



## Private Event Catering Menu



## PRIVATE EVENTS AT THE OREGON ZOO

The Oregon Zoo provides a high-quality, unique dining environment to enhance the guest experience while working toward our vision of a better future for wildlife. Our cuisine reflects our values—we commit to creating locally sourced menu items while showcasing our creativity using a Northwest cooking style and the bounty of fresh ingredients. From sourcing products with sustainably produced palm oil to ensuring our seafood meets Seafood Watch Sustainability Standards, we strive to be stewards of the environment through our purchasing practices.

## CONFIRMING YOUR EVENT

The zoo will send an event licensing agreement with deposit and payment requirements, as well as event details. A signed agreement and non-refundable deposit are required for final confirmation. Some events may require a second non-refundable deposit, due fourteen days prior to the event. All deposits will be deducted from your final balance.

### Insurance

Proof of Commercial General Liability or Private Event Insurance is required for all events at the Zoo with a limit of no less than \$1,000,000 and \$500,000 per accident. Proof of Worker's Compensation is required if the Licensee has any employees present at the event, and Automobile Insurance is required if the Licensee will have any vehicles on Zoo grounds.

### Attendance Guarantees

Your minimum guaranteed attendance is due 10 business days prior to your event. Final attendance guarantee is due 5 business days prior to the event. If Oregon Zoo catering does not receive a final attendance count by the due date, your estimated attendance will become the guarantee. Final food and beverage charges will be based on the guarantee or actual number, whichever is greater.

### Cancellations

If an event is canceled for any reason, all deposits will be forfeited. Events cancelled within four months of the event date will incur the cost of the Food & Beverage minimum and a percentage of the room rental. Events canceled within seven days of the event date will incur the total cost of the event based on the guaranteed guest count.

## FOOD AND BEVERAGE

pacific**wild** catering is the zoo's exclusive caterer. Outside food or beverage will only be allowed with prior approval from your coordinator and may be subject to additional fees.

Customized menus can be arranged. Dietary restrictions may be accommodated and must be arranged 14 days prior to the event. For plated meals, vegetarian meals will be included at 5% above and beyond the confirmed count. Menu selections must be finalized at least three weeks prior to the event.

### Minimums and Pricing

No-host beverages do not apply to the food and beverage minimums. Contact your coordinator for more details.

Menu prices are based on a minimum guest count (see menus for details). Price adjustments will be made for groups with guest counts below this number. A service fee of 21% will be applied to the food and hosted beverage portion of your bill.

### Alcoholic Beverages

Per the Oregon Zoo's alcohol policy, substantial food must be available when alcohol is served. Bars for your event can be set up as hosted, partially hosted or no-host. Bar set-up fees include an OLCC-licensed bartender and up to 3 hours of service per bar. Your coordinator will recommend the appropriate number of bars for your event.

The zoo promotes alcohol awareness and social responsibility. We reserve the right to refuse service when we deem it appropriate.

Any alcohol brought on zoo grounds must be approved in advance by Oregon Zoo catering. Alcohol will be stored in a secure location and must be checked in and out by zoo staff.

breakfasts	all-day packages	breaks & snacks	luncheons	picnics	hors d'oeuvres	dinners	beverages
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## HOSTING YOUR EVENT

### Load-in and Set-up

Arrangements for events that require load-in or set-up must be made in advance with your catering coordinator. Access to your event site starts one or two hours prior to guest arrival and ends one hour after guest departure. If additional load-in/load-out time is needed, charges may apply. A detailed list of all vendor contacts must be submitted prior to your scheduled load-in or set-up time.

### Displays and Decorations

All displays, decorations and give-away items proposed by clients are subject to the approval of Oregon Zoo catering. Arrangements must be made with your event coordinator 14 days prior to your event.

#### Please be aware of the following restrictions:

- Balloons are only allowed in the Cascade Crest Ballroom and may not leave the room once inside
- No balls, Frisbees or other items meant to be tossed or thrown
- Confetti limited to indoor tabletops only (cleaning fees may apply)
- Staples, tacks or tape may not be used on non-tackable walls
- No glitter or shredded Mylar streamers
- Objects may not be suspended from the ceiling
- No fog/haze machines
- Additional charges will apply for extra cleaning required, damage done to zoo property or any missing items.

