



CATERING AT THE ZOO

Gourmet gatherings for humans that benefit the animals of the Rosamond Gifford Zoo.

CORPORATE | SOCIAL | NON-PROFIT

Breakfast & Brunch Buffets

AVAILABLE 8 A.M. – 1 P.M.

All buffets based on 1.5 hours of service

Breakfast Buffets

CONTINENTAL BREAKFAST \$14.95

Assorted breakfast pastries, vanilla yogurt with granola, served with chilled orange, cranberry and apple juices, regular and decaf coffee, and assorted teas

HEALTHY START \$15.95

Overnight oats (with nuts, seeds, honey, coconut, Nutella), granola, vanilla yogurt, berries, hardboiled eggs, whole fruit (bananas, apples, oranges)

FULL BREAKFAST \$21.95

Fresh sliced fruit, thick-cut French toast, assorted breakfast pastries, fluffy scrambled eggs, seasoned potatoes, bacon and sausage, chilled orange, cranberry and apple juices, regular and decaf coffee, and assorted teas

Conservation Brunch Buffet

AVAILABLE SATURDAYS AND SUNDAYS

\$27.95

Buffet includes chilled orange, cranberry and apple juices, regular and decaf coffee, and assorted teas

Fresh sliced fruit, assorted breakfast pastries, fluffy scrambled eggs, seasoned potatoes, bacon, house salads, chef's blend seasonal vegetables, chicken Francaise, penne with vodka sauce

Social Brunch Buffet

\$30.95

Buffet includes chilled orange, cranberry and apple juices, regular and decaf coffee, and assorted teas

Fresh sliced fruit, assorted breakfast pastries, fluffy scrambled eggs, seasoned potatoes, bacon, house salads, chef's blend seasonal vegetables, smoked salmon with bagels, cream cheese, capers, red onion, and chopped egg, quiche Loraine

Explorer's Brunch Buffet

\$33.95

Buffet includes chilled orange, cranberry and apple juices, regular and decaf coffee, and assorted teas

Fresh sliced fruit, assorted breakfast pastries, fluffy scrambled eggs, seasoned potatoes, bacon, house salads, chef's blend seasonal vegetables, raspberry cream cheese French toast, avocado toast, eggs benedict, chef attended omelet station

Available Add-Ons:

(Priced per person)

FRESH SLICED FRUIT	\$4.00
MINI-YOGURT BAR	\$4.00
<i>Vanilla yogurt with granola and assorted berries</i>	
BREAKFAST PIZZA	\$4.00
<i>Egg, cream cheese base, broccoli, mushroom, cheddar, American cheese</i>	
<i>Egg, cream cheese base, ham, bacon, sausage, Swiss, American cheese</i>	
EGGS BENEDICT	\$5.00
QUICHE	\$5.00
<i>Broccoli cheddar; Ham tomato Swiss; 3-cheese</i>	
CHEF-ATTENDED OMELET STATION	\$6.00
<i>Includes broccoli, peppers, onions, mushrooms, sausage, ham, bacon, Swiss, cheddar, provolone</i>	

All food and beverage subject to 22% service charge and 8% sales tax.

Prices subject to change.

Lunch Buffets

AVAILABLE 11 A.M. — 3 P.M. (Unless otherwise noted)

All lunch buffets include: regular and decaf coffee, water and assorted teas

All buffets based on 1.5 hours of service

* Dessert options available

SOUP AND SALAD BAR \$18.95

Romaine and wild field greens with breads, fresh sliced fruit, and toppings to include roasted red pepper, banana pepper, chickpea, artichoke hearts, olives, blue cheese, goat cheese, onion, tomato, carrot, cucumber, ranch dressing, balsamic dressing, and roasted red pepper bisque

CHOOSE ONE Seasonal Soup:

Chicken noodle, white bean and sausage, chili, spring vegetable, New England clam chowder, split pea, cream of mushroom, loaded baked potato

Available Add-Ons:

(Priced per person)

Hardboiled egg	\$1.00
Avocado	\$3.00
Chicken	\$4.00
Quinoa	\$4.00
Steak	\$5.00
Shrimp	\$5.00

NEW YORK DELI-STYLE PLATTER \$18.95

Sliced deli-style ham, turkey, roast beef, cheeses, served with a variety of fresh bakery breads and assorted condiments, homemade bistro chips, sweet pickles, tossed garden salad with homemade deli dressings

Available Add-Ons:

(Priced per person)

