

The image features two glasses on a table. The glass on the left is a large, rounded glass filled with water and ice. The glass on the right is a tall, slender flute glass filled with a bubbly beverage, likely champagne. The background is a soft-focus bokeh of warm, golden lights, suggesting an indoor event or restaurant setting. The text is overlaid on the right side of the image.

TOLEDO ZOO

*Catering
Menu*

2022

Breakfast

All prices listed per person, per 90 minutes.

Continental \$12

- Mini Assorted Pastries
- Scones
- Assorted Bagels with Cream Cheese and Jellies
- Fresh Cut Fruit
- Juice, Tea, Coffee (100% Columbian Regular and Decaf) and Water

Turtle \$17

- Mini Assorted Pastries
- Scones
- Assorted Bagels with Cream Cheese and Jellies
- Fresh Cut Fruit
- Yogurt Parfait with Granola
- Oatmeal with Brown Sugar and Raisins
- Juice, Tea, Coffee (100% Columbian Regular and Decaf) and Water

Crocodile \$23

- Mini Assorted Pastries
- Scones
- Assorted Bagels with Cream Cheese and Jellies
- Fresh Cut Fruit
- Yogurt Parfait with Granola
- Oatmeal with Brown Sugar and Raisins
- Sausage
- Scrambled Eggs
- Home Fries
- Juice, Tea, Coffee (100% Columbian Regular and Decaf) and Water

Upgrade options to any breakfast menu:

- Omelet Station \$7 per person
- French Toast with Assorted Toppings Bar \$5 per person

We are happy to accommodate any custom menus or substitutions to existing packages.



Lunch Buffets

All prices listed per person, per 90 minutes.

All buffets are served with assorted Coca-Cola products and carafes of water.

Cheetah \$22

Served with warm Corn or Flour Tortillas, Tortilla Chips, Salsa and Sopapillas.

- Choice of 2: Seasoned Beef, Shredded Chicken, Pulled Pork or Fajita Pepper Blend
- Choice of 4: Lettuce, Diced Tomatoes, Diced Onion, Shredded Cheese, Fresh Salsa, Freshly Chopped Cilantro, Sour Cream, Sliced Black Olives or Sliced Jalapeno Peppers.
- Choice of 1: Pinto Beans, Black Beans, Refried Beans or Rice

Gray Wolf \$26

Mixed Green Salad

Deli Tray with Assorted Breads and Condiments

Zoo Chips

Choice of Soup:

- Broccoli Cheddar
- Beef Barley
- Loaded Baked Potato
- Chicken Noodle
- Chicken Stracciatella
- Creamy Tomato Bisque

Assorted Gourmet Cookies

Impala \$28

Choice of Soup:

- Broccoli Cheddar
- Beef Barley
- Loaded Baked Potato
- Chicken Noodle
- Chicken Stracciatella
- Creamy Tomato Bisque

Mixed Green Salad

- Choice of 2: Ranch, Italian, Raspberry Vinaigrette, Balsamic Vinaigrette or Creamy Poppy Seed
- Choice of 10: Egg, Shredded Cheese, Croutons, Cucumbers, Tomatoes, Broccoli, Cauliflower, Shredded Carrots, Cottage Cheese, Diced Ham, Shredded Turkey, Sliced Black Olives, Banana Peppers, Bacon, Red Onion or Roasted Sunflower Seeds

Assorted Gourmet Cookies

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Lunch Buffets

All prices listed per person, per 90 minutes.

All buffets are served with assorted Coca-Cola products and carafes of water.

Lion \$30

Mixed Green Salad

Choice of 2 Sandwiches:

- *Turkey Bacon Swiss*: Served on marble rye with Pesto Aioli
- *Beastro Burger*: A classic. Our lightly seasoned burger is piled high with cheddar cheese and fresh onion straws. Lettuce and tomato served on the side.
- *Signature Pineapple Chicken Sandwich*: Served on ciabatta roll with house slaw. *Also available in a wrap.*
- *Italian Sandwich*: Freshly sliced salami, capicola, prosciutto and mozzarella. Topped with fried banana pepper rings and housemade dijonniase. Served on 6" sub bun bread.
- *Cuban Sandwich*: Ham, roasted pork, swiss cheese, pickles & mustard on a ciabatta roll.

