



**San Diego Zoo
& Safari Park**

2025 Catering Menu

Event Sales Department

(619) 685-3259

events@sdzwa.org

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 Yogurt (Veg/GF)
Chef's Selection of Breakfast Pastries
Served with Creamery Butter,
Honey, and Preserves (Veg)

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/GF)
Applewood Smoked Bacon (GF)
Chef's Selection of Breakfast Pastries
Served with Creamery Butter,
Honey, and Preserves (Veg)

ULTIMATE BREAKFAST

\$53

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

BREAKFAST ADDS

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

BEVERAGES

Coffee (Regular and Decaffeinated) and Assorted Hot Teas **\$50/gallon – serves 16**
Upgraded Coffee Station with Specialty Sugars & Creamers **\$7/person**
Hot Cocoa **\$50/gallon – serves 16**
Orange Juice **\$50/gallon – serves 16**
Iced Tea **\$50/gallon – serves 16**
Lemonade **\$50/gallon – serves 16**
Strawberry Lemonade **\$50/gallon – serves 16**
Horchata **\$60/gallon – serves 16**
Strawberry Watermelon Agua Fresca **\$60/gallon – serves 16**
Assorted Soft Drinks **\$7 each**
Bottled Water **\$7 each**

LUNCH BUFFETS

SALAD BAR

Water, Iced Tea & Lemonade Station

Freshly Baked Artisan Rolls & Butter (Veg)

Shaved Brussel Sprouts (Vegan/GF)

Spring Mix (Vegan/GF)

Quinoa (Vegan/Gf)

Roasted Delicata Squash, Roasted Beets, Fresh Avocado (Vegan/GF)

Diced Apples, Craisins, Pomegranate Seeds (Vegan/GF)

Feta Cheese (Veg/GF)

Candied Pecans (Vegan/GF), Croutons (Veg)

Hard Boiled Eggs (Veg/GF)

Seared Atlantic Salmon (GF)

Roasted Chicken (GF)

Bacon (GF)

Oil, Balsamic Vinaigrette & Champagne Vinaigrette (Vegan/GF)

Assorted Freshly Baked Gourmet Cookies (Veg)

\$40/person

EXTRAS

Tomato Bisque Soup (Veg)
\$6/person

THE DELI

Water, Iced Tea & Lemonade Station

Field Greens Salad:

Seasonal Garden Greens with Red Cabbage, Shredded Carrots, Cherry Tomatoes, House Vinaigrette (Vegan/GF) and Ranch (Veg/GF)

House Chips

Pasta Salad

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 Rosemary Focaccia (Veg)

Assorted Freshly Baked Gourmet Cookies (Veg)

\$47/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 Vegan &
Gluten Free Wrap
(Minimum One Dozen)
\$85/dozen

COOKOUT

Water, Iced Tea & Lemonade Station

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

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 (Veg)

Lettuce, Tomato, Onion, Pickles (Vegan)

Sliced Jack, and Cheddar Cheeses (Veg/GF)

Mayonnaise, Mustard, Ketchup, and Relish (Veg)

Assorted Freshly Baked Gourmet Cookies (Veg)

\$47/person

EXTRAS

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

Crispy Bacon (GF) **\$8/person**

French Fries (Veg) **\$8/person**

Chili: Hearty Beef Chunk Stew with a Combination of Tomatoes and Chili Powder **\$8/person**

MEDITERRANEAN

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)

Roasted Red Pepper Hummus (Vegan)

Naan Bread (Veg)

Tzatziki (Veg/GF)

Turmeric Rice (Vegan/GF)

Grilled Za'atar Chicken (GF)

Fresh House-Made Falafel (Vegan)

Assorted Freshly Baked Gourmet Cookies (Veg)

\$49/person

EXTRAS

Baklava (Veg) **\$8/person**

ALOHA

Water, Iced Tea & Lemonade Station

Hawaiian Sweet Rolls with Creamery Butter (Veg)