Tuna salad	\$2.50
Egg salad	\$2.50
Hummus	\$2.50
Roasted vegetables	\$2.50

TACO BAR \$23.95

Build your own taco bar with verde chicken, spicy chipotle beef, chili spiced black beans, cilantro lime rice, Southwestern slaw, roasted corn and tomato salad, shredded cheese, lettuce, tomato, red onions, salsa, sour cream and guacamole served with tortilla chips and assorted taco shells

Available Add-Ons:

(Priced per person)

Pork carnitas	\$4.00
Tequila lime shrimp	\$5.00
Breaded whitefish	\$5.00

Lunch Buffet

\$22.95 SUMMER PICNIC

Grilled hamburgers, veggie burgers and Hofmann hot dogs, macaroni salad, salt potatoes, chef's seasonal vegetables

Available Add-Ons:

(Priced per person)

\$2.00	Tomato cucumber salad
\$3.50	Macaroni and cheese
\$5.00	Pulled pork
\$6.00	Grilled sausage with peppers and onions Littleneck clams (market price)

\$22.95 POWER BOWL BAR

Build your own power bowl with quinoa, avocado, sweet potato, tomato, cucumber, roasted red pepper, kale, edamame, roasted broccoli, grilled chicken, pickled red onion, sunflower seeds, crispy chickpeas, cucumber wasabi dressing, sriracha ranch dressing

\$36.95 BBQ CHICKEN PICNIC

(AVAILABLE MEMORIAL DAY — LABOR DAY)

Cornell BBQ half chickens, grilled portobello burgers, salt potatoes, baked beans, corn on the cob, garden salad, macaroni salad, rolls and butter

Available Add-Ons:

(Priced per person)

\$1.00	Cornbread
\$5.00	Pulled pork
\$6.00	BBQ pork ribs
\$6.00	Steamed clams (6 each per person)

3-Tier Buffet

\$25.95 CONSERVATION LUNCH BUFFET

Buffet includes warm rolls and butter, chef's seasoned vegetables, traditional tossed garden salad, house Caesar salad, chicken Francaise, meatless baked ziti, rice pilaf

\$27.95 SOCIAL LUNCH BUFFET

Buffet includes warm rolls and butter, chef's seasoned vegetables, traditional tossed garden salad, house Caesar salad, chicken marsala, roasted pork loin with gravy, vegetable lasagna, roasted red potatoes

\$29.95 EXPLORER'S LUNCH BUFFET

Buffet includes warm rolls and butter, chef's seasoned vegetables, traditional tossed garden salad, house Caesar salad, sirloin beef tips with mushrooms, baked sole with butter crumb topping, chicken riggies, penne with tomato, basil and asiago, and garlic mashed potatoes

All food and beverage subject to 22% service charge and 8% sales tax.

Prices subject to change.

Plated Dinner Entrées

AVAILABLE 3 P.M. — 9 P.M.

All dinner entrées include a mixed green salad, choice of vegetable, choice of starch, rolls and butter, as well as coffee, decaf and assorted hot teas

BEEF, PORK AND LAMB

Cornbread stuffed pork loin with apple chutney **\$31.95**

Veal osso Bucco with reduced braising jus **\$40.95**

Red wine braised short ribs with reduced braising jus **\$44.95**

Herb crusted half rack of lamb with whole grain mustard vinaigrette **\$49.95**

10 oz. strip loin with port wine demi-glace **\$54.95**

6 oz. filet with port wine demi-glace **\$64.95**

POULTRY

Pan seared Statler chicken breast with red wine demi-glace **\$31.95**

Mushroom, spinach, and feta stuffed chicken roulade with red pepper cream sauce **\$33.95**

Pan seared chicken Francaise with lemon beurre Blanc **\$35.95**

Chicken breast stuffed with Swiss cheese and ham, topped with a creamy Dijon mustard sauce **\$33.95**

VEGETARIAN

Grilled vegetable napoleon with fresh mozzarella sauteed greens and balsamic glaze (does not include additional starch and vegetable) **\$27.95**

Portobello mushroom stuffed with chopped mushrooms, spinach and rice, topped with madeira cream **\$27.95**

Quinoa and chickpea stuffed pepper with sauteed greens and red pepper coulis (does not include additional starch and vegetable) **\$27.95**

Roasted vegetable strudel served with a red pepper sauce and sauteed spinach **\$27.95**

