

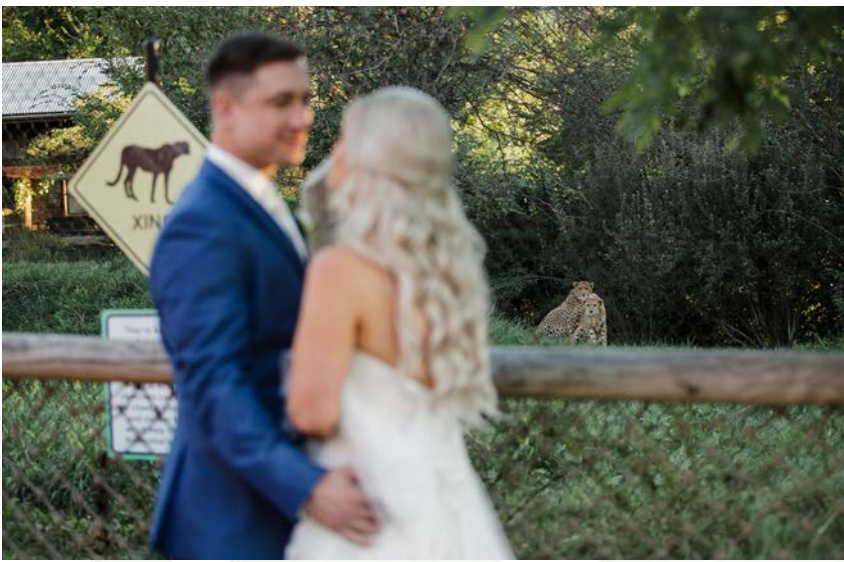


Taste

PITTSBURGH ZOO & PPG AQUARIUM CATERING



PITTSBURGH ZOO
& PPG AQUARIUM



Taste

With a culinary focus on local specialties, fresh ingredients, and attention to detail, Taste has unparalleled experience in providing special event catering. Our menus feature local, organic, and sustainable selections, along with options for either eco-friendly china or bio-degradable disposables.

CAN'T FIND WHAT YOU'RE LOOKING FOR?

Custom options available for any event size. To book your event, email rentals@pittsburghzoo.org.



BREAKFAST BUFFETS

Buffets include: FRESHLY BREWED COFFEE | ORANGE JUICE | WATER
Gluten-free and other special dietary accommodations are available upon request.

CONTINENTAL | \$14

Sliced Fresh Fruit with Berries | Flavored Yogurt | Breakfast Bread with Seasonal Whipped Butter & House-Made Jam

TRADITIONAL | \$16

Scrambled Eggs with Cheese | Herbed Breakfast Potatoes | Biscuits with House-Made Jam | Seasonal Fresh Fruit
Your Choice of: Honey Ham | Sausage Links | Applewood Bacon

DOWN SOUTH | \$17

Country Style Scrambled Eggs | Waffles with a Paprika Brown Sugar Butter
Buttermilk Brined Chicken Tenders | Jack Daniels Syrup with Vanilla Whipped Cream

STEAK & EGGS | \$17

Chipped Sirloin with Charred Peppers & Onions | Ranch Style Home Fries
Scrambled Eggs with Smoked Cheese | Garlic Herbed Rolls



MORNING ADDITIONS

SIDE DISHES | \$4

- Oatmeal
- Yogurt & Granola
- Biscuits & Sausage Gravy
- Assorted Mini Muffins
- Scones
- Danish
- Applewood Bacon
- Country Sausage
- Grilled Ham

BEVERAGES

- 2 Hours of Service*
- Infused Water | \$2.5
Cucumber Dill | Strawberry Mint
Citrus Basil
- Assorted Juices | \$3
Orange | Cranberry | Apple
- Hot Cocoa | \$3
- Freshly Brewed Coffee & Hot Tea | \$4
- Extended Beverage Service*
- Priced Per Hour | \$1.5*



