



**San Diego Zoo  
& Safari Park**

# 2024 Catering Menu

Event Sales Department

(619) 685-3259

[events@sdzwa.org](mailto:events@sdzwa.org)

[events.sdzwa.org](http://events.sdzwa.org)

## RISE AND SHINE – BREAKFAST

Includes Coffee, Decaffeinated Coffee, Assorted Hot Tea, Orange Juice & Water Station

### CONTINENTAL BREAKFAST \$33

Fresh Fruit Salad (Vegan/GF)  
Assorted Individual Yogurts  
(Veg/GF)  
Chef's Selection of Breakfast  
Pastries Served with Creamery  
Butter, Honey, and Preserves

### AMERICAN BREAKFAST \$41

Fresh Fruit Salad  
(Vegan/GF)  
Scrambled Eggs with  
Fresh Herbs and Cheese (Veg/GF)  
Country Roasted Crispy Breakfast  
Potatoes with Caramelized Onions  
& Roasted Peppers (Vegan)  
Applewood Smoked Bacon (GF)  
Chef's Selection of Breakfast  
Pastries Served with Creamery  
Butter, Honey, and Preserves

### ULTIMATE BREAKFAST \$53

Fresh Fruit Salad (Vegan/GF)  
Individual Yogurt & Granola  
Seasonal Overnight Oats &  
Nuts (Vegan)  
Quiche with Spinach &  
Tomatoes (Veg)  
Lox, Bagels & Cream Cheese  
Roasted Fingerling Potatoes  
with House Herbs (Veg)  
Chef's Selection of Breakfast  
Pastries Served with Creamery  
Butter, Honey, and Preserves

### BREAKFAST ADDS

Assorted Breakfast Pastries (Veg)	<b>\$45/dozen</b>
Plain Bagels and Cream Cheese (Veg)	<b>\$36/dozen</b>
Hardboiled Eggs (Veg)	<b>\$53/dozen</b>
French Toast (Veg)	<b>\$18/person</b>
Sausage or Bacon (select one) (GF)	<b>\$9/person</b>
Yogurt Parfait with Greek yogurt, Granola & Berries (Veg)	<b>\$8/person</b>

### BEVERAGES

Coffee, (Regular and Decaffeinated) and Assorted Hot Teas	<b>\$50/gallon – serves 16</b>
Hot Cocoa	<b>\$50/gallon – serves 16</b>
Orange Juice	<b>\$50/gallon – serves 16</b>
Iced Tea	<b>\$50/gallon – serves 16</b>
Lemonade	<b>\$50/gallon – serves 16</b>
Assorted Soft Drinks	<b>\$8 each</b>
Bottled Water	<b>\$8 each</b>

## LUNCH BUFFETS

### SALAD BAR

Water, Iced Tea & Lemonade Station

Freshly Baked Artisan Rolls & Butter (Veg)

Shaved Brussel Sprouts

Spring Mix

Quinoa

Roasted Delicata Squash, Roasted Beets, Fresh Avocado

Diced Apples, Craisins, Pomegranate Seeds

Feta Cheese

Candied Pecans

Hard Boiled Eggs

Seared Atlantic Salmon

Roasted Chicken

Bacon

Balsamic Vinaigrette & Champagne Vinaigrette

Assorted Freshly Baked Gourmet Cookies (Veg)

**\$35/person**

### THE DELI

Water, Iced Tea & Lemonade Station

Field Greens Salad:  
Seasonal Garden Greens with Red Cabbage, Shredded Carrots, Cherry Tomatoes, Ranch and House Vinaigrette (Vegan)

Italian Sub:  
Salami, Pepperoni, Capicola, Fresh Mozzarella, Shredded Lettuce, Tomato, Oil, Vinegar, Pepperoncini, and Italian Herbs. Served on a Torpedo Roll.

Chicken Curry Salad Wrap:  
Craisins, Cashews, Celery, Red Onion, and Kale.

Veggie Sub:  
Marinated Portobello, Caramelized Onions, Roasted Peppers, Grilled Zucchini with Chimichurri. Served on a Torpedo Roll.

