

The image features two glasses on a table. The glass on the left is a large, rounded glass filled with water and ice. The glass on the right is a tall, slender flute glass filled with a bubbly beverage, likely champagne or sparkling wine. The background is a soft-focus bokeh of warm, golden and blue lights, suggesting an indoor event or restaurant setting. The text is overlaid on the right side of the image.

TOLEDO ZOO

Catering Menu

2022

Breakfast

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 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 Cheddar
- Beef Barley
- Loaded Baked Potato
- Chicken Noodle
- Chicken Stracciatella
- Creamy Tomato Bisque

Assorted Gourmet Cookies

Impala

Choice of Soup:

- Broccoli Cheddar
- Beef Barley
- Loaded Baked Potato
- Chicken Noodle
- Chicken Stracciatella
- Creamy Tomato Bisque

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

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



Lunch Buffets

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

Lion

Mixed Green Salad

Choice of 2 Sandwiches:

- *Turkey Bacon Swiss*: Served on marble rye with Pesto Aioli
- *Beastro Burger*: A classic. Our lightly seasoned burger is piled high with cheddar cheese and fresh onion straws. Lettuce and tomato served on the side.
- *Signature Pineapple Chicken Sandwich*: Served on ciabatta roll with house slaw. *Also available in a wrap.*
- *Italian Sandwich*: Freshly sliced salami, capicola, prosciutto and mozzarella. Topped with fried banana pepper rings and housemade dijonnaise. Served on 6" sub bun bread.
- *Cuban Sandwich*: Ham, roasted pork, swiss cheese, pickles & mustard on a ciabatta roll.

Zoo Chips

Choice of Soup:

- *Broccoli Cheddar*
- *Beef Barley*
- *Loaded Baked Potato*
- *Chicken Noodle*
- *Chicken Stracciatella*
- *Creamy Tomato Bisque*

Assorted Gourmet Cookies

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

Plated Lunch

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

Cuban Sandwich

Ham, roasted pork, swiss cheese, pickles and mustard on a ciabatta roll 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. Also included are Zoo chips and a pickle spear.

Signature Pineapple Chicken Sandwich

Served on a ciabatta roll with house slaw.

Cheese Stuffed Shells

Chef's blend of italian cheeses, stuffed in a jumbo shell and baked in our house marianara 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.

French Dip

Thinly sliced roast beef with caramelized onion, swiss cheese on a baguette, served with Au Jus. Also included are Zoo chips and a pickle spear.

Mediterranean Veggie Wrap

Zucchini Noodles with Spring mix, bell peppers, hummus and feta, served on a wrap. Also included are Zoo chips and a pickle spear.

Philly Cheesesteak Hoagie

Thinly sliced roast beef with caramelized onion, American cheese on a hoagie roll. Also included are Zoo chips and a pickle spear.

* Vegetarian options available upon request.

Beverage & Snack Packages

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
Sprinkles

Colobus

Veggie Tray
Fruit Tray
Zoo Chips
Hummus with Pita

Silverback

Veggie Tray
Fruit Tray
Spinach Artichoke Dip with Tortilla Chips
Whipped Feta and Cucumber Dip

with toasted Ciabatta Bread

Choice of Appetizer:

- Buffalo Chicken Egg Rolls with ranch dressing
- Prosciutto Wrapped Cantaloupe
- 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:

- Scones / Snickerdoodle cookies
- Beignets

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



Appetizers

Creamy feta cucumber dip with toasted bread
Italian Arancini with Tomato Cream Sauce
Cucumber Round with Herb Cream Cheese
Bruschetta
Chicken Satay Bites with Peanut Sauce
Hummus and Pita
Caprese Salad in Phyllo Cups
Fried Buffalo Cauliflower
Pretzel Bites with Cheese Sauce
Fried Ravioli with Marinara

Prosciutto Wrapped Cantaloupe
Honey Dijon Glazed Brussel Sprouts
Spinach and Artichoke Dip
Fruit Tray
Veggie Tray with Dill Dip
Cajun Crab Stuffed Mushrooms
Cheese and Cracker Tray
Buffalo Chicken Egg Rolls with Ranch
Italian Sausage with peppers and onions

Trays *priced per tray*

50 Piece Shrimp Cocktail Tray
100 Piece Shrimp Cocktail Tray

Trays Below Serve 50-75 guests

Mini Crab Cakes with Lemon Caper Aioli
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 Served Dinners include

- Choice of Caesar Salad or House Salad (*Spring mix grape tomato, croutons, shredded carrots and cucumbers*)
Choice of Ranch, Italian, French, 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*

- Rosemary Garlic Pork Loin
- Sliced Turkey with Gravy
- Sliced Roast Beef with Gravy

Eagle *Choice of two entrées or dual entree option*

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

OR 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 with Mushroom Demi-Glace
- Mahi Mahi, seared and topped with Feta, Fresh Dill and Grilled Lemon
- Chicken Roulade with spinach, prosciutto & mozzarella served with White Wine cream sauce
- Garlic Butter and Herb roasted Salmon with capers

OR 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 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 Shrimp, Pancetta, Scallions, Lobster Cream Sauce with melted Mozzarella Cheese
- Maple and Mustard Grilled Pork Loin
- Grilled marinated chicken breast

Parrot *Choice of two entrées*

- Seared Chicken Marsala with a Butter Marsala Sauce, Mushrooms and Herbs
- Marinated, Seared and Sliced Teres Major Steak with Grilled Lemon
- Blackened Salmon with Cajun Cream Sauce
- Chicken Piccata with a White Wine, Butter and Lemon Sauce with Capers and Tomatoes

