



CATERING
M E N U S

EVENT INFORMATION

SUSTAINABLE SEAFOOD

Seafood is a healthy and delicious way to enjoy the bounties of the sea, though not all seafood is produced responsibly, and making the right choices can be difficult. SSA focuses on working with sustainably sourced seafood in our cafes, restaurants, and catered events. We also follow the recommendations of the Monterey Bay Aquarium's Seafood Watch program, in combination with eco-certifications, to ensure that we are making choices for healthy oceans.

PALM OIL

We recognize the role foodservice operators like us play in the global trade and usage of palm oil - we value efforts to mitigate the environmental and social impacts associated with palm oil production. In-house, we are constantly working to review our purchases for palm oil inclusion and sourcing, and we advocate our supply chains to engage with leading industry groups - SSA is a member of the Roundtable for Sustainable Palm Oil (RSPO) and we encourage our partners who use palm oil to join this important initiative.

DIVERSITY-OWNED VENDORS

We celebrate the things that make each one of us different, and work to support the local communities that we partner with. Diversity-ownership of vendors in our supply chain is important to us, and we are developing tools to better evaluate our own engagement, as well as strategize how to include more diversity-owned vendors in our operations. If you are aware of a local vendor in your area that we should be working with, please let your SSA Account Manager know!

MENUS & MINIMUMS

Please note there is a food & beverage minimum that must be met for all catered events. Unless otherwise specified, all menus are priced per person to be enjoyed during the allotted time period while here on-site at Dallas Zoo. Should you have something different in mind for your catering menu, we are happy to work with our chefs to propose a custom menu that meets your needs - please inquire with your Sales Manager for more information.

FOOD GUARANTEES

Final guest count is to be advised no later than Ten (10) business days prior to the event date. The final bill will reflect the guarantee or the number served, whichever is greater. If no final guarantee is received, we will consider the estimated guest count indicated on your Banquet Event Order to be your guaranteed number of guests. The guarantee is not subject to reduction after the above deadline. 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, and availability of certain menu items may be limited.

LIQUOR & FOOD SERVICE REGULATIONS

Food & Beverage cannot be removed from the premises by any party other than the catering department. As a standard, all buffets are served for a 2-hour period, but may be extended on advance request - please see your Sales Manager for pricing. SSA Group, LLC. holds the Liquor License at the Dallas Zoo, therefore, liquor, beer, and wine may not be brought into the zoo from outside sources. Liquor, beer, and wine may not be removed from the site. All bars will end 30 minutes prior to event end time.

CONTRACT & DEPOSIT

A signed contract detailing all arrangements must be received by SSA Group, LLC. prior to the event date. A deposit equal to 50% is due at the time of signing the contract. Deposit payments may be made by cash, credit card, personal check, cashier's check or money order. All deposits made are included in the final invoice.

FINAL PAYMENT

Final payment is due after the final guest count is received, before the event date. Any additional fees incurred on the day of the event will be applied to the final invoice, and payment is due upon receipt.

CANCELLATION

Guests must provide written notice prior to canceling this agreement. If such written notice is received by the Zoo: (90) days to (31) days prior to the date of the event, 50% of the total estimated revenue will be due to Dallas Zoo. Thirty (30) days prior to the date of the event, the guest is responsible for paying the total estimated revenue to Dallas Zoo.

RISE & SHINE BREAKFAST

Service for up to 1 Hour
Requires a Minimum Order of 20 Guests

INCLUDES:

Coffee & Assorted Herbal Teas | Apple **-OR-** Orange Juice | Infused Water

Served on Eco-Friendly Disposable Tableware

To Upgrade to China - Please Inquire

THE CONTINENTAL | \$18 PER PERSON

Assorted Breakfast Pastries | Crunchy Granola | Fresh Sliced Fruit | Yogurt

BUILD-YOUR-OWN BREAKFAST TACOS | \$22 PER PERSON

Crunchy Granola | Fresh Sliced Fruit | Yogurt

Warm Flour Tortillas | Scrambled Eggs | Crumbled Bacon

Cheddar Cheese | Pico de Gallo | Salsa Fresca

Served with Seasoned Breakfast Potatoes

COMPLETE BREAKFAST | \$25 PER PERSON

Assorted Breakfast Pastries | Crunchy Granola | Fresh Sliced Fruit | Yogurt

Scrambled Eggs | Seasoned Breakfast Potatoes

Choice Of:

