

TOLEDO ZOO

Catering Menu



Breakfast

All prices listed per person, per 90 minutes.

Continental

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

Turtle

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

Crocodile

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

Upgrade options to any breakfast menu:

Omelet Station
French Toast with Assorted Toppings Bar

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



Lunch Buffets

All prices listed per person, per 90 minutes.

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

Cheetah

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

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

Gray Wolf

Mixed Green Salad

Deli Tray with Assorted Breads and Condiments

Zoo Chips

Choice of Soup:

- Broccoli and Cheddar
- Beef Barley
- Cream of Potato
- Chicken Tortilla
- Chicken with Vegetable and Orzo
- Creamy Tomato Bisque
- Chili

Assorted Gourmet Cookies

Impala

Choice of Soup:

- Broccoli and Cheddar
- Beef Barley
- Cream of Potato
- Chicken Tortilla
- Chunky Chicken Noodle
- Creamy Tomato Bisque
- Chili

Mixed Green Salad

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

Assorted Gourmet Cookies

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Lunch Buffets

All prices listed per person, per 90 minutes.

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

Lion

Mixed Green Salad

Choice of 2 Sandwiches:

- *Turkey Reuben*: Thinly sliced oven roasted turkey, layered with swiss cheese, fresh sauerkraut and housemade dressing. Served on marble rye.
- *Beastro Burger*: A classic. Our lightly seasoned burger is piled high with cheddar cheese and fresh onion straws. Served on a toasted brioche bun. Lettuce and tomato served on the side.
- *Chef Eloisa's Chicken Sandwich*: Grilled chicken breast with fresh cut tomatoes and red onion marinated in Chef's housemade vinaigrette and draped with provolone cheese. Served on ciabatta bread.
- *Italian Sandwich*: Freshly sliced salami, capicola, proscuitto and mozzarella. Topped with fried banana pepper rings and housemade dijonniase. Served on 6" sub bun bread.
- *BBQ Pulled Pork Sandwich*: Our pork is slow cooked and hand pulled. Drizzled with housemade BBQ sauce and fresh coleslaw. Served on warm pita bread.

Zoo Chips

Choice of Soup:

- *Broccoli and Cheddar*
- *Beef Barley*
- *Chunky Chicken Noodle*
- *Chicken Tortilla*
- *Cream of Potato*
- *Creamy Tomato Bisque*
- *Chili*

Assorted Gourmet Cookies

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

Plated Lunch

All prices listed per person.

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

Chicken Salad Croissant

Chicken salad with lettuce and tomato. Served on a fresh buttered croissant with Zoo chips and a pickle spear.

BBQ Pulled Pork Sandwich

Our pork is slow cooked and hand pulled. Drizzled with housemade BBQ sauce and fresh coleslaw. Served on warm pita bread with Zoo Chips and a pickle spear.

Zoo Club

Roasted turkey, crisp bacon, lettuce and tomato, smothered in housemade dijonnaise. Served on toasted marble rye with Zoo Chips and a pickle spear.

Grilled Chicken, Bacon, Ranch Wrap

A grilled chicken breast topped with romaine, tomato, crisp bacon and ranch dressing. Wrapped in a wheat shell and served with Zoo Chips and a pickle spear.

Grilled Chicken Caesar Salad

Grilled chicken breast on a bed of crisp romaine, croutons and Parmesan cheese served with Caesar dressing and a dinner roll.

Chef Eloisa's Chicken Sandwich

Grilled chicken breast with fresh cut tomatoes and red onion marinated in Chef's housemade vinaigrette and draped with provolone cheese. Served on ciabatta bread with Zoo Chips and a pickle spear.

Cheese Stuffed Shells

Chef's blend of Italian cheeses, stuffed in a jumbo shell and baked in our house marinara sauce. Served with garlic bread.

Beastro Burger

A classic. Our lightly seasoned burger is piled high with cheddar cheese and fresh onion straws. Served on a toasted brioche bun with Zoo Chips and a pickle spear.

* Vegetarian options available upon request.