Assorted Freshly Baked Gourmet Cookies (Veg)

**\$42/person**

### EXTRAS

Roasted Tri-Tip Sub:  
Caramelized Onions, White Cheddar, Chimichurri, and Peppers. Served on a Torpedo Roll **\$13/person**

Turkey & Bacon Sub:  
Cranberry Sauce, Kale, and Swiss Cheese. Served on a Torpedo Roll **\$13/person**

Chef's Choice of a Vegan & Gluten Free Wrap (Minimum One Dozen) **\$85/dozen**

## COOKOUT

\$42/person

Water, Iced Tea & Lemonade Station

Field Greens Salad with Seasonal Garden Greens, Red Cabbage, Shredded Carrots, Cherry Tomatoes, Ranch and House Vinaigrette (Vegan)

Traditional Caesar Salad with Classic Caesar Dressing

Roasted Baby Red Potato Salad with Fresh Corn, Peppers, and Paprika Vinaigrette (Vegan/GF)

Grilled Angus Beef Hamburgers (GF)

Black Bean Chipotle Burger (Vegan)

All-Beef Hot Dogs (GF)

Thick and Sticky Baked Beans (Veg/GF)

Creamy Cheddar Macaroni & Cheese (Veg)

Hamburger & Hot Dog Buns

Lettuce, Tomato, Onion, Pickles, Sliced Jack, and Cheddar Cheeses (Veg)

Mayonnaise, Mustard, and Ketchup (Veg)

Assorted Freshly Baked Gourmet Cookies (Veg)

### EXTRAS

Gluten Free Buns **\$84/dozen**

Crispy Bacon **\$8/person**

French Fries **\$8/person**

## MEDITERRANEAN

\$44/person

Water, Iced Tea & Lemonade Station

Tomato Cucumber Salad with Hot House Cucumbers, Heirloom Cherry Tomatoes, Julienned Red Onion, Parsley, and Feta (Veg/GF)

Quinoa and Garbanzo Greek Salad with Kale, Red Quinoa, Garbanzo Beans, Heirloom Cherry Tomatoes, Onions, Olives, Cucumber, Dill, Parsley, and Lemon Vinaigrette (Vegan/ GF)

Mezze with Assorted Fire Roasted Vegetables (Vegan/GF)

Hummus, Pita & Tzatziki (Vegan/GF)

Turmeric Rice (Vegan/GF)

Grilled Za'atar Chicken

Fresh House-Made Falafel (Vegan/GF)

Assorted Freshly Baked Gourmet Cookies (Veg)

### EXTRAS

Baklava **\$8/person**

## ALOHA

Water, Iced Tea & Lemonade Station

Hawaiian Sweet Rolls with Creamery Butter

Creamy Maui Macaroni Salad (Veg)

Island Mixed Green Salad with Mango, Mandarin Oranges, Red Bell Pepper, Red Cabbage, and Fiji Blood Orange Vinaigrette (Vegan/GF)

Roasted Huli Huli BBQ Chicken (GF)

Grilled Hawaiian Short Ribs (GF)

Mixed Vegetable Stir Fry with Broccoli, Bell Peppers, Onions, Ginger, Zucchini, Carrots, Baby Corn, Water Chestnut, Snow Peas, and Bean Sprouts (Vegan/GF)

Fried Rice with Carrots, Bell Peppers, Pineapple & Green Onions (Vegan/GF)

Assorted Freshly Baked Gourmet Cookies (Veg)

**\$50/person**

### EXTRAS

Crispy Huli Huli Cauliflower (Vegan/GF) **\$11/person**

Kahlua Pulled Pork (GF) **\$11/person**

## BAJA TACO

Water, Iced Tea & Lemonade Station

Traditional Caesar Salad with Classic Caesar Dressing

Tijuana Style Carne Asada: Traditional Marinated Steak

Pollo Asado: Citrus Marinated Chicken

Papas con Chile Y Cebolla: Potatoes with Peppers & Onions (Vegan/GF)

Frijoles Puercos: Beans with Chorizo, Onions, Garlic, Peppers

Arroz a la Mexicana: Rice with Tomato, Garlic, Onion, Corn, Peas & Carrots

Fresh Corn Tortillas (Vegan/GF)

Fresh Flour Tortillas (Vegan)

