrate the things that make each one of us different, and work to support the local communities that we partner with.

Diversity-ownership of vendors in our supply chain is important to us, and we are developing tools to better evaluate our own engagement, as well as strategize how to include more diversity-owned vendors in our operations. If you are aware of a local vendor in your area that we should be working with, please let your SSA Account Manager know!

Minimums & Menus

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

Extended service times beyond the included time frames denoted on each menu will incur an Extended Service Fee at the rate of ten percent (10%) of the menu cost for each additional hour of extended service time. Partial hours of extended service will be rounded up to the nearest half-hour.

Food Guarantees

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

Liquor & Food Service Regulations

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

Contract & Deposit

A signed contract detailing all arrangements must be received by SSA Group, LLC. (also known as Taste Catering) prior to the event date. A deposit equal to 75% is due at the time of signing the contract. Deposit payments may be made by cash, credit card, personal check, cashier's check or money order. All deposits made are included in the final invoice.

Final Payment

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

Cancellation

Guests must provide written notice prior to canceling this agreement. If such written notice is received by the Zoo: (90) days to (31) days prior to the date of the event, 75% of the total estimated revenue will be due to Seneca Park Zoo. Thirty (30) days prior to the date of the event, the guest is responsible for paying the total estimated revenue to Seneca Park Zoo.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Prices are subject to a 22% service charge and current sales tax.*

Dietary Information:  Vegetarian  Vegan  Gluten-Free  Dairy-Free  Contains Nuts  Contains Sesame  Sustainable Seafood

Rise & Shine Breakfast

<p>DETAILS:</p> <ul style="list-style-type: none"> • Service for up to One Hour • Requires a Minimum of 25 Guests • Prices are per Person • Food Quantities Must Match Final Guest Count 	<p>INCLUDES:</p> <ul style="list-style-type: none"> • Assorted Herbal Teas & Locally Roasted Coffee • Iced Water • Orange Juice • Eco-Friendly Compostable Tableware
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Cold Buffets

The Continental

Assorted Breakfast Pastries, Fresh Muffins, Fresh Sliced Fruit & Sweet Berries

SERVED WITH:

Berry Preserves, Freshly Whipped Butter

Healthy Start

Assorted Breakfast Pastries, Fresh Muffins, Fresh Sliced Fruit, Yogurt Parfaits with Granola & Sweet Berries

SERVED WITH:

Berry Preserves, Freshly Whipped Butter

Hot Buffets

15 Traditional Breakfast 21

Assorted Breakfast Pastries, Fresh Fruit, Caramelized Roasted Potatoes, Crispy Applewood-Smoked Bacon, Farm Raised Scrambled Eggs

18 Deluxe Country Breakfast 24

Assorted Breakfast Pastries, Fresh Sliced Fruit, Caramelized Roasted Potatoes, Crispy Applewood-Smoked Bacon, Farm Raised Scrambled Eggs, Maple Sausage Links, Yogurt Parfaits with Granola & Seasonal Berries

ADD-ONS

*Food Quantities Must Match Final Guest Count.
Prices are per person.*

Apple Juice -Or- Cranberry Juice _____	3
Applewood-Smoked Bacon _____	5
Chicken & Waffles _____	8
Maple Sausage Links _____	6
Scrambled Eggs _____	4
Waffles with Butter and Syrup _____	5

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Bistro Lunch

DETAILS:

- Prices are per Person
- Requires a Minimum of 25 Guests
- For Groups of 100 Guests or Fewer. Groups Larger Than 100 – *Please Inquire for Additional Menu Options*

BOXED LUNCH:

- Drop-off Service
- One Menu Selection per Guest. Pre-selected Final Food Quantities Given in Advance

Boxed Lunches 22

Each Group to Select up to Two Options:
One Salad or One Sandwich Selection

SERVED WITH:

Kettle Chips, Chocolate Chip Cookie, Whole Fruit,
Aluminum Canned Water

Premium Boxed Lunches 26

Up to Three Options Total Using a
Combination of Salads and Sandwiches

SERVED WITH:

Kettle Chips, Chocolate Chip Cookie,
Aluminum Canned Water

Salads

Grilled Chicken Cobb

Spring Mix, Blue Cheese Crumbles, Egg, Tomatoes,
Balsamic Dressing

Mediterranean

Petite Lettuces, Feta Cheese, Grilled Artichokes,
Pickled Red Onions, Roasted Tomatoes, Greek Dressing