Zoo Chips

Choice of Soup:

- *Broccoli Cheddar*
- *Beef Barley*
- *Loaded Baked Potato*
- *Chicken Noodle*
- *Chicken Stracciatella*
- *Creamy Tomato Bisque*

Assorted Gourmet Cookies

We are happy to accommodate any custom menus or substitutions to existing packages.

Plated Lunch

All prices listed per person. Maximum selection of two choices.

All lunches are served with assorted Coca-Cola products and carafes of water.

Cuban Sandwich	\$15
<i>Ham, roasted pork, swiss cheese, pickles and mustard on a ciabatta roll with Zoo chips and a pickle spear.</i>	
Zoo Club	\$15
<i>Roasted turkey, crisp bacon, lettuce and tomato, smothered in housemade dijonnaise. Served on toasted marble rye with Zoo chips and a pickle spear.</i>	
Grilled Chicken, Bacon, Ranch Wrap	\$15
<i>A grilled chicken breast topped with romaine, tomato, crisp bacon and ranch dressing. Wrapped in a wheat shell and served with Zoo Chips and a pickle spear.</i>	
Grilled Chicken Caesar Salad	\$15
<i>Grilled chicken breast on a bed of crisp romaine, croutons and Parmesan cheese served with Caesar dressing and a dinner roll. Also included are Zoo chips and a pickle spear.</i>	
Signature Pineapple Chicken Sandwich	\$15
<i>Served on a ciabatta roll with house slaw.</i>	
Cheese Stuffed Shells	\$18
<i>Chef's blend of italian cheeses, stuffed in a jumbo shell and baked in our house marianara sauce. Served with garlic bread.</i>	
Beastro Burger	\$18
<i>A classic. Our lightly seasoned burger is piled high with cheddar cheese and fresh onion straws. Served on a toasted brioche bun with Zoo Chips and a pickle spear.</i>	
French Dip	\$18
<i>Thinly sliced roast beef with caramelized onion, swiss cheese on a baguette, served with Au Jus. Also included are Zoo chips and a pickle spear.</i>	
Mediterranean Veggie Wrap	\$18
<i>Zucchini noodles, spring mix, cucumber, bell peppers, balsamic vinaigrette, hummus and feta, served on a wrap. Also included are Zoo chips and a pickle spear.</i>	
Philly Cheesesteak Hoagie	\$18
<i>Thinly sliced roast beef with caramelized onion, American cheese on a hoagie roll. Also included are Zoo chips and a pickle spear.</i>	

* Vegetarian options available upon request.

Beverage & Snack Packages

All prices listed per person, per 60 minutes.

All snack stations are served with canned Coca-Cola products and carafes of water.

Ice Cream Sundae Bar \$10

- French Vanilla Ice Cream
- Chopped Nuts
- Whipped Topping
- Cherries
- Chocolate Sauce
- Sprinkles

Colobus \$15

- Veggie Tray
- Fruit Tray
- Zoo Chips
- Hummus with Pita

Silverback \$25

- Veggie Tray
- Fruit Tray
- Spinach Artichoke Dip with Tortilla Chips
- Whipped Feta and Cucumber Dip

with toasted Ciabatta Bread

Choice of Appetizer:

- Buffalo Chicken Egg Rolls with ranch dressing
- Prosciutto Wrapped Cantaloupe
- Cucumber Round with Herb Cream Cheese

4-Hour Beverage Service \$7

- Coffee
- Iced Tea
- Coca Cola Products
- Water

Coffee & Sweets Bar \$15

- Regular & Decaf Coffee
- Whipped Cream
- Assorted Flavorings
- Chocolate Chips
- Caramels
- Marshmallows
- Cocoa dusting
- Cinnamon dusting
- Sea salt grinder
- Choice of (1) sweet:
 - Scones / Snickerdoodle cookies
 - Beignets

We are happy to accommodate any custom menus or substitutions to existing packages.



