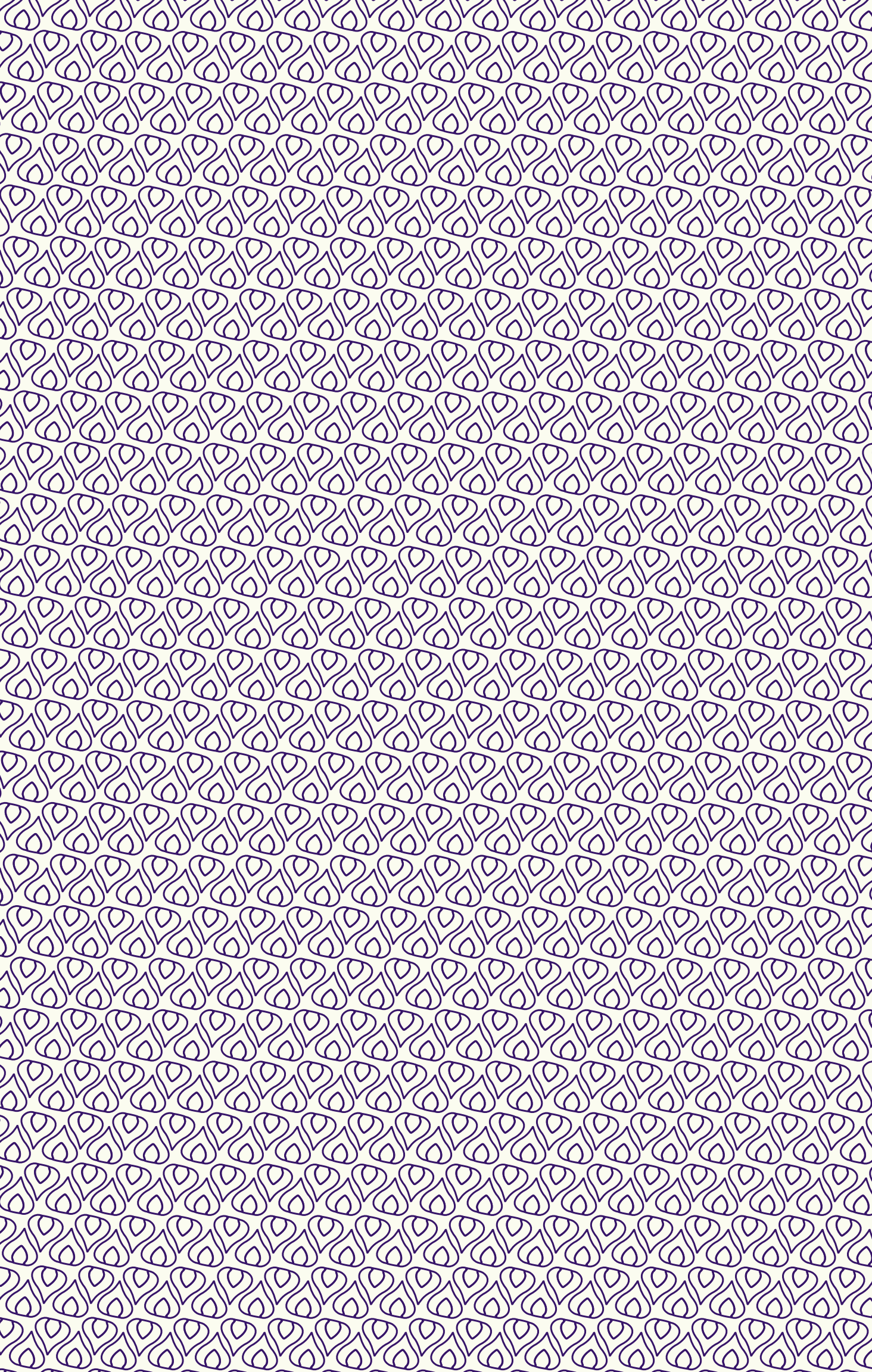
