



Oregon Zoo Catering & Events 2013 Menu Planning Guide

4001 Southwest Canyon Road
Portland, Oregon 97221



A SERVICE OF METRO

Menu Planning Guide

Oregon Zoo Catering & Events

The Oregon Zoo aims to be a model of sustainable conservation of natural resources and to become the 'greenest zoo' in the world. We use local, seasonal, sustainably grown and harvested products whenever possible. Our catering sales staff is available to make recommendations and create a customized menu for your event.

Executive Chef Paul Bosch

Born in Arlington Heights, Illinois, Paul Bosch developed a love for the culinary bounty of food and its sources. This love led Paul to pursue an undergraduate degree in Food & Nutrition (specializing in Hotel & Restaurant Administration) from Southern Illinois University, and later earn a degree in the Culinary Arts from the Culinary Institute of America in Hyde Park, New York.

Before joining Oregon Zoo, Paul was the Executive Chef at The Resort at The Mountain, Restaurant Chef at Skamania Lodge, Executive Chef at Southwest Washington Medical Center, and Commissary Manager at Elephants Delicatessen. Paul believes that "anything's possible" with food, but feels that it must be done with respect for the quality and source of the ingredients. He was drawn to the zoo for its approach to sustainability and strives to create local connections for the zoo's cuisine.



Paul maintains active membership status in the James Beard Foundation, the Chefs Collaborative, the National Sommelier Society and the Alpha Zeta agricultural fraternity.

Footnotes to Food

Oregon Zoo Catering & Events

Below are some resources to help guide you through the adventure of planning a menu for your event. Menus contained within this guide are by no means the only options available, and custom creations may be arranged.

Unless otherwise noted, all menus are priced for a minimum of 25 guests and up to 1 ½ hours of service. An 18% service charge is applied on all food and hosted beverages. Prices are subject to change based upon season and availability.

Directory of Menus

Daytime Events

[All Day Meetings](#)

[Breakfasts](#)

[Break Suggestions](#)

[Morning Beverages](#)

[Plated Lunches](#)

[Buffet Lunches](#)

[Farmer's Market](#)

Outdoor Events

[Picnic Menus](#)

Bars and Beverages

[Bars at the Zoo](#)

Evening Events

[Plated Dinners](#)

[Desserts](#)

[Modern Cuisine](#)

[Buffet Dinners](#)

[Receptions](#)

[Culinary Action Stations](#)

[Ala Carte Hors D'oeuvres](#)

[Full Beverage List](#)

Menus for All Day Events

For the Busy Event Planner

The Meeting Planner

All-Day Beverage Service to Include:

Boyd's Freshly Brewed Coffee, Decaffeinated Coffee, Stash Teas
Regular & Diet Pepsi Soft Drinks (one per guest)

Continental Breakfast

Chilled Fruit Juices
Seasonal Fruit Tray
Chef's Bakery Selections
Preserves, Butter & Cream Cheese

Mid-Morning Refreshment

Replenish Seasonal Fruit Tray

Mid-Afternoon Snack

Assortment of Freshly Baked Cookies
Raw Garden Vegetables with Assorted Dips

\$23 per guest

The Power Meeting Planner

All-Day Beverage Service to Include:

Boyd's Freshly Brewed Coffee, Decaffeinated Coffee, Stash Teas
Regular & Diet Pepsi Soft Drinks (one per guest)

Breakfast Buffet

Chilled Fruit Juices
Seasonal Fruit Tray
Scrambled Eggs
Apple Wood Smoked Bacon & Breakfast Sausages
Yukon Skillet Potatoes
Chef's Bakery Selections
Preserves, Butter & Cream Cheese

Mid-Morning

Replenish Seasonal Fruit Tray, Nutrition Bars

Mid-Afternoon

Freshly Baked Brownies & Seasonal Whole Fruit

\$30 per guest

Breakfast Menus

Breakfast at its Best

The Continental

Chilled Fruit Juices
Sliced Seasonal Fruit & Berries
Toaster Station with Chef's Bakery Selections
Preserves, Butter and Cream Cheese
Boyd's Freshly Brewed Coffee, Decaffeinated Coffee, Stash Teas
\$13 per guest

For an additional \$7 per guest

Select One of the Following:

Traditional Scrambled Eggs
Scrambled Eggs with Tillamook Cheddar
Spinach and Tomato Frittata
Cascade Frittata (peppers, ham, onions and cheese)
Chorizo and Roasted Garlic and Tomato Scrambled Eggs
Tofu Scramble with Leafy Greens and Onion
Egg white Frittata
Breakfast Sandwich on choice of Biscuit or Croissant

As well as....

