

Santa Barbara Zoo Catering Menus 2010

Wild Flavors with Civilized Service



Zoo Catering Lunch and BBQ Specials

All Specials include Biodegradable Plates, Utensils and Napkin
One Water or Soda, Cookie, Buffet Utensils, Chaffing Dishes
and Delivery Included anywhere you Roost in the ZOO with A *Minimum Purchase for 50 Guests*
All Services Subject to Availability

Welcome Carts

Popcorn Cart - **\$350**
(Up to 150 Portions)

Pretzel Cart - **\$350**
(Up to 150 Portions)

Churro Cart - **\$350**
(Up to 100 Portions)

Cotton Candy Cart - **\$395**
(Up to 100 Portions)

Snow Cone Cart - **\$350**
(Up to 150 Portions)

Frozen Novelty Cart

Ice Cream Drumsticks
Ice Cream Sandwiches
Frozen Lemonade
\$3 per piece

*Pricing for CARTS includes Equipment and Staffing for One and a Half Hours

Guest Entrance Beverage Option #1:

Fresh Lemonade
Iced tea
Water
\$2.50 Per Guest

Guest Entrance Beverage Option #2:

"Zootini" - A Tropical Rum Drink
with a Wonderful Fruit Garnish
Iced Tea
Mineral Water
\$7 Per Guest

Hilltop Deli

Large Ciabatta Sandwiches - Roast Beef,
Smoked Turkey, Chicken Breast,
Tuna or Egg Salad

Green Salad, Zoo Slaw or Potato Salad
Potato Chips

Generous Condiments Tray

Lunch \$18

*Menu Includes a Selection of
Three Sandwich Choices and Two Sides

Napoli Lunch Buffet

The Original Avocado Caesar Salad
Turkey Meatballs
Spinach and Mushroom Lasagna
Garlic Bread
Lunch \$19

Cabrillo Lawn Lunch Buffet

Hamburgers and Hot Dogs
(Garden Burgers on Request Only)
Condiments, Relish Tray, and Cheese

Homemade BBQ Beans

Potato Salad

Corn on the Cob

Green Salad

with Fresh Cut Vegetables and Dressings

Potato Chips

Lunch \$18

Custom Zoo Catering

Custom Menus, Cocktail Parties, Theme Buffets, Dinner Stations, Family Style

Special Event Planning Services Available Including:
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Old Italy's Favorite Lunch Buffet

The Original Avocado Caesar Salad

Antipasto Platter

Marinated Vegetables, Hard Salami,
Mozzarella Cheese and Pepperoncini

Ravioli stuffed with Three Cheeses
Served with Homemade Marinara Sauce

Garlic Bread

Lunch \$20

Viva la Mexican Munchies Lunch Buffet

Chicken and Grilled Vegetable Enchiladas

Spanish Rice

Spicy Black Beans with Cilantro

Green Salad

with Fresh Cut Vegetables and Dressings

Tortilla Chips

Salsa Fresca and Salsa Verde

Lunch \$20

Santa Ynez Lunch Buffet

Grilled Marinated Chicken Breast

Green Salad

with Fresh Cut Vegetables and Dressings

Potato Salad

Zoo Slaw

Spicy Black Beans or Ranch Beans

Lunch \$21

Add \$5 with Grilled Tri Tip and Pico de Gallo
Menu Includes Two Salad and Choice of Beans

Fiesta Fajitas Lunch Buffet

Fajita Style Chicken Breast

Grilled Peppers and Onions

Green Salad

with Fresh Cut Vegetables and Dressings

Spanish Rice

Spicy Black Beans or Pinto Beans

Corn or Flour Tortillas

Chips and Salsa, Jalapenos,
Olives, Cheddar Cheese

Lunch \$23

Add \$6 with Grilled Tri Tip or \$2 for Guacamole

Luau Lunch Buffet

Grilled Chicken with a Teriyaki Glaze

Slow Roasted Hawaiian Spare Ribs (2)

Green Salad

with Fresh Cut Vegetables and Dressings

Pacific Rim Fried Rice

Zoo Slaw or Asian Noodle Salad

Lunch \$30

*Menu Includes Two Entrees and Three Sides

Santa Barbara Surf e' Turf Lunch Buffet

Grilled Wild Salmon w/Chipotle-Orange Glaze

Grilled Tri Tip with Fresh Pico de Gallo

Green Salad

with Fresh Cut Vegetables and Dressings

Grilled Whole Corn

Ranch Beans

Lunch \$32

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Zoo Catering Hors d'oeuvres

Minimum 24 Piece Order per Selection

We Suggest Three to Five Hors d'oeuvres Selections for a Cocktail Hour to Accompany a Zoo Dinner (4-6 Pieces per Guest)