Salsa Roja, Shredded Cabbage, Sour Cream & Cotija Cheese

Assorted Freshly Baked Gourmet Cookies (Veg)

**\$53/person**

### EXTRAS

Ensenada Style Fried Fish Tacos with Tempura Battered Cod & Corn Tortillas **\$12/person**

Papas & Soyrito (Vegan) **\$11/Person**

Portobello Fajitas (Vegan) **\$11/Person**

Fresh Guacamole (Vegan) **\$13/person**

Gluten Free Tortillas **\$8/Person**

Churros **\$8/person**

**WESTERN LUNCH BUFFET****\$54/person**

Water, Iced Tea & Lemonade Station

Cornbread Muffins with Creamery Butter (Veg)

Field Greens Salad with Seasonal Garden Greens, Red Cabbage, Shredded Carrots, Cherry Tomatoes, House Vinaigrette (Vegan)

Southwest Pasta Salad with Black Beans, Corn, Peppers, Tomatoes, Red Onions, and a Lime Vinaigrette (Vegan)

Chopped Texas Smoked Brisket with House BBQ Sauce (GF)

Honey Glazed BBQ Chicken (GF)

Black Bean Chipotle Burger (Vegan)

Thick & Sticky Baked Beans (Veg/GF)

Creamy Cheddar Macaroni & Cheese (Veg)

Mayonnaise, Mustard & Ketchup

Sandwich Buns

Assorted Freshly Baked Gourmet Cookies (Veg)

**SAN DIEGAN LUNCH BUFFET****\$61/person**

Water, Iced Tea & Lemonade Station

Freshly Baked Artisan Rolls & Butter (Veg)

Tossed Cobb Salad with Romaine, Heirloom Cherry Tomatoes, Hard Boiled Eggs, Bacon, Diced Chicken, Blue Cheese, and a Red Wine Vinaigrette (GF)

Roasted Garlic and Herb Fingerling Potatoes (Vegan/GF)

Seasonal Farmers Market Vegetables (Vegan/GF)

Grilled Vegetable Lasagna with Zesty Margarita Sauce (Vegan/GF)

Sliced Burnt-End Sausage Links with Pepper and Onions (GF)

Mary's Farm Half Chicken with Roasted Garlic Jus (GF)

Assorted Freshly Baked Gourmet Cookies (Veg)

## DISPLAYED NIBBLES & EXTRAS

Assorted Individual Bags of Chips	<b>\$8 each</b>
Assorted Granola Bars	<b>\$8 each</b>
Hot & Crispy French Fries (Vegan/GF)	<b>\$8/person</b>
Tri-Colored Tortilla Chips with Salsa Roja	<b>\$11/person</b>
Duet of Hummus (Vegan) <i>Traditional &amp; Roasted Red Pepper Hummus. Served with Pita</i>	<b>\$12/person</b>
Garden Crudites with Ranch Dressing (Vegan/GF) <i>Carrots, Celery, Cucumbers, Cauliflower, Cherry Tomatoes, Broccolini, Radishes and Peppers</i>	<b>\$14/person</b>
Seasonal Fresh Cut Fruit Display	<b>\$18/person</b>
Popcorn Bar <i>Buttered Popcorn, Chocolate Drizzle Popcorn, and Kettle Corn</i>	<b>\$20/person</b>
Build Your Perfect Trail Mix <i>Pretzel Sticks, Almonds, Cashews, Peanuts, Wasabi Peas, Dried Craisins, Yogurt Covered Raisins, M&amp;Ms and Sunflower Seeds</i>	<b>\$22/person</b>
Mexican Fruit Display (GF) <i>Watermelon, Pineapple, Cucumbers, Jicama, Mango, Tajin &amp; Lime</i>	<b>\$22/person</b>
Chips and Dips (Veg/GF) <i>Crispy House Chips Served with House-Made French Onion Dip, and Roasted Poblano Dip</i>	<b>\$23/person</b>
Melted Brie <i>Gooey Melted Brie Cheese Topped with Local Honey, Candied Pecans, and House Preserves. Served with Assorted Crackers, Crostini, and Baguettes</i>	<b>\$23/person</b>
Afternoon Fitness Break <i>Lemonade, Assorted Granola Bars (Veg), and Fresh Cut Seasonal Fruit Display (Vegan/GF)</i>	<b>\$24/person</b>
All Zoo, All Day <i>Buttered Popcorn, Mini Pretzels and Mini Corn Dogs. Served with Whole Grain Mustard, Dijon Mustard &amp; Ketchup</i>	<b>\$24/person</b>
Tri-Colored Tortilla Chips with Salsa Roja & Fresh Guacamole	<b>\$24/person</b>
BBQueterie Board <i>A Hearty BBQ Charcuterie Board with Burnt End Pork Belly, Smoked Jalapeno Sausage, Pulled Pork, Mini Biscuits, Whole Grain Mustard, Dill Pickle Spears, and House-Made Pimento Cheese (GF)</i>	<b>\$28/person</b>
Charcuterie Board <i>Chef's Selection of Assorted Dried Cured Meats, Seasonal Cheeses, Honeycomb, Quince Paste, Marinated Olives, Cornichons, Assorted Jams, Nuts, Dried Fruits, and Roasted Grapes. Served with an Assortment of Crackers, Crostini and Baguettes</i>	<b>\$28/person</b>