Thick Cut Bacon **-or-** Sausage Links

ADD-ONS

Apple Juice **-OR-** Cranberry Juice \$2 per person

Assorted Breakfast Pastries \$3 per person

Biscuits & Gravy \$4 per person

Breakfast Burritos \$6 per person

Crispy Bacon \$4 per person

Fresh Sliced Seasonal Fruit \$3 per person

Sausage Links \$4 per person

Scrambled Eggs \$4 per person

Yogurt with Crunchy Granola & Fresh Berries \$5 per person

BRUNCH BARS

BLOODY MARY BAR | \$20 PER PERSON

Standard Vodka | Bloody Mary Mix | Celery | Pepperoncini Peppers

Green Olives | Tabasco | Lemons & Limes

MIMOSA BAR | \$18 PER PERSON

Prosecco | Oranges | Raspberries | Assorted Juice Mixers

Requires (1) Bartender per 75 guests | \$150 per Bartender per (2) Hours of Service
Brunch Bars are Hosted for a Maximum of (2) Hours

BISTRO LUNCH

FOR GROUPS OF (75) GUESTS OR FEWER

xService for up to 2 hours | Requires a Minimum Order of 25 Guests

BOXED LUNCHES

\$15 PER PERSON

Drop-Off Service | Requires a Minimum Order of 20 Guests

INCLUDES:

Fresh Whole Fruit | Kettle Chips | Chocolate Chip Cookie | Filtered Water

(1) Salad **-or-** (1) Sandwich/Wrap per Guest:
Up to (2) Menu Selections per Event
Food Quantities Are to be Given in Advance

GRAINS & GREENS

BUFFET

\$22 PER PERSON

Service for up to 1.5 Hours | Requires a Minimum Order of 20 Guests

INCLUDES:

Kettle Chips | Chocolate Chip Cookies | Filtered Water | Infused Water

(1) Salad **-and-** (2) Sandwiches/Wrap per Event

SALADS

ARUGULA SALAD (v)

Crumbled Goat Cheese | Candied Pecans | Dried Cranberries | Balsamic Vinaigrette

CLASSIC CAESAR SALAD

Romaine Lettuce | Garlic Croutons | Shaved Asiago | Creamy Caesar Dressing

LATIN QUINOA SALAD (GF, VEGAN)

Shredded Kale | Avocado | Black Beans | Roasted Corn | Tomatoes

Roasted Peppers | Pepitas | Cilantro-Lime Vinaigrette

MIXED GREEN SALAD (GF, VEGAN)

Spring Mix | Carrot | Cucumber | Grape Tomato | Balsamic Vinaigrette

SANDWICHES

HAM & SWISS

Lettuce | Tomato | Dijonnaise | Sourdough

GRILLED VEGETABLE WRAP (v)

Hummus | Pepper Relish | Garlic-Herb Tortilla

TURKEY CLUB

Lettuce | Tomato | Bacon | Cheddar | Herb Aioli | Sourdough

ADD-ONS

ASSORTED CANNED SODAS \$5 PER PERSON

ICED TEA **-OR-** LEMONADE \$4 PER PERSON

ADDITIONAL SALAD SELECTION \$5 PER PERSON

ADDITIONAL SANDWICH SELECTION \$6 PER PERSON

Vegetarian options are available as protein substitutes upon request.
Due to the seasonal nature of our sustainable practices, items & prices are subject to change.
Prices are subject to a 22% service charge and sales tax.