#### Personal property

Property of the client and their guests brought to or left at the zoo is the responsibility of the client. The Oregon Zoo will not be liable for any loss or damage to any such property for any reason.

## COMING TO THE ZOO

### Parking and Public Transit

The Oregon Zoo is accessible by public transit and automobile. For more information about getting to the zoo and parking, please visit [www.oregonzoo.org/getting-zoo](http://www.oregonzoo.org/getting-zoo)

### Admission

Zoo admission is required for all guests to enter zoo grounds. Events located inside the Cascade Crest Ballroom, Cascade Grill, and Conservation Hall do not need admission to reach the event space but admission is still required for each guest wishing to access zoo grounds. Zoo admission is required for all guests in all other event spaces. Discounts are available for groups of 20 or more paid tickets.

### Smoking and Tobacco Use

To provide a healthy, safe environment for visitors, smoking of any type, including vaping and electronic cigarettes, is prohibited.

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gf=gluten free, v=vegan

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# Breakfast

All breakfast buffets are priced per person and include regular and decaf coffee, Stash teas, and orange juice. Minimum 20 person order.

A 21% service fee will be billed on all food and hosted beverages

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## BUFFETS

### Cascadia

33

brioche French-toast with marionberry compote, Chantilly cream, whipped maple butter and candied hazelnuts

assorted breakfast breads and pastries with preserves, butter and cream cheese

assorted Bob's Red Mill oatmeal

assorted yogurts

seasonal fruit display gf v

#### Choice of one:

scrambled eggs with Tillamook cheddar and chives  
spinach, mushroom, and tomato scrambled eggs gf

#### Choice of two:

applewood-smoked bacon  
seared pork links  
chicken apple sausage  
grilled ham steak

#### Choice of one:

potatoes O'Brien  
herb roasted fingerlings  
hash browns

#### Choice of one:

southern style biscuits and sausage gravy  
corned beef brisket and Yukon potato hash

### Northwest

25

scrambled eggs gf

applewood-smoked bacon gf

pork link sausages gf

Yukon skillet potatoes gf v

assorted breakfast breads and pastries with preserves, butter and cream cheese

assorted Bob's Red Mill oatmeal

assorted yogurts

seasonal fruit display gf v

### Continental

17

assorted breakfast breads and pastries with preserves, butter and cream cheese

seasonal fruit display gf

# Breakfast

All enhancements are priced per person and must be added onto an existing buffet. Minimum 20 person order.

A 21% service fee will be billed on all food and hosted beverages

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## BUFFET ENHANCEMENTS

Scrambled Eggs	4
Scrambled Eggs with cheddar and chives	5
Tofu Scramble v with leafy greens and onion	5
Spinach Tomato Frittata	6
Ham, Cheese & Pepper Frittata	7
Applewood-Smoked Bacon	4
Turkey Bacon	6
Chicken Apple Sausage	4
Yukon Skillet Potatoes	4
Traditional Hashbrowns	4
Mini-Bagels lox and cream cheese assortment	7
Cheese Blintz mountain berry sauce	6
Assorted Bob's Red Mill Oatmeal	5
Assorted Zoi Greek Yogurt gf	4
Buttermilk Biscuits sausage gravy	4



# Breakfast

All breakfast plates are priced per person and is based on your highest priced selected entrée. Includes regular and decaf coffee, Stash teas, and orange juice. Minimum 20 person order.

A 21% service fee will be billed on all food and hosted beverages

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## PLATED MEALS

### Eggs Benedict\* 19

poached eggs and hollandaise

### Seasonal Mushroom and Chevre Frittata 21 gf

wilted greens, oven-dried tomato

choice of applewood-smoked bacon or pork link sausages

traditional hashbrowns

### Scrambled Eggs and Applewood-Smoked Bacon 16 gf

traditional hashbrowns

### Brioche French Toast 16

hazelnut butter, macerated berries, maple syrup

### Made-to-Order Omelet Station 11 gf

Tillamook cheddar, chevre

ham, bacon, sausage

peppers, mushrooms, scallions, red onion, spinach, tomato

chef attendant fee applies, 110  
one station serves up to 100 guests

# All-Day Packages

All day event packages are priced per person and include regular and decaf coffee, Stash teas, and one canned soft drink per guest. Minimum 20 person order.