SEAFOOD

\$31.95 Shrimp stuffed sole with lemon beurre Blanc

\$34.95 Cracker crumb topped cod

\$35.95 Shrimp and grits with sauteed greens and Cajun butter sauce (does not include additional starch and vegetable)

\$41.95 Pecan crusted salmon with sweet soy glaze and lemon beurre Blanc

\$59.95 Lobster thermidor: ½ lobster stuffed with lobster, leeks, mushrooms, and finished with a sherry cream sauce

CHOOSE ONE Starch:

Whipped potato

Rice pilaf

Roasted potato

Smashed sweet potato

Au gratin potato

CHOOSE ONE Vegetable:

Chef's seasonal vegetable

Glazed carrots

Buttered asparagus

Steamed broccoli

Roasted summer squash and tomato

All food and beverage subject to 22% service charge and 8% sales tax.
Prices subject to change.

Dinner Buffet

AVAILABLE 3 P.M. — 9 P.M.

All buffets based on 1.5 hours of service

Conservation Buffet

\$41.95

Buffet includes warm rolls and butter, chef's seasoned vegetables, traditional tossed garden salad, house Caesar salad, chicken Francaise, pork loin with apple chutney, penne with vodka sauce, rice pilaf

Social Dinner Buffet

\$43.95

Buffet includes warm rolls and butter, chef's seasoned vegetables, traditional tossed garden salad, house Caesar salad, chicken parmesan, cracker-crust cod, tortellini alfredo with broccoli, roasted red potato, roasted summer squash and zucchini

Explorer's Dinner Buffet

\$45.95

Buffet includes warm rolls and butter, chef's seasoned vegetables, traditional tossed garden salad, house Caesar salad, sirloin beef tips with mushrooms, pecan salmon, vegetable lasagna, au gratin potato, buttered asparagus

Add a Chef-Attended Station

The reception stations are add-on options to our Design a Dinner Buffet.

(Priced per person)

\$50 CHEF FEE PER STATION

CARVED MEAT STATIONS

\$8.95 Oven-roasted breast of turkey with cranberry chutney

\$8.95 Honey-glazed ham with whole-grain mustard

\$9.95 Tenderloin of pork with whole-grain mustard

\$11.95 Oven-roasted sirloin of beef with horseradish and au jus

Slow-roasted prime rib of beef with horseradish and reduced braising au jus (**market price**)

Tenderloin of beef with horseradish and au jus (**market price**)

\$9.95 LITTLE ITALY

Assortment of pastas prepared to order by our chef. Guests choose from alfredo, vodka and pesto sauces and an assortment of vegetables, seasoned baby shrimp and strips of roasted chicken breast

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Prices subject to change.

Hors D'Oeuvres

Tables

(Priced per person)

FARMER'S MARKET \$9.95

An abundant display of seasonal fruits and vegetables, domestic and imported cheeses, spreads and dips, assortment of crackers and freshly baked international breads, served with fried pita chips, tortilla chips, and crostini, lemon garlic hummus, olivade, tomato bruschetta, greek dip

Add cured meats **\$2.00**

HOT DIP DISPLAY \$9.95

Served with fried pita chips, tortilla chips, and crostini, spinach artichoke dip, Creole shrimp dip, caramelized onion dip

CHARCUTERIE BOARD \$12.95

A rustic display of cured meats including prosciutto, sopressata, salami and pepperoni, artisan cheeses, marinated vegetables, hummus, garlic herb oil, assorted nuts and seeds, dates and fresh fruit, accompanied by crackers and baguettes

FRUITS DE MER \$17.95

A bountiful display of chilled shrimp cocktail, oysters, clams on the half shell, accompanied by an assortment of sauces, condiments and fresh lemons

SMOKED SALMON DISPLAY \$\$\$\$

Served with capers, red onion, fresh tomato, diced egg, fresh lemon and pumpernickel bread

Buttered or Displayed Appetizers

Prices based on 50 pieces.