MAKE IT A PICNIC

Service for up to 1.5 Hours
Requires a Minimum Order of 20 Guests

INCLUDES:

Iced Tea | Infused Water

Served on Eco-Friendly Disposable Tableware

To Upgrade to China - Please Inquire

CLASSIC AMERICAN | \$18 PER PERSON

All-Beef Hot Dogs | Grilled Hamburgers

Baked Beans (V) | Kettle Chips

Buns | Cheddar Cheese | Lettuce | Onion | Pickles | Tomatoes

Classic Condiments | Chocolate Chip Cookies

TEXAS FAJITAS | \$22 PER PERSON

Ancho Rubbed Skirt Steak | Citrus Marinated Chicken

Cilantro Rice | Refried Beans | Sautéed Peppers & Onions

Flour Tortillas | Guacamole | Monterey Jack Cheese | Pico de Gallo

Pickled Jalapeños | Sour Cream | Chocolate Chip Cookies

TEXAS PROUD BBQ | \$23 PER PERSON

Dry Rubbed BBQ Chicken | Smoked Beef Brisket

Coleslaw | Potato Salad | Ranchero Beans

Texas Toast | BBQ Sauce | Jalapeños | Onions | Chocolate Chip Cookies

ADD-ONS

Pricing is per Person | Food Quantities Must Match Guest Guarantee

Beverages & Dessert

ASSORTED CANNED SODAS \$5

DIPPIN' DOTS \$6

COTTON CANDY **-OR-** POPCORN \$3

FUDGE BROWNIES \$4

ICE CREAM NOVELTIES \$2

LEMONADE \$4

SIDES & PROTEINS

GARDEN SALAD \$4

GRILLED CHICKEN BREAST \$4

POTATO SALAD \$3

SLICED WATERMELON \$3

SWEET CORN-ON-THE-COB \$3

VEGETARIAN BURGER \$4

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LUNCH BUFFETS

Service for up to 1.5 Hours

Requires a Minimum Order of 20 Guests

INCLUDES:

Iced Tea | Infused Water

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DELI BOARD | \$20 PER PERSON

HAM | SALAMI | TURKEY

CHEDDAR & PROVOLONE CHEESES

LETTUCE | ONION | PICKLE | TOMATO

ASSORTED BREADS | CLASSIC CONDIMENTS

SERVED WITH CHOCOLATE CHIP COOKIES
FRESH SLICED FRUIT | KETTLE CHIPS

SALAD TRIO | \$23 PER PERSON

CHICKEN CAESAR SALAD

Romaine | Croutons | Parmesan

GREEK SALAD (GF, V)

Mixed Greens | Feta Cheese | Olives

Tomatoes | Red Wine Vinaigrette

ORZO PASTA SALAD

WITH GARLIC POACHED SHRIMP

Roasted Seasonal Vegetables | House Vinaigrette

SERVED WITH CHOCOLATE CHIP COOKIES

FRESH BAKED BREAD & BUTTER | FRESH SLICED FRUIT

ITALIAN | \$25 PER PERSON

CAESAR SALAD

Romaine | Croutons | Parmesan

BAKED PENNE PASTA

Meat Ragu | Caramelized Peppers & Onions

THREE-CHEESE TORTELLINI (V)

Sun-Dried Tomatoes | Spinach | Basil | Alfredo Sauce

SERVED WITH GARLIC BREAD | FUDGE BROWNIES

BUILD-YOUR-OWN-STREET TACOS | \$28 PER PERSON

TORTILLA SALAD (GF,V)

Mixed Greens | Charred Black Beans & Corn Salsa | Guacamole | Pico de Gallo

Tortilla Strips | Avocado-Lime Vinaigrette

CILANTRO-LIME RICE | REFRIED BEANS

PROTEINS

Chicken Tinga | Slow Roasted Pork Carnitas

SUBSTITUTE CHICKEN OR CARNITAS FOR CHORIZO-STYLE TOFU UPON REQUEST

TOPPINGS

Peppers & Onions | Cilantro-Lime Crema | Lime Wedges | Salsa Fresca | Salsa Verde

SERVED WITH FLOUR TORTILLAS | CHURRO BITES

ADD-ONS

ASSORTED CANNED SODAS \$5 PER PERSON

BOTTLED WATER \$5 PER PERSON

LEMONADE \$4 PER PERSON

CHOCOLATE CHIP COOKIES -OR- FUDGE BROWNIES \$4 PER PERSON

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BREAK TIME SNACKS & BEVERAGES