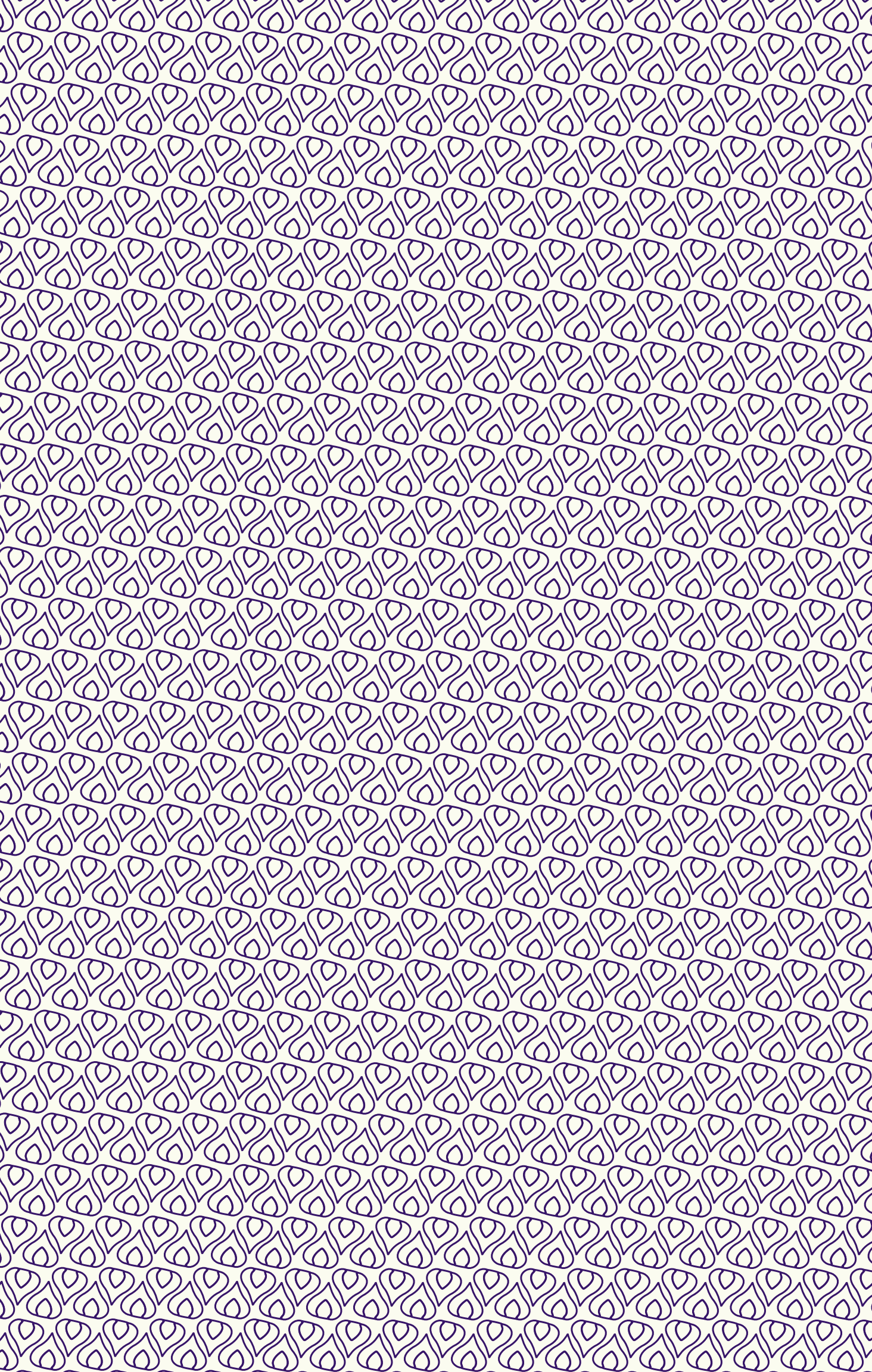
TASTE