Appetizers

All prices listed per person, per 60 minutes.

Creamy feta cucumber dip with toasted bread	\$3	Prosciutto Wrapped Cantaloupe	\$4
Italian Arancini with Tomato Cream Sauce	\$3	Meatballs (Swedish, BBQ or Sweet and sour)	\$4
Cucumber Round with Herb Cream Cheese	\$3	Honey Dijon Glazed Brussel Sprouts	\$5
Bruschetta	\$3	Spinach and Artichoke Dip	\$5
Chicken Satay Bites with Peanut Sauce	\$3	Fruit Tray	\$5
Hummus and Pita	\$3	Veggie Tray with Dill Dip	\$6
Caprese Salad in Phyllo Cups	\$4	Cajun Crab Stuffed Mushrooms	\$6
Fried Buffalo Cauliflower	\$4	Assorted cheese tray with crackers	\$6
Pretzel Bites with Cheese Sauce	\$4	Buffalo Chicken Egg Rolls with Ranch	\$6
Fried Ravioli with Marinara.....	\$4	Italian Sausage with peppers and onions	\$6

Trays priced per tray

50 Piece Shrimp Cocktail Tray	\$150
100 Piece Shrimp Cocktail Tray	\$250

Trays Below Serve 50-75 guests

Mini Crab Cakes with Lemon Caper Aioli	\$225
Beef and Shrimp Skewers with Garlic Herb Butter	\$275

25 person minimum on all appetizers.

We are happy to accommodate any custom menus or substitutions to existing packages.



Served Dinners

All prices listed per person.

All Served Dinners include

- Choice of Caesar Salad or House Salad *(Spring mix grape tomato, croutons, shredded carrots and cucumbers)*
Choice of Ranch, Italian, French, Raspberry Vinaigrette, Balsamic Vinaigrette or Creamy Poppy Seed dressing
- Choice of two entrées *(additional entrée selections available)*
- Vegetarian option *(Choose a vegetarian entrée as your second option at no additional charge OR as a third option)*
- Chef's choice starch and vegetable, dinner rolls and butter, coffee, iced tea and water

Hornbill \$30 *Choice of two entrées*

- Rosemary Garlic Pork Loin
- Sliced Turkey with Gravy
- Sliced Roast Beef with Gravy

Eagle \$35 *Choice of two entrées or dual entree option*

- Grilled Flank Steak with Caramelized Onions and Peppers
- Blackened Salmon with Cajun Cream Sauce
- Chicken Saltimbocca - Lightly Breaded Chicken Breast topped with Prosciutto and Melted Provolone Cheese. Sprinkled with fresh Sage.

OR Dual entrée

- Beef & Chicken - 4 oz. seasoned and Grilled Beef Tenderloin with a Grilled Chicken Breast topped with an Herb Butter Sauce.

Ostrich \$40 *Choice of two entrees or dual entree option*

- Grilled Ribeye with Mushroom Demi-Glace
- Mahi Mahi, seared and topped with Feta, Fresh Dill and Grilled Lemon
- Chicken Roulade with spinach, prosciutto & mozzarella served with White Wine cream sauce
- Garlic Butter and Herb roasted Salmon with capers

OR Dual entrée

- Surf & Turf - 3 oz. Cajun Skewered Shrimp with a 4 oz. seasoned Grilled Beef Tenderloin Medallion

We are happy to accommodate any custom menus or substitutions to existing packages.



Buffet Dinners

All prices listed per person, per 90 minutes.

