



## 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

Aramark 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.

breakfast	all-day packages	snacks	bakery	lunch	picnic	hors d'oeuvres	dinner	beverages	Catering	2
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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.

breakfast	all-day packages	snacks	bakery	lunch	picnic	hors d'oeuvres	dinner	beverages
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A 21% service fee will be billed on all food and hosted beverages

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gf=gluten free, v=vegan

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# Breakfast

Breakfast buffets are priced per person. Pricing based upon 20 guest minimum order and 1 hour of service.

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

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## BUFFETS

Breakfast buffets include regular and decaffienated coffee, Stash teas, and orange juice.

### 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 yogurt

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 gf

seared pork links

chicken apple sausage

grilled ham steak gf

#### Choice of one:

potatoes O'Brien gf

herb roasted fingerlings gf

hash browns gf

#### 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

Yukon skillet potatoes gf, v

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

assorted Bob's Red Mill oatmeal

assorted yogurt

seasonal fruit display gf, v

### Continental

17

assorted breakfast breads and pastries

seasonal fruit display gf

# Breakfast

All enhancements are priced per person and must be added onto an existing buffet. Pricing based upon 20 minimum per selection.

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## BUFFET ENHANCEMENTS

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



# Breakfast

All breakfast plates are priced per person and is based on your highest priced selected entrée. Pricing based upon 20 guest minimum order and 1 hour of service.

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

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## PLATED MEALS

Plated breakfasts include regular and decaffienated coffee, Stash teas, and orange juice.

### Eggs Benedict\*

**19**

poached eggs, Canadian bacon, hollandaise on English muffin

### Seasonal Mushroom and Chevre Frittata gf

**21**

wilted greens, oven-dried tomato  
choice of applewood-smoked bacon  
or pork link sausages

traditional hashbrowns

### Scrambled Eggs and Applewood-Smoked Bacon gf

**16**

traditional hashbrowns

### Brioche French Toast

**16**

hazelnut butter, macerated berries,  
maple syrup

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

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. Pricing based on 20 guests minimum.

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## The Coffee Lover 14

regular and decaf coffee  
Stash tea  
canned soft drinks (one per guest)

## The Meeting Planner 28

### *The Coffee Lover PLUS:*

#### **Continental breakfast**

orange juice  
seasonal fruit display gf, v  
assorted breakfast breads and pastries

#### **Mid-morning snack**

assorted yogurt  
whole fresh fruit gf

#### **Mid-afternoon snack**

assorted granola bars  
raw crudites with dip gf

## The Power Meeting Planner 35

### *The Coffee Lover PLUS:*

#### **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 yogurt  
whole fresh fruit gf

#### **Mid-afternoon snack**

assorted granola bars  
raw crudites with dip gf



# Snacks

All 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 POUND

Trail Mix <span>gf</span>	15
Fancy Mixed Nuts <span>gf, v</span>	16

## PER DISPLAY TRAY

Serves 25 guests

Domestic Cheeses and Crackers	175
Imported and Local Artisan Cheeses with Baguette	250
Raw Crudites with Seasonal Dips <span>gf</span>	150
Seasonal Fruit Display	150

## PER PERSON

Minimum order of 20 per item

Assorted Candy Bars	3
Assorted Granola Bars	4
Potato Chips (single-serving bag) <span>gf, v</span>	3
Whole Fresh Fruit <span>gf, v</span>	3
Fresh Popcorn	5

# Bakery

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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shellfish, or eggs may increase your risk of food-borne illness.