DENVER ZOO CATERING MENU





• ALL PRICING IS PER PERSON UNLESS OTHERWISE NOTED •

RISE AND SHINE

All breakfasts include juice, coffee, tea and water service.

Corporate Breakfast Buffet (V) • $9.50
Assorted pastries and muffins, assorted yogurt with crunchy granola, and sliced seasonal fruit

Complete Breakfast Buffet • $15
Scrambled eggs, seasoned breakfast potatoes, crispy bacon, breakfast sausage, assorted pastries, assorted yogurt with crunchy granola, sliced seasonal fruit

Breakfast Burrito Buffet • $10
Warm tortilla, scrambled eggs, breakfast sausage, seasoned breakfast potatoes, black bean corn salsa, green chili, sautéed peppers and onions, and cheese

Breakfast Frittatas (GF) • $12
Choice of two individual egg frittatas:
Spinach and mushroom Lorraine
Swiss and ham
Breakfast sausage and cheddar cheese
Served with a side of seasoned breakfast potatoes and sliced seasonal fruit

(GF) Gluten Friendly | (V) Vegetarian

BREAKFAST ADD-ONS

Biscuits and sausage gravy $3.50
Breakfast pastry bread pudding $3.50
Waffles and syrup $3.50
Waffles with whipped cream, chocolate chips, fresh strawberries and syrup $5
Chicken and waffles $6.50
Burritos á la carte $5

Bottomless Bloody Mary and Mimosa Bar

Bloody Mary Bar
Includes four toppings — lemons, celery, pepperoncini and olives

Mimosa Bar
Includes three toppings — oranges, mint and strawberries

2-hour hosted • $13 per person
3-hour hosted • $16 per person

TASTE OF THE WORLD

Vegetarian options available for all buffets upon request (V)
Includes water and lemonade for the duration of your rental

Mediterranean • $19
Pita bread, lemon artichoke couscous salad (V), red pepper hummus (V),
cucumber-tomato salad (V), Za'atar spiced chicken, falafel (V), tzatziki sauce and baklava
Add spanakopita for $2

Curry Me to India • $20
Coconut curry chicken, vegetable vindaloo, harissa eggplant,
jasmine rice, naan bread, chickpea salad
Includes:
mint raita, lemon-onions and cucumber salad, sweet carrot panna cotta

Street Tacos • $20
Slow-roasted pork carnitas or grilled marinated chicken,
chorizo-style tofu (upon request)
Toppings include:
Onion, shredded cabbage, lime wedges, cotija, salsa fresca, sour cream,
salsa verde, black beans, cilantro-lime rice, tortilla salad and churro crisps
Add chips and guacamole for $3
Add Coca-Cola barbacoa for $4

When in Rome • $18
Cavatappi pasta with Italian meatballs, peppers and onions
Farfalle pasta with alfredo, spinach, mushroom and tomato
Served with garden salad (V), classic Caesar salad (V), garlic bread and cannolis
Add seared chicken breast with lemon and capers for $4

Island BBQ • $18
Roasted pineapple pork, jerk chicken, mango coleslaw (V),
coconut rice (V), fried plantains (V) and coconut macaroons
Add coconut-shrimp satay for $5

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MAKE IT A PICNIC

Includes water and lemonade for the duration of your rental

Classic American • $16

Hamburgers, hot dogs, veggie burgers (upon request), red potato salad, BBQ baked beans, lettuce, pickles, onion, cheese and kettle chips and cookies

Hot dog specialty additions:

- *Chili Cheese Dog (chili, red onions and cheddar cheese) for $2.50*
- *New York Style (sauerkraut, onions and specialty mustard) for $2.50*
- *Chicago Style (tomatoes, spicy relish and hot peppers) for $2.50*

BYO Club Grille • $18

Grilled, marinated chicken breast (GF), veggie burger (upon request), applewood smoked bacon, local baked rolls, sliced cheese board, sliced tomatoes, red onion, lettuce, signature ranch aioli and dijonnaise

Served with kettle chips, garden salad, red potato salad and brownies

Smokehouse BBQ • $22

Choice of two:

Hardwood-smoked beef brisket, pulled pork, BBQ chicken, veggie burger (upon request), BBQ baked beans, red potato salad, sandwich buns, pickles, onions, BBQ sauce, kettle chips, cornbread muffins and cookies

**Add third protien for $4 per person*

Colorado Proud • $22
Choice of two: Angus steak burger, BBQ chicken, sausage links, veggie burger (upon request)
Served with red potato salad, BBQ baked beans, kettle chips, lettuce, pickles, onions, cheese and seasonal cobbler with Chantilly cream.

Classic Fried Chicken Picnic • $18
Fried chicken, veggie burger (upon request)
Served with red potato salad, coleslaw, BBQ baked beans, corn on the cob, biscuits, honey, hot sauce, kettle chips and cookies

Sandwich and Salad • $15
Ham sandwich with dijonnaise dressing served on sourdough with lettuce, tomato and onion; herbed chicken salad sandwich served on a croissant with lettuce and tomato; veggie sandwich (upon request)
Served with Caesar salad, red potato salad, kettle chips and cookies

Add-Ons
Watermelon Slices for $1.50
Unlimited Coca-Cola Products for $3
Waffles and Syrup for $3.50
Hot Dog for $4
Mac and Cheese for $3

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THERE'S AN APP FOR THAT

Choose three appetizers for $15 per person based on one-hour service
Add a second hour for $5 per person
Add a fourth appetizer for $5 per person
Includes water and lemonade for the duration of your rental