Beverage & Snack Packages

All prices listed per person, per 60 minutes.

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

Ice Cream Sundae Bar

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

Colobus

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

Silverback

- Veggie Tray
- Fruit Tray
- Zoo Chips
- Whipped Feta and Cucumber Dip

with toasted Ciabatta Bread

Choice of Appetizer:

- Buffalo Chicken Egg Rolls with blue cheese dressing
- Bacon Wrapped Sriracha Pineapple Skewers
- Cucumber Round with Herb Cream Cheese

4-Hour Beverage Service

- Coffee
- Iced Tea
- Coca Cola Products
- Water

Coffee & Sweets Bar

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

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



Appetizers

All prices listed per person, per 60 minutes.

Fried Buffalo Cauliflower

Honey and Sriracha Glazed Fried Brussels Sprouts

Creamy Feta Dip with Pickled Cucumbers and
Grilled Bread

Caprese Salad in Phyllo Crust Cups

Italian Arancini with Tomato Cream Sauce

Cucumber Round with Herb Cream Cheese

Bruschetta

Chicken Satay Bites with Peanut Sauce

Hummus and Pita

Fruit Tray

Veggie Tray

Cheese and Cracker Tray

Pretzel Bites with Cheese Sauce

Fried Ravioli

Spinach and Artichoke Dip

Cajun Crab Stuffed Mushrooms

Fried Calamari with Jalapeño Cilantro Cream

Bacon Wrapped Pineapple Chunk Skewers

Buffalo Chicken Egg Rolls

Peppers and Onions with Italian Sausage, Marinara

Trays

50 Piece Shrimp Cocktail Tray

100 Piece Shrimp Cocktail Tray

Trays Below Serve 50-75 guests

Mini Crab Cakes with Cajun Butter Sauce

Beef and Shrimp Skewers with Garlic Herb Butter

25 person minimum on all appetizers.

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



Served Dinners

All prices listed per person.

All Served Dinners include

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

Hornbill *Choice of two entrées*

- Pork Tenderloin with Roasted Mushroom Cream Sauce
- Grilled Chicken and Stuffed Shells with Roasted Garlic and Spinach Alfredo Sauce
- Chopped Steak - seared and served hot in a rich mushroom gravy

Eagle *Choice of two entrées or dual entree option*

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

Dual entrée

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

Ostrich *Choice of two entrees or dual entree option*

- Grilled Ribeye Marinated in Pineapple Juice and Soy Sauce
- Mahi Mahi - 8 oz. seared and topped with Feta, Fresh Dill and Grilled Lemon
- Fontina, Spinach and Prosciutto Stuffed Airline Chicken Breast with Herb White Wine Sauce

Dual entrée

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

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



Buffet Dinners

All prices listed per person, per 90 minutes.

All Buffet Dinners include:

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

Penguin *Choice of two entrées*

- Baked Penne Pasta with Chicken, Shrimp, Pancetta, Scallion, Lobster Cream Sauce with melted Mozzarella Cheese
- Seared Chicken Marsala with a Butter Marsala Sauce, Button Mushrooms and Herbs
- Maple and Mustard Grilled Pork Tenderloin

Parrot *Choice of two entrées*

- Airline Brick Chicken Marinated in Herbs and Aleppo Pepper
- Marinated, Seared and Sliced Terras Major Steak with Grilled Lemon
- Blackened Salmon with Cajun Cream Sauce

Orangutan *Choice of two entrées*

- Grilled Flank Steak with Chimchurri Sauce
- Stuffed Pork Loin with Salami, Provolone and Prosciutto served with a Rustic Red Pepper and Tomato Cream Sauce
- Fontina, Spinach and Prosciutto Stuffed Airline Chicken Breast with a Herb and White Wine Sauce
- Mahi Mahi - 8 oz. seared and topped with Feta, Fresh Dill and Grilled Lemon

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

- Eggplant Parmesan
- Roasted Mushroom Risotto
- Penne Pasta with Grilled Vegetables and Pesto Cream Sauce

Upgrade options for buffets:

Waffle Cone Mac & Cheese Bar

- Included:
White Cheddar Mac & Cheese and Waffle Cones
- Choose 3 Toppings:
Steamed Broccoli Chicken Chunks
Bacon Pieces Sauteed Mushrooms
Salsa Seasoned Bread Crumbs
Scallions White Cheddar
Sriracha
- \$1 per person for each additional topping*

Carving Stations

- Roasted Pork Loin with Peppers and Onions
- Slow Roasted Herb Turkey Breast
- Top Round with Sauteed Mushrooms and Horsey Sauce

Desserts

Two choices maximum and all priced per person

Toffee Brownies

Gourmet Cookies (2 per guest)

Key Lime Pie

Red Velvet Cake

Chocolate Fudge Torte with Chocolate Sauce

Layered Lemon Torte

Traditional Carrot Cake with Vanilla Bean Sauce

New York Style Cheesecake with Seasonal Berry Coulis

New York Style Turtle Cheesecake

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



Bar Service

All Bars include:

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

Open Bar

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

Cash Bar

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

House Bar

Domestic Beer • House Wine • House Liquor

Select Bar

Domestic Beer • Imported Beer • Select Wine • Select Liquor

Premium Bar

Domestic Beer • Imported Beer • Premium Wine • Premium Liquor

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

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

Individual Beverages

100% Colombian Coffee, regular or decaffeinated

Hot Chocolate

Gourmet Hot Tea Selections

Chilled Fruit Punch

Freshly brewed Iced Tea

Lemonade

Coca-Cola Products

Dasani Bottled Water

Juices

(Orange, Pineapple and Cranberry)



Equipment Rental

Equipment Rental

Lavaliere Microphone

Risers (Per 4' x 8' Section)

Stairs

Floor Length Linens

Laptop or Tablet

Stage (16' x 8')

Linen Chair Covers with Sashes

Satin Table Runners

Sequin Table Runners

Sequin Table Cloths

Microphone/Podium

Data Projector

White Cushioned Chairs

Tech Time

Chiavari Chairs

Extra Golf Cart

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

Upgrades for Malawi Rentals

Priced per hour

- Train Rental
- Carousel Rental
- Africa! Overlook with animals on exhibit
- Giraffe Feed Deck

Upgrades for Aquarium Rentals

- **Ocean Lab** priced per hour

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

- **Diver Encounter** priced per event

Have a certified diver in our Pacific Reef tank during your event.



Facilities

Aquarium *Capacity 80 guests*

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

Captain's Room *Capacity 20 guests*

Availability: Days and evenings, year-round

Penguin Beach *Capacity 80 guests*

Availability: Evenings only, April-October

Broadway Pavillion *Capacity 250 guests*

Availability: Days only, April-October

Arctic Encounter® *Capacity 50 guests*

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

Malawi Event Center *Capacity 700 guests*

Availability: Days and evenings, year-round

Additional rentals in Malawi:

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

Africa! Overlook *Capacity 250 guests*

Availability: Evenings only, April-October

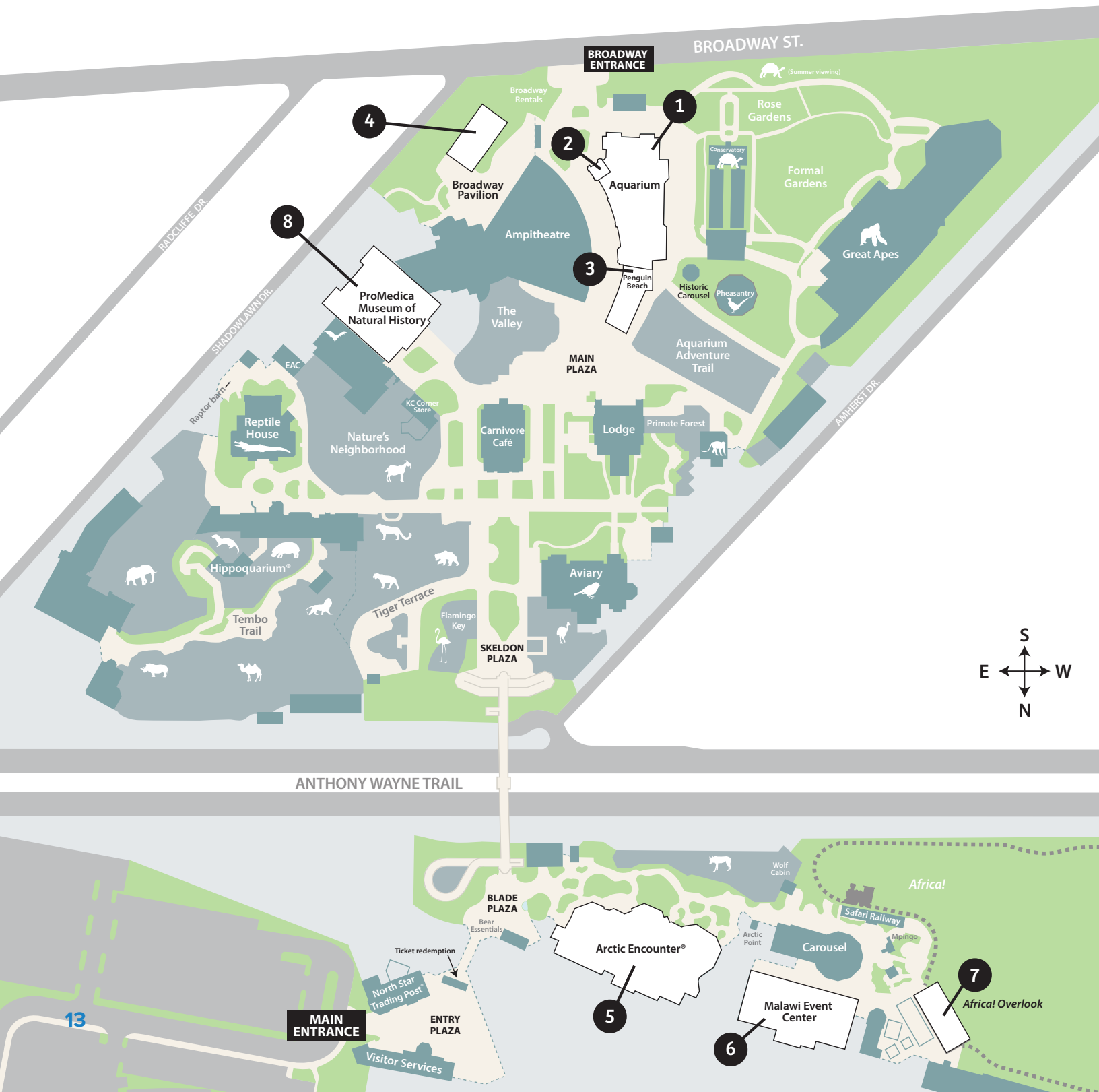
ProMedica Museum of Natural History *Capacity 150-180 guests*

Availability: Days & evenings, year-round



Rental Locations & Map of Zoo

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



Zoo Hours

The Zoo is open every day. Admission gates close one hour prior to closing time.

Spring

May 1 - Memorial Day 10 a.m. - 5 p.m. Monday - Friday
10 a.m. - 6 p.m. Saturday - Sunday

Summer

Memorial Day - Labor Day 10 a.m. - 6 p.m.

Fall

Labor Day - September 30 10 a.m. - 5 p.m. Monday - Friday
10 a.m. - 6 p.m. Saturday - Sunday

Winter

October 1 - April 30 10 a.m. - 5 p.m.

Lights Before Christmas

November 22 - January 3 3 - 9 p.m. Sunday-Thursday
3 - 10 p.m. Friday- Saturday



Catering Requirements



Guarantees

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

Food and Beverages

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

Tax and Service Charge

- All prices subject to a 22% service charge and Ohio state sales tax.
- All prices subject to change without notice.
- The Toledo Zoo has a full-service staff and executive chef to accommodate all your catering needs. If you need a custom menu or have special needs, we are more than happy to help.

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

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