**TRAY PASSED HORS D' OEUVRES****Increments of 50 Pieces****SELECTIONS SERVED WARM**

Chicken African Curry Spiced Samosa	\$400
Vegetarian African Curry Spiced Samosa	\$400
Chicken Spring Rolls with Chile Lime Dipping Sauce	\$400
Vegetarian Spring Rolls with Chile Lime Dipping Sauce	\$400
Arancini, Crispy Risotto Balls Stuffed with Creamy Mozzarella, and Served with Spicy Sicilian Tomato Ragu (Veg)	\$450
Artichoke Beignet Stuffed with Creamy Goat Cheese (Veg)	\$450
Chicken Empanadas with Chimichurri	\$450
Crisp Coconut Shrimp with Sweet Orange Glaze	\$450
Creamy Sweet Dried Dates Stuffed with Whipped Mascarpone, Thyme & Bleu Cheese, Wrapped in Thick Cut Bacon, and Drizzled with Balsamic Glaze (GF)	\$450
Crispy Eggplant "Bruschetta" with Fresh Tomato, Shallots, Basil, Grated Parmigiano-Reggiano (Veg)	\$500
Falafel with Roasted Red Pepper Hummus (Vegan)	\$500
Ratatouille Stuffed Mushrooms (Vegan/GF)	\$500
Marinated Portobello Slider with Chimichurri Aioli, Caramelized Onions on Brioche Bun (Veg)	\$500
Braised Beef Short Rib Slider with White Cheddar, Caramelized Onions & Black Pepper Aioli on Brioche Bun	\$500
Baja Crab Cake with Poblano Silk and Mango Salsa	\$500
Cajun Shrimp on Red Pepper Polenta Cake (GF)	\$550
Brisket Slider with House BBQ Sauce, Crispy Onions, on Brioche Bun	\$550

**SELECTIONS SERVED COLD**

Tomato & Basil Bruschetta with California Olive Oil, Garden Fresh Basil (Vegan)	\$400
Boursin Cheese Canape with Toasted Walnuts and Wildflower Honey (Veg)	\$450
Chilled Shrimp Cocktail	\$450
Spicy Tuna Cone with Tobiko Caviar	\$500
Individual Crudit� Cups with Assorted Seasonal Vegetables and Ranch Dressing (Veg/GF)	\$500
Dungeness Crab Salad Served on Endive Leaves with Baby Sweet Pepper	\$550
Deviled Egg with Caviar (Veg/GF)	\$550



## DINNER BUFFET SELECTIONS

### LITTLE ITALY

**\$83/person**

Water, Coffee, Decaf Coffee & Hot Tea Station

Freshly Baked Artisan Rolls & Butter (Veg)

Traditional Caesar Salad with Classic Caesar Dressing

Antipasto Salad with Romaine, Olives, Celery, Mozzarella, Salami, Pepperoncini, Tomato, Herbs, and Italian Vinaigrette (GF)

Seasonal Roasted Vegetables with House Herbs (Vegan/GF)