Select Two of the Following:

Turkey Bacon
Apple Wood Smoked Bacon
Breakfast Link Sausage
Chicken Apple Sausage
Vegetarian Link Sausage
Traditional Hash Browns
Yukon Skillet Potatoes

***For an additional \$15 per person;
choose from the selections above plus...***

Select Two of the Following:

Malted Belgian Waffles
French Toast with Seasonal Berries, Whipped Butter and Powdered Sugar
Blueberry Pancakes with Maple Syrup and Whipped Butter
Traditional Benedict
Florentine Benedict
Tofu Benedict
Corn Beef Hash

Breakfast Menus

Buffet & Plated Offerings

Northwest Breakfast Buffet

Fresh Fruit & Berries
Chef's Bakery Selections with Butter, Preserves and Cream Cheese
Granola with Plain Yogurt
Steel Cut Oats with Dried Fruits, Honey, Brown Sugar
Farm-fresh Scrambled Eggs
Apple Wood Smoked Bacon & Breakfast Link Sausages
Yukon Skillet Potatoes
Chilled Fruit Juices, 2% Milk,
Boyd's Freshly Brewed Coffee, Decaffeinated Coffee, Stash Teas
\$21 per guest

Plated Breakfasts

Served with orange juice, Boyd's coffee, decaffeinated coffee, Stash teas
Maximum of two selections
Pre Set Fruit Cup Add \$2 per person

Zoo Favorite

Farm-fresh Scrambled Eggs, with Apple Wood Smoked Bacon
Grilled Hash Browned Potatoes
\$12 per guest

French Toast

Thick Cut Brioche French Toast
served with Hazelnut Butter, Seasonal Berries and Maple Syrup
\$14 per guest

Traditional or Florentine Eggs Benedict

Two Farm-fresh eggs with Hollandaise Sauce
& Grilled Hash Browned Potatoes
\$15 per guest

Dungeness Crab Eggs Benedict

Two Farm-fresh eggs with Hollandaise Sauce
& Grilled Hash Browned Potatoes
\$18 per guest

Breakfast Menus

Enhancements for your Morning

Assorted Individual Fruit Yogurts
\$2 per guest

Fruit Brochettes with Saffron Honey Yogurt
\$3 per guest

Country Biscuits & Sausage Gravy
\$3 per guest

Cheese Blintz with Mountain Berry Sauce
\$4 per guest

Bagels, Assorted Cream Cheese Spread & Smoked Lox Salmon
\$7 per guest

Steel Cut Oats with Honey, Brown Sugar and Dried Fruit
\$4 per guest

Boxed Variety of Cereals with 2% Milk
\$3 per guest

Individual Granola and Seasonal Berry Parfait
\$4 per guest

Breakfast Chef's Action Stations

\$100 chef attendant fee per station applies

One station serves up to 100 guests

Made to Order Omelets

Omelet Selections Include Tillamook Cheddar Cheese,
Goat Cheese, Ham, Bacon, Sausage
Bell Peppers, Mushrooms, Scallions, Bermuda Onion,
Spinach & Tomato
\$10 per guest

Malted Belgian Waffle Station

Accompanied by a Seasonal Berries, Maple Syrup,
& Whipped Butter
\$5 per guest

Rejuvenation Breaks

Lighter Offerings for Break Time

Milk & Cookies

Assortment of Cookies Served with Cold Milk
Boyd's Freshly Brewed Coffee, Decaffeinated Coffee, Stash Teas
\$8 per guest

Salty Sweet

Mixed Nuts, Kettle® Potato Chips, Yogurt Pretzels
Assortment of Brownies and Cookies
Assorted Pepsi Soft Drinks (one per guest)
Boyd's Freshly Brewed Coffee, Decaffeinated Coffee, Stash Teas
\$14 per guest

Northwest Warmer

Mini Grilled Cheese Sandwiches, Tomato Soup Shots
Assorted Pepsi Soft Drinks (one per guest)
\$9 per guest

Power Break

Protein Bars, Granola Bars
Mixed Nuts & Vegetable Crudités
\$15 per guest

Movie Theatre

Popcorn (ask about flavored selections)
Licorice, Junior Mints®, M&Ms®, Good & Plenty®
Assorted Pepsi Soft Drinks (one per guest) and Punch
\$12 per guest