SPECIALITY BARS

BLOODY MARY BAR

- Celery | Pepperoncini
- Green Olives | Bacon
- Lemons | Limes

MIMOSA BAR

- Oranges | Strawberries
- Assorted Juice Mixers



- 2 Hours | \$13
- 3 Hours | \$16

Enjoy Both Bars,
Additional \$3



BREAK TIME

SNACK BOARD SELECTIONS

CRUDITE | \$6

Seasonal Garden Vegetables | Fried Pitas & Tortillas
Wasabi-Ranch or Red Pepper Caesar Dip

HAND CARVED FRESH FRUIT & BERRIES | \$6

Seasonal Chantilly | Assorted Breakfast Breads

LOCAL ARTISANAL MEATS & CHEESES | \$8

3 Varieties of Charcuterie | Cow & Goat Cheeses
House-Made Mustard & Jam | Assorted Crackers

ADDITIONAL SNACKS

Coffee | Hot Tea | Water | Soda | \$5

Soda | Water | \$3.5

Iced Tea | Water | Lemonade | \$3

Popcorn | \$4

Cotton Candy | \$4



To create a custom menu,
email catering@pittsburghzoo.org

Taste

DAYTIME DINING



GOURMET BOXED LUNCH | \$16

Boxed lunch includes:

SANDWICH | FRESH WHOLE FRUIT | CHIPS | HOUSE BAKED COOKIE | BOTTLED WATER

Minimum of 30 lunches | Kids options are available upon request

One sandwich per guest | Up to three sandwich selections per event

HICKORY SMOKED TURKEY BREAST

Lettuce | Tomato | Smoked Gouda | Tart Cherry Mustard Aioli | Brioche Bun

TOP ROUND OF BEEF

Lettuce | Tomato | Horseradish Cheddar | Charred Red Pepper Aioli | Brioche Bun

RUBY GRAPE & SPICED PECAN CHICKEN SALAD

Lettuce | Tomato | Brown Sugar Cayenne Mayonnaise | Brioche Bun

FIRE-GRILLED VEGETABLES

Lettuce | Tomato | Cajun-Lime Mayonnaise | Smoked Provolone | Brioche Bun

SALAD & SANDWICH BUFFET | \$16

Buffet includes:

CHOICE OF 2 SANDWICHES | CHOICE OF 2 SALADS | KETTLE CHIPS | WATER & ICED TEA

SALAD SELECTIONS

MEDITERRANEAN SALAD

Field Greens | Heirloom Tomatoes | Feta Cheese | Artichokes
Charred Pepper Ranch Dressing

BLT PASTA SALAD

Cavatappi Pasta | Applewood Bacon | Iceberg Lettuce
Sundried Tomatoes | Roasted Garlic Lemon Aioli

HORSERADISH-CHEDDAR POTATO SALAD

Redskin Potatoes | Caramelized Onions
Roasted Peppers | Smoked Bacon Dressing

SANDWICH SELECTIONS

HICKORY SMOKED TURKEY BREAST

TOP ROUND OF BEEF

SPICED PECAN CHICKEN SALAD

FIRE-GRILLED VEGETABLES

SEASONAL SOUP ADDITIONS | \$3.5

ROASTED
PARSNIP & PEAR

SWEET POTATO
& CHURIZO SAUSAGE

WEDDING

FIVE ONION

ROASTED CORN
& POTATO CHOWDER





DAYTIME DINING

Buffet includes: LETTUCE | TOMATO | CHEESE

BACKYARD COOKOUT | \$14

All Beef Hamburgers | Ball Park Hot Dogs | Garden Salad | House-Made Potato Chips

SOUTH OF THE BORDER | \$16

Ancho-Honey Pulled Chicken Breast | Smoked Paprika & Brown Sugar Pulled Pork | Cajun Peppers & Onions
Mexican Street Corn Off the Cob | Cilantro-Mandarin Orange Coleslaw | Flour Tortillas

SMOKE HOUSE | \$18

BBQ Pulled Pork | Adobe Tangerine Glazed Grilled Chicken Breast | Citrus Cilantro Coleslaw
Horseradish Cheddar Potato Salad | Sliced Watermelon



PICNIC ADDITIONS

- All Day Drink Wristbands | \$7
- Roasted New Potato Salad | \$4
- 4 Cheese Mac'n Cheese | \$4
- Gluten Free Buns | \$4
- Seasonal Fruit Salad | \$4
- Bacon & Charred Onion Baked Beans | \$3.5
- Mediterranean Pasta Salad | \$3.5
- Mexican Street Corn off the Cob | \$3.5
- Veggie Burgers | \$3.5
- Assorted Sodas | \$3.5