NON-ALCOHOLIC BEVERAGE PACKAGES

Half-Day Service for up to **(4) HOURS** | Full Day Service for up to **(8) HOURS**

INFUSED AQUA FRESCA

Select (2):

Citrus | Cucumber-Mint | Very Berry

HALF-DAY \$3 per person | FULL DAY \$5 per person

COFFEE & TEA PACKAGE

Regular Coffee | Assorted Hot Herbal Teas | Filtered Water

Decaf Coffee Available Upon Request

HALF-DAY \$4 per person | FULL DAY \$7 per person

COMPLETE BEVERAGE PACKAGE

Regular Coffee | Assorted Hot Herbal Teas | Filtered Water

Assorted Canned Sodas | Iced Tea

Decaf Coffee Available Upon Request

HALF-DAY \$8 per person | FULL DAY \$12 per person

SNACK BOARDS

Service for up to 2 Hours

Requires a Minimum Order of 20 Guests

Served on Eco-Friendly Disposable Tableware

To Upgrade to China - Please Inquire

ASSORTED DESSERT BARS | \$6 PER PERSON

Fudge Brownies | Rice Krispie Treats | Chef's Choice Dessert Bar

ENERGY BREAK | \$8 PER PERSON

Assorted Cheese Cups with Grapes & Crackers | Pretzels | Trail Mix

SEASONAL FRUIT DISPLAY | \$5 PER PERSON

CHIPS & DIP | \$10 PER PERSON

Tortilla Chips | Salsa Fresca | Guacamole | Queso

VEGETABLE CRUDITÉ | \$9 PER PERSON

Seasonal Vegetables | Herb Ranch & Hummus

ADD-ONS

WHOLE FRUIT \$2 PER PERSON

ICED TEA \$4 PER PERSON

KETTLE CHIPS \$3 PER PERSON

LEMONADE \$4 PER PERSON

BOTTLED WATER \$5 PER PERSON

COOKIES \$4 PER PERSON

FUDGE BROWNIES \$4 PER PERSON

GRANOLA BARS \$5 PER PERSON

POPCORN \$4 PER PERSON

TRAIL MIX \$6 PER PERSON

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EVENING
M E N U S

APPETIZER RECEPTION

Tray Passed Service for up to **(1) HOUR** | Stationed Service for up to **(1.5) HOURS**

Requires (1) Passer per 30 guests | \$60 per Passer

GF - Gluten Free | V - Vegetarian

Pricing is per Piece

Food Quantity Must Match Guest Guarantee | Minimum Order of (25) Pieces per Item

Served on Eco-Friendly Disposable Tableware

To Upgrade to China - Please Inquire

VEGETARIAN

CAPRESE SKEWER (v)

Artichokes | Mozzarella | Tomato | Basil-Balsamic Reduction

\$5 PASSED | \$10 STATIONED

FRIED GREEN TOMATOES (v)

Pimento Cheese

\$3 PASSED | \$6 STATIONED

MAC N' CHEESE FRITTER (v)

Herb Breadcrumbs | Smoked Gouda

\$3 PASSED | \$6 STATIONED

PARMESAN RISOTTO FRITTER (v)

Roasted Red Pepper Sauce

\$3 PASSED | \$6 STATIONED

ROASTED VEGETABLE CROSTINI (v)

Goat Cheese | Marinated Tomatoes | Red Bean Purée | Squash | Zucchini

\$4 PASSED | \$7 STATIONED

SPANAKOPITA (v)

Cheese | Spinach | Phyllo

\$6 PASSED | \$8 STATIONED

TEX MEX BRUSCHETTA (v)

Cilantro | Cotija Cheese | Grilled Corn | Chipotle Aioli | Baguette

\$4 PASSED | \$8 STATIONED

MEAT

CHEESEBURGER SLIDER

American Cheese | Russian Dressing

\$4 PASSED | \$8 STATIONED

CHICKEN N' WAFFLES

Sage & Vanilla Syrup | Candied Jalapeño

\$6 PASSED | \$12 STATIONED

DEILED EGG (GF)