PASSED APPETIZERS

Passer fee of $50 per passer *(one passer per 50 guests is recommended)*

Avocado Taco (V)
Served on a corn tortilla with cilantro-cabbage slaw

Moroccan Beef Kibbie
Served with Tzatziki

Albacore Poké
With pineapple, peanuts, ginger and green onion, on a wonton crisp

Stuffed Mushroom Cap (V)
Spinach and feta

Black Bean Tostada (V)
With cilantro-cabbage salad, cotija cheese and fresh lime

Shrimp Ceviche

Maple-Glazed Meatball

Truffle Mac and Cheese Fritter (V)

Phyllo Tart (V)
With goat cheese, onion, roasted tomato and basil

Truffle Steak Tartare (GF)

Vegetable Spring Roll (V)
With sweet chili dipping sauce

Satay
Select one:
Spicy Thai Chicken
Teriyaki Beef
Coconut Shrimp

STATIONED APPETIZERS

Antipasto Board
Assortment of grilled vegetables, Italian meats, cheeses, olives, breads and Lavosh

Sliders

Select one:

Cheeseburger with house ketchup
Falafel with hummus and cucumber yogurt (V)
Pulled pork with crispy onions and black pepper BBQ sauce
Reuben with pastrami, sauerkraut and remoulade

Salsa Bar

Select one:

Tortilla lime housemade chips and original tortilla chips with salsa verde, salsa fresca and spicy salsa negro
Comes with cilantro-onions and ranchero black beans

Dips and More

Select one:

Spinach-artichoke fondue with pita chips and tortilla chips (V)
Red pepper hummus with flatbread and crudité (V)
Onion ranch dip with house-made chips

Empanadas

Select one:

Steak and cilantro
Buffalo chicken

Assorted Crostinis

Select two:

Tomato, mozzarella, basil and balsamic glaze (V)
Brie, roasted garlic and blackberry compote (V)
Olive and artichoke tapenade (V)
Curry chicken salad

Petit Panini Press

Select two:

Apricot and Arugula (V)
Sundried tomato and herb (V)
Goat cheese with fig jam (V)
Cheddar, bacon and caramelized onions

WALKING SALADS

Select two:

Caprese Salad (GF)
Heirloom tomatoes, fresh mozzarella, basil pesto and balsamic glaze

Arugula Roasted Beet Salad (GF)
Red and golden beets, candied pecans, goat cheese and citrus vinaigrette

Panzanella Salad (V)
Toasted ciabatta bread, tomato, red onion, garlic and herbs tossed in olive oil and balsamic vinegar

Greek Pasta Salad (V)
Cavatappi pasta, artichoke, grape tomato, roasted pepper, red onion, feta cheese and lemon vinaigrette

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DINNER BUFFETS

All dinner buffets include a selection of two entrées, two salads, one starch, one vegetable, two desserts, water and lemonade

Ask us about our VEGETARIAN ALTERNATIVES
Substitute a vegetarian entrée option on your buffet for free
You can also add a vegetarian option on to your buffet for $4 per person

TIER 1 BUFFET
$38 • ENTREES

Roasted Prime Rib (GF)
With demi-glace and horseradish sauce

Gnocchi
With Italian sausage ragú, fresh mozzarella and basil

Seared Chicken Breast (GF)
With wild mushroom ragu

Seared Salmon (GF)
With pistachio, almond romesco

Thyme Marinated Pork Loin (GF)
With cherry port sauce

TIER 2 BUFFET
$34 • ENTREES

Grilled Chicken Breast (GF)
With sun-dried tomato, artichoke and lemon-caper beurre blanc