DESSERT ENHANCEMENTS

- Dippin' Dots | \$6
- Novelty Ice Cream | \$3.5
- Fresh Baked Cookies | \$3
- Chocolate Fudge Brownies & Blondies | \$3



Taste



EVENING DINING

HORS D'OEUVRE DISPLAYS

CRUDITE | \$6

Seasonal Garden Vegetables | Wasabi-Ranch or Red Pepper Caesar Dip | Fried Pitas & Tortillas

HAND CARVED FRESH FRUIT & BERRIES | \$6

Seasonal Chantilly | Assorted Breakfast Breads

LOCAL ARTISANAL MEATS & CHEESES | \$8

3 Varieties of Charcuterie | Cow & Goat Cheeses | House-Made Mustard & Jam | Assorted Crackers



HORS D'OEUVRES

Hors d'oeuvres can be Passed or Displayed. Passer fee of \$50 per server. One server required for every 30 guests.

SEA

ASIAN SHRIMP TOAST | \$3

Sesame Sriracha Aioli

PETITE SALMON CAKES | \$3

Lemon Dill Scottish

CRAB FRITTERS | \$3.5

Brie | Smoked Paprika

Saffron Mayonnaise

SPICY TUNA TARTARE | \$3.5

Lotus Chip | Wasabi Aioli

HERBED SHRIMP & ANDOUILLE SKEWER | \$5

MARYLAND MINI-STYLE CRAB CAKES | \$5

Spicy Remoulade

TEMPURA LOBSTER | \$5

Vanilla Tempura Lobster

Orange Ginger Sauce



LAND

BRUSCHETTA | \$3.5

Smoked Chicken | Sundried Tomato

BBQ PULLED PORK BRUSCHETTA | \$3.5

Sweet Onions | Gouda Cheese

House-Made Pickle

CAJUN BEEF TENDERLOIN | \$3.5

Sundried Tomato Aioli

PULLED SHORT RIBS | \$3.5

Smoked Cheddar

Pickled Onion | Baguette

TOASTED BLT | \$3.5

Country Bacon | Sundried Tomato
Iceberg Lettuce | Lemon Garlic Dressing

Toasted Focaccia

CHICKEN WELLINGTON | \$4

Red Pepper Aioli

SWEET & HOT GLAZED PORK BELLY SKEWER | \$4

GARDEN

CRISPY TOMATO & SPINACH RAVIOLI | \$3

Truffle Crema

FRIED BOCCONCINI BALLS | \$3

Smoked Tomato Sauce

FRIED ROMANO | \$3

Artichoke Hearts

Roasted Garlic Mayonnaise

MEXICAN CORN RISOTTO CROQUETTES | \$3

Smoked Paprika | Brown Sugar Sauce

RUBY ROLLED GRAPES, SPICED GOAT CHEESE & WALNUTS | \$3

STUFFED MUSHROOMS | \$3

Goat Cheese | Red Peppers | Spinach

PETITE TARTLETS | \$3

Truffle | Melted Leek | Tomato

Taste

STATIONS

A minimum of three stations are required to ensure prices below.



CARVING

\$100 Chef Attendant Fee, served with Dinner Rolls

Garlic Herb Strip Loin | \$14
Honey Cracked Mustard Pork Loin | \$11
Citrus & Sage Buttered Turkey | \$11

Roasted Shallot Tri-Peppercorn Prime Rib | \$14
Asian Style Pork Spare Ribs | \$12
Brown Sugar & Ginger Glazed
Smoked Boneless Ham | \$11

SALADS | \$7.5

Choose three options

CLASSIC CAESAR SALAD
Romaine Lettuce | Parmesan Cheese
House-Made Croutons | Caesar Dressing

CAPRESE SALAD
Roma Tomatoes | Fresh Mozzarella | Basil
Shaved Red Onions | Extra Virgin Olive Oil & Sea Salt

GREEK SALAD
Romaine Lettuce | Feta Cheese | Kalamata Olives
Pepperoncinis | Roasted Garlic Dressing