Southwest Chicken Caesar

Chipotle Grilled Chicken, Crisp Romaine Lettuce,
Asiago Cheese, Black Beans, Garlic Croutons,
Roasted Corn, Southwest Caesar Dressing

Sandwiches

Black Forest Ham

Cheddar Cheese, Field Greens, Tomato, Artisan Bread

Grilled Chicken Club

Applewood-Smoked Bacon, Baby Greens, Asiago Aioli,
Artisan Bread

Smoked Turkey

Arugula, Bacon, Swiss Cheese, Sun-Dried Tomato Aioli,
Artisan Bread

ADD-ONS

Food Quantities Must Match Final Guest Count. Prices are per person.

Assorted Canned Coca-Cola Products _____	5	Additional Salad Selection _____	5
Bottled Iced Tea -or- Lemonade _____	5	Additional Sandwich Selection _____	6

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Make It A Picnic

DETAILS:

- Service for up to One and a Half Hours
- Requires a Minimum of 50 Guests
- Food Quantities Must Match Final Guest Count
- Prices are per Person

INCLUDES:

- Iced Water
- Iced Tea
- Eco-Friendly Compostable Tableware

The Classic

19

Angus Beef Burgers, Hot Dogs

SERVED WITH:

BBQ Baked Beans 🌿🌱, Traditional Potato Salad 🌿🌱, Freshly Baked Cookies, Lettuce, Pickles, Onion, Cheddar Cheese, Classic Condiments

The Southern

23

Angus Beef Burgers, BBQ Pulled Chicken, Zweigle's Hot Dogs

SERVED WITH:

American Style Coleslaw 🌿🌱, Green Beans, BBQ Baked Beans 🌿🌱, Lettuce, Pickles, Onion, Cheddar Cheese, Classic Condiments

Backyard Picnic

26

SELECT TWO:

BBQ Pulled Pork, Grilled Chicken Breast, Zweigle's Hot Dogs

SERVED WITH:

American Style Coleslaw 🌿🌱, Fresh Green Beans 🌿🌱, Mac n' Cheese 🌿, Lettuce, Pickles, Onion, Cheddar Cheese, Classic Condiments, Freshly Baked Cookies & Brownies

ADD-ONS

*Food Quantities Must Match Final Guest Count.
Prices are per person.*

Assorted Canned Coca Cola Products _____	5
Lemonade _____	4
Dippin' Dots _____	6
Cotton Candy -Or- Popcorn _____	6
Ice Cream Novelties _____	4
Seasonal Cobbler _____	5
PROTEINS	
BBQ Pulled Chicken _____	6
BBQ Pulled Pulled Pork _____	6
Bratwurst with Onions & Peppers _____	6
Slow Smoked Beef Brisket _____	7
Vegetarian Burgers _____	6
SIDES	
American Style Coleslaw _____	3
BBQ Baked Beans _____	3
Garlic New Potatoes _____	3
Creamy Potato Salad _____	3
House Kettle Chips _____	3
Mac n' Cheese _____	4
Roasted Vegetable Medley _____	4

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Hot Lunch Buffets

DETAILS:

- Service for up to Two Hours
- Requires a Minimum of 25 Guests
- Food Quantities Must Match Final Guest Count
- Prices are per Person

INCLUDES:

- Iced Water
- Iced Tea
- Eco-Friendly Compostable Tableware

Italian

Classic Caesar Salad

Pasta Salad 🌿

Artichokes, Black Olives, Sun-Dried Tomatoes

Beef Lasagna with Four Cheese Sauce

Pan-Seared Chicken Breast

Orzo Pasta, Lemon-Caper Sauce

SERVED WITH:

Garlic Breadsticks, Tiramisu

26 Asian

Kohlrabi Slaw

With Sesame Dressing

CHOICE OF (2) PROTEINS:

Sweet Orange Chicken, Beef & Broccoli, Miso-Honey Glazed Tofu 🌿

SERVED WITH:

Chicken Potstickers, Vegetable Fried Rice, Coconut Rice Pudding

29

Mediterranean

Cucumber Salad 🌿 🌱

Lemon Artichoke Couscous Salad 🌿

Shawarma Spiced Grilled Chicken 🌱

Crispy Falafel 🌱

SERVED WITH:

Roasted Red Pepper Hummus 🌿 🌱, Tzatziki Sauce 🌿 🌱, Pita Bread 🌱, Greek Yogurt Parfait with Honey, Seasonal Berries and Pistachio

27 Latin

Chopped Romaine Salad 🌿 🌱

Corn, Tomato, Tortilla Strips, Lime Vinaigrette

Tortilla Chips

Served with Guacamole & Salsa

Arroz Verde (Chicken Fajitas)

Calabacitas con Chile 🌿

Sautéed Zucchini, Pasilla Pepper, Tomatillo Salsa

Mexican-Style Corn-on-the-Cob 🌿

Chile-Lime Aioli, Parmesan Cheese

SERVED WITH:

Cinnamon Churros

32

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Snacks & Beverages

Break Time

DETAILS:

- Prices are per Person
- Requires a Minimum of 25 Guests
- Food Quantities Must Match Final Guest Count
- Served on Eco-Friendly Compostable Tableware

Non-Alcoholic Beverage Packages

Half-Day Service for up to Three Hours
Full-Day Service for up to Six Hours

Infused Aqua Fresca

SELECT TWO:

Citrus, Cucumber-Mint, Very Berry

HALF-DAY 4 FULL DAY 6

Coffee & Tea Package

Regular Coffee, Assorted Hot Herbal Teas, Iced Water

Decaf Coffee Available Upon Request

HALF-DAY 5 FULL DAY 8

Complete Beverage Package

Regular Coffee, Assorted Hot Herbal Teas, Iced Water, Assorted Coca-Cola Products, Iced Tea

Decaf Coffee Available Upon Request

HALF-DAY 9 FULL DAY 13

Snack Boards

Service for up to Two Hours

9 Hummus Board

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

9 Vegetable Crudité

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

SERVED WITH:

Ranch & Hummus 🌱

9 Artisanal Cheese Display 13

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

ADD CHARCUTERIE, OLIVES, & PICKLES _____ 6

ADD-ONS

Food Quantities Must Match Final Guest Count. Prices are per person.

Iced Tea _____	5	Cookies _____	4
Lemonade _____	5	Fudge Brownies _____	4
Aluminum Canned Water _____	5	Granola Bars _____	4
Whole Fruit _____	2	Popcorn _____	6
Kettle Chips _____	3	Trail Mix _____	4

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The background is a dark charcoal grey with a repeating pattern of lighter grey paw prints and starfish. The paw prints are of various sizes and orientations, scattered across the page. The starfish are also scattered, some appearing as simple five-pointed shapes and others as more complex, multi-pointed designs. The overall effect is a subtle, textured pattern.

EVENING MENU

Appetizer Reception

In Order to Satisfy the Appetite of your Guests, we Recommend the following:

PRE-DINNER DRINK RECEPTION:

Three Appetizer Selections

STAND-ALONE COCKTAIL PARTY:

Three Appetizer Selections & Three Stations (next page)

DETAILS:

- Minimum of Three Selections Required
- Requires a Minimum of 50 Guests
- Food Quantities Must Match Final Guest Count
- Served on Eco-Friendly Compostable Tableware

TRAY PASSED:

- Service for up to One Hour
- Pricing is per Piece
- 75 Passer Fee Required per 50 Guests

STATIONED:

- Service for up to Two Hours
- Pricing Based on Two Pieces

Vegetarian

Bruschetta 🌿 Heirloom Tomato, Whipped Goat Cheese, Crostini	4	8
Parmesan Risotto Fritter 🌿 Pesto Drizzle	4	8
Spinach Artichoke Stuffed Mushrooms 🌿 Herb Panko	4	8
Avocado Bruschetta 🌿 Heirloom Tomato, Kalamata Olive, Basil, Crostini	6	12
Spring Roll 🌿 Vegetables, Chipotle Aioli	6	12

Meat

	PASSED	STATIONED		PASSED	STATIONED
Nashville Hot Chicken N' Waffle Bite Brown Sugar Mayo, Dill Pickle Relish	4	8		4	8
Prosciutto Melon Skewer 🌿 Port Wine Reduction	4	8		4	8
Savory Meatball Chipotle BBQ Sauce	4	8		4	8
Prosciutto Wrapped Shrimp 🌿 Smoked Tomato Butter	6	12		6	12
Saigon Steak Rolls Julienne Asian Vegetables, Sweet Chili Dipping Sauce	6	12		6	12
Beef Wellington Mushroom Duxelle, Dijon Horseradish Sauce, Puff Pastry	7	14		7	14
Pulled Pork Tostada 🌿 Sweet Potato Purée, Cotija Cheese, Pickled Jalapeños	7	14		7	14
Tenderloin Slider* Bacon Onion Jam, Bleu Cheese	7	14		7	14

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Boards and Stations

DETAILS:

- Service for up to Two Hours
- Requires a Minimum of 50 Guests
- Food Quantities Must Match Final Guest Count
- Prices are per Person
- Requires a Minimum of 50 Guests

INCLUDES:


- Eco-Friendly Compostable Tableware

Chips & Dip

SELECT TWO CHIPS:

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

SELECT TWO DIPS:

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

Market Vegetable Display

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

Antipasto Display

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

Mac n' Cheese Bar

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

Mashed Potato Bar

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

11 Slider Bar

SELECT TWO:

Short Rib
Caramelized Onions, Cheese, House Ketchup

BBQ Pulled Pork

Crispy Onions, Black Pepper BBQ Sauce

Honey Chipotle Grilled Chicken
Poblano Mayo, Asadero Cheese

Crispy Falafel

Balsamic Grilled Onion, Roasted Garlic Mayo

11

13

18

18

17

Late Night Snack Station

Popcorn Bar

SELECT THREE:

House Popped Popcorn & Kettle Corn, Garlic Parmesan, Pizza, Cinnamon Churro, White Cheddar

8

Pretzel Bar

Cinnamon Sugar Pretzel Bites
Chocolate Sauce, Salted Caramel

Savory Bavarian Pretzel Bites

Queso, House Mustard

SELECT BOTH

9


11

Nacho Bar

SELECT ONE:

Kettle Chips, Tater Tots, Tortilla Chips

SELECT ONE:

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

14

SERVED WITH:

Queso, Pickled Jalape os, Sour Cream, Pico de Gallo

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Dinner Buffets

DETAILS:

- Prices are per Person
- Service for up to Two Hours
- Requires a Minimum of 50 Guests

INCLUDES:

- Iced Water
- Iced Tea
- Eco-Friendly Compostable Tableware
- Upgrade to House China - *Please Inquire for Pricing*

OPTION ONE

**One Salad, Two Accompaniments,
One Entrée, One Desserts**

42

OPTION TWO

**One Salad, Two Accompaniments,
Two Entrées, One Dessert**

50

Salads

Classic Caesar

Crisp Romaine, Focaccia Croutons, Shaved Asiago, Caesar Dressing

Garden

Petite Lettuces, Cucumbers, Heirloom Tomatoes, Shredded Carrots

Balsamic Vinaigrette *-or-* Ranch Dressing

Chopped

Iceberg Lettuce, Cheddar Cheese, Chopped Applewood-Smoked Bacon, Cucumbers, Creamy Buttermilk

Entrées

Apple & Sage Stuffed Pork Loin

Brandy Dijon Sauce

Blackened Salmon

Fresh Lemon Wedges

Braised Beef Tips

Pearl Onions, Wild Mushrooms

Herb Roasted Chicken Breast

Rosemary Jus

Quinoa "Chorizo" Stuffed Sweet Potato

Corn & Black Bean Salsa

Accompaniments

Balsamic Butter
Green Beans

Roasted Vegetable Medley

Salt Potatoes

Garlic Herb Roasted Potatoes

Roasted Shallot Herb Rice Pilaf

Yukon Gold Whipped Potatoes

Desserts

Assorted Cheesecakes

Assorted Dessert Bars

Seasonal Fruit Crisp

Crème Anglaise

White Chocolate Almond Bread Pudding

ADD-ONS

Food Quantities Must Match Final Guest Count.

Prices are per person.

Bread & Butter _____	3	Additional Salad _____	5
Coffee & Hot Tea Station _____	3	Additional Accompaniment _____	5
<i>Decaf Coffee Available Upon Request</i>		Additional Entrée _____	10
		Additional Dessert _____	5

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Plated Dinner

Three-Course Dinner
Choice of One Salad, Two Pre-Selected Entrées, One Dessert

80

Upgrade To Duo Entrée -
Please Inquire for Additional Menu

DETAILS:

- Prices are per Person
- Requires a Minimum of 50 Guests
- Requires House China Rental (additional charges will apply)

INCLUDES:

- Bread and Butter
- Iced Water
- Coffee and Hot Tea

Salads

SELECT ONE

Baby Arugula

Dried Apricots, Fuji Apples, Gorgonzola Cheese, Citrus Vinaigrette

Baby Iceberg

Iceberg Wedge, Applewood-Smoked Bacon, Crispy Onion, Heirloom Tomatoes, Creamy Buttermilk Ranch

Classic Caesar

Crisp Romaine, Focaccia Croutons, Shaved Asiago, Caesar Dressing

Farm House

Petite Lettuces, English Cucumber, Garlic Herb Croutons, Shaved Red Onion, Tomato, Balsamic Vinaigrette

Shrimp Cocktail

Poached Cocktail Shrimp, Fresh Lemon Wedges

Choice of Traditional Cocktail Sauce -Or- Louis Sauce

Entrées

SELECT TWO

Beef Tenderloin

Carved Filet of Beef, Rich Bordelaise Sauce, Horseradish Whipped Red Potatoes

Braised Beef Short Ribs

Seasonal Vegetables, Yukon Gold Whipped Potatoes, Tomato Herb Sauce

Grilled Boneless Pork Chop

Grain Mustard Demi-Glace, French Green Beans, Red Potato Hash

Pan-Seared Chicken Breast

Corn & Smoked Tomato Ragout, French Green Beans

Parmesan Crusted Salmon

Chive-Lemon Beurre Blanc, Vegetable Herb Rice Pilaf

Roasted Stuffed Bell Peppers

Stuffed with Warm Quinoa Salad, Sautéed Seasonal Vegetables, Balsamic Glaze

Desserts

SELECT ONE

Strawberry Shortcake

New York Cheesecake

with Berry Compote

Red Velvet Cake

Rich Chocolate Torte

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Bar Services

Spirits include:

Bourbon, Gin, Rum, Scotch, Tequila,
Vodka, Whiskey

DETAILS:

- Served in Eco-Friendly Compostable Drinkware
- Upgrade to Rental Glassware -
Additional Fee Required

Welcome Drink

Champagne -OR- Signature Cocktails

are Available when Pre-Arranged for an Additional Charge

Please inquire for additional information.

Consumption Bar

SETTLED POST EVENT BY THE HOST

Requires a Bartender Fee & Minimum Bar Spend
Pricing is per beverage

Domestic Beer	8
Craft Beer	10
Standard Wine	10
Premium Wine	11
Standard Liquor	11
Premium Liquor	12
Assorted Coke Products	5
Aluminum Canned Water	5

Cash Bar

GUESTS PURCHASE THEIR OWN BEVERAGES

Requires a Bartender Fee & Bar Set-Up Fees
Pricing is per beverage & includes sales tax

Domestic Beer	9
Craft Beer	11
Standard Wine	11
Premium Wine	12
Standard Liquor	12
Premium Liquor	13
Assorted Coke Products	6
Aluminum Canned Water	6

Hosted Bar

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

All Packages are Based on Two Hours of Service
Prices are per person

Standard Beer & Wine Bar

19

Assorted Domestic & Craft Beers,
Standard Red & White Wines, Assorted
Coke Products, Iced Water

Standard Full Bar

24

Assorted Domestic & Craft Beers,
Standard Red & White Wines,
Standard Liquors, Basic Mixers &
Assorted Coke Products, Iced Water

Premium Full Bar

30

Assorted Domestic & Craft Beers,
Premium Red & White Wines,
Premium Liquors, Basic Mixers & Assorted
Coke Products, Iced Water

Consumption & Hosted Bar Fees

One Bartender per 75 Guests

Requires a Bartender Fee of 150 per Bartender
for up to Two Hours of Service

Fee of 75 per Bartender per One Additional Hour
Pricing Excludes Service Charge & Sales Tax

Cash Bar Fees

One Bartender per 100 Guests

Requires a Bartender Fee of 200 per Bartender
for up to Two Hours of Service

Fee of 100 per Bartender per One Additional Hour

Requires a Bar Set-Up Fee of 250 per Bar

Pricing Includes Sales Tax

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