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## The Coffee Lover

14

beverage service only

## The Meeting Planner

28

### Continental breakfast

orange juice

seasonal fruit display gf, v

assorted breakfast breads and pastries

### Mid-morning snack

assorted Zoi yogurts

whole fresh fruit gf

### Mid-afternoon snack

assorted granola bars

raw crudites with dip gf

## The Power Meeting Planner

35

### Breakfast buffet

orange juice

seasonal fruit display gf, v

scrambled eggs gf

applewood-smoked bacon gf

breakfast sausage gf

Yukon skillet potatoes gf, v

assorted breakfast breads and pastries

### Mid-morning snack

assorted Zoi yogurts

whole fresh fruit gf

### Mid-afternoon snack

assorted granola bars

raw crudites with dip gf



# Breaks & Snacks

All breaks and snacks are priced as indicated. With per person pricing a minimum 20 person is required.

A 21% service fee will be billed on all food and hosted beverages

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## PER DOZEN

Mini-Bagels **36**

Assorted Muffins **36**

Mini-Bagels **36**

Croissants **18**

New Cascadia Pastries gf, v **60**

New Cascadia Chocolate Chip Cookies gf, v **48**

Chocolate Fudge Brownies **28**

Assorted Dessert Bars **35**

## PER POUND

Trail Mix gf **15**

Fancy Mixed Nuts gf, v **16**

## PER PERSON

Assorted Candy Bars **3**

Assorted Granola Bars **4**

Potato Chips (single-serving bag) gf, v **3**

Whole Fresh Fruit gf, v **3**

Fresh Popcorn **5**

## PER DISPLAY TRAY

Serves 25 guests

Domestic Cheeses and Crackers **175**

Imported and Local Artisan Cheeses with Baguette **250**

Raw Crudites with Seasonal Dips gf **150**

Seasonal Fruit Display **150**

# Luncheons

All lunch buffets are priced per person and include regular and decaf coffee, Stash teas, and one canned soft drink per guest. Minimum 20 person order.

A 21% service fee will be billed on all food and hosted beverages

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## BUFFETS

### Tex Mex Buffet

31

tortilla chips and fresh salsa gf, v

guacamole and sour cream gf

garden salad with chipotle ranch gf

fajita chicken with peppers, onions and cilantro gf

sliced guajillo Chile-marinated flank steak gf

roasted corn and poblanos gf, v

Spanish rice gf, v

assorted dessert bars

### Mediterranean Tuscana Buffet

33

baby heart of romaine, sun-dried tomato, Parmesan cheese, garlic croûton, Caesar dressing

Arcadian mixed greens, artichoke hearts, kalamata olives, roasted peppers, feta cheese, sherry vinaigrette

orzo salad, roasted vegetables, goat cheese, fresh herbs, balsamic onions, herbed vinaigrette

chicken pomodoro with vodka cream sauce, blistered tomatoes

roasted pork loin with balsamic mushroom ragout, roasted baby carrots

tortellini with asiago pesto fondue, pine nuts

tiramisu and cannoli

### Deli Buffet

26

mixed greens with assorted dressings gf, v

pasta salad

potato salad

assorted sliced breads

sliced Tillamook cheddar, Swiss and provolone cheeses gf

lettuce, tomato, red onion and pickles gf, v

mayonnaise gf

Dijon and grain mustard

potato chips gf

assorted cookies

#### Choose Three:

roasted turkey gf

black forest ham gf

roast beef gf

chicken salad gf

grilled vegetables gf, v

hummus gf, v

# Luncheons

All boxed lunches are priced per person and include soft drinks or water (one can per guest), mayonnaise and mustard packets, whole fresh fruit, potato chips and cookies. Minimum 20 person order.