All Buffet Dinners include:

- Choice of Caesar Salad or House Salad (Spring mix grape tomato, croutons, shredded carrots and cucumbers)
Choice of Ranch, Italian, Raspberry Vinaigrette, Balsamic Vinaigrette or Creamy Poppy Seed dressing
- Choice of two entrées (additional entrée selections available)
- Vegetarian option (Choose a vegetarian entrée as your second option at no additional charge OR as a third option)
- Chef's Choice starch and vegetable, dinner rolls and butter, coffee, iced tea and water

Penguin \$30 *Choice of two entrées*

- Baked Penne Pasta with Shrimp, Pancetta, Scallions, Lobster Cream Sauce with melted Mozzarella Cheese
- Maple and Mustard Grilled Pork Loin
- Grilled marinated chicken breast

Parrot \$35 *Choice of two entrées*

- Seared Chicken Marsala with a Butter Marsala Sauce, Mushrooms and Herbs
- Marinated, Seared and Sliced Teres Major Steak with Grilled Lemon
- Blackened Salmon with Cajun Cream Sauce
- Chicken Piccata with a White Wine, Butter and Lemon Sauce with Capers and Tomatoes

Orangutan \$38 *Choice of two entrées*

- Grilled Flank Steak with Chimichurri Sauce
- Chicken Roulade with Spinach, Prosciutto and Mozzarella served with Herbed White Wine Cream Sauce
- Grilled Pork Tenderloin with Honey Balsamic Glaze
- Mahi Mahi seared and topped with Feta, Fresh Dill and Grilled Lemon

Vegetarian *Choose one of these as your second option at no additional charge OR as a third option at an additional price.*

- Eggplant Parmigiana with Zucchini Noodles
- Roasted Mushroom Risotto
- Penne Pasta with Grilled Vegetables and Pesto Cream Sauce

Upgrade options for buffets:

Waffle Cone Mac & Cheese Bar \$7

- Included:
Smoked Cheddar Mac & Cheese and Waffle Cones
- Choose 3 Toppings:
Steamed Broccoli Chicken Chunks
Bacon Bits Sautéed Mushrooms
Scallions Seasoned Bread Crumbs
Diced Tomatoes

\$1 per person for each additional topping

Carving Stations

- Roasted Pork Loin with Peppers
and Onions \$6 per person
- Slow Roasted Herb Turkey Breast \$7 per person
- Top Round with Sauteed Mushrooms
and Horsey Sauce \$8 per person

Desserts

Two choices maximum and all priced per person

Toffee Brownies	\$3
Gourmet Cookies (2 per guest)	\$3
Key Lime Pie	\$5
Red Velvet Bistro Cake	\$5
Chocolate Flourless Torte (Gluten free)	\$5
Layered Lemon Torte	\$5
Traditional Carrot Cake	\$6
New York Style Cheesecake with Seasonal Berry Coulis	\$5
New York Style Turtle Cheesecake	\$6
Tiramisu	\$6

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Bar Service

All Bars include:

- Coke, Diet Coke, Sprite, Tonic and Club Soda, Orange, Cranberry and Pineapple Juices, Triple Sec, Bar Fruit, Stirrers and Cocktail napkins

Open Bar

- Open bar service is based on amount consumed
- Minimum \$150 per hour, per bar, including bartender
- All open bar prices are listed per beverage

Cash Bar

- \$50 per-bartender, per-hour charge
- Two bartenders per 100 guests are required
- Three-hour bar minimum
- All cash bar prices are listed per beverage

House Bar

Domestic Beer \$5 • House Wine \$5 • House Liquor \$5 • Soda \$3

Select Bar

Domestic Beer \$5 • Imported Beer \$6 • Select Wine \$6 • Select Liquor \$6 • Soda \$3

Premium Bar

Domestic Beer \$5 • Imported Beer \$6 • Premium Wine \$7 • Premium Liquor \$7 • Soda \$3

Ask about adding craft beer or specialty drinks to your event!