Baked Penne and Sausage with Spicy Pomodoro and Asiago Cheese

Chicken Piccata with Lemon, Capers, and Parsley (GF)

Alfredo Pasta with Sundried Tomatoes and Spinach (Veg)

Tiramisu: A Creamy Dessert of Espresso-Soaked Ladyfingers, Surrounded by Lightly Sweetened Whipped Cream and Light Mascarpone

#### EXTRAS

Roasted Sea Bass with Tomato Fennel Broth **\$12/person**

### CLASSIC AMERICAN

**\$85/person**

Water, Coffee, Decaf Coffee & Hot Tea Station

Freshly Baked Artisan Rolls & Butter (Veg)

Traditional Caesar Salad with Classic Caesar Dressing

Seasonal Market Vegetables with House Herbs (Vegan/GF)

Roasted Garlic Mashed Potatoes (Veg)

Seared Atlantic Salmon with Bruschetta Topping and Balsamic Glaze (GF)

Slow Braised Short Ribs with Red Wine Sauce (GF)

Cauliflower Rice with Wild Mushrooms, Spinach, and House Herbs (Vegan/GF)

New York Cheesecake: Buttery Graham Cracker Crust with a Creamy Sweet Cream Cheese Filling

## BAJA

Water, Coffee, Decaf Coffee & Hot Tea Station

Traditional Caesar Salad with Classic Caesar Dressing

Charred Corn Pico with Tomatoes, Red Onions, Jalapeno, Cilantro, and Lime (Vegan/GF)

Pollo Asado Ajillo: Citrus Marinated Chicken, Ajillo Peppers, Cilantro (GF)

Tijuana Style Carne Asada: Traditional Marinated Steak (GF)

Portobello Fajitas (Vegan)

Frijoles Puercos: Beans with Chorizo, Onions, Garlic, and Peppers

Arroz a la Mexicana: Rice with Tomatoes, Garlic, Onions, Corn, Peas, and Carrots (Vegan/GF)

Sour Cream, Salsa Roja, Shredded Cabbage and Cotija Cheese (Veg)

Fresh Corn Tortillas (Vegan/GF)

Fresh Flour Tortillas (Vegan)

Tres Leches Cake: Sponge Cake Soaked in Three Types of Milk and Decorated with a Whipped Cream Topping

**\$88/Person**

### EXTRAS

Pescado de Ajo: Broiled Pacific Catch of the Day with Garlic Butter, Guajillo Chile, and Fresh Parsley (GF) **\$12/person**

Papas con Cebolla y Chile: Potatoes with Peppers & Onions (Vegan/GF)

**\$8/person**

Fresh Guacamole (Vegan) **\$13/person**

Ensenada Style Fried Fish Tacos with Tempura Battered Cod & Corn Tortillas **\$12/person**

Gluten Free Tortillas **\$8/person**

Churros **\$8/person**

## THE SAN DIEGAN

Water, Coffee, Decaf Coffee & Hot Tea Station

Freshly Baked Artisan Rolls & Butter (Veg)

Field Green Salad with seasonal Garden Greens, Red Cabbage, Shredded Carrots, Cherry Tomatoes, House Vinaigrette (Vegan/GF)

Traditional Caesar Salad, and Classic Caesar Dressing

Seasonal Market Vegetables with House Herbs (Vegan/GF)

Herb Mirepoix Rice Pilaf (Veg/GF)

Pan Seared Chicken Breast with Roasted Shallot Jus and Fresh Garden Herbs

Grilled Tri-Tip with Caramelized Mushrooms and Onions, and Roasted Garlic Demi-Glace (GF)

Mushroom Ragu and Polenta (Veg)

New York Cheesecake: Buttery Graham Cracker Crust with a Creamy Sweet Cream Cheese Filling

**\$94/Person**

### EXTRAS

Macaroni and Cheese **\$9/person**

Roasted Fingerling Potatoes **\$9/person**

Seared Atlantic Salmon with Bruschetta Topping, Parmesan Cheese, and Balsamic Glaze **\$13/person**

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**TASTE OF GASLAMP****\$97/person**

Water, Coffee, Decaf Coffee & Hot Tea Station

Freshly Baked Artisan Rolls & Butter (Veg)