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)

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

Assorted Freshly Baked Gourmet Cookies (Veg)

\$55/person

EXTRAS

Crispy Huli Huli Cauliflower (Vegan)

\$11/person

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

BAJA TACO

Water, Horchata & Strawberry Watermelon Agua Fresca Station

Southwest Salad with Chopped Cilantro, Roasted Corn, Cotija Cheese, Red Onion, Fried Tortilla Strips and Chipotle Caesar Dressing

Tijuana Style Carne Asada: Traditional Marinated Steak (GF)

Pollo Asado: Citrus Marinated Chicken (GF)

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

Frijoles Puercos: Beans with Chorizo, Onions, Garlic, Peppers (GF)

Arroz a la Mexicana: Rice with Tomato, Garlic, Onion, Corn, Peas & Carrots (Veg/GF)

Fresh Corn Tortillas (Vegan/GF)

Fresh Flour Tortillas (Vegan)

Salsa Roja, Pico de Gallo & Shredded Cabbage (Vegan/GF)

Sour Cream & Cotija Cheese (Veg/GF)

Assorted Freshly Baked Gourmet Cookies (Veg)

\$58/person

EXTRAS

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

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

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

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

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

Churros (Veg) **\$8/person**

WESTERN**\$59/person**

Water, Iced Tea & Lemonade Station

Cornbread Muffins Served with Honey Butter (Veg)

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

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 (Veg)

Assorted Freshly Baked Gourmet Cookies (Veg)

EXTRASColeslaw (Veg) **\$4/Person****SAN DIEGAN LUNCH BUFFET****\$66/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)

SILK ROAD

Water, Iced Tea & Lemonade Station

Crispy Wonton Chips (Vegan)

Warm Edamame with Crispy Onion Chili Crunch (Vegan/GF)

Asian Salad with Baby Kale, Cucumber, Bell Peppers, Green Onions, Cilantro, Bean Sprouts, Shredded Carrots, Cabbage and Sesame Vinaigrette (Vegan)

Bok Choy, Portobello Mushrooms and Shishito Peppers (Vegan/GF)

Miso Marinated Black Cod with Black Sesame Sauce (GF)

Mochi Green Tea Ice Cream (Veg)

\$75/person

EXTRAS

Coleslaw (Veg) **\$4/Person**

DISPLAYED NIBBLES & EXTRAS

Assorted Individual Bags of Chips (Veg)	\$8 each
Assorted Granola Bars (Veg)	\$8 each
Hot & Crispy French Fries (Veg/GF)	\$8/person
Tri-Colored Tortilla Chips with Salsa Roja (Vegan)	\$11/person
Duet of Hummus <i>Traditional & Roasted Red Pepper Hummus (Vegan). Served with Pita (Veg)</i>	\$12/person
Garden Crudites (Vegan/GF) with Ranch Dressing (Veg/GF) <i>Carrots, Celery, Cucumbers, Cauliflower, Cherry Tomatoes, Broccolini, Radishes and Peppers</i>	\$14/person
Seasonal Fresh Cut Fruit Display (Vegan/GF)	\$18/person
Popcorn Bar (Veg/GF) <i>Buttered Popcorn, Chocolate Drizzle Popcorn, and Kettle Corn</i>	\$20/person
Build Your Perfect Trail Mix (Veg) <i>Pretzel Sticks, Almonds, Cashews, Peanuts, Wasabi Peas, Dried Craisins, Yogurt Covered Raisin, M&Ms and Sunflower Seeds</i>	\$22/person
Mexican Fruit Display (Vegan/GF) <i>Watermelon, Pineapple, Cucumbers, Jicama, Mango, Tajin & Lime</i>	\$22/person
Chips and Dips (Veg/GF) <i>Crispy House Chips Served with House-Made French Onion Dip, and Roasted Poblano Dip</i>	\$23/person
Melted Brie (Veg) <i>Goopy Melted Brie Cheese Topped with Local Honey, Candied Pecans, and House Preserves. Served with Assorted Crackers, Crostini, and Baguettes</i>	\$23/person
Afternoon Fitness Break <i>Lemonade, Assorted Granola Bars (Veg), and Fresh Cut Seasonal Fruit Display (Vegan/GF)</i>	\$24/person
All Zoo All Fun <i>Buttered Popcorn (Veg/GF), Mini Pretzels (Veg) and Mini Corn Dogs, Served with Cheese Sauce, Mustard, & Ketchup (Veg)</i>	\$26/person
Tri-Colored Tortilla Chips with Salsa Roja & Fresh Guacamole (Vegan)	\$24/person
BBQueterie Board <i>A Hearty BBQ Charcuterie Board with Burnt End Pork Belly (GF), Smoked Jalapeno Sausage (GF), Pulled Pork (GF), Mini Biscuits (Veg), Whole Grain Mustard, Dill Pickle Spears (Vegan/GF), and House-Made Pimento Cheese (GF)</i>	\$33/person
Charcuterie Board <i>Chef's Selection of Assorted Dried Cured Meats (GF), Seasonal Cheeses (GF), Honeycomb (Veg/GF), Quince Paste (GF), Marinated Olives (Veg/GF), Cornichons (GF), Assorted Jams (Veg/GF), Nuts (Vegan/GF), Dried Fruits (Veg), and Roasted Grapes Served with an Assortment of Crackers, Crostini and Baguettes (Veg)</i>	\$28/person

