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 22% 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.
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

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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<td>23</td>
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</tbody>
</table>

A 22% administrative 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**
BUFFETS
Breakfast buffets include regular and decaffeinated coffee, hot teas, and orange juice.

Cascadia
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
scrambled eggs gf
applewood-smoked bacon gf
pork link sausages
Yukon skillet potatoes gf, v
assorted breakfast breads and pastries
assorted Bob’s Red Mill oatmeal
assorted yogurt
seasonal fruit display gf, v

Continental
assorted breakfast breads and pastries
seasonal fruit display gf

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Breakfast

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

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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### PLATED MEALS

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

#### Eggs Benedict*

- Poached eggs, Canadian bacon, hollandaise on English muffin

#### Seasonal Mushroom and Chevre Frittata \(gf\)

- Wilted greens, oven-dried tomato
- Choice of applewood-smoked bacon or pork link sausages
- Traditional hashbrowns

#### Scrambled Eggs and Applewood-Smoked Bacon \(gf\)

- Traditional hashbrows

#### Brioche French Toast

- Hazelnut butter, macerated berries, maple syrup

#### Made-to-Order Omelet Station \(gf\)

- Tillamook cheddar, chevre
- Ham, bacon, sausage
- Peppers, mushrooms, scallions, red onion, spinach, tomato
- Chef attendant fee applies, one station serves up to 100 guests

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**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.

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\(gf\)= gluten free, \(v\)=vegan
All-Day Packages

The Coffee Lover
regular and decaf coffee
Smith tea
canned soft drinks (one per guest)

The Meeting Planner

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

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

All-day event packages are priced per person and include regular and decaf coffee, hot teas, and one canned soft drink per guest. Pricing based on 20 guests minimum.

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gf= gluten free, v= vegan
### Snacks

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

#### PER POUND

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Trail Mix (^{gf})</td>
<td>15</td>
</tr>
<tr>
<td>Fancy Mixed Nuts (^{gf, v})</td>
<td>16</td>
</tr>
</tbody>
</table>

#### PER DISPLAY TRAY

Serves 25 guests

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Domestic Cheeses and Crackers</td>
<td>175</td>
</tr>
<tr>
<td>Imported and Local Artisan Cheeses with Baguette</td>
<td>250</td>
</tr>
<tr>
<td>Raw Crudites with Seasonal Dips (^{gf})</td>
<td>150</td>
</tr>
<tr>
<td>Seasonal Fruit Display</td>
<td>150</td>
</tr>
</tbody>
</table>

#### PER PERSON

Minimum order of 20 per item

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Candy Bars</td>
<td>3</td>
</tr>
<tr>
<td>Assorted Granola Bars</td>
<td>4</td>
</tr>
<tr>
<td>Potato Chips (^{gf, v}) (single-serving bag)</td>
<td>3</td>
</tr>
<tr>
<td>Whole Fresh Fruit (^{gf, v})</td>
<td>3</td>
</tr>
<tr>
<td>Fresh Popcorn</td>
<td>5</td>
</tr>
</tbody>
</table>
Bakery

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

**PER DOZEN**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mini-Bagels</td>
<td>36</td>
</tr>
<tr>
<td>Assorted Muffins</td>
<td>36</td>
</tr>
<tr>
<td>Assorted Pastries and Breads</td>
<td>36</td>
</tr>
<tr>
<td>Assorted Scones</td>
<td>36</td>
</tr>
<tr>
<td>Assorted Cookies</td>
<td>18</td>
</tr>
<tr>
<td>Croissants</td>
<td>36</td>
</tr>
<tr>
<td>Gluten-Free Vegan Breakfast Pastries</td>
<td>60</td>
</tr>
<tr>
<td>Chocolate Chip Cookies</td>
<td>48</td>
</tr>
<tr>
<td>Chocolate Fudge Brownies</td>
<td>28</td>
</tr>
<tr>
<td>Assorted Dessert Bars</td>
<td>35</td>
</tr>
</tbody>
</table>

**RECEPTION DISPLAY**

Serves approximately 50 guests

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Gourmet Desserts</td>
<td>550</td>
</tr>
<tr>
<td>cantucci, mini cakes, tortes and petit fours</td>
<td></td>
</tr>
</tbody>
</table>
**BUFFETS**

Lunch buffets include regular and decaffeinated coffee, hot teas, and one canned soft drink per guest.