Pub Salad with Chopped House Greens, Dried Cherries, Toasted Almonds, and Honeycomb Citrus-Coriander Vinaigrette (Veg/GF)

Lemon Herb Ancient Grains with Yams, Mushrooms, Brussel Sprouts, and Onions (Vegan/GF)

Seasonal Roasted Vegetables (Vegan/GF)

Roasted Baby Red Potatoes with House Herbs (Veg/GF)

IPA Citrus Marinated Chicken

Baby Back Ribs with Craft BBQ Sauce (GF)

Corn Ribs: Crispy Sweet Corn on the Cob Curls in a Light Hickory-Smoked Batter (Veg)

Coppa 3 Chocolates: Combination of Silky Dark, Milk, and White Chocolate Creams with a Layer of Hazelnut Crunch

## FOOD STATIONS

100 Guest Minimum, Select Three Stations  
Includes Water, Coffee, Decaf Coffee & Hot Tea Station

**\$132/person**

### LITTLE ITALY STATION

Traditional Caesar Salad

Breadsticks

Penne and Tortellini

Bolognese (GF), Pesto & Four Cheese Sauces

Chicken Parmesan

#### EXTRAS

Roasted Sea Bass with Roasted Tomato and Fennel Broth (GF)

**\$13/person**

Gluten Free Pasta Available Upon Request

### MEDITERRANEAN STATION

Tomato Cucumber Salad (Vegan, GF)

Hummus and Warm Pita

Mezze Platter with Assorted Fire Roasted Vegetables  
(Vegan/GF)

Turmeric Rice (Vegan/GF)

Grilled Za'atar Chicken (GF)

Fresh House Made Falafel (Vegan, GF)

Tzatziki (Veg, GF)

### ALOHA STATION

Hawaiian Sweet Rolls with Creamery Butter (Veg)

Macaroni Salad (Veg)

Roasted Huli Huli BBQ Chicken (GF)

Grilled Hawaiian Short Ribs

Organic Tofu Fried Rice,  
Carrots, Bell Peppers, Pineapple, and Green Onions  
(Vegan/GF)

#### EXTRAS

Vegetable Stir Fry with Broccoli, Bell Peppers, Onions,  
Ginger, Zucchini, Carrots, Baby Corn, Water Chestnuts,  
Snow Peas, and Bean Sprouts (Vegan/GF) **\$11/person**

Huli Huli Crispy Cauliflower (Vegan/GF) **\$11/person**

Kahlua Pulled Pork (GF) **\$11/person**

### TOTS STATION

Traditional Caesar Salad

Hot Crispy Original Tots (Veg)

Cheese Fondue (Veg)

Shredded Short Rib (GF) Crispy

Onions (Veg)

Sour Cream (Veg, GF)

Roasted Mushrooms (Vegan)

#### EXTRAS

Sweet Potato Tots (Veg)

**\$7/person**

### CARVING STATION

Required Carver \$205 per 100 Guests

House Greens Salad (GF)

Freshly Baked Artisan Rolls & Creamery Butter (Veg)

Select Two:

Mary's Farm Airline Turkey Breast, Served with Cranberry  
Sauce, and Herbed Jus (GF)

Roasted Tri-tip Served with Garlic Herb Beef Jus (GF)

Peppercorn Crusted Prime Rib Served with Red Wine Demi

Maple Glazed Ham Served with Pineapple Chutney (GF)

Porchetta Served with Chimichurri (GF)

### BAJA STATION

Traditional Caesar Salad

Tijuana Style Carne Asada (GF)

Pollo Asado (GF)

Arroz a La Mexicana (Vegan/GF)

Corn and Flour Tortillas (Vegan)

House-Made Salsa Roja (Vegan/GF)