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

Chicken African Curry Spiced Samosa	\$400
Vegetarian African Curry Spiced Samosa (Veg)	\$400
Chicken Spring Rolls with Chile Lime Dipping Sauce	\$400
Vegetarian Spring Rolls with Chile Lime Dipping Sauce (Veg)	\$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
Creamy Sweet Dried Dates Stuffed with Whipped Mascarpone, Thyme & Bleu Cheese, Wrapped in Thick Cut Bacon, and Drizzled with Balsamic Glaze (GF)	\$450
Crisp Coconut Shrimp with Sweet Orange Glaze	\$500
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	\$550
Baja Crab Cake with Poblano Silk and Mango Salsa	\$550
Cajun Shrimp on Red Pepper Polenta Cake (GF)	\$600
Brisket Slider with House BBQ Sauce, Crispy Onions, on Brioche Bun	\$600

SELECTIONS SERVED COLD

Tomato & Basil Bruschetta with California Olive Oil, Garden Fresh Basil (Veg)	\$400
Boursin Cheese Canape with Toasted Walnuts and Wildflower Honey (Veg)	\$450
Chilled Shrimp Cocktail (GF)	\$500
Individual Crudité Cups with Assorted Seasonal Vegetables and Ranch Dressing (Veg/GF)	\$500
Spicy Tuna Cone with Tobiko Caviar	\$550
Deviled Egg with Caviar (Veg/GF)	\$550
Dungeness Crab Salad Served on Endive Leaves with Baby Sweet Pepper (GF)	\$600

DINNER BUFFET SELECTIONS

LITTLE ITALY

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)

Eggplant Parmesan: Breaded and Shallow Fried Eggplant, Topped with House Made Pomodoro, Fresh Mozzarella and Herbs (Veg)

Chicken Piccata with Lemon, Capers, and Parsley

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 (Veg)

\$90/person

EXTRAS

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

Baked Penne and Sausage with Spicy Pomodoro and Asiago Cheese **\$10/person**

CLASSIC AMERICAN

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/GF)

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 Drizzled with Raspberry Sauce (Veg)

\$92/person

BAJA

Water, Coffee, Decaf Coffee & Hot Tea Station

Southwest Salad with Chopped Cilantro, Roasted Corn, Cotija Cheese, Red Onion, Fried Tortilla Strips, and Chipotle Caesar Dressing