We Suggest Six to Twelve Hors d'oeuvres Selections For a Two Hour Cocktail Party (10-15 Pieces per Guest)

<i>Fresh Seasonal Fruit Platter</i>	\$220	<i>Potato Crab Cakes</i>	\$2.75 per piece
Beautiful Platters filled with Fresh Hand Carved Seasonal Fruits Appropriate for 40-70 Guests		Served with Creole Mayonnaise	
<i>Farmer's Market Vegetable Display</i>	\$260	<i>Crab Rangoon</i>	\$2.75 per piece
Large Basket filled with Seven Locally Grown Seasonal Baby Vegetables. Ranch, Olive Tapenade or Spinach Dips (choose two) Subject to Seasonal Availability and Price Appropriate for 40-70 Guests		<i>Shrimp Cocktail</i>	\$3.00 per piece
<i>California Artisan Cheese Display</i>	\$280	Perfect Shrimp with Classic Cocktail Sauce	
Large Granite Pieces Covered with Wedges of Five Special Cheeses <i>An Assortment of Crackers, Crisps and Baguette, Garnished with Strawberries</i> Appropriate for 40-70 Guests		<i>Ginger Chicken Won Tons</i>	\$3.25 per piece
<i>Fruit, Vegetable and Cheese Display</i>	\$8.50 per person	Served with Sweet and Sour Sauce	
Everyone's Favorite Combined into One Bountiful Display		<i>Sesame-Crusted Chicken Satay</i>	\$3.25 per piece
<i>Fresh Vegetable Spring Rolls</i>	\$2.25 per piece	Tender chicken on skewers served with our mango papaya mojo	
Rice Paper Rolls cut in Three Pieces with A Peanut Sauce		<i>Crispy Thai Chicken Spring Roll</i>	\$3.25 per piece
<i>Fresh Fruit Skewers</i>	\$2.50 per piece	This popular roll is handmade with sliced cashews, fresh vegetables and shredded chicken breast. Each roll is cut into three pieces.	
Fresh Fruit with a Touch of Mint		<i>Mini Pot Stickers</i>	\$3.25 per piece
<i>Antipasto Skewers</i>	\$2.50 per piece	with Chicken, Fresh Ginger and Hoisin Sauce	
Tasty spears include fresh mozzarella, artichoke heart, Kalamata olive, cherry tomato, and a drizzle of basil oil		<i>Beef Satay</i>	\$3.25 per piece
<i>Caprese on the Go</i>	\$2.50 per piece	Marinated beef tenderloin skewered Served with spicy peanut sauce	
Fresh Basil, Fresh Mozzarella, and A Cherry Tomato, Virgin Olive Oil		<i>Crispy Hamachi "Yellowtail" Rolls</i>	\$3.25 per piece
<i>Three Cheese Artichoke</i>	\$2.75 per piece	Served with a Sweet Chili Lime Sauce	
Lightly breaded, tender artichoke stuffed with goat, parmesan and cream cheeses and a touch of garlic		<i>Seared Abi Spring Rolls</i>	\$3.25 per piece
<i>Beggar's Purse</i>	\$2.75 per piece	(Chilled not Fried) Served with Papaya Mango Mojo	
Flaky phyllo pocket filled with a blend of sweet golden fig and mascarpone cheese		<i>Lemon Grass Shrimp Skewers</i>	\$3.50 per piece
<i>Spanikopita</i>	\$2.75 per piece	<i>Bacon Wrapped Scallops</i>	\$3.50 per piece
A traditional Greek delight. Sauteed spinach, feta cheese, herbs and spices in flaky phyllo dough		Served with Maple-thyme drizzle	
<i>Mini Quesadillas</i>	\$2.75 per piece	<i>Seared Abi Tuna</i>	
Brie, Caramelized Walnuts, Mango and Special Spices.		<i>on Sugar Cane Skewers</i>	\$3.50 per piece
<i>Potato Crab Cakes</i>	\$2.75 per piece	with a Thai Green Curry Sauce	
Served with Creole Mayonnaise		<i>Kobe Beef Mini Burgers w/Fries</i>	\$4.00 per piece
		with Pepper Jack Cheese On Handmade Brioche Rolls	
		<i>Seared Shrimp and Scallop</i>	
		<i>on Sugar Cane Skewers</i>	\$4.75 per piece
		with Ginger Cilantro Pesto Glaze	

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Zoo Catering Dinner Buffet Specials

All Dinner Buffet Specials include Biodegradable Plates, Utensils and Napkins, Buffet Utensils and Chaffing Dishes
Prices quoted are for 100 or more guests. All Services Subject to Availability