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## PER DOZEN

Mini-Bagels **36**

Assorted Muffins **36**

Assorted Pastries and Breads **36**

Assorted Scones **36**

Assorted Cookies **18**

Croissants **36**

Gluten-Free Vegan **60**  
Breakfast Pastries gf, v

Gluten-Free Vegan **48**  
Chocolate Chip Cookies gf, v

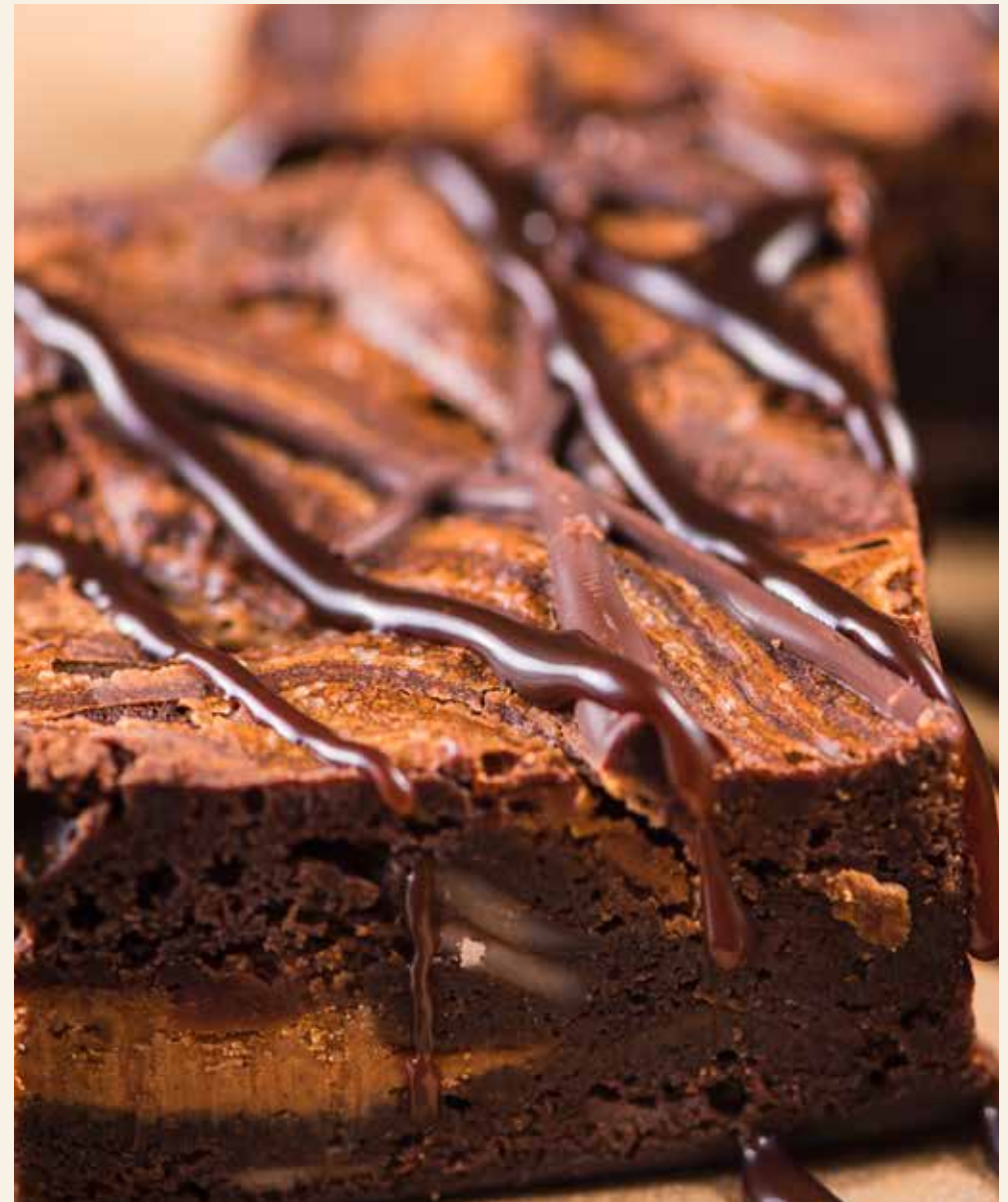
Chocolate Fudge Brownies **28**

Assorted Dessert Bars **35**

## RECEPTION DISPLAY

Serves approximately 50 guests

**Gourmet Desserts 550**  
cantucci, mini cakes, tortes and petit fores



# Lunch

Lunch buffets are priced per person. Pricing based upon 20 guest minimum order and 1 hour of service.