BERRY SALAD
Field Greens | Radicchio | Strawberries | Blueberries
Mandarin Oranges | Spiced Pecans & Honey Balsamic Vinaigrette



MAC'N CHEESE | \$8.5

Cheddar Cheese | Parmesan Cheese | Boursin Cheeses | Roasted Chicken | Broccoli Florets
Applewood Bacon | Scallions | Roasted Tomatoes | Breadcrumbs

STREET TACOS | \$9.5

Shredded Pork | Shredded Chicken | Sauteed Peppers & Onions | Queso Fresco | Flour Tortillas

MASHED POTATO | \$7

Whipped Butter | Sour Cream | Chives | Crumbled Bacon | Cheddar Cheese | Brown Sauce | Cheese Sauce

LOCAL | \$9.5

Kielbasa & Sauerkraut | Pierogis | Potato Pancakes | Stuffed Cabbage | Ham BBQ Sandwiches | Haluski

ASIAN | \$9.5

Pot Stickers | Mini Egg/Spring Rolls | Pineapple Fried Rice | Spicy Peanut Noodle Salad
General Tso's Chicken | Stir Fried Vegetables

SOUTHERN | \$9.5

Blackened Catfish | Buttermilk Brined Fried Chicken | Sausage Gumbo | Sweet Potato Hash
Buttermilk Biscuits | Roasted Broccoli & Charred Peppers

ITALIANO | \$9.5

Cavatappi Bolognese | Three Cheese Ravioli | Sundried Tomato Tortellini | Braised Fennel Provencal
Basil & Roasted Garlic Smashed Potatoes | Baked Cod with Tomato Caper Sauce



ISLAND | \$9.5

Jamaican Jerk Chicken | Brown Sugar Ginger Roasted Pork Loin | Mango Cilantro Slaw | Jasmine Rice
Smashed Red Yams | Hawaiian Rolls with Butter

Taste

BUFFET | \$27

Buffet includes: 2 ENTRÉES | 1 SALAD | 2 SIDES | ARTISAN DINNER ROLLS & BUTTER

ENTRÉES

Select Two

CAJUN RUBBED ROASTED PORKLOIN

Apple Butter

FIRE-GRILLED PESTO CHICKEN BREAST

Sundried Tomato Cream Sauce

HONEY-BRINED CHICKEN

Vidalia Onion | Applewood Jam

ROASTED GARLIC & HERBED CRUSTED CHICKEN

Pesto Cream Sauce

STUFFED SHELLS

Marinara or Creamy Pesto Sauce

STUFFED ZUCCHINI

House-Made Marinara | San Marzano Tomatoes | Spinach | Red Peppers | Goat Cheese

SUNDRIED TOMATO CRUSTED CHICKEN

Artichokes | Spinach | Asiago Cream Sauce

PREMIUM ENTRÉES

Additional \$2.5

BAKED FILLET OF BLACK COD

Tomato Provencal

GRILLED SCOTTISH SALMON

Lemon-Caper Butter Sauce

HORSERADISH CRUSTED SCOTTISH SALMON

Blood Orange Butter Sauce

MARYLAND STYLE CRAB CAKES

Spicy Remoulade Sauce

SIRLOIN ROAST

Horseradish-Tarragon Rub

SPINACH & SUNDRIED TOMATO RAVIOLI MUSHROOM RAGOUT

SLOW COOKED TENDERLOIN BEEF TIPS

Mushrooms | Roasted Shallot Demi-Glaze





BUFFET CONTINUED

SALADS

Select One

GARDEN SALAD

Choice of: Buttermilk Ranch | Roasted Garlic Herb Dressing | Honey Balsamic Vinaigrette

CLASSIC CAESAR SALAD

Romaine Lettuce | Parmesan Cheese | House-Made Croutons | Caesar Dressing

BABY SPINACH SALAD

Spiced Pecans | Dried Cranberries | Grape Tomatoes | Pickled Red Onions | Honey Balsamic Vinaigrette

GREEK SALAD

Romaine Lettuce | Feta Cheese | Kalamata Olives | Pepperoncini | Roasted Garlic Dressing