Old Italy's Favorite Dinner Buffet

The Original Avocado Caesar Salad

Antipasto Platter

Marinated Vegetables, Hard Salami,
Mozzarella Cheese and Pepperoncini

Ravioli stuffed with Three Cheeses
Served with Homemade Marinara Sauce

Garlic Bread

Dinner \$26

Viva la Mexican Munchies Dinner Buffet

Chicken and Grilled Vegetable Enchiladas

Spanish Rice

Spicy Black Beans with Cilantro

Green Salad

with Fresh Cut Vegetables and Dressings

Tortilla Chips

Salsa Fresca and Salsa Verde

Dinner \$26

Santa Ynez Dinner Buffet

Grilled Marinated Chicken Breast

Green Salad

with Fresh Cut Vegetables and Dressings

Potato Salad

Zoo Slaw

Spicy Black Beans or Ranch Beans

Dinner \$27

Add \$5 with Grilled Tri Tip and Pico de Gallo
Menu Includes Two Salad and Choice of Beans

Fiesta Fajitas Dinner Buffet

Fajita Style Chicken Breast

Grilled Peppers and Onions

Green Salad

with Fresh Cut Vegetables and Dressings

Spanish Rice

Spicy Black Beans or Pinto Beans

Corn or Flour Tortillas

Chips and Salsa, Jalapenos,
Olives, Cheddar Cheese

Dinner \$29

Add \$6 with Grilled Tri Tip or \$2 for Guacamole

Luau Dinner Buffet

Grilled Chicken with a Teriyaki Glaze

Slow Roasted Hawaiian Spare Ribs (2)

Green Salad

with Fresh Cut Vegetables and Dressings

Pacific Rim Fried Rice

Zoo Slaw or Asian Noodle Salad

Dinner \$36

*Menu Includes Two Entrees and Three Sides

Santa Barbara Surf e' Turf Dinner Buffet

Grilled Wild Salmon w/Chipotle-Orange Glaze

Grilled Tri Tip with Fresh Pico de Gallo

Green Salad

with Fresh Cut Vegetables and Dressings

Grilled Whole Corn

Ranch Beans

Dinner \$38

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Stern's Warf Dinner Buffet

Organic Greens with Fresh Garden Vegetables
Served with Homemade Garlic Ranch
and Special Italian Dressing
Grilled Vegetable Salad
with Ancho Marinade, Lime and Cilantro
Fire Roasted Potatoes
with Rosemary and Garlic
Grilled Chicken
with Homemade Ancho Chile Marinade
Whole Grilled Wild Salmon Filet
with Citrus Marinade
Served with Tropical Fruit and Chile Salsa
Ciabatta Rolls
Dinner \$38

Hill Top Dinner Buffet

Organic Field Greens Salad
with Gorgonzola, Red Seedless Grapes,
Candied Pecans and Balsamic Vinaigrette
Grilled Seasonal Vegetables
Rice Pilaf
Artichoke Stuffed Chicken Breast
Roasted Wild Salmon
with a Balsamic Reduction
Ciabatta Rolls
Dinner \$38

The Riviera Dinner Buffet

Green Salad
with Fresh Cut Vegetables and Dressings
Grilled Vegetable Salad with Provençal Marinade
Roasted Potatoes with Fresh Rosemary
Grilled Wild Salmon in a Mango Sunset Glaze
Roasted Boneless Prime Rib or
Whole New York Strip
with Horseradish Cream and Au Jus
Ciabatta Rolls
Dinner \$45

Palm Garden Dinner Buffet

Caesar Salad
Handmade Garlic Croutons and
Freshly Grated Parmesan Cheese
Grilled Vegetables
Penne Pasta
with Blended Roasted Cream
and Garden Marinara
Whole Roasted Chicken Breast
with Pesto and Goat Cheese
Grilled Marinated Boneless Ribeye
Demi Glaze with Horseradish Cream and Salsa
Ciabatta Rolls
Dinner \$45

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Alternative Selections

Salad Upgrades

Avocado Caesar Salad

Handmade Garlic Croutons and Freshly Grated Parmesan Cheese

Mixed Field Green Salad

Caramelized Walnuts, Mandarin Orange Slices, Gorgonzola Cheese Dried Cranberries

Choice of Citrus Vinaigrette, Balsamic Vinaigrette or Honey Lemon Vinaigrette

Hollandia Hydroponically Grown "Live Gourmet" Trio Salad Bouquets

with Butter lettuce, Raddicio, Watercress, Toasted Pecans, Orange Sections, Gorgonzola Cheese and Citrus Dressing

Butter Lettuce Cup served with Marinated Anise, Carrot, Cucumber and Celery Salad

Goat Cheese Phyllo Pillow with Teardrop Tomatoes, Watercress and Endive

with Raspberry Vinaigrette

Butter Lettuce and Baby Mache topped Fried Brie Wedges Crusted in Almonds

Garnished with Asian Pear Braised in Sauvignon Blanc and Tossed with a Strawberry Dressing

