



## Private Event Dinner 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.

## 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.

# 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

<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

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

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## RECEPTION ASSORTMENTS

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

### Mary's Peak **8**

Caprese Crostini

Bruschetta

Macaroni and Cheese Bites

### Mount Bachelor **26**

Salmon Lox

Fruit Skewers **gf, v**

Greek Skewers **gf**

Skewered Recado Prawns **gf**

Vegetarian Spring Rolls

Meatballs Pomodoro **gf**

Jerk Chicken Skewers

Seasonal Vegetable Brochettes **gf, v**

Roasted Corn Polenta Cakes **gf**

## RECEPTION DISPLAYS

Priced per display.

Displays serve approximately 50 guests.

### Cold-Smoked King Salmon Fillet **gf** **400**

pepperonata, lemon dill aioli, caper, red onion

### Chilled Prawns **gf** **450**

cocktail sauce, lemon wedges

### Domestic and Northwest Cheese Board **485**

dried fruit, grapes, sliced baguettes, crackers

### Salmon Lox **200**

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

### Antipasto **525**

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

### Mediterranean Dips with Crudites **375**

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

### Seasonal Fruit Display **gf, v** **325**

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

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## 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

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## BUFFET ENHANCEMENTS

**Chickpea Vindaloo** gf, v 7

pilau rice

**Wild Mushroom Etouffee** veg 7

creole boiled rice

**Searred 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

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## 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\*<sup>gf</sup>

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 <sup>gf</sup>

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 <sup>gf</sup>

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



OREGON  
**ZOO**

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