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

Pollo Asado: Citrus Marinated Chicken (GF)

Tijuana Style Carne Asada: Traditional Marinated Steak (GF)

Portobello Fajitas (Vegan/GF)

Frijoles Puercos: Beans with Chorizo, Onions, Garlic, and Peppers (GF)

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

Salsa Roja, Pico de Gallo, and Shredded Cabbage (Vegan/GF)

Sour Cream and Cotija Cheese (Veg/GF)

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 (Veg)

\$95/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/GF) **\$13/person**

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

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

Churros (Veg) **\$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 (GF)

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 Drizzled with Raspberry Sauce (Veg)

\$101/Person

EXTRAS

Macaroni and Cheese (Veg) **\$9/person**

Roasted Fingerling Potatoes (Vegan/GF) **\$9/person**

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

TASTE OF GASLAMP**\$104/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 (Vegan/GF)

IPA Citrus Marinated Chicken

Seared Flat Iron Steak with House-Made Chimichurri (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 (Veg)

FOOD STATIONS

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

\$147/person

LITTLE ITALY STATION

Traditional Caesar Salad

Breadsticks (Veg)

Penne and Tortellini (Veg)

Bolognese (GF), Pesto & Four Cheese Sauces (Veg)

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 (Veg/GF)

Hummus (Vegan) & Warm Pita (Veg)

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

Turmeric Rice (Vegan/GF)

Grilled Za'atar Chicken (GF)

Fresh House Made Falafel (Vegan)

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 (GF)

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

EXTRAS

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

Huli Huli Crispy Cauliflower (Vegan) **\$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

Southwest Salad with Chopped Cilantro, Roasted
Corn, Cotija Cheese, Red Onion, Fried Tortilla
Chips and Chipotle Caesar Dressing

Tijuana Style Carne Asada (GF)

Pollo Asado (GF)

Arroz a La Mexicana (Veg/GF)

Corn Tortillas (Vegan/GF) and Flour Tortillas (Vegan)

House-Made Salsa Roja & Pico de Gallo (Vegan/GF)

Shredded Cabbage, Cilantro Onion Mix (Vegan/GF)
Cotija & Crema (Veg/GF)

SWEET FILLINGS

COOKIES, DESSERT BARS & MORE

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

CAKES, CUPCAKES AND SHEET CAKES

Mini Confetti Cupcakes with Vanilla Buttercream Frosting (Veg)	\$50/dozen
Mini Lemon Raspberry Cupcakes with Vanilla Buttercream Frosting (Veg)	\$50/dozen
Mini Triple Chocolate Cupcakes with Chocolate Buttercream Frosting (Veg)	\$50/dozen
Mini Red Velvet Cupcakes with Cream Cheese Frosting (Veg)	\$50/dozen
Half Sheet Cake* – serves 48 (2" x 2" pieces – Vanilla, Chocolate or Carrot) (Veg)	\$250 each
Full Sheet Cake* – serves 96 (2" x 2" pieces – Vanilla, Chocolate or Carrot) (Veg)	\$450 each
<i>*Add flair to sheet cake: Happy Birthday, Happy Retirement, Happy Anniversary</i>	
Strawberry & Cream Cake Cup (Veg)	\$106/dozen
Tiramisu Cake Cup (Veg)	\$106/dozen
Toasted Almond Cake Cup (Veg)	\$106/dozen

COOL DOWN PARLOR

Assorted Popsicles (Veg)	\$6/person
Assorted Individual Ice Cream Cups (Veg)	\$7/person
Chill Down Bar (Assorted Ice Cream Cups & Popsicles) (Veg)	\$11/person
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>	\$22/person