VEGETARIAN

- \$250** Caprese crostini
- \$250** Caramelized onion and bleu cheese galette
- \$250** Avocado toast with everything bagel seasoning
- \$275** Fried mozzarella with spicy tomato chutney
- \$275** Ricotta crostini with hot honey and toasted almonds
- \$350** Horseradish deviled eggs

MEAT

- \$225** Prosciutto-wrapped and grilled asparagus with balsamic glaze (seasonally available)
- \$250** Swedish meatballs
- \$250** BBQ-grilled chicken satay
- \$275** Bacon-wrapped dates stuffed with bleu cheese
- \$275** Sausage-stuffed jalapeños
- \$350** Tenderloin crostini with horseradish cream and pickled onion

SEAFOOD

- \$275** Smoked salmon mousse in cucumber boat
- \$275** Mini salmon cakes with lemon dill aioli
- \$295** Tuna crostini with teriyaki, wasabi aioli, and chive
- \$300** Shrimp cocktail
- \$300** Scallops wrapped in bacon

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Clambake

New England Style Clambake

\$39.95

Steamed Clams

Peel and Eat shrimp

New England Clam Chowder

Herb Roasted Chicken

Hamburgers and Cheeseburgers

Hofmann Hot Dogs and Cones

Baked Beans, Salt Potatoes, Sweet Corn

Garden Salad, Potato Salad

Appropriate Condiments

Available Add-Ons:

(Priced per person)

**\$5.00 HOFMANN ITALIAN SAUSAGE
WITH PEPPERS AND ONIONS**

\$6.00 STEAMED MUSSELS

\$5.00 BBQ PULLED PORK

MP LOBSTER TAILS



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Beverages

(Priced per person based on 1 hour of service)

COFFEES AND TEAS \$4.95

House blend
House blend decaf
Assorted hot teas

Add Kubal coffee \$2.00

NON-ALCOHOLIC BEVERAGES \$3.95

Coca-Cola products, water station

MORNING REFRESHER \$6.95

Chilled orange, apple, cranberry and grapefruit juices,
freshly brewed coffee, decaf and assorted hot teas

CHOICE OF TWO AND WATER \$2.95

Fruit punch
Lemonade
Unsweetened iced tea with lemon wedges

MIMOSA BAR \$11.95

Create your own mimosa masterpiece with a choice of
J. Roget champagne or Prosecco,
orange juice, cranberry juice, mango-peach juice
and an assortment of fresh berries

BLOODY MARY BAR \$12.95

Featuring Tito's Vodka and all the fixins'
to build your own instagrammable bloodies

AVAILABLE ADD-ONS

Sparkling grape juice toast \$2.00
Champagne toast \$5.00
Specialty Cocktail – Challenge our team to create a
themed cocktail specific to your event \$6.95

Cocktails

\$75 bartending fee per bartender for up to four hours

HOST BAR

(Charges based
on consumption)

\$7.00 House brand liquor
\$8.00 Premium brand liquor
\$5.50 Domestic bottled beer
\$7.00 Craft beer
\$7.00 House wine
\$2.50 Soda
\$2.50 Juice

CASH BAR

(Guests purchase
own beverages; includes tax)

\$7.00 House brand liquor
\$8.00 Premium brand liquor
\$5.50 Domestic bottled beer
\$7.00 Craft beer
\$7.00 House wine
\$2.50 Soda
\$2.50 Juice

OPEN BAR HOUSE BRANDS

(Priced per person)

Recipe 21: vodka, gin, rum,
bourbon, tequila; domestic and
imported beer, craft beer, house
wines, assorted sodas and juices

\$21.00 1-hour open bar
\$23.00 2-hour open bar
\$26.00 3-hour open bar
\$29.00 4-hour open bar

AVAILABLE ADD-ONS

(Priced per person)

\$3.00 Upgrade to premium wine
\$3.00 Upgrade to premium liquor

Cocktail Drink Selections

BEER OPTIONS

(Select up to four)

Domestic: Budweiser, Bud Light, Coors Light, Labatt Blue Light, Michelob Ultra
Craft: 1911 Hard Cider, Goose Island IPA, Middle Ages Syracuse Pale Ale, White Claw Flavors

WINE OPTIONS

(Select up to four)

House: Yellow Tail - all varieties, J. Roget sparkling
Premium: Josh Cabernet, Kendall Jackson Pinot Noir, Josh Merlot, Kendall Jackson
Chardonnay, Charles Smith Reisling, Josh Rose, Josh Pinot Grigio, Ruffino Prosecco

LIQUOR OPTIONS

House: Recipe 21 – all flavors

Premium: Tito's Vodka, Bombay Sapphire Gin, Bacardi Rum, Captain Morgan Spiced Rum,
Sauza Silver Tequila, Jameson Irish Whiskey, Jim Beam Bourbon