Apple Brined Pork Loin (GF)
With caramelized onion and roasted apples

Seared Chicken (GF)
With peppered onion, honey gastrique

Roasted Sirloin (GF)
With horseradish cream sauce

Herb Crusted Salmon (GF)
With plaki sauce

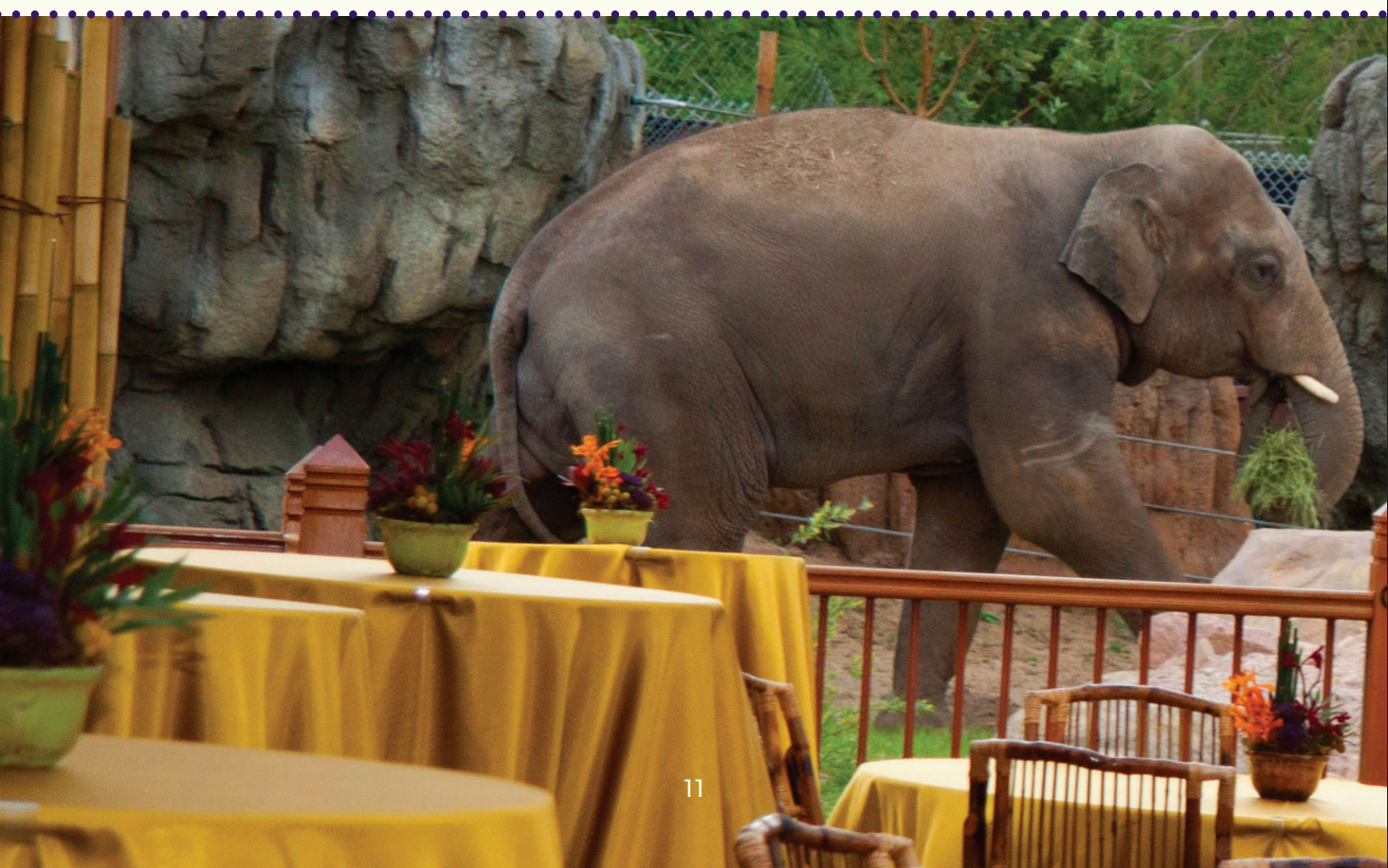
TIER 3 BUFFET
$30 • ENTREES

Tuscan Tomato Braised Beef (GF)

Slow-Roasted Pork
With chimichurri

Herb-Roasted Chicken Breast (GF)
With pan jus

Cheese Tortellini (V)
With alfredo, spinach, mushroom and tomato



SALADS

Baby Spinach — Dried cranberries, goat cheese, red onion, extra virgin olive oil and balsamic vinaigrette (V)

Field Greens — Grape tomato, cucumber, shaved red onion and herbed white balsamic vinaigrette (V)

Caesar — Shaved Parmesan, grilled crouton and Caesar dressing

Wedge Style — Tomato, shaved red onion, rendered bacon, blue cheese dressing and balsamic glaze (GF)

Butter Lettuce — Grape tomato, shaved carrots, fried onions and herbed ranch (V)

VEGETABLES

Select one:

Roasted Brussels sprouts (GF) (V)
Roasted root vegetables (GF) (V)
Grilled asparagus (GF) (V)
Brown butter green beans (GF) (V)
Succotash (GF) (V)

STARCHES

Select one:

Herb roasted potatoes (GF) (V)
Roasted garlic mashed potatoes (GF) (V)
Sweet potato hash (GF) (V)
Curried cous cous (V)
Rustic bean ragu (GF) (V)

