



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 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.

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

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.

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

Table of Contents

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

BREAKFAST	5
ALL-DAY PACKAGES	8
SNACKS	9
BAKERY	10
LUNCH	11
PICNIC	14
HORS D'OEUVRES	16
DINNER	19
BEVERAGES	23

Breakfast

Breakfast 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

BUFFETS

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

Cascadia

34

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

26

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

18

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.

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

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



PLATED MEALS

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

Eggs Benedict* **20**
poached eggs, Canadian bacon, hollandaise on English muffin

Seasonal Mushroom and Chevre Frittata gf **22**
wilted greens, oven-dried tomato
choice of applewood-smoked bacon or pork link sausages
traditional hashbrowns

Scrambled Eggs and Applewood-Smoked Bacon gf **17**
traditional hashbrowns

Brioche French Toast **17**
hazelnut butter, macerated berries, maple syrup

Made-to-Order Omelet Station gf **12**
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, hot teas, and one canned soft drink per guest. Pricing based on 20 guests minimum.

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

The Coffee Lover 16

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

The Meeting Planner 30

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 37

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 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

PER POUND

Trail Mix <small>gf</small>	15
Fancy Mixed Nuts <small>gf, v</small>	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 <small>gf</small>	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) <small>gf, v</small>	3
Whole Fresh Fruit <small>gf, v</small>	3
Fresh Popcorn	5

Bakery

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

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

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*

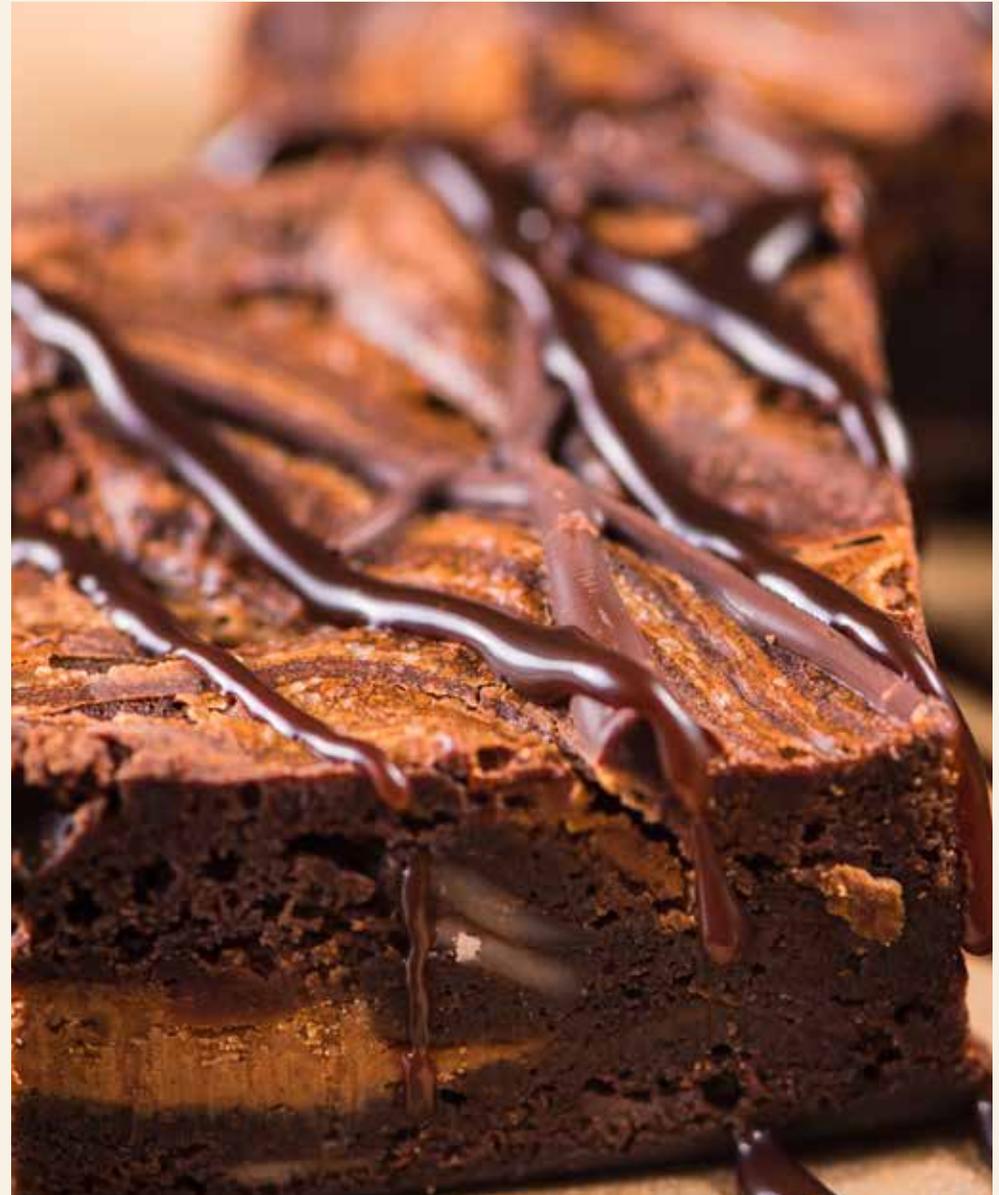
Chocolate Fudge Brownies **28**

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 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

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

Tex Mex Buffet

32

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

34

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

27

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 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

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 **17** gf

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

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

Gluten-Free Bread **2.50** gf



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.

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

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.

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

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



Picnic

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

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

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
------------------	---

Hors d'oeuvres

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

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

COLD

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

HOT

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

Hors d'oeuvres

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

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

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

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 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

Dinner buffets include regular and decaffienated coffee, hot 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 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, 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, 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.

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

PLATED ENTRÉES

Dinners include regular and decaffienated 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

Dinner

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

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.

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

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

SPIRITS

8-12/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

4001 SW Canyon Road
Portland, Oregon 97221
503 220 2789
oregonzoo.org/catering
zoo.catering@oregonzoo.org

20200113