PREMIUM SALADS

Additional \$2.5

CAPRESE SALAD

Roma Tomatoes | Fresh Mozzarella | Basil | Shaved Red Onions | Extra Virgin Olive Oil & Sea Salt

BERRY SALAD

Field Greens | Radicchio | Strawberries | Blueberries | Mandarin Oranges | Spiced Pecans & Honey Balsamic Vinaigrette

SIDES

Select Two

MACARONI AU GRATIN

MASHED SWEET POTATOES WITH CITRUS & FRIED SAGE

BROWN BUTTER REDSKIN SMASHED POTATOES

ASPARAGUS & ROASTED CARROTS

BROCCOLI & CHARRED PEPPERS

PREMIUM SIDES

Additional \$2.5

PARMESAN HERBED RISOTTO

ROSEMARY & SHALLOT ROASTED FINGERLING POTATOES



PLATED | \$40

Menu includes: 1-2 ENTRÉES | 1 SALAD | 2 SIDES | 1 DESSERT | ARTISAN DINNER ROLLS & BUTTER

ENTRÉES

Select One or Two

BONELESS PORK MEDALLIONS

Brown Sugar | Ginger Glazed

NEW YORK STRIP STEAK

Gorgonzola | Roasted Tomatoes | Shallot Demi

FIRE-GRILLED PESTO CHICKEN BREAST

Sundried Tomato Cream Sauce

TRI-PEPPERCORN PRIME RIB

Roasted Shallots

HONEY CRACKED MUSTARD PORK LOIN

PAN SEARED SALMON

Meyer Lemon Ginger Sauce | Crispy Kale | Bacon

DUO PLATE

Additional \$7

NEW YORK STRIP & PAN SEARED SALMON

TRI-PEPPERCORN PRIME RIB & FIRE-GRILLED PESTO CHICKEN BREAST



SALADS

Select One

FIRE-GRILLED VEGETABLES

Arugula | Pickled Red Onions
Crumbled Goat Cheese
Creamy Avocado Ranch Dressing

KALE CAESAR

Shaved Parmesan | Focaccia Croutons
Roasted Tomatoes | Caesar Dressing

WEDGE STYLE

Crumbled Bacon | Blue Cheese Dressing
Balsamic Glaze

SEASONAL SALAD

Spring/Summer:

Field Greens | Watercress
Toasted Walnuts Champagne Vinaigrette
Peaches

Fall/Winter:

Field Greens | Watercress
Toasted Walnuts Champagne Vinaigrette
Poached Pears

SIDES

Select Two

ASPARAGUS & CHARRED PEPPERS

BROWN BUTTER REDSKIN SMASHED POTATOES

CRISPY PARMESAN HERBED RISOTTO CAKES

MACARONI AU GRATIN

MASHED SWEET POTATOES WITH CITRUS & FRIED SAGE

ROSEMARY & SHALLOT ROASTED FINGERLING POTATOES

SEASONAL VEGETABLE

DESSERTS

Select One

CHOCOLATE ORANGE MOUSSE

Candied Oranges | Toasted Pistachios

CRÈME BRULÉE

Fresh Berries | Whipped Cream

FLOURLESS CHOCOLATE CAKE

Whipped Cream | Berries

NEW YORK CHEESECAKE

Whipped Cream
Roasted Strawberry Compote



SWEET ASSORTMENTS

PLATED DISHES | \$8

Select One

APPLE CARAMEL PIE
Maple Whipped Cream

CHOCOLATE LAVA CAKE
Raspberry Sauce | Fresh Berries

CRÈME FRAICHE & VANILLA BEAN PANNA COTTA
Seasonal Fruit Compote

FLOURLESS CHOCOLATE TORTE

ITALIAN DOUGHNUT
Spiced Vanilla Pomegranate | Sweet Balsamic Sauce

NEW YORK CHEESECAKE
Fresh Berries

RASPBERRY WHITE CHOCOLATE BRULEE CHEESECAKE
Blood Orange Sauce

STRAWBERRY SHORTCAKE
Basil Whipped Cream

WARM BERRY TART
Vanilla Chantelly



DESSERT STATIONS

FIRE-KISSED S'MORES | \$6.5

Graham Crackers | Chocolate Bars | Marshmallows | Toasted Coconut | Raspberry Sauce
Toasted Almonds | Peanut Butter Cups