DESSERTS

Mini Cheese Cake

Tiramisu

Seasonal Fruit Cobbler

Limoncello Tart

Crème Brûlée (GF)
With berries and whipped cream

Bread Pudding
Chocolate, orange zest and Grand Marnier soaked golden raisins

Caramelized Banana Chocolate Tart
With almond brittle

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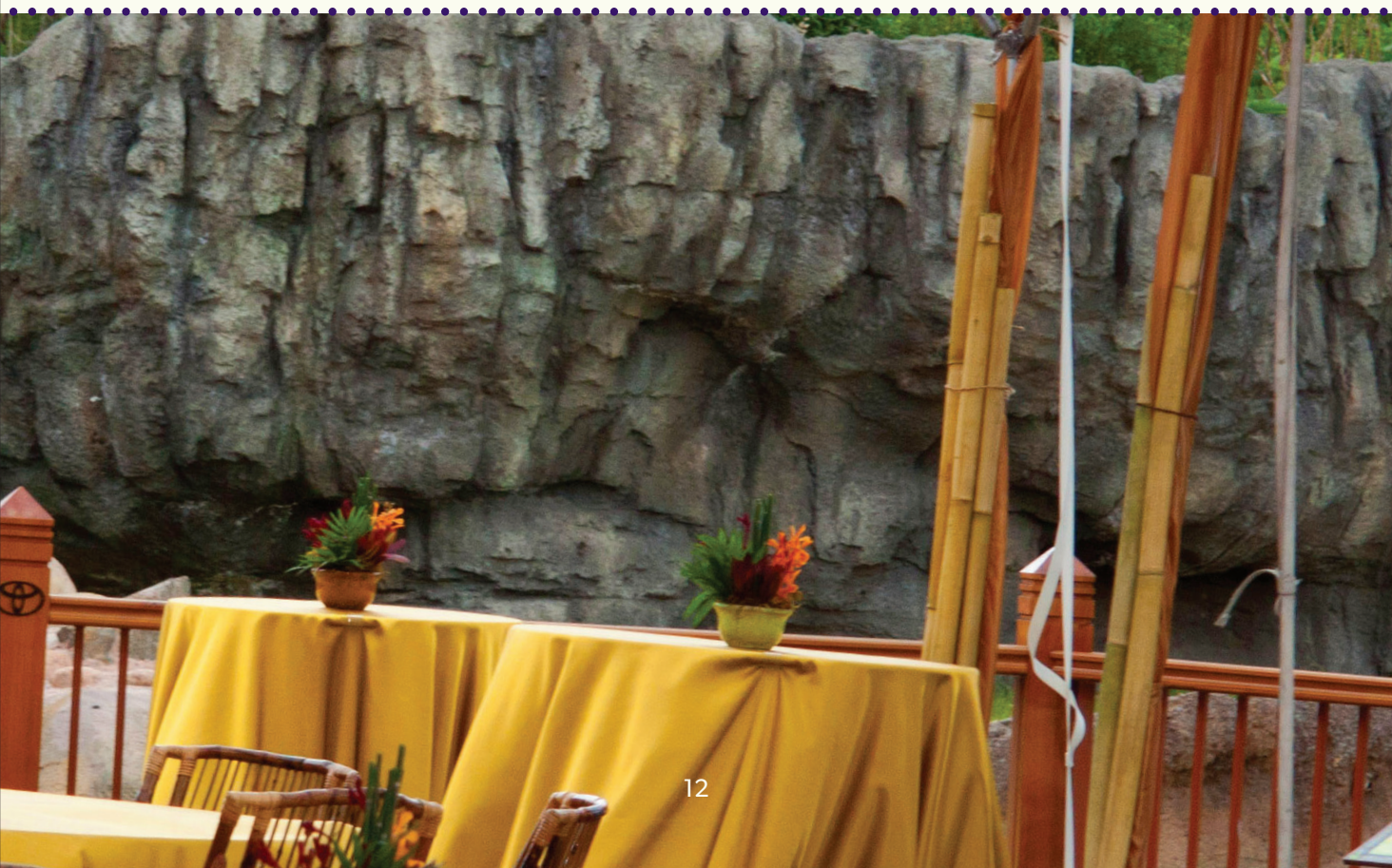

PLATED SERVICE

PLATED DINNER | $45 per person

Make any entrée a duo entrée for $15 per person

SALAD | *Select one*

ROASTED BEET SALAD — Goat cheese, orange, arugula, candied pecan and citrus vinaigrette (GF) (V)