BEVERAGES

DELUXE	PREMIUM	SIGNATURE DRINKS	SIGNATURE MOCKTAILS
<p>Wines</p> <p>Chateau Ste Michelle, Columbia Valley, 2020 - Riesling</p> <p>Decoy by Duckhorn, California, 2021 - Pinot Noir</p> <p>Joel Gott 815, California, 2019 - Cabernet Sauvignon</p>	<p>Wines</p> <p>Trefethen, Napa, 2020 - Chardonnay</p> <p>Meiomi, California, 2019 - Pinot Noir</p> <p>Kim Crawford, Marlborough, 2022 - Sauvignon Blanc</p> <p>Conundrum by Caymus, California, 2020 - Red Blend</p>	<p>Choose One:</p> <p>Flamingo French 75 Bombay Dry Gin, La Marca Prosecco, Fresh Squeezed Lemon, and Strawberry Syrup</p> <p>Cheetah Rita Lime Juice, Local Craft Tequila, and a Spot of Grand Marnier. Served on the Rocks.</p> <p>Passionfruit Mojito Bacardi Rum, Passion Fruit Puree, Bar Syrup, Lime Juice, and Club Soda. Garnished with Mint Leaves.</p>	<p>Choose One:</p> <p>Platypus Passion Passion Fruit, Fresh Lemon Juice, and Seltzer. Served on the Rocks</p> <p>Expedition Strawberry Pineapple Strawberry Syrup, Pineapple Juice, and Seltzer. Served on the Rocks</p> <p>Desert Pear Prickly Pear Syrup, Fresh Squeezed Lemon, and Sprite. Served on the Rock</p>
<p>Beer</p> <p>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>Tito's Vodka Hendricks Gin Bacardi Rum Don Julio Silver Tequila Four Roses Bourbon Jack Daniels Whiskey J&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 Johnny Walker Black Label</p>	<p>Cordials</p> <p>Hennessy Baileys Kahlua Grand Marnier</p>	

CONSUMPTION HOSTED	PRICE PER DRINK	CONSUMPTION CASH	PRICE PER DRINK
Deluxe Beer	\$11	Deluxe Beer	\$12
Premium Beer	\$12	Premium Beer	\$13
Deluxe Wine	\$15	Deluxe Wine	\$16
Premium Wine	\$17	Premium Wine	\$18
Deluxe Cocktail	\$13	Deluxe Cocktail	\$14
Premium Cocktail	\$14	Premium Cocktail	\$15
Cordials	\$16	Cordials	\$17
Signature Drink	\$17	Signature Drink	\$18
Signature Mocktail	\$9	Signature Mocktail	\$10
Hard Seltzer	\$12	Hard Seltzer	\$13
Soft Drinks	\$7	Soft Drinks	\$8
Sparkling Water	\$7	Sparkling Water	\$8
Bottled Water	\$7	Bottled Water	\$8

HOSTED BEVERAGE PACKAGES – PER PERSON PRICING

BEER & WINE BAR:

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

One Hour: \$27

Two Hours: \$34

Three Hours: \$41

Four Hours: \$48

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

Includes Deluxe Cocktails, Beers & Wine, Hard Seltzer, Sparkling Water, Bottled Water, and Soda

One Hour: \$30

Two Hours: \$40

Three Hours: \$47

Four Hours: \$54

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

Includes All the Above Plus Choice of One Signature Drink

One Hour: \$33

Two Hours: \$43

Three Hours: \$50

Four Hours: \$57

SODA BAR:

Includes Sparkling Water, Bottled Water, Lemonade, and Soda

One Hour: \$17

Two Hours: \$20

Three Hours: \$22

Four Hours: \$24

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**

Toasting Flutes **\$6/person/area**

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

SPECIALTY TABLES and CHAIR RENTALS

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

Highchairs **\$18 each**

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

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

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

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

Standing Heaters **\$175 each**

Umbrellas **\$175 each**

KEEPSAKES

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

Kids Plastic Cup with Straw (Free Refills with Wristband on Event Day) **\$8 each**

SDZWA Hand Crank Fan **\$10 each**

28 oz. 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**

Reusable Popcorn Bucket (Free Refills with Wristband on Event Day) **\$21/person**