AM Half-Day Break (Up to 4 hours)

Fruit Juices, Whole Fresh Fruit
Bagels & Cream Cheese
Assortment of Freshly Baked Cookies
Assorted Pepsi Soft Drinks (one per guest)
Boyd's Freshly Brewed Coffee, Decaffeinated Coffee & Stash Teas
\$18 per guest

PM Half-Day Break (Up to 4 hours)

Candy Bowl and Kettle® Potato Chips
Seasonal Fresh Fruit and Mixed Nuts
Assortment of Freshly Baked Cookies & Brownies
Assorted Pepsi Soft Drinks (one per guest)
Boyd's Freshly Brewed Coffee, Decaffeinated Coffee, Stash Teas
\$20 per guest

A la Carte Beverages & Snacks

[Click HERE](#) for a full list of beverages.

About Our Coffee

The zoo serves shade-grown, 100% organic, [Rainforest Alliance Certified](#) coffee roasted by Boyd's, a Portland company with over 100 years of experience.

Boyd's Freshly Brewed Coffee, Decaffeinated Coffee	<i>Per Gallon (16 cups)</i>	\$30
Freshly Brewed Iced Tea, Lemonade, Juices, Fruit Punch	<i>Gallon (12 glasses)</i>	\$26
Freshly Brewed Mate	<i>Per Urn (35 Cups)</i>	\$40
Specialty Iced Teas	<i>Per Bottle</i>	\$ 4
Specialty Fruit Juices	<i>Per Bottle</i>	\$ 7
Assorted Pepsi Soft Drinks, Bottled Water and Juices	<i>Per Can/Bottle</i>	\$ 2
Natural Sodas	<i>Per Bottle</i>	\$ 3
Sports Drinks or Guayaki Energy Drink	<i>Per Can</i>	\$ 4/\$6

Half Day Continuous Hot & Cold Beverage Service

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas, Hot Chocolate, Cider
Assorted Regular & Diet Soft Drinks (one per guest)
\$9 per guest

Full Day Continuous Hot & Cold Beverage Service

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas, Hot Chocolate, Cider
Assorted Regular & Diet Soft Drinks (one per guest)
\$14 per guest

Chef's Bakery Selections	<i>Per Dozen</i>	\$20
Assortment of Bagels	<i>Per Dozen</i>	\$22
Assorted Bags of Kettle® Chips	<i>Per Bag</i>	\$ 3
Assortment of Candy Bars & M&M's®	<i>Per Serving</i>	\$ 3
Seasonal Fresh Fruits	<i>Per Serving</i>	\$ 3
Fresh Theatre-Style Popcorn, Flavored Popcorn Available	<i>Per Serving</i>	\$ 4
Domestic Cheeses with Crackers	<i>Per Serving</i>	\$ 6
Imported and Local Artisan Cheeses with Baguette	<i>Per Serving</i>	\$ 9
Raw Garden Vegetables with Seasonal Dips	<i>Per Serving</i>	\$ 5
Assortment of Cookies, Bars and Fudge Brownies	<i>Per Dozen</i>	\$20
Trail Mix	<i>Per Pound</i>	\$ 5
Energy Bars	<i>Per Serving</i>	\$ 4
Fancy Mixed Nuts	<i>Per Pound</i>	\$16

Light Plated Luncheon Menus

Light plated luncheon menus include:

*Mixed greens with house herb vinaigrette or house made soup
rolls & butter, platter of assorted cookies
Boyd's freshly brewed coffee, decaffeinated coffee, Stash teas*

Turkey Wrap

Spinach, Tomato-basil, or Chipotle Wrap

Smoked Turkey, Mixed Greens, Bermuda Onion, Bacon, Avocado
and Cranberry-Mint Cream Cheese

\$18 per guest

Grilled Salmon Wrap

Spinach, Tomato-basil, or Chipotle Wrap

Grilled Salmon, Spinach, Tomato, Cucumber and Lemon, Caper,
and Miso Remoulade

\$22 per guest

Thai Chicken Sandwich

Grilled Thai Chicken Breast, Bermuda Onion, Arugula
and Cilantro Lime Cabbage Slaw on Ciabatta Roll

\$18 per guest

Grilled Eggplant Sandwich

Grilled Eggplant and Squash, Roasted Red Pepper, Spinach, Goat Cheese,
Toasted Hazelnuts with Pesto on Ciabatta Roll