Alternative Chicken Selections - Prices Will Vary

Grilled Chicken Breast with Portabello Mushroom Cream Sauce

Chicken Breast Piccata with Capers and Fresh Lemon

Roasted Boneless Chicken Breast with Sundried Tomato Pesto

Topped with Warm Goat Cheese

Whole Roasted Chicken Breast with Fresh Pesto and Gorgonzola Cheese

Alternative Fish Selections - Prices Will Vary

Grilled Wild Salmon Filet with Citrus Marinade

Served with Tropical or and Chile Salsa

Baked Greek Style Salmon Filet

Leeks, Mushrooms, Tomatoes and Fresh Herbs Served over a Bed of Spinach

Steamed White Local Seabass on a Bed of Spinach with Orange Zest and Lemon Grass

Roasted Sweet Red Bell Pepper Sauce

Talapia Piccatta with Capers and Lemon

Grilled Mahi with Rincon Sunset Glaze

Served with Tropical Fruit and Chile Salsa

Pistachio Crusted Halibut with a Cilantro-Lime Buerre Blanc

Alternative Vegetarian Selections - Prices Will Vary

Grilled Portabello Mushroom Caps with Avocado, Roasted Red Bell Peppers and Pepper Jack

Tri Color Raviolinnis with Portabello Mushroom Cream Sauce

Risotto Casserole with Parmesan Crust

Grilled Tofu and Vegetables with Ancho Chile Marinade

Spinach and Eggplant Rolltini

Roasted Eggplant Stuffed with Three Cheeses, Topped with Fresh Tomato Sauce,

Lemon, Walnuts and Fresh Herbs

Tofu en Pappiotte with Roasted Red Pepper Sauce

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Additional Dessert Selections

Chocolate Fondue with Whole Strawberries

Fresh Strawberries and Rich Dark Chocolate

\$2.50 per person

to accompany cake or dessert bar

S'mores

Marshmallows Roasted by the Fire
Graham Crackers and Chocolate in Individual Campfire Packets

\$2.50 each

to accompany cake or dessert bar

Cookies and Milk

Mini Assorted Rincon Cookies Served Warm from the Oven
with Shot Glasses of Cold Milk

\$2.50 each set

to accompany cake or dessert bar

Brulee Spoons

Lime Creme Brulee in Individual Spoons

\$2.50 each

to accompany cake or dessert bar

Our Favorites

Assortment of Handmade Rincon Cookies
Chocolate Chip, Oatmeal Raisin, Peanut Butter Chocolate Chips
Legendary Rincon Chocolate Chip Brownies
Fresh Lemon Diamonds with Shortbread Crust and Fresh raspberries

\$4.50

Cupcake Station

Displayed on Three Tiered Silver Trays

Rincon Cupcakes

Banana Cupcakes with a Butter Cream Frosting

and

Chocolate Chip Chocolate Cup Cakes with a Chocolate Butter Cream Frosting
Garnished with Chocolate Shavings and Fresh Raspberries

and

Carrot Pineapple Walnut Cupcakes with Cream Cheese Frosting
Garnished with Fresh Strawberries

\$4.75

Fresh Sweets

Assortment of Handmade Rincon Cookies
Chocolate Chip, Oatmeal Raisin, Peanut Butter Chocolate Chips
Fresh Marble Cheesecake Bars with Oreo Cookie Crust
Fresh Cut Seasonal Fruit Platter

\$5.25

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Additional Dessert Selections

Original Velvet Fondue Station

Rich Dark Chocolate Fondue

Accouterments to Fondue

Whole Fresh Strawberries, Sliced Bananas, Dried Apricots on Skewers

Marshmallows and Pretzels

Almond Torte Cut in Fun Shapes

Legendary Chocolate Chip Brownies

Chocolate Chip Cookies and White Chocolate Macadamia Nut Cookies

\$6

\$4.25 to accompany cake, dessert bar or sundae bar

Delightful Sundae Bar

Ice Creams Sundae Bar Served in Mason Jars

Santa Barbara's Original McConnell's Ice Cream

French Vanilla and Dutch Chocolate

Homemade Rincon Cookies

Chocolate Chip, Oatmeal Raisin, Peanut Butter Chocolate Chip

Sundae Bar Accouterments

Crushed Oreo

Mini Chocolate Chips

Fresh Strawberry Sauce

Real Rich Chocolate Sauce

Caramel Sauce

Marshmallows

M & M's

Chocolate Sprinkles

Sliced Almonds

Crushed Butterfingers

Fresh Whipped Cream

Fresh Sliced Strawberries

Fresh Sliced Bananas

\$6

\$4.25 to accompany cake or dessert bar