PASTRY | \$6.5

Gourmet Cookies | Cheesecakes | Biscotti | Dessert Bars

SUNDAE BAR | \$7

Chocolate Ice Cream | Vanilla Ice Cream | Sprinkles | Strawberries | Oreo Crumbles
Chocolate Sauce | Raspberry Sauce | Cherries | Whipped Cream

WEDDING CAKE ENHANCEMENT | \$3

Add Raspberry or Strawberry Sauce with Seasonal Berries for your Wedding Cake

COCKTAILS & SPIRITS

BAR PACKAGES

Bar Packages Include:

MILLER LITE | STRAUB | SEASONAL CRAFT BEERS
CHARDONNAY | PINOT GRIGIO | PINOT NOIR | CABERNET
ASSORTED PEPSI BRAND SODAS | WATER

PLATINUM

CHIVAS REGAL SCOTCH
WOODFORD RESERVE
BOURBON
CROWN ROYAL WHISKEY
BOMBAY SAPPHIRE GIN
GREY GOOSE VODKA
BARCARDI RUM
CAPTAIN MORGAN SPICED RUM

Four Hours | \$32
Five Hours | \$38

HOUSE

DEWAR'S SCOTCH
JACK DANIEL'S
TENNESSEE WHISKEY
SEAGRAM'S GIN
ABSOLUT VODKA
BARCARDI RUM

Four Hours | \$28
Five Hours | \$33

WINE & BEER

Four Hours | \$26
Five Hours | \$29

CASH BAR

No Brand Substitutions
\$250 Per Bartender

Beer | \$8
Wine/Liquor | \$9
Soda/Mixers | \$3



SPECIALITY BARS

BLOODY MARY BAR
Celery | Pepperoncini
Green Olives | Bacon
Lemons | Limes

MIMOSA BAR
Oranges | Strawberries
Assorted Juice Mixers

2 Hours Hosted | \$13
3 Hours Hosted | \$16

Extended Beverage Service | \$3 Per Hour

Enjoy Both Bars,
Additional \$3

NON-ALCOHOLIC

*Includes Two Hours of Service
Extended Service | \$1.5 Per Hour*

OPTION 1 | \$3.5
COFFEE | HOT TEA | WATER

OPTION 2 | \$5
COFFEE | HOT TEA | WATER | SODA

OPTION 3 | \$3.5
SODA | WATER

OPTION 4 | \$3
ICED TEA | WATER | LEMONADE

MENU ENHANCEMENTS

Champagne Toast | \$5
Spiked Seltzer | \$3

Signature Drink Options available.

*Dinner Wine Service/Passed
is additional to your bar service
and billed per bottle.*





UNTAMED.
UNPARALLELED.
UNFORGETTABLE.



PITTSBURGH ZOO
& **PPG AQUARIUM**

GROUP SALES & RENTALS
rentals@pittsburghzoo.org

CATERING OPERATIONS
catering@pittsburghzoo.org

VENUES

The Pittsburgh Zoo & PPG Aquarium has several venues available for the most unique events.

PPG AQUARIUM | \$3,000

WATER'S EDGE | \$2,500

GARDEN TENT *Evening/Daytime* | \$1,500 / \$600

PNC PAVILION | \$500

LECTURE HALL | \$500

WATER'S EDGE CONFERENCE ROOM | \$200

VILLAGE PAVILLION | \$200

KIDS KINGDOM PAVILLION | \$100

GROUP RATE ADMISSION

15-99 | \$13 Per Person • 100+ | \$12 Per Person

**Applicable to daytime events only*

All pricing listed is per person and based off of one hour of service unless noted.

A signed contract detailing all arrangements must be received by Taste. A 50% deposit based on your estimated guest count is due 90 days before your event. Final guest count and remaining balance is due 10 business days prior to your event.

Pricing excludes a 22% service charge and 7% sales tax. Minimum of 30 guests.

Arrangements can be made to keep concessions and retail locations open after hours for events with more than 750 guests. Please ask for details.

Taste