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Desserts

Priced per person

- ICE CREAM NOVELTIES \$3.00**
Assortment of individually wrapped frozen ice cream treats
- ASSORTED COOKIES AND BROWNIES \$4.95**
- VIENNESE \$9.00**
A delicious display of assorted freshly baked miniature pastries, cannoli, petit fours
- S'MORES STATION \$9.00**
Includes everything you need to enjoy this sweet station including super marshmallows, graham crackers, chocolate bars, roasting sticks and use of our outside fire pit

Breaks

Priced per person

- \$4.95 AFTERNOON REFRESHERS**
Coffee, decaf and assorted hot teas
- \$6.00 SALTY SNACKS**
Bistro chips, pretzels, popcorn, cold dips
- \$6.00 POPCORN BAR**
- \$11.95 SWEET TOOTH**
Freshly baked cookies and thick fudge brownies, bottled water, assorted sodas, coffee, decaf and assorted hot teas
- \$11.95 NATURAL NIBBLER**
Seasonal whole fresh fruits, vanilla yogurt with granola, bottled water and assorted juices



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Venues

Minutes from downtown Syracuse and surrounded by tree-covered hills, the Rosamond Gifford Zoo is not only filled with beauty, but also inhabited by some of the most intriguing and delightful animals you could ever want to meet.

Whether your guest list is long or short, your event casual or formal, the zoo has facilities and settings that will suit every occasion.

You and your guests will enjoy outstanding cuisine and service in tranquil surroundings, and your event will be remembered by all, including the elephants! And, best of all, your event helps benefit the animals of the Rosamond Gifford Zoo.

BANQUET ROOM

(includes access to private outdoor patio)

\$750 for 4 hours

Seats 200 (25 rounds of 8)

Seats 230 Theater Style

Seats 125 Classroom Style

CENTRAL COURTYARD

Available 5:30 p.m. – 9 p.m.

\$600

Cocktail reception for up to 300 guests

Our scenic courtyard changes with the seasons and features a charming gazebo that provides a central staging area for weddings and other ceremonies. The main pond, teeming with waterfowl and exotic flamingos, is surrounded by flowers trees and native species.

HONEYBEE CAFÉ AND TERRACE

Available 5:30 p.m. – 9 p.m.

\$500

After Hours Add-Ons:
THE CURIOUS CUB GIFT SHOP
HONEYBEE CAFÉ
HOFMANN'S DOG HAUS
FIRE PITS

Inquire with you event coordinator for more information.

Meet and Mingle

To make your event at the Rosamond Gifford Zoo truly special, we are happy to provide you and your guests with an opportunity to meet and mingle with one—or more—of our engaging zoo animal ambassadors and their keepers.

You will learn all about the special creatures in our care and have the experience of a lifetime!

Please ask your event coordinator for a quote.

Please Note: We cannot always honor requests to see a particular animal. Providing a safe and healthy environment for our animals is our highest priority, and if an interaction will stress an animal, we reserve the right to cancel it.

INDOOR ZOO

Available 5:30 p.m. – 8 p.m. (times vary seasonally)

\$595

Featuring:

U.S.S. Antiquities

Greeting you at the entrance is our picture window to the sea—a saltwater aquarium housing several species of fish, sea anemones and stars, and featuring the stunning giant Pacific octopus. Once inside, you will encounter fish, amphibians, invertebrates and reptiles, and explore how they have evolved over time.

Diversity of Birds

Home to nearly two dozen dazzling species of colorful birds varying in sizes, shapes and lifestyles, the free-flight aviary is a must-see, especially for fans of spoonbills and ibises.

Adaptation of Animals

In low light, guests will discover nature's nocturnal animals that have inherited unique features over time in order to survive.

Social Building

Here, you will come face-to-face with our Amur leopards and take in the amusing antics of our primates and apes.

OUTDOOR ZOO

(includes access to the indoor zoo)

Available 5:30 p.m. – 8 p.m., May through September

\$3600

Featuring:

Waterfowl Wetlands

A stroll through the courtyard and beyond provides guests an opportunity to enjoy our scenic wetlands, featuring an abundance of beautiful birds including ducks, swans and flamingos.

Wildlife Trail

Tour the half-mile trail—the domain of many endangered species such as gray and red wolves, Amur tigers, white-lipped deer, red pandas, snow leopards, an Andean bear and more.

Domestic Animals

Visit with some of the animals that have helped humankind for hundreds of years, such as alpacas and rare heritage breeds of domestic livestock.

Helga Beck Asian Elephant Preserve

The largest of the zoo's land mammals, our magnificent elephants eagerly welcome visits from their human friends.

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