**Tex Mex Buffet**
- tortilla chips and fresh salsa  
- guacamole and sour cream  
- garden salad with chipotle ranch  
- fajita chicken with peppers, onions and cilantro  
- sliced guajillo Chile-marinated flank steak  
- roasted corn and poblanos  
- flour tortillas  
- Spanish rice  
- assorted dessert bars

**Mediterranean Tuscana Buffet**
- 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**
- mixed greens with assorted dressings  
- pasta salad  
- potato salad  
- assorted sliced breads  
- sliced Tillamook cheddar, Swiss and provolone cheeses  
- lettuce, tomato, red onion and pickles  
- mayonnaise  
- Dijon and grain mustard  
- potato chips  
- assorted cookies

**Choose Three:**
- roasted turkey  
- black forest ham  
- roast beef  
- chicken salad  
- grilled vegetables  
- hummus

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

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# 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.

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## BOXED LUNCHES

served boxed or unboxed-buffet style

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Smoked Turkey Club</td>
<td>21</td>
</tr>
<tr>
<td>Grilled Chicken Sandwich</td>
<td>21</td>
</tr>
<tr>
<td>Grilled Vegetable Sandwich</td>
<td>19</td>
</tr>
<tr>
<td>Spring Quinoa Salad</td>
<td>17</td>
</tr>
<tr>
<td>Gluten-Free Vegan</td>
<td>4</td>
</tr>
<tr>
<td>Chocolate Chip Cookies</td>
<td></td>
</tr>
<tr>
<td>Gluten-Free Bread</td>
<td>2.50</td>
</tr>
</tbody>
</table>

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Lunch

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

**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** 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** 25
  chevre and oregano mashed potatoes, chard, caramel apple chutney, artisan rolls and butter

- **Coconut Curried Lentils** 23
  cauliflower, potatoes, artisan rolls and butter

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

BUFFETS
Picnics include iced tea and water and traditional condiments

Olallie Lake

Zenner’s bratwurst with IPA sauerkraut
dry-rubbed barbecue beef brisket  gf
gluten-free vegan burger  gf, v
frisée 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

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

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
BUFFET ENHANCEMENTS

Main Dishes

- barbecue country-style pork ribs  \textit{gf}  7
- Zenner’s Bratwurst with IPA sauerkraut  6
- barbecue chicken  \textit{gf}  5

Sides

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

Desserts

- Ruby Jewel ice cream sandwiches  8
- assorted cupcakes  8
- assorted dessert bars  6
- strawberry shortcake  5
- chocolate chip cookies  \textit{gf,v}  4
- assorted freshly baked cookies  4
- ice cream novelties  4

Concessions

- fresh popcorn  \textit{gf}  5

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<table>
<thead>
<tr>
<th>COLD</th>
<th>HOT</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Salmon Rillettes</strong> (gf)</td>
<td><strong>Vegetarian Spring Rolls</strong></td>
</tr>
<tr>
<td>cucumber with Provencal ratatouille</td>
<td>sweet chili dipping sauce, ponzu</td>
</tr>
<tr>
<td><strong>Salmon Lox</strong></td>
<td><strong>Meatballs Pomodoro</strong></td>
</tr>
<tr>
<td>cream cheese and capers on rye toast</td>
<td></td>
</tr>
<tr>
<td><strong>Bruschetta</strong></td>
<td><strong>Jalapeño Poppers</strong></td>
</tr>
<tr>
<td>chicken confit, chevre, pesto</td>
<td>buttermilk ranch</td>
</tr>
<tr>
<td><strong>Caprese Crostini</strong></td>
<td><strong>Mac and Cheese Bites</strong></td>
</tr>
<tr>
<td>olive oil, balsamic vinegar reduction</td>
<td>bacon, Parmesan</td>
</tr>
<tr>
<td><strong>Fruit Skewers</strong> (gf, v)</td>
<td><strong>Jerk Chicken Skewer</strong> (gf)</td>
</tr>
<tr>
<td></td>
<td>pistachios, red curry apricot sauce</td>
</tr>
<tr>
<td><strong>Oregon Bay Shrimp Ceviche</strong> (gf)</td>
<td><strong>Beef Satay</strong></td>
</tr>
<tr>
<td></td>
<td>peanut sauce, sweet chili sauce</td>
</tr>
<tr>
<td><strong>Greek Skewers</strong> (gf)</td>
<td><strong>Portobello and Chevre Flat-bread</strong></td>
</tr>
<tr>
<td>feta, Kalamata olive, cucumber, tomato, tzatziki</td>
<td>roasted apple, peppers</td>
</tr>
<tr>
<td><strong>Dungeness Crab</strong> (gf)</td>
<td><strong>Seasonal Vegetable Brochettes</strong> (gf, v)</td>
</tr>
<tr>
<td>endive spears, Asian slaw, sesame seeds</td>
<td>mint chimichurri</td>
</tr>
<tr>
<td><strong>Skewered Prawns</strong> (gf)</td>
<td><strong>Crab Cake Bites</strong></td>
</tr>
<tr>
<td>mango serrano glaze</td>
<td>harissa aioli</td>
</tr>
<tr>
<td><strong>Beef Tartare</strong></td>
<td><strong>Roasted Corn Polenta Cake</strong> (gf)</td>
</tr>
<tr>
<td>on crostini</td>
<td>Oregon blue cheese, hazelnuts, zucchini jam</td>
</tr>
<tr>
<td><strong>Curry Chicken</strong></td>
<td><strong>breakfast all-day packages</strong></td>
</tr>
<tr>
<td>phyllo cup with toasted coconut</td>
<td>snacks</td>
</tr>
<tr>
<td><strong>Pistachio Crusted Grape Bon Bon</strong> (gf)</td>
<td>bakery</td>
</tr>
<tr>
<td>chevre, red celebration grapes</td>
<td>lunch</td>
</tr>
</tbody>
</table>
| **Hors d’oeuvres** are offered by the dozen.** A minimum of four dozen is required per selection.
Hors d’oeuvres