Bacon-Onion Jam | Chives

\$4 PASSED | \$7 STATIONED

EMPANADA

Beef & Cilantro | Chipotle Aioli

\$6 PASSED | \$14 STATIONED

POT STICKERS

Chicken | Sweet Chili Dipping Sauce

\$6 PASSED | \$12 STATIONED

TENDERLOIN SLIDER

Coffee & Guajillo Rubbed Beef Tenderloin | Tomato Chutney | Moody Blue Cheese

\$7 PASSED | \$15 STATIONED

SEAFOOD

BACON WRAPPED SCALLOPS (GF)

Honey Mustard Dipping Sauce

\$7 PASSED | \$14 STATIONED

CRAB RANGOON

Chive | Charred Jalapeño | Sweet & Sour Relish

\$6 PASSED | \$12 STATIONED

SHRIMP CEVICHE SHOOTER (GF)

Avocado Mousse | Tortilla

\$6 PASSED | \$12 STATIONED

OYSTER-ON-THE-HALF SHELL (GF)

Cilantro | Lime | Chilis | Mezcal

\$MP PASSED | \$MP STATIONED

SHRIMP CEVICHE MICHELADA (GF)

Gulf Shrimp | Bell Peppers | Roasted Corn

\$6 PASSED | \$10 STATIONED

SMOKED GULF REDFISH DIP

Cilantro | Pickled Onion | Crostini

\$6 PASSED | \$10 STATIONED

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STROLLING APPETIZER RECEPTION

Service for up to 1.5 Hours
Requires a Minimum Order of 20 Guests
GF - Gluten Free | VG-Vegan | V - Vegetarian

Served on Eco-Friendly Disposable Tableware

To Upgrade to China - Please Inquire

CHIPS & DIP | \$13 PER PERSON

SELECT (2) CHIPS:

Tortilla Chips | Vegetable Crudité | Toasted Crostini
Lavash | Assorted Crackers

SELECT (2) DIPS:

Spinach & Artichoke | Roasted Red Pepper Hummus
Creamy Queso | Salsa Fresca | Guacamole

MARKET VEGETABLE CRUDITÉ | \$12 PER PERSON

Broccoli | Celery | Cucumber Slices | Heirloom Carrots | Sliced Bell Peppers

SERVED WITH

HUMMUS | TARRAGON-BUTTERMILK HERB DIPPING SAUCE

DOMESTIC CHEESE DISPLAY | \$10 PER PERSON

Cheddar | Pepper Jack | Swiss | Chef's Choice

SERVED WITH

GRAPES | SEASONAL BERRIES | HOUSE-MADE FLATBREAD & CRACKERS

MEDITERRANEAN ANTIPASTO DISPLAY | \$12 PER PERSON

Assorted Cured Meats | Domestic & International Cheeses

SERVED WITH

ASSORTED OLIVES | HUMMUS | GRILLED FLATBREAD

EMPANADAS | \$10 PER PERSON

Beef & Cilantro | Buffalo Chicken | Vegetable

SLIDER BAR | \$18 PER PERSON

SELECT (2):

CHEESEBURGER - Chipotle Ketchup
PULLED PORK - Crispy Onion | Pepper Mash Sauce
PASTRAMI REUBEN - Sauerkraut | Remoulade
CRISPY FALAFEL (v) - Hummus | Cucumber Yogurt

SWEET MINIS | \$12 PER PERSON

MAY INCLUDE:

Assorted Petit Fours | Crème Puffs
Mini Cheesecakes | Salted Caramel Brownies

ADD: COFFEE & HOT HERBAL TEAS | ADDITIONAL \$3 PER PERSON

LATE NIGHT SNACK STATIONS

POPCORN BAR | \$6 PER PERSON

House Popped Popcorn & Kettle Corn
Garlic Parmesan | Pizza | Cinnamon Churro | White Cheddar