Orangutan *Choice of two entrées*

- Grilled Flank Steak with Chimichurri Sauce
- Chicken Roulade with Spinach, Prosciutto and Mozzarella served with Herbed White Wine Cream Sauce
- Grilled Pork Tenderloin with Honey Balsamic Glaze
- Mahi Mahi 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 Parmigiana with Zucchini Noodles
- Roasted Mushroom Risotto
- Penne Pasta with Grilled Vegetables and Pesto Cream Sauce

Upgrade options for buffets:

Waffle Cone Mac & Cheese Bar

- Included:
Smoked Cheddar Mac & Cheese and Waffle Cones
- Choose 3 Toppings:
Steamed Broccoli Chicken Chunks
Bacon Bits Sautéed Mushrooms
Scallions Seasoned Bread Crumbs
Diced Tomatoes

Carving Stations

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

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

Desserts

Two choices maximum

Toffee Brownies

Gourmet Cookies (2 per guest)

Key Lime Pie

Red Velvet Bistro Cake

Chocolate Flourless Torte (Gluten free)

Layered Lemon Torte

Traditional Carrot Cake

New York Style Cheesecake with Seasonal Berry Coulis

New York Style Turtle Cheesecake

Tiramisu

Black Forest Gateau Chocolate Cake

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 • Soda

Select Bar

Domestic Beer • Imported Beer • Select Wine • Select Liquor • Soda

Premium Bar

Domestic Beer • Imported Beer • Premium Wine • Premium Liquor • Soda

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 *per gallon*

Hot Chocolate *per gallon*

Gourmet Hot Tea Selections *per packet*

Freshly brewed Iced Tea *per gallon*

Lemonade *per gallon*

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

Priced per hour

- Giraffe Feed Deck

Upgrades for Aquarium Rentals

- Ocean Lab

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

- Diver Encounter

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

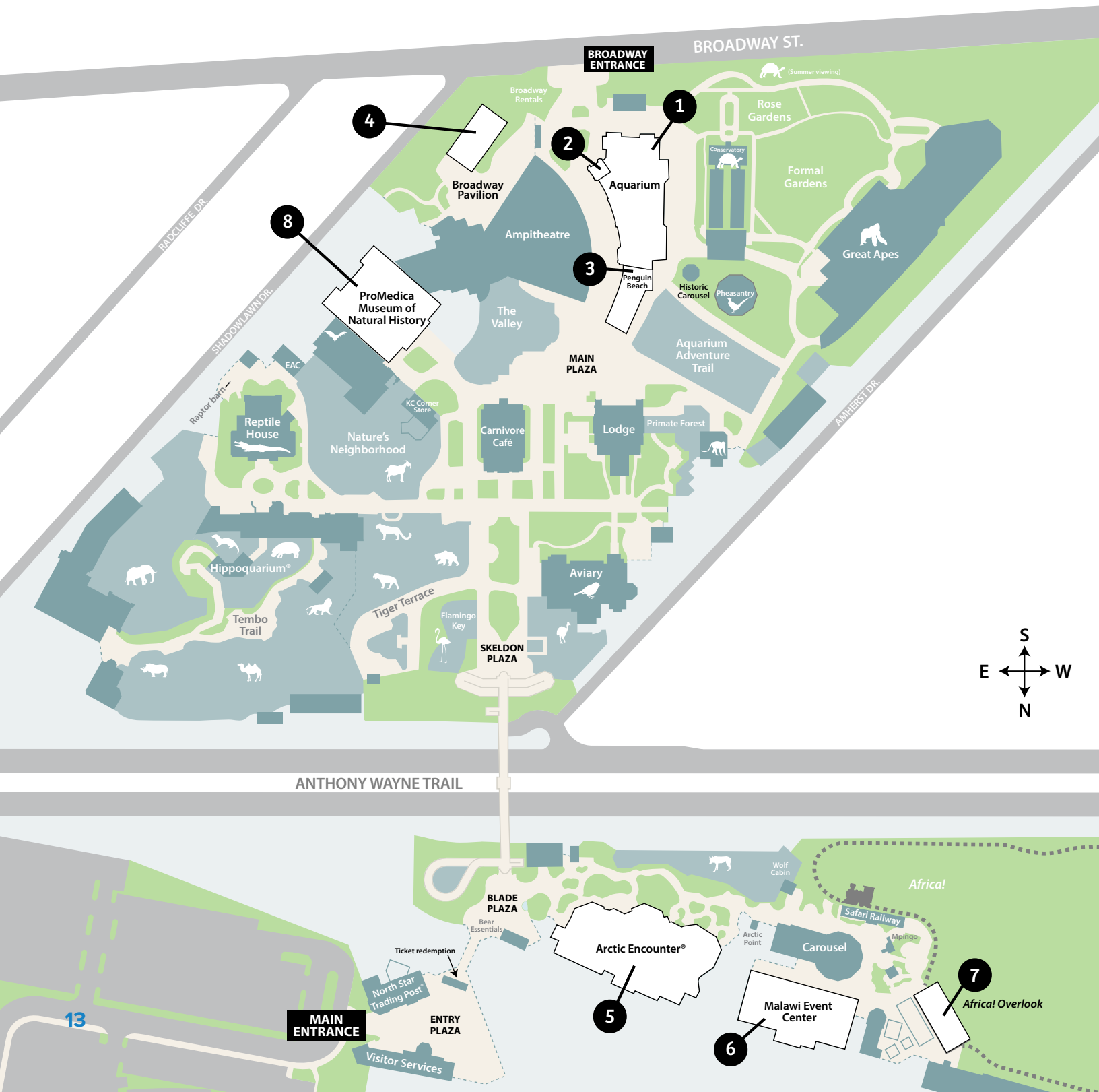
ProMedica Museum of Natural History *Capacity 150-180 guests*

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



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.
- Change fee \$100 for any change after the 15 day count

**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