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

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

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>New York Strip Loin [gf]</td>
<td>380</td>
<td>au jus, horseradish cream</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Serves 40</td>
</tr>
<tr>
<td>Apple Cider-Brined Turkey Breast</td>
<td>310</td>
<td>pan gravy, grain mustard, cranberry citrus relish</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Serves 40</td>
</tr>
<tr>
<td>Dijon-Crusted Roast Carlton Farms Pork Loin [gf]</td>
<td>300</td>
<td>apple brandy jus</td>
</tr>
<tr>
<td></td>
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<td>Serves 35</td>
</tr>
<tr>
<td>Roasted Prime Rib</td>
<td>375</td>
<td>au jus, horseradish cream</td>
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<tr>
<td></td>
<td></td>
<td>Serves 30</td>
</tr>
<tr>
<td>Roast Beef Tenderloin* [gf]</td>
<td>390</td>
<td>pinot noir jus, grain mustard, horseradish cream</td>
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<tr>
<td></td>
<td></td>
<td>Serves 20</td>
</tr>
</tbody>
</table>

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

Dinner buffets include regular and decaffeinated coffee, hot teas, and artisan rolls and butter and chef’s selection desserts.

### Buffets

<table>
<thead>
<tr>
<th>Location</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Columbia</td>
<td>58</td>
</tr>
<tr>
<td>Deschutes</td>
<td>56</td>
</tr>
<tr>
<td>Willamette</td>
<td>42</td>
</tr>
<tr>
<td>Yamhill</td>
<td>33</td>
</tr>
</tbody>
</table>

### Columbia
- 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
- 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
- Baby spinach and citrus salad with jicama, hazelnuts and tarragon dressing (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)
- Sautéed zucchini, mushrooms and Mama Lil’s Peppers (gf, v)

### Yamhill
- 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)

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

A 22% administrative 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
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

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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All dinner plates are priced per person and is based on your highest priced selected entrée. Includes regular and decaffeinated coffee, hot 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.

**PLATED ENTRÉES**
Dinners include regular and decaffeinated coffee, hot 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

- **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

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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.

### NON-ALCOHOLIC
- **Portland Roasting Coffee**
  - regular or decaf
  - 38/gallon
- **Hot Chocolate**
  - 30/gallon
- **Hot Apple Cider**
  - 32/gallon
- **Smith’s Exceptional Iced Tea**
  - 34/gallon
- **Smith’s Big Hibiscus Ice Tea**
  - 34/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 products**
  - 3.50/12oz can
- **Canned Water: Still or Sparkling**
  - 3.50/12oz can
- **Apple Juice**
  - 3/5.5oz can
- **2% Milk**
  - 3/carton
- **Smith Teas**
  - 1.25/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
  - 8-12/glass

#### SPIRITS
- **Absolut Vodka**
- **Bombay Sapphire Gin**
- **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
  - 6-8/can
  - Ask for current selections
- **Domestic**
  - 6-7/can
  - Ask for current selections

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A 22% administrative service fee will be billed on all food and hosted beverages.

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<th>all-day packages</th>
<th>snacks</th>
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<th>lunch</th>
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