- Cash bar prices include Ohio state tax
- Specific liquors can be added for an additional cost per bottle

Individual Beverages

100% Colombian Coffee, regular or decaffeinated	\$20 per gallon	Lemonade	\$15 per gallon
Hot Chocolate	\$20 per gallon	Coca-Cola Products	\$3
Gourmet Hot Tea Selections	\$1 per packet	Dasani Bottled Water	\$3
Freshly brewed Iced Tea	\$15 per gallon	Juices	\$3
		<i>(Orange, Pineapple and Cranberry)</i>	



Equipment Rental

Equipment Rental

Lavaliere Microphone.....	\$50
Risers (Per 4' x 8' Section)	\$50
Stairs	\$50
Floor Length Linens	\$20-\$40 each
Laptop or Tablet	\$50
Stage (16' x 8')	\$250
Linen Chair Covers with Sashes	\$4.50 each
Satin Table Runners	\$3.50
Sequin Table Runners	\$8 each
Sequin Table Cloths	\$40 each
Microphone/Podium	\$75
Data Projector	\$50
White Cushioned Chairs	\$4.50 each
Tech Time	\$50 per hour
Chiavari Chairs	\$8.50 each
Extra Golf Cart	\$350

**All rentals are subject to a delivery fee.*

Upgrades for Malawi Rentals

\$150 each and priced per hour

- Train Rental
- Carousel Rental
- Africa! Overlook with animals on exhibit

\$500 each and priced per hour

- Giraffe Feed Deck

Upgrades for Aquarium Rentals

- Ocean Lab \$150 priced per hour

Touch tank with small ocean dwellers such as starfish, sea urchins and crabs.



Facilities

Aquarium *Capacity 80 guests*

Rental \$1000

Availability: Evenings year-round except during *Lights Before Christmas*

Captain's Room *Capacity 20 guests*

Rental \$300

Availability: Days and evenings, year-round

Penguin Beach *Capacity 80 guests*

Rental \$350

Availability: Evenings only, April-October

Broadway Pavillion *Capacity 250 guests*

Rental \$300

Availability: Days only, April-October

Arctic Encounter[®] *Capacity 50 guests*

Rental \$525

Availability: Evenings year-round except during *Lights Before Christmas*

Malawi Event Center *Capacity 700 guests*

Rental \$350-\$1400

Availability: Days and evenings, year-round

Additional rentals in Malawi:

Indigo Room (250-300 guests), Sapphire Room (200 guests) Imperial Room (250-300 guests)