A 21% service fee will be billed on all food and hosted beverages

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## BOXED LUNCHES

- Smoked Turkey Club** **21**  
bacon, avocado, Tillamook Swiss on ciabatta
- Grilled Chicken Sandwich** **21**  
mozzarella, oven-dried tomato, romaine, red onion on ciabatta
- Grilled Vegetable Sandwich** **19**  
eggplant, squash, roasted red pepper, spinach, hummus, toasted hazelnuts, pesto on ciabatta
- Spring Quinoa Salad** **17** gf  
edamame, roasted shiitake, preserved lemon vinaigrette, includes gluten free cookie
- New Cascadia Chocolate Chip Cookies** **4** gf, v
- Gluten-Free Bread** **2.50** gf



# Luncheons

All plated luncheons are priced per person and is based on your highest priced selected entrée. Includes regular and decaf coffee and Stash teas. Minimum 20 person order.

A 21% service fee will be billed on all food and hosted beverages

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## LIGHT PLATED MEALS

includes assorted cookies

### Turkey Wrap

22

bacon, avocado, red onion, mixed greens on a spinach tortilla, potato salad

### Smoked Salmon Wrap

22

cucumber, spinach, tomatoes, lemon, capers, dill aioli on a tomato-basil tortilla, potato salad

### Thai Chicken Sandwich

18

cilantro lime slaw, arugula, red onion on a ciabatta roll, potato salad

### Grilled Vegetable Sandwich

18

eggplant, squash, roasted red pepper, hummus, pesto, toasted hazelnuts on a ciabatta roll, potato salad

### Asian Grilled Chicken Salad

22

bok choy, Napa cabbage, soba noodles, Mandarin oranges, red bell pepper, shiitake mushrooms, basil, toasted cashews, sesame ginger vinaigrette, artisan rolls and butter

### Cobb Salad gf

23

romaine hearts, iceberg lettuce, chicken breast, Oregon blue cheese, hard-boiled eggs, peppered bacon, avocado, tomato artisan rolls and butter

## FULL PLATED MEALS

includes assorted dessert bars

### Pan-Roasted Salmon

27

red quinoa, shiitake mushrooms, edamame, baby bok choy, sesame ginger vinaigrette, artisan rolls and butter

### Smoked Chicken Breast gf

25

chevre and oregano mashed potatoes, chard, caramel apple chutney, artisan rolls and butter

### Coconut Curried Lentils gf, v

23

cauliflower, potatoes, artisan rolls and butter

# Picnics

All picnic buffets are priced per person and include iced tea and water and traditional condiments. Minimum 20 person order.

A 21% service fee will be billed on all food and hosted beverages

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## BUFFETS

### Olallie Lake

36

Zenner's bratwurst with IPA sauerkraut  
dry-rubbed barbecue beef brisket gf  
Wholesome Harvest burger gf, v  
frisee salad with strawberries, chevre,  
honey and buttermilk vinaigrette gf  
marble potato salad with Mama  
Lil's Peppers gf  
black-eyed peas with smoked ham gf  
corn cobbettes gf  
watermelon wedges gf, v  
strawberry shortcake

### Crater Lake

31

Zenner's hot dogs gf  
Cascade Natural hamburgers gf  
Wholesome Harvest burger gf, v  
garden salad with buttermilk ranch and herb vinaigrette gf  
traditional potato salad gf  
maple baked beans gf  
corn cobbettes gf, v  
watermelon wedges  
pound cake with berries and whipped cream

### Diamond Lake

21

Zenner's hot dogs gf  
Cascade Natural hamburgers gf  
Wholesome Harvest burger gf, v  
American-style potato salad gf  
maple baked beans gf  
assorted freshly baked cookies



# Picnics

All enhancements are priced per person and must be added onto an existing buffet. Minimum 20 person order.

A 21% service fee will be billed on all food and hosted beverages

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## BUFFET ENHANCEMENTS

### Main Dishes

barbecue country-style pork ribs gf	7
Zenner's Bratwurst with IPA sauerkraut	6
barbecue chicken quarters gf	5

### Sides

macaroni and cheese	5
seasonal fruit display gf,v	5
twice-baked potatoes with Oregon blue cheese and bacon gf	5
garden salad with buttermilk ranch and herb vinaigrette gf	5
grilled corn cobbettes gf	5
New Cascadia gluten-free burger bun gf,v	2.50

### Desserts

Ruby Jewel ice cream sandwiches	8
assorted cupcakes	8
assorted dessert bars	6
strawberry shortcake	5
New Cascadia chocolate chip cookies gf,v	4
assorted freshly baked cookies	4
ice cream novelties	4

### Concessions

fresh popcorn gf	5
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# Hors d'oeuvres

Hors d'oeuvres are offered by the dozen. A minimum of four dozen is required per selection.