FRISÉE BLT — Heirloom tomato, chive, crouton and bacon vinaigrette

*KALE CAESAR — Shaved Parmesan, grilled crouton and Caesar dressing

WEDGE STYLE — Tomato, shaved red onion, rendered bacon, blue cheese dressing and balsamic glaze (GF)

BUTTER LETTUCE — Grape tomato, shaved carrots, fried onions and herbed ranch (V)

ENTRÉE | *Select one*

BRAISED SHORT RIB — Roasted root vegetables and roasted garlic mashed potatoes (GF)

*SEARED SALMON — Fingerling potatoes and asparagus with lemon-caper beurre blanc

HARDWOOD GRILLED PORK CHOP — Parsnip purée, broccolini and curry compote (GF)

SEARED CHICKEN BREAST — Sweet corn purée, pancetta-swiss chard and pan jus (GF)

CRISPY DUCK CONFIT — Sweet potato mash, Brussels sprout and orange-fig glaze (GF)

DESSERT | *Select one*

*CRÈME BRÛLÉE — With fresh berries and whipped cream (GF)

CHOCOLATE PEANUT BUTTER TART — With caramel crunch

STRAWBERRY FIELDS CRUMBLE CAKE — With berry compote and whipped cream

TRIPLE CHOCOLATE GLAZED CAKE — With bourbon-banana cream

GOAT CHEESE AND VANILLA BEAN PANNA COTTA — With port macerated berries (GF)

* Chef's Favorite

(GF) Gluten Friendly | (V) Vegetarian

Plated lunches also available. Please inquire about pricing.

SNACKS AND SWEETS

Hummus and Crudité Cups (GF) • $5

Seasonal Chip and Dip Station • $5

Seasonal Fresh Fruit Display • $4

The Mix • $4
Sweet and savory snack mixes

Cookie • $3

Rice Krispie • $3

Brownie Bites • $3

Mixed Nuts • $4

Pretzels • $3

Popcorn • $3.25
Add flavor burst of cheddar, blue cheese or jalapeño for $0.50

Kettle Corn • $4

Ice Cream Novelties • $4 per piece

Cotton Candy • $2.95 per piece

Dessert Bars • $5
Assortment of two bars

SIGNATURE DESSERTS

Lemon Poppy Seed Biscuits • $5
Fresh berries and Chantilly crème

Mini Cheese Cake • $5

Seasonal Fruit Cobbler • $5

Bread Pudding • $5
Chocolate, orange zest and Grand Marnier soaked golden raisins

Caramelized Banana Chocolate Tart • $6
With almond brittle

Limoncello Tart • $5

Crème Brûlée (GF) • $6
With berries and whipped cream

Tiramisu • $6

Pot de Crème (GF) • $6
With dark chocolate ganache and a salty pretzel crumble

Coconut Panna Cotta (GF) • $6
With caramelized pineapple

BEVERAGES

Aqua Bar • $2
Select two:
Citrus Infused — Lemons, limes and oranges
Cucumber Mint— Cool and refreshing
Very Berry — A mix of strawberries and blueberries

Sweet Tea • $2

Assorted Coca-Cola Products • $3

Hot Cider • $3.50

Hot Chocolate • $3.50
Add Peppermint Schnapps • $4
Add Baileys • $4.75
Add Fireball • $4.75

12oz Hot Beverage Coupons (Minimum of 20) • $3.50

Coffee and Tea • $4

Hot Tea • $2

Iced Tea • $1

Ask about other non-alcoholic beverage options

BAR PACKAGES

PREMIUM HOST BAR PACKAGE

2 HOURS • $19 | 3 HOURS • $23 | 4 HOURS • $27

PREMIUM SPIRITS
A selection of Bulleit Bourbon, Kettle One Vodka, Tanqueray Gin, J&B Scotch, Captain Morgan Spiced Rum and El Jimador Tequila

PREMIUM WINE
From Infinite Monkey Theorem, Dark Horse Rose, Ecco Domani and Red Rock

BEER
A selection of Coors, Coors Light, Blue Moon, Denver Pale Ale, Titan IPA and Great Divide Seasonal Beer

Includes assorted Coca-Cola products, juices and bottled water

CHILDREN'S BAR PRICING • $2
Enjoy unlimited sodas, juices and water

HOUSE HOST BAR PACKAGE

2 HOURS • $15 | 3 HOURS • $19 | 4 HOURS • $23

HOUSE SPIRITS
A selection of Smirnoff Vodka, Mile High Spirits Fireside Bourbon, Gordon's London Dry Gin, Mile High Spirits Peg Leg Rum and Suerte Tequila