Africa! Overlook *Capacity 250 guests*

Rental \$350

Availability: Evenings only, April-October

ProMedica Museum of Natural History *Capacity 150-180 guests*

Great Hall Rental \$1000

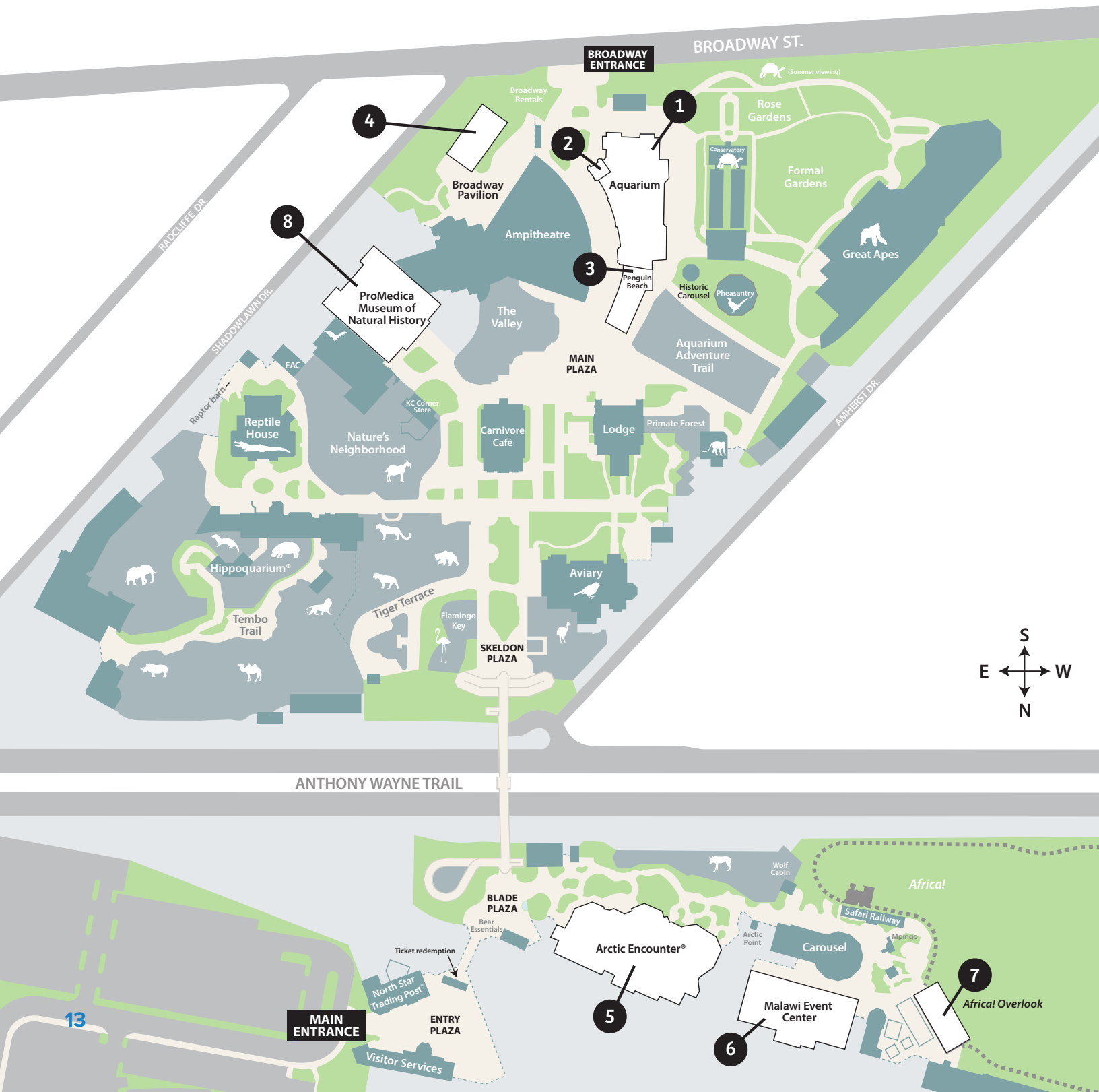
Entire Museum Rental \$2000

Availability: Days & evenings, year-round



Rental Locations & Map of Zoo

- 1 Aquarium
- 2 Captain's Room
- 3 Penguin Beach
- 4 Broadway Pavilion
- 5 Arctic Encounter®
- 6 Malawi Event Center
- 7 Africa! Overlook
- 8 ProMedica Museum of Natural History



Catering Requirements



Guarantees

- Attendance must be guaranteed 15 calendar days in advance of event.
- The number reserved will be considered a guarantee. Charges will be made for the number served or the number reserved, whichever is greater.

Food and Beverages

- All food and beverage service will be provided and served by the Toledo Zoo.
- No catered food is allowed to be taken off Zoo grounds.
- The consumption of raw or uncooked food such as beef or chicken, which may contain harmful bacteria, may cause serious illness or death.

Tax and Service Charge

- All prices subject to a 22% service charge and Ohio state sales tax.
- All prices subject to change without notice.
- The Toledo Zoo has a full-service staff and executive chef to accommodate all your catering needs. If you need a custom menu or have special needs, we are more than happy to help.
- Change fee \$100 for any change after the 15 day count

**In most cases, room rental and Zoo admission are additional.*

For more information, contact the Group Sales Department at
419-385-5721 ext. 6001 or groupsales@toledo zoo.org