PRETZEL BAR | \$7 PER PERSON

SELECT (1):

Cinnamon Sugar Pretzel Bites - Chocolate Sauce | Salted Caramel
Savory Bavarian Pretzel Bites - Queso | House Mustard

SELECT BOTH | \$12 PER PERSON

NACHO BAR | \$14 PER PERSON

Tortilla Chips

SELECT (1) Protein:

Beef Chili | BBQ Pulled Pork | Chipotle Chicken | Quinoa "Chorizo" (VG)

SERVED WITH

QUESO | PICKLED JALAPEÑOS | SOUR CREAM | PICO DE GALLO

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STROLLING DINNER

STATIONS

Service for up to 1.5 Hours

Requires a Minimum of Order of 20 Guests

INCLUDES:

Infused Water | Unsweetened Iced Tea

Served on Eco-Friendly Disposable Tableware

To Upgrade to China - Please Inquire

ONE STATION | \$28 PER PERSON

TWO STATIONS | \$38 PER PERSON

THREE STATIONS | \$46 PER PERSON

ASIAN

Beef & Broccoli | Teriyaki Chicken

Fried Tofu Vegetable Stir Fry | Vegetable Fried Rice

Chicken Potstickers | Vegetable Spring Rolls

MANGO-COCONUT RICE PUDDING

BACKYARD BBQ

Mojo Chicken | Slow Smoked Brisket

BBQ Baked Beans | Home-Style Potato Salad | Texas Toast

CHOCOLATE CHIP COOKIES | FUDGE BROWNIES

CARIBBEAN

Citrus Seared Salmon | Smoked Jerk Chicken

Caribbean Sautéed Corn | Ginger Salad | Rice & Peas

CARAMEL FLAN

GULF COAST

Fried Catfish | Pickled Okra Relish

Coleslaw | Crab & Corn Cobb Salad | Hushpuppies

SWEET HUSHPUPIES

ITALIANO

Kale Caesar Salad | Garlic-Citrus Glazed Green Beans

Chicken Marsala | Pesto Gnocchi

Italian Meatballs & Marinara Sauce

CHOCOLATE CHIP CANNOLI

SOUTHERN STYLE

Garden Salad with Buttermilk-Herb Dressing

Fried Chicken | Mac & Cheese

Sautéed Zucchini & Squash | Buttermilk Biscuits

BANANAS FOSTER BREAD PUDDING

TACO TRUCK

Chipotle Skirt Steak | Stewed Chicken Tinga

Avocado Salad | Refried Black Beans | Salsa Fresco | Corn Tortillas

CINNAMON CHURROS

TEXAS LIVIN'

Saint Arnold Braised Beef Short Ribs | Wild Texas Mushroom Ragout

Asparagus | Smoked Cheddar Grits

TEXAS SHEET CAKE

ADD-ONS

ASSORTED CANNED SODAS \$5 PER PERSON

BREAD & BUTTER \$2 PER PERSON

ADDITIONAL STATION \$12 PER PERSON

SWEET MINIS DESSERT STATION | \$6 PER PERSON

Assorted Petit Fours | Lemon Bars | Salted Caramel Brownies

ADD: COFFEE & HOT HERBAL TEAS | ADDITIONAL \$3 PER PERSON

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STROLLING DINNER BUFFETS

Service for up to 2 Hours

Requires a Minimum of Order of 20 Guests
GF - Gluten Free | V - Vegetarian

INCLUDES:

Infused Water | Unsweetened Iced Tea

Served on Eco-Friendly Disposable Tableware

To Upgrade to China - Please Inquire

(1) SALAD | (2) ACCOMPANIMENTS | (1) ENTRÉE | (1) DESSERT
\$50 PER PERSON

(1) SALAD | (2) ACCOMPANIMENTS | (2) ENTRÉES | (1) DESSERT
\$65 PER PERSON

SALADS

CLASSIC CAESAR SALAD

Romaine Lettuce | Garlic Croutons | Shaved Asiago | Caesar Dressing

FARMER'S MARKET SALAD (GF,V)