WINE
A selection of red and white wines from Ecco Domani, Red Rock and Canyon Road Winery

BEER
A selection of Coors, Coors Light and Local Craft Beer

Includes assorted Coca-Cola products, juices and bottled water

CHILDREN'S BAR PRICING • $2
Enjoy unlimited sodas, juices and water

WINE AND BEER HOST BAR PACKAGE

2 HOURS • $14 | 3 HOURS • $18 | 4 HOURS • $22

CHILDREN'S BAR PRICING • $2
Enjoy unlimited sodas, juices and water

CASH BAR

(3 hour minimum)

Bartender fee • $150 | One bartender per 100 guests

PREMIUM CASH BAR

Wine or Mixed Cocktail • $10

Beer • $8

Coca-Cola Products • $2

HOUSE CASH BAR

Wine or Mixed Cocktail • $8

Beer • $7

Coca-Cola Products • $2

ADDITIONAL SERVICES

China Service • $3 per person

Linen Napkin Roll-Up • $1.50 per person

Cake Cutting Fee • $50

Station Attendant Fee • $75

Passer Fee • $50

Bartender Fee • $150

Wagon and Stroller Buyout • $575 per evening

The Kibongi Market Gift Shop
May be kept open for evening events complimentary for attendance over 750, if requested.
Parties below 750 will have a charge of $50 per hour.

Park Concessions Rental
$1,000 for Samburu and $500 for all other restaurant locations.
$250 per cart

Ask about gift certificates for Kibongi Market or cash concessions

COUPONS + TAX

Hot Chocolate • $3.50 per coupon

Meal Deal • $12 per coupon
Includes entrée and regular drink

Popcorn Coupon • $3.75 per coupon

Kettle Corn Coupon • $5.50 per coupon

Regular Soft Serve Ice Cream Coupon • $3.50 per coupon

Cotton Candy Coupon • $2.95 per coupon

LINEN RENTALS

Plastic Linen • $6.50 per table

120' Round Linen • $15 per linen

120' Round Dupioni or Satin • $24 per linen

90 x 156 Linen • $20 per linen

Linen Napkins • $1.50 per napkin

EQUIPMENT RENTALS

Tables • $11.50 each

Natural Wood Folding Chairs • $4 per chair

Ask about other specialty items

Up to 50 6' round tables with 500 natural wood chairs, complimentary in Conoco Zoo Gardens
Up to 25 5' tables and 200 chairs available, complimentary in Norgren Hall
Up to 20 cabaret tables available, complimentary
Up to 30 8' tables available, complimentary
All buffet equipment, linen and décor are complimentary

TASTE

• 2017 MAIN MENU •

EVENT SERVICES

Taste is here to provide excellent service and quality culinary creations. We engage our guests in a socially valuable experience through our partnerships with Denver Zoo, The Seafood Watch program, which supports ocean-friendly seafood, and Colorado Proud, providing a menu of local products.

IMPORTANT INFORMATION

• Food and beverage cannot be taken from the premises by any party other than the catering department.

• Last minute orders are gladly accepted, but please note due to the need to expedite staffing, orders and preparations, a late fee may be applied.

• All buffets are served for a 2-hour period. Your buffet time can be extended. Please see your catering manager for pricing.

• Prices listed are subject to proportionate changes in market conditions. Sales tax (8%) and an event production fee (22%) will be added to the food and beverage items (not rentals). Denver city tax will be applied to rentals, regardless of client's billing address.

• Liquor, beer and wine may not be brought into Denver Zoo from outside sources. Liquor, beer and wine may not be removed from the site. All bars will end 30 minutes prior to event space closing.

• A signed contract detailing all arrangements must be received by KM Concessions, INC (also known as Taste) as we must be notified of the exact number of guests attending the function at least seven business days before the event. All charges will be based on this guarantee or the actual number attending, whichever is greater.

• Children 3-11 may receive a $1.00 discount on all menus. If adult/child break down is not given at the time of guarantee, discount will not be applied. Children 2 and under are free!

• Please note there is a food and beverage minimum per person. Daytime minimum is $14 per person and evening is $18 per person.

• Coupons may be purchased for meal deals, ice cream and park snacks.

Event planners receive a 20% discount at our gift shop. Please see your catering manager for details!

DENVER ZOO

COLORADO PROUD™ Better for you. Better for Colorado.

Monterey Bay Aquarium Seafood Watch

DENVER ZOO

WHERE EDUCATION COMES ALIVE.