Shredded Cabbage, Cilantro Onion Mix  
Cotija & Crema

## SWEET FILLINGS

### COOKIES, DESSERT BARS & MORE

Assorted Freshly Baked Cookies (Veg)	<b>\$41/dozen</b>
Freshly Baked Chocolate Brownies (Veg)	<b>\$45/dozen</b>
Freshly Baked Blondies (Veg)	<b>\$45/dozen</b>
Freshly Baked Lemon Bars (Veg)	<b>\$53/dozen</b>
Rice Crispy Bars (Veg)	<b>\$33/dozen</b>
Chocolate Whoopie Pies: Decadent Chocolate Filling Sandwiched Between Two Chocolate Bite Sized Cakes	<b>\$40/dozen</b> <b>\$40/dozen</b>
Red Velvet Whoopie Pies: Smooth Cream Cheese Filling Sandwiched Between Two Chewy Red Velvet Bite Sized Cakes	<b>\$21/person</b>
Sweet Tooth Bar (Cheesecake Brownies, Blondies, Lemon Bars, Cookies)	<b>\$32/person</b>
Mini Treat Bar (Raspberry Streusel Bars, Smores Bars, Melt Away Bars, Lemon Bars)	

### CAKES, CUPCAKES AND SHEET CAKES

Mini Confetti Cupcakes with Vanilla Buttercream Frosting	<b>\$50/dozen</b>
Mini Lemon Raspberry Cupcakes with Vanilla Buttercream Frosting	<b>\$50/dozen</b>
Mini Triple Chocolate Cupcakes with Chocolate Buttercream Frosting	<b>\$50/dozen</b>
Mini Red Velvet Cupcakes with Cream Cheese Frosting	<b>\$50/dozen</b>
Half Sheet Cake* – serves 48 (2" x 2" pieces – Vanilla, Chocolate or Carrot)	<b>\$150 each</b>
Full Sheet Cake* – serves 96 (2" x 2" pieces – Vanilla, Chocolate or Carrot)	<b>\$250 each</b>
<i>*Add flair to sheet cake: Happy Birthday, Happy Retirement, Happy Anniversary</i>	
Strawberry & Cream Cake Cup	<b>\$106/dozen</b>
Tiramisu Cake Cup	<b>\$106/dozen</b>
Toasted Almond Cake Cup	<b>\$106/dozen</b>

### COOL DOWN PARLOR

Assorted Popsicles	<b>\$6/person</b>
Assorted Individual Ice Cream Cups	<b>\$7/person</b>
Chill Down Bar (Assorted Ice Cream Cups & Popsicles)	<b>\$11/person</b>
Ice Cream Bar (Required Attendant Fee: \$155/100 Guests) <i>Includes Chocolate Ice Cream, Vanilla Bean Ice Cream, Fruit Sorbet, Served with Chocolate Sauce, Caramel Sauce, Rainbow Sprinkles, Chocolate Cookie Crumbles, Toasted Coconut Flakes and Seasonal Fruit Topping</i>	<b>\$22/person</b>

## BEVERAGES

DELUXE	PREMIUM	OTHER SELECTIONS
<p>Wines</p> <p>Chateau Ste Michelle, Columbia Valley, 2020 - Riesling</p> <p>Kim Crawford, Marlborough, 2022 – Sauvignon Blanc</p> <p>Decoy by Duckhorn, California, 2021 – Pinot Noir</p> <p>Conundrum by Caymus, California, 2020 – Red Blend</p> <p>Decoy Rose by Duckhorn, California, 2021 – Rose</p>	<p>Wines</p> <p>Trefethen, Napa, 2020 – Chardonnay</p> <p>Meiomi, California, 2019 – Pinot Noir</p> <p>Joel Gott 815, California, 2019 – Cabernet Sauvignon</p> <p>Daou – Rose</p>	<p>Specialty Drinks</p> <p><b>Red Sangria</b> Pinot Noir, Brandy, Apple Cider with Triple Sec and Orange Juice. Infused with Green Apples and Orange Slices. Garnished with Pomegranate Seeds.</p> <p><b>Cheetah Rita</b> Lime Juice, Local Craft Tequila, and a Spot of Grand Marnier. Served on the Rocks.</p> <p><b>Passionfruit Mojito</b> Bacardi Rum, Passion Fruit Puree, Bar Syrup, Lime Juice, and Club Soda. Garnished with Mint Leaves.</p>
<p>Beer</p> <p>Bud Light Stella Artois Modelo</p>	<p>Beer</p> <p>Stone IPA Stone Buenaveza Alesmith .394</p>	<p>Hard Seltzer</p> <p>White Claw</p>
<p>Cocktails</p> <p>Seagram's Vodka Bombay Sapphire Gin Bacardi Rum El Jimador Silver Four Roses Bourbon Jack Daniels Whiskey J&amp;B Scotch</p>	<p>Cocktails</p> <p>Grey Goose Vodka Tanqueray Gin Cutwater Three Sheets Rum Cutwater Tequila Reposado Patron Silver Tequila Maker's Mark Whiskey Jameson Irish Whiskey Glenlivet 12 Year</p>	<p>Cordials</p> <p>Hennessy Baileys Kahlua Grand Marnier Amaretto</p>