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

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## BUFFETS

Lunch buffets include regular and decaffienated coffee, Stash teas, and one canned soft drink per guest.

### 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  
flour tortillas  
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

# Lunch

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 cookie.

Minimum 20 per selection. Maximum of two options for up to 200 guests, Maximum of three options for up to 300 guests.

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

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## BOXED LUNCHES

served boxed or unboxed-buffet style

### 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 gf 17

edamame, roasted shiitake, preserved lemon vinaigrette, includes gluten free cookie

### Gluten-Free Vegan Chocolate Chip Cookies gf, v 4

### Gluten-Free Bread gf 2.50



# Lunch

All plated luncheons are priced per person and is based on your highest priced selected entrée. Includes regular and decaf coffee and Stash teas. Pricing based upon 20 guest minimum order and 1 hour of service.

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

ginger fragrant jasmine rice, 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

# Picnic

Picnic buffets are priced per person. Pricing based upon 20 guest minimum order and 1 hour of service.

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## BUFFETS

Picnics include iced tea and water and traditional condiments

### Olallie Lake

36

Zenner's bratwurst with IPA sauerkraut  
dry-rubbed barbecue beef brisket gf  
gluten-free vegan 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  
gluten-free vegan 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 gf, v  
pound cake with berries and whipped cream

### Diamond Lake

21

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



Enhancements are priced per person and must be added onto an existing buffet. Pricing based upon 20 minimum per selection.

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## BUFFET ENHANCEMENTS

### Main Dishes

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

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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**

# Hors d'oeuvres

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## CARVING STATIONS

Requires one chef attendant per 100 guests at \$110 per attendant  
Includes artisan rolls and butter

**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.

**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

**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  
artisan rolls and butter

**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
- artisan rolls and butter

# Dinner

Buffets are priced per person. Pricing based upon 20 guest minimum order and 1 hour of service.

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

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## BUFFETS

Dinner buffets include regular and decaffienated coffee, Stash teas, and artisan rolls and butter and chef's selection desserts

### 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 herbs 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

oven-roasted seasonal vegetables with herbs 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

oven-roasted seasonal vegetables with herbs de Provence gf, v

# Dinner

All enhancements are priced per person and must be added onto an existing buffet. Pricing based upon 20 minimum per selection.

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, veg=vegetarian

## BUFFET ENHANCEMENTS

**Chickpea Vindaloo** gf, v **7**

pilau rice

**Wild Mushroom Etouffee** veg **7**

creole boiled rice

**Seared Polenta Cakes** gf, veg **8**

sofrito coulis and queso fresco

**Grilled Portobello "Steaks"** gf, veg **10**

spinach artichoke cream

**Eggplant Parmesan** veg **9**

ciliegene mozzarella and sauce arrabiatta



# 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.

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## PLATED ENTRÉES

Dinners include regular and decaffienated coffee, Stash teas, and artisan rolls and butter. Includes choice of Caesar or mixed field green salad and choice of dessert (on next page).

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

### Oven-Roasted Chicken Breast gf

38

tomato emulsion, colcannon 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-Roasted Airline Chicken Breast

36

glace de poulet, pommes gratin lyonnaise, seasonal vegetables

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

41

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

### Asparagus and Portobello Strudel

31

asiago, chevre, roasted tomato pesto

### Carlton Farms Thick-Cut Pork Loin Chop

41

shiitake soy glaze, coconut sweet potato, ginger long beans

### Portobello Napoleon gf

31

potato chive emulsion

# Dinner

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## 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, 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

Coffee regular or decaf	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	3/12oz can
Canned Water: Still or Sparkling	3.50/12oz can
Apple Juice	3/5.5oz can
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 8/glass**

Ask for current selections

**Premium Wine 9/glass**

Ask for current selections

**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 8/glass**

Ask for current selections

**6-8/can**

**Domestic 6-7/can**

Ask for current selections



OREGON  
**ZOO**

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