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## COLD

<b>Salmon Rillettes</b> gf	<b>37</b>
cucumber cup with Provencal ratatouille	
<b>Salmon Lox</b>	<b>35</b>
cream cheese and capers on rye toast	
<b>Bruschetta</b>	<b>32</b>
chicken confit, chevre, pesto	
<b>Caprese Crostini</b>	<b>28</b>
olive oil, balsamic vinegar reduction	
<b>Fruit Skewers</b> gf, v	<b>33</b>
<b>Oregon Bay Shrimp Ceviche*</b> gf	<b>38</b>
<b>Greek Skewers</b> gf	<b>33</b>
feta, Kalamata olive, cucumber, tomato, tzatziki	
<b>Dungeness Crab</b> gf	<b>47</b>
endive spears, Asian slaw, sesame seeds	
<b>Skewered Prawns</b> gf	<b>42</b>
mango serrano glaze	
<b>Beef Tartare</b>	<b>48</b>
on crostini	
<b>Curry Chicken</b>	<b>39</b>
phyllo cup with toasted coconut	
<b>Pistachio Crusted Grape Bon Bon</b> gf	<b>34</b>
chevre, red celebration grapes	

## HOT

<b>Vegetarian Spring Rolls</b>	<b>30</b>
sweet chili dipping sauce, ponzu	
<b>Meatballs Pomodoro</b>	<b>30</b>
<b>Jalapeño Poppers</b>	<b>22</b>
buttermilk ranch	
<b>Mac and Cheese Bites</b>	<b>28</b>
bacon, Parmesan	
<b>Jerk Chicken Skewer</b> gf	<b>32</b>
pistachios, red curry apricot sauce	
<b>Beef Satay</b>	<b>38</b>
peanut sauce, sweet chili sauce	
<b>Portobello and Chevre Flat-bread</b>	<b>32</b>
roasted apple, peppers	
<b>Seasonal Vegetable Brochettes</b> gf, v	<b>28</b>
mint chimichurri	
<b>Crab Cake Bites</b>	<b>44</b>
harissa aioli	
<b>Roasted Corn Polenta Cake</b> gf	<b>28</b>
Oregon blue cheese, hazelnuts, zucchini jam	

# Hors d'oeuvres

All hors d'oeuvres are priced as indicated. With per person pricing a minimum 20 person is required.

A 21% service fee will be billed on all food and hosted beverages

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## RECEPTION ASSORTMENTS

Priced per person. Portions are one of each item for each guest. Minimum 20 person order.

### Mary's Peak 8

- Caprese Crostini
- Bruschetta
- Macaroni and Cheese Bites

### Mount Bachelor 26

- Salmon Lox
- Fruit Skewers gf, v
- Greek Skewers gf
- Skewered Recado Prawns gf
- Vegetarian Spring Rolls
- Meatballs Pomodoro gf
- Jerk Chicken Skewers
- Seasonal Vegetable Brochettes gf, v
- Roasted Corn Polenta Cakes gf

## RECEPTION DISPLAYS

Priced per display. Displays serve approximately 50 guests.

### Cold-Smoked King Salmon Fillet gf 400

pepperonata, lemon dill aioli, caper, red onion

### Chilled Prawns gf 450

cocktail sauce, lemon wedges

### Domestic and Northwest Cheese Board 485

dried fruit, grapes, sliced baguettes, crackers

### Salmon Lox 200

bagels, cream cheese, capers, hard-boiled eggs, red onions

### Antipasto 525

cured Italian meats, olives, grilled and pickled vegetables and baked pita chips

### Mediterranean Dips with Crudites 375

hummus, baba ganoush, mixed artisan olives, fresh assorted farmer's vegetables, ranch dressing

### Seasonal Fruit Display gf, v 325

### Gourmet Desserts 550

cantucci, mini cakes, tortes and petit fores



# Hors d'oeuvres

All stations include artisan rolls and butter.