CONSUMPTION HOSTED	PRICE PER DRINK	CONSUMPTION CASH	PRICE PER DRINK
Deluxe Beer	\$10	Deluxe Beer	\$11
Premium Beer	\$11	Premium Beer	\$12
Deluxe Wine	\$14	Deluxe Wine	\$15
Premium Wine	\$16	Premium Wine	\$17
Deluxe Cocktail	\$12	Deluxe Cocktail	\$13
Premium Cocktail	\$13	Premium Cocktail	\$14
Cordials	\$15	Cordials	\$16
Signature Drink	\$16	Signature Drink	\$17
Hard Seltzer	\$11	Hard Seltzer	\$12
Soft Drinks	\$7	Soft Drinks	\$8
Sparkling Water	\$7	Sparkling Water	\$8
Bottled Water	\$7	Bottled Water	\$8

## HOSTED BEVERAGE PACKAGES

**BEER & WINE BAR:**

Includes Deluxe Beers & Wine, Sparkling Water, and Soda

One Hour: \$25                  Two Hours: \$32                  Three Hours: \$39                  Four Hours: \$46

**FULL BAR:** For Premium Bar Add \$6/person

Includes Deluxe Cocktails, Beers & Wine, Sparkling Water, and Soda

One Hour: \$28                  Two Hours: \$38                  Three Hours: \$45                  Four Hours: \$52

**FULL BAR WITH SIGNATURE DRINK:** For Premium Bar Add \$6/person.

Includes All the Above Plus Choice of One Signature Drink

One Hour: \$31                  Two Hours: \$41                  Three Hours: \$48                  Four Hours: \$55

**SODA BAR:**

Includes Sparkling Water, Bottled Water, Lemonade, and Soda

One Hour: \$16                  Two Hours: \$19                  Three Hours: \$21                  Four Hours: \$23

## EXTRA SERVICES AND RENTALS ITEMS

**Delivery Fee (Includes Set Up & Fuel Charge) - \$150/order**

### CHINAWARE, GLASSWARE, and FLATWARE PACKAGE

Full Package: Bar Glassware, Wine & Water Glassware, Hors d' oeuvres Chinaware, Meal Chinaware, and Flatware **\$22/person**

Basic Package: Meal Chinaware and Flatware **\$18/person**

### COCKTAIL RECEPTION

Cocktail Glassware and Stemware **\$8/person/area**

Water Glasses, Wine Glasses, Coffee Cups **\$10/person/area**

Water Glasses **\$6/person/area**

Hors d'oeuvres Chinaware **\$7/person/area**

### SPECIALTY TABLES and CHAIR RENTALS

8' Table with Floor-length Linen **\$77/table**

Round Table with House Linen and Seating for 10 **\$72/set**

Round High Belly Bar with House Linen **\$57/table**

Round Cocktail Table with House Linen **\$46/table**

Standing Heaters **\$150 each**

Black or White Resin Chairs **\$17 each**

Highchairs **\$18 each**

Umbrellas **\$150 each**

### SOUVENIRS

Enhance your event! All souvenirs below apply towards your food and beverage minimum.

28 oz. Souvenir Handled Cup & Straw (Free Refills with Wristband on Event Day) **\$14 each**

SDZWA Aluminum Pint Cup (Free Refills with Wristband on Event Day) **\$15 each**

San Diego Zoo/Safari Park Logo Re-Useable Lunch Bag **\$4 each**

San Diego Zoo/Safari Park Logo Kids Plastic Cup **\$8 each**