Organic Baby Greens | Cranberries | Lone Star Chèvre
Pickled Onions | Balsamic Vinaigrette

HOUSE CHOPPED SALAD (GF,V)

Carrot | Cucumbers | Croutons | Tomatoes | Buttermilk-Herb Dressing

WEDGE SALAD (GF)

Crumbled Bacon | Shaved Red Onion | Tomatoes | Blue Cheese Dressing

ACCOMPANIMENTS

ROASTED BRUSSELS SPROUTS

ROASTED MIXED VEGETABLES

SAUTÉED GREEN BEANS & CHARRED TOMATOES

SOUTHWESTERN CORN, ONIONS & PEPPERS

GARLIC MASHED POTATOES

HERB ROASTED POTATOES

SMOKED CHEDDAR GRITS

TOASTED CRUMB MAC & CHEESE

ENTRÉES

BLACKENED SALMON - Citrus Beurre Blanc (GF)

CIDER BRAISED PORK LOIN - Apple Butter (GF)

FREE RANGE CHICKEN BREAST - Citrus-Herb Pan Jus (GF)

ROASTED VEGETABLE ORZO PASTA - Feta Cheese | Fresh Herbs | Balsamic Glaze (V)

THREE-CHEESE TORTELLINI - Roasted Mushrooms & Tomatoes | Pesto Cream Sauce (V)

WHOLE ROASTED SIRLOIN - Bacon-Onion Jam (GF)

MINI DESSERTS

CAMPFIRE PIE

Chocolate Mousse | Graham Cracker Crust | Meringue

SPICE CAKE TRIFLE

Caramel Sauce | Vanilla Whipped Cream

SOPAPILLAS

Pillows of Fried Dough | Cinnamon Sugar | Dulce de Leche

STRAWBERRY SHORTCAKE

Pound Cake | Basil Maserated Strawberries | Vanilla Whipped Cream

ADD-ONS

BREAD & BUTTER
\$2 PER PERSON

COFFEE & HOT TEA STATION
\$3 PER PERSON

DECAF COFFEE AVAILABLE UPON REQUEST

ADDITIONAL SALAD \$4 PER PERSON

ADDITIONAL ACCOMPANIMENT \$4 PER PERSON

ADDITIONAL ENTRÉE \$10 PER PERSON

ADDITIONAL DESSERT \$5 PER PERSON

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PLATED DINNER

Requires a Minimum Order of 20 guests

China Serveware Rental is Required - Price is Based on Menu & Selections

GF - Gluten Free | V - Vegetarian

INCLUDES:

Iced Tea | Iced Water

3-COURSE DINNER | \$75 PER PERSON
(1) SALAD | (2) PRE-SELECTED ENTRÉES | (1) DESSERT

SALADS

SELECT (1)

BABY SPINACH SALAD (GF,V)

Crispy Mushrooms | Hardboiled Egg
Pickled Heirloom Carrots | Aged Sherry Vinaigrette

CAPRESE SALAD (GF,V)

Argula | Basil | Fresh Mozzarella
Marinated Heirloom Tomatoes | Local Honey

CLASSIC CAESAR SALAD

Hearts of Romaine | Focaccia Croutons
Shaved Parmesan Reggiano | Creamy Caesar Dressing

CLASSIC WEDGE SALAD (GF)

Crispy Pork Belly | Grape Tomato | Pickled Red Onion
Balsamic Drizzle | Blue Cheese Dressing

ENTRÉES

SELECT (2)

BLACKENED GULF GROUPER (GF)

Sweet Corn & Lima Bean Succotash | Roasted Garlic Cauliflower Purée | Three Pepper Relish

CAULIFLOWER STEAK AL PASTOR (GF,V)

Cotija Cheese | Pepitas | Pickled Onions | Sweet Potato Purée

COQ AU VIN (GF)

Red Wine Braised Chicken | Boursin Country Grit Cake | Rainbow Swiss Chard

GRILLED FLAT IRON STEAK (GF)

Duck Fat Roasted Fingerling Potato | Grilled Broccolini | Roasted Tomato-Cilantro Chimichurri