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## CARVING STATIONS

Requires one chef attendant per 100 guests at \$110 per attendant

### New York Strip Loin gf **380**

au jus, horseradish cream

Serves 40

### Apple Cider-Brined Turkey Breast **310**

pan gravy, grain mustard, cranberry citrus relish

Serves 40

### Dijon-Crusted Roast Carlton Farms Pork Loin gf **300**

apple brandy jus

Serves 35

### Roasted Prime Rib **375**

au jus, horseradish cream

Serves 30

### Roast Beef Tenderloin\* gf **390**

pinot noir jus, grain mustard, horseradish cream

Serves 20

## SELF-SERVE STATIONS

Priced per person, minimum 20 person order.

### Mac'n'Cheese Bar **17**

cavatappi pasta, cheddar mornay, pulled pork, linguica sausage, smoked Gouda, shredded Parmesan, pico de gallo, pickled peppers, onion straws, steamed broccoli, chives

### Sliders Deux select up to two choices **17**

- beef patty, American cheese, grilled onion, pickle chips, thousand island, split top bun
- chicken patty, crumbled bleu cheese, onion straws, pickle chips, spicy cayenne sauce, split top bun
- vegetable patty, cheddar cheese, pickled peppers, roasted garlic mayo, split top bun

### Pasta **15**

- penne pasta with tomato-fennel fondue, melted leeks and balsamic charred baby carrots, grated pecorino cheese
- cavatappi pasta with Parmesan cream, roasted crimini mushrooms, sun dried tomatoes, shaved Parmesan cheese
- cheese stuffed tortellini pasta with basil pesto cream, roasted broccoli, grated asiago cheese

# Dinner

All buffets are priced per person and includes regular and decaf coffee, Stash teas, artisan rolls and butter and chef's selection of desserts. Minimum 20 person order.

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## BUFFETS

### Columbia

58

mixed green and vegetable salad with herb ranch dressing and huckleberry vinaigrette **gf, v**

roasted New York strip loin with bourbon demiglace and wild mushroom ragout\*

sage-rubbed chicken breast with roasted apple and blue cheese **gf**

roasted steel-head trout with puff pastry fleurons and chive beurre blanc

roasted garlic mashed potatoes **gf**

oven-roasted seasonal vegetables with herbes de Provence **gf, v**

### Deschutes

56

mixed green salad with assorted dressings **gf, v**

roasted beet salad with walnuts and Oregon blue cheese **gf**

herb-crusted prime rib with fresh horseradish cream\* **gf**

roasted king salmon with Mediterranean salsa\* **gf**

butter and herb roasted red potatoes **gf**

roasted seasonal vegetables with herbes de Provence **gf, v**

### Willamette

42

baby spinach and citrus salad with jicama, hazelnuts and tarragon dressing **gf, v**

asparagus and couscous salad

hazelnut and Parmesan crusted rainbow trout with romesco sauce and blistered heirloom tomatoes

baked chicken breast with lemon caper sauce

butter and herb roasted red potatoes **gf**

sautéed zucchini, mushrooms and Mama Lil's Peppers **gf, v**

### Yamhill

33

mixed green salad with assorted dressings **gf, v**

orzo salad with roasted vegetables, balsamic cippolini onions, and chevre crumble

chicken marsala

butter and herb crushed red potatoes **gf**

roasted seasonal vegetables with herbes de Provence **gf, v**

# Dinner

All dinner plates are priced per person and is based on your highest priced selected entrée. Includes regular and decaf coffee, Stash teas, artisan rolls and butter, choice of Caesar or mixed field green salad, dessert. Minimum 20 person order. 5% above confirmed guest count will be prepared as vegetarian meals.

A 21% service fee will be billed on all food and hosted beverages

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## PLATED ENTRÉES

Select up to three entrées. A minimum of twenty per selection is required.