\$18 per guest

Asian Grilled Chicken Salad

Served with Toasted Cashews, Basil, Bok Choy, Napa Cabbage, Mandarin Oranges,
Red Bell Pepper, Sesame Vinaigrette

\$20 per guest

Crest Cobb Salad

Served with Romaine Hearts, Iceberg, Watercress, Grilled Chicken Breast, Blue Cheese,
Hard Boiled Farm-fresh Eggs, Peppered Bacon, Avocado, Tomato

\$21 per guest

Plated Luncheon Menus

Plated luncheon menus include:

Mixed greens with house herb vinaigrette or house made soup, rolls & butter

Boyd's freshly brewed coffee, decaffeinated coffee, Stash teas

Chef's choice desserts are included in the entrée price

Choose up to two separate Entree Selections

Chicken Penne

Chicken Sautéed with Oven Dried Tomatoes,
Onions, Bell Peppers, Spinach, Arugula,
& Roasted Garlic Cream Served Over Penne Pasta
with Shaved Parmesan Cheese

\$22 per guest

Pan Roasted Salmon

Served with Green Tea Infused Quinoa Pilaf,
Seasonal Vegetables, and Mediterranean Salsa

\$25 per guest

Smoked Chicken Breast

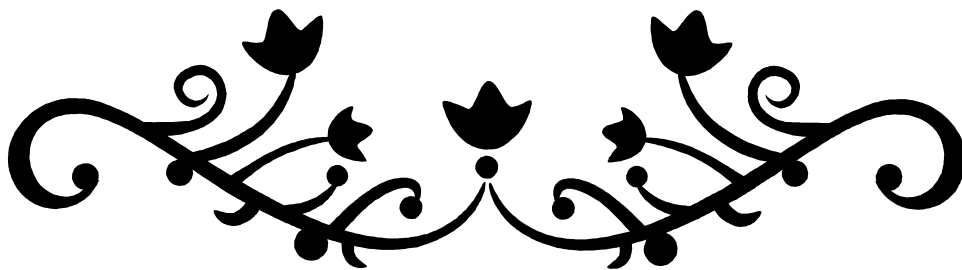
Served with Boursin and Black Garlic Mashed Potatoes,
Chard and Carmel Apple Chutney

\$23 per guest

Seasonal Risotto

Chef's Selection of Seasonal, Vegetarian Risotto

\$20 per guest



Buffet Luncheon Menus

*Buffet luncheon menus include:
Boyd's freshly brewed coffee, decaffeinated coffee, Stash teas
and assorted Pepsi soft drinks (one per guest)*

Deli Buffet

Mixed Seasonal Greens with Assorted Dressings
Seasonal Fruit Salad
Local Shell Bean Salad

Select 3 of the following proteins:

Sliced Roasted Turkey / Black Forest Ham / Roast Beef / Chicken Salad / Tuna Salad
Vegetarian / Vegan Options Available

Sliced Tillamook Cheddar, Swiss and Provolone Cheeses
Assorted Wheat Montana Breads
Mayonnaise and Dijon and Grain Mustard
Lettuce, Sliced Tomatoes, House Made Pickles, & Bermuda Onions
Individual Bags of Kettle® Chips
Assorted Dessert Bars

\$23 per guest

South of the Border Buffet

Chips and Fresh Salsa
Guacamole and Sour Cream
Garden Salad with Chipotle Ranch
Roasted Corn and Poblano
Mexican Spanish Rice
Fresh Fruit Salad
Chef's Mexican Dessert Selection

Choice of Two of the Following Entrees:

Taco Bar featuring Chipotle Beef and Chicken, Flour and Corn Tortillas,
Lettuce, Queso Fresco Cheese, Onions and Tomatoes

Fajita Chicken with Peppers, Onions, and Cilantro

Sliced Guajillo Chile Marinated Flank Steak

Chipotle Glazed Chicken or Vegetable Quesadillas or Chicken Tamales

\$29 per guest

Add \$5 for each additional Entrée per guest

Buffet Luncheon Menus

Buffet luncheons include:

*Boyd's freshly brewed coffee, decaffeinated coffee, Stash teas
and assorted Pepsi soft drinks (one per guest)*

Italian Buffet

Parmesan Garlic Breadsticks
Caesar Salad Tossed with Asiago Cheese, Croutons, Candied Walnuts
Caprese Display
Panzanella Salad
Chef's Italian Dessert Selection

Choose Two of the Following Entrées:

Chicken Marsala / Chicken Piccata / Spinach-Portobello Lasagna /
Meat Lasagna / Meatballs and Marinara / Pasta with Sauce

Pasta Choices: Spaghetti, Tortellini or Penne
Sauce Choices: Bolognese, Marinara, or Puttanesca Sauce

\$31 per guest

Add \$5 for each additional Entrée per guest

Box Lunches or Small Plates

*Served with whole fresh fruit, Kettle® chips,
mayonnaise and mustard packets, freshly baked cookie
Choice of soft drink, juice or bottled water (one per guest)*

Maximum of Two Selections plus a Vegetarian Option

Turkey, Bacon, Avocado, Smoked Cheddar on Ciabatta
Roast Beef, Gruyere, Caramelized Onions, Black Pepper Aioli on Traditional Rye
Grilled Chicken, Mozzarella, Oven Dried Tomato, Romaine, Bermuda Onion, on Pugliese
Grilled Eggplant and Squash, Roasted Red Pepper, Spinach, Goat Cheese,
Toasted Hazelnuts with Pesto on Grilled Sourdough

\$16 per guest

\$17 per guest boxed in compostable clamshell

Sandwiches can be prepared as wraps for no additional charge

Farmer's Market

Local, Sustainable and Delicious, Oh My!

Chef Paul pays tribute to our local agriculturalists by turning their hard-work and dedication to sustainable and organic operations into an exceptional spread for you and your guests. All items on Chef Paul's hand-crafted menu will highlight just how lucky we are to live in the Great Northwest.

Farmer's Market Luncheon Buffet

Farmer's Market Menu includes:

*Two Entrees, two salads, one vegetable, one starch
and selection of desserts with organic coffees and teas*

Market Price

A Previous Offering to Entice your Taste Buds...

Gem Lettuce with Rainbow Baby Carrots, Parsley Root, Dried Cherries,
Chevre, Toasted Hazelnuts with an Herb Vinaigrette

Rose Fin Potato Salad with Celery Root, Green Garlic, Toasted Mustard Seeds,
Crispy Pancetta, Basil, and Peppadew Peppers

Seared Salmon with a Sorrel Beurre Blanc
and a French Breakfast Radish Relish

Grilled Sirloin of Beef with Bourbon Demi, Sautéed Wild Mushrooms,
Roasted Apricots, and Grilled Ramps

Butter Roasted Yukon Gold Potatoes
with Herbs de Provence and Shaved Mimolette

Patty Pan Squash with Herbs de Provence

Oregon Cherry and Rhubarb Cobbler
with a Walnut & Cocoa Nib Streusel and Vanilla Ice Cream

Plated Dinner Menus

Make your Evening Delicious

*All plated dinners include Boyd's freshly brewed coffee,
Stash tea, artisan bread & butter*

Dinner Salads

Select one for entire group, included in entrée price

Organic Field Greens

Mixed Field Greens, Cherry Tomatoes, Bermuda Onion, Toasted Pumpkin Seeds, Chevre
Drizzled with Sherry and Roasted Shallot Vinaigrette

Caesar Salad

Grilled Romaine Heart with Roasted Garlic Croutons, Candied Walnuts
Topped with Shaved Parmesan Cheese

Salad Upgrades

Endive & Arugula

Roasted Corn, Mama Lil's, Pears,
Oregon Blue Cheese and Toasted Hazelnuts

\$2 additional per guest

Baby Spinach Salad

Organic Baby Spinach, Buratta Cheese, Mushrooms, Red Peppers,
Orange Supremes with Bacon Honey Vinaigrette

\$2 additional per guest

Caprese

Caprese Salad with Fresh Mozzarella, Tomatoes, Olive Oil & Basil
served with Field Greens, Balsamic Vinaigrette

\$3 additional per guest

Soup Offerings

Butternut Squash Bisque

Roasted Apple, Cashews, Crispy Beets

\$4 per guest

French Onion

Roasted Garlic Gruyere Crouton

\$4 per guest

Plated Dinner Menus

Make your Evening Delicious

Entrée Selections

Select up to two entrees plus vegetarian/vegan option

Beef Tenderloin

Cocoa Nib Crusted with Wild Mushroom Demi Glace,
Roasted Fingerling Potatoes, Seasonal Vegetables