ROASTED CAULIFLOWER WELLINGTON (V)

Wild Mushroom Duxelle | Roasted Parsnip | Gruyère Cheese | Puff Pastry

SAINT ARNOLD BRAISED BEEF SHORT RIB (GF)

Boursin Creamed Spinach | Roasted Garlic Mashers | Black Cherry Demi

SEARED RED SNAPPER (GF)

Pancetta Brussels Sprout Hash | Grain Mustard Vinaigrette

SWEET BASIL PESTO CHICKEN (GF)

Charred Tomato Salsa | Citrus Glazed French Beans | Parmesan Reggiano Polenta

DESSERTS

SELECT (1)

CARROT CAKE

Ginger Cream Cheese | Whiskey Toffee Sauce

DEVIL'S CHOCOLATE PROFITEROLE

Trio of Profiteroles | Chocolate Mousse | Dark Chocolate Ganache

RASPBERRY PAVLOVA MERINGUE

Lime Mousse | White Chocolate Sauce

RICOTTA CHEESECAKE

Gingersnap Crust | Honey Gastrique

SALTED CARAMEL PANNA COTTA (GF)

Mixed Nut Brittle

ADD-ONS

ADDITIONAL SALAD SELECTION \$6 PER PERSON

ADDITIONAL ENTRÉE SELECTION \$10 PER PERSON

ADDITIONAL DESSERT SELECTION \$4 PER PERSON

BREAD & BUTTER \$2 PER PERSON

COFFEE & HOT TEA \$3 PER PERSON

UPGRADE ENTRÉE SELECTION TO DUO SMP - PLEASE INQUIRE

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BAR SERVICES

All Bar Services Include Disposable Drinkware

Upgrade to China - Please Inquire for Pricing

STANDARD & PREMIUM SPIRITS

Includes the Following:

Bourbon | Gin | Rum | Scotch | Tequila | Vodka | Whiskey

CONSUMPTION BAR

Consumption Bar is Settled Post Event
by the Host

Requires a Bartender Fee & Minimum Bar Spend

CASH BAR

Guests Purchase Their Own Beverages

Requires a Bartender Fee
& Bar Set-Up Fees

STANDARD

DOMESTIC BEER | \$5

CRAFT BEER | \$7

WINE | \$6

LIQUOR | \$6

ASSORTED PEPSI PRODUCTS | \$5

BOTTLED WATER | \$5

PREMIUM

DOMESTIC BEER | \$5

CRAFT BEER | \$7

WINE | \$6

LIQUOR | \$8

ASSORTED PEPSI PRODUCTS | \$5

BOTTLED WATER | \$5

- WELCOME DRINK -

Champagne **-OR-** Signature Cocktails are Available when
Pre-Arranged for an Additional Charge
Please inquire for additional information

HOSTED BAR

The Cost for Bar Services and Drinks are Paid in Advance by Host

All Packages are Based on (2) Hours of Service

BEER & WINE BAR | \$18 PER PERSON

Assorted Domestic & Craft Beers | Standard Red & White Wines | Iced Water

STANDARD BAR | \$27 PER PERSON

Assorted Domestic & Craft Beers | Red & White Wines
Standard Spirits | Basic Mixers & Assorted Canned Sodas | Iced Water

PREMIUM BAR | \$32 PER PERSON

Assorted Domestic & Craft Beers | Red & White Wines
Premium Spirits | Basic Mixers & Assorted Canned Sodas | Iced Water

- BAR FEES -

CONSUMPTION & HOSTED BARS

(1) Bartender per 75 Guests

Requires a Bartender Fee of \$200 per Bartender up to (2) Hours of Service

\$100 per Bartender per (1) Additional Hour

Requires Minimum Bar Spend of \$500

Pricing Excludes Service Charge

CASH BAR

(1) Bartender per 100 Guests

Requires a Bartender fee of \$200 per Bartender up to (2) Hours of Service

\$100 per Bartender per (1) Additional Hour

Requires Bar Set-Up Fee of \$250

Pricing Includes Sales Tax