### Grilled Strip Steak\*

46

crimini-gruyere ragout, marchand de vin sauce, smashed baby potatoes, seasonal vegetables

### Pan-Seared Salmon Roulade

45

stuffed with baby spinach, roasted peppers and herbed chevre, citrus fennel veloute, French lentil ragout, seasonal vegetables

### Pan-Seared Columbia River Steel-head Trout\*gf

41

saffron and chive cream, roasted garlic mashed potatoes, seasonal vegetables

### Carlton Farms Thick-Cut Pork Loin Chop

41

shiitake soy glaze, coconut sweet potato, ginger long beans

### Oven-Roasted Chicken Breast gf

38

tomato emulsion, colcannon potatoes, seasonal vegetables

### Pan-Roasted Airline Chicken Breast

36

glace de poulet, pommes gratin lyonnaise, seasonal vegetables

### Asparagus and Portobello Strudel

31

asiago, chevre, roasted tomato pesto

### Portobello Napoleon gf

31

potato chive emulsion

# Dinner

All dinners are priced per person and include Boyd's regular and decaf coffee, Stash teas, artisan rolls and butter, choice of Caesar or mixed field green salad, dessert. Minimum 20 person order.

A 21% service fee will be billed on all food and hosted beverages

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

gf=gluten free, v=vegan

## PLATED DINNER SALADS AND DESSERTS

Select one salad and one dessert for entire group

### SALADS

#### Mixed Field Greens gf

cherry tomatoes, red onion, toasted pepitas, chevre, sherry and roasted shallot vinaigrette

#### Caesar

hearts of romaine with roasted garlic croûtons, lemon wedges, shaved Parmesan

### SALAD UPGRADES

#### Endive and Arugula gf

**3**

roasted corn, Mama Lil's Peppers, pears, Oregon blue cheese, toasted hazelnuts

#### Baby Spinach gf

**3**

burrata cheese, mushrooms, red peppers, oranges, bacon honey vinaigrette

#### Caprese gf

**4**

field greens, fresh mozzarella, tomatoes, olive oil, basil, balsamic vinaigrette

### DESSERTS

#### New York Cheesecake

seasonal berry compote, Chantilly cream

#### Apple Frangipane Tart

caramel, Chantilly cream

#### Flour-less Decadence Torte gf

berries, chocolate croquant, salted caramel

### DESSERT UPGRADES

#### Crème Brulee Cheesecake

**3**

creme anglaise, fresh berries

#### Salted Caramel Cheesecake

**3**

amarena cherry syrup, gaufrette wafer

#### Chocolate Mousse Cake

**3**

raspberry coulis, Chantilly cream

# Beverages

Special orders are available. Contact your catering coordinator for more information.

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## NON-ALCOHOLIC

Boyd's Coffee	32/gallon
Hot Chocolate	30/gallon
Hot Apple Cider	32/gallon
Iced Tea	28/gallon
Apple or Orange Juice	28/gallon
Strawberry Lemonade	32/gallon
Lemonade	28/gallon
Fruit Punch	28/gallon
Martinelli's Sparkling Cider	12/bottle
Pepsi, Diet Pepsi, Sierra Mist	3/can
Canned Water: Still or Sparkling	3.50 /bottle
Apple Juice	3/10 oz bottle
2% Milk	3/carton
Stash Teas	1/bag

## ALCOHOLIC

**Bar Set-Up 110 per bar**

Up to three hours of service. One bar per 100 guests.

### Corkage Fees

**15/750 ml bottle of wine**  
**150/ ½ barrel keg of beer**  
**1.50/12 oz bottle of beer**

Corkage fees are applied to pre-approved outside beer and wine. All items must be served by OLCC-licensed zoo staff.

## WINE

### House Wine

Ask for current selections

**8/glass**

### Premium Wine

Ask for current selections

**9/glass**

### Sparkling Wine

**32/bottle**

## SPIRITS

**8-10/glass**

Absolut Vodka	Bombay Sapphire Gin
Bacardi Rum	Jack Daniels Whiskey
Jim Beam Bourbon	Jose Cuervo Gold Tequila
Crown Royal Whiskey	Chivas Regal Scotch
Bailey's Irish Cream	Grand Marnier
Kahlua	

## BEER AND CIDER

### Local Craft

Ask for current selections

**8/glass**

**6-8/can**

### Domestic

Ask for current selections

**6-7/can**



OREGON  
**ZOO**

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