\$47 per guest

Tails and Trotters Thick Cut Pork Loin Chop

Caramel Apple, Roasted Fennel, Corn and Chive Mashed Potato

\$41 per guest

Peppercorn and Fennel Dusted Oregon Rack of Lamb

Red Wine Braised Bermuda Onion, Harissa and Mint Israeli Cous Cous

\$55 per guest

Braised Beef Short Ribs

Root Beer Molasses, Roasted Beets, Creamy Polenta

\$48 per guest

Pan Seared Scallops, Prawns, & Salmon

Served with Fettuccini, Artichokes, Broccolini Oven Dried Tomatoes
with a Triple Cream Sauce

\$42 per guest

Stuffed Chicken Breast

Stuffed with Humboldt Fog Chevre and Herb, Toasted Pine Nuts,
served with An Oven Dried Tomato Polenta Cake

\$37 per guest

Pan Roasted Salmon

with Fingerling Potato, Seasonal Vegetable, Mediterranean Salsa

\$42 per guest

Seasonal Fish Selection

Inquire regarding availability

Market Price

Vegetable Strudel

Asparagus, Portabella Strudel with Asiago, Chevre
and Roasted Tomato Pesto

\$30 per guest

Dessert Menu

For the Sweet Tusk

Desserts

Select one for entire group, included in entrée price

New York-style Cheesecake

served with a Seasonal Berry Compote and Chantilly Cream

Seasonal Bread Pudding

served with a Bourbon Crème Anglaise

Flourless Decadence Torte with Berries

Chocolate Covered Croquant and Salted Caramel

Sorbet Trio

Seasonal Panna Cotta

Maximum of 50 guests

Oregon Berry Cobbler with Chantilly Cream

\$1 extra with French Vanilla Ice Cream

Crème Brulee Cheesecake

served with Cocoa Nibs and Espresso Chantilly

Assorted Cupcakes

Choose 3 of the Following Varieties:

Double Fudge
Scarlet Red Velvet Chip
Espresso Chantilly
Cranberry Orange Ginger
Chocolate Ganache
German Chocolate
Irish Oatmeal
Black Forest
Chocolate Peanut Butter Cup

\$7 per serving without dinner

Modern Cuisine

An Extraordinary Experience

Tour the world without leaving the comfort of your chair! Chef Paul embarks upon a journey of taste and invites you along for the ride. Experience dish after dish of exciting and unusual food utilizing both local products, and the more exotic and sustainable ingredients found from across the globe. Each culinary voyage is hand-crafted and specially created to fit the season and availability of product. To ensure the freshest supply, menus are available from the chef 24-hours prior to dinner. Vegetarian and Vegan diets can be accommodated.

Modern Cuisine

12 Course Visit
\$100 per guest

21 Course Tour
\$195 per guest

Other Delicacies

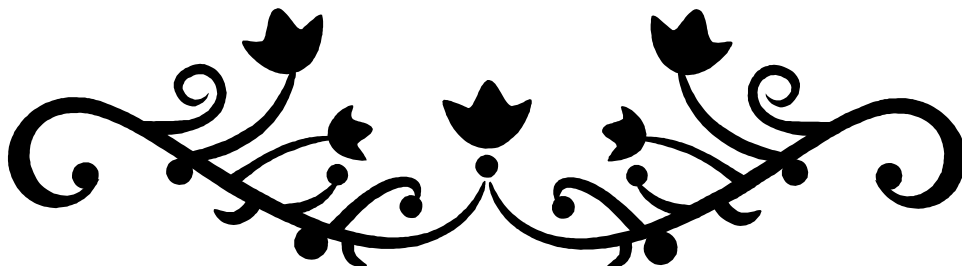
Dinner Mixed Combination Plates

Slow Roasted Herb Rubbed Prime Rib & Grilled Prawns

Served with Yukon Mashed Potatoes & Seasonal Vegetables
\$60 per guest

Grilled Beef Tenderloin & Butter Poached Lobster Tail

Served with Wild Mushroom Glace & Drawn Butter,
Boursin Mashed Potatoes and Seasonal Vegetables
\$85 per guest



Buffet Dinner Menus

All dinner buffet menus are served with Boyd's freshly brewed coffee, decaffeinated coffee, and Stash tea

Trillium Creek Buffet

Mixed Field Green Salad with Assorted Dressings
Assorted Rolls and Butter
Seasonal Fruit Display
Mozzarella, Basil, and Oven Roasted Tomato Stuffed Chicken Breast with Jus
Butter and Herb Crushed Red Potatoes
Roasted Seasonal Vegetables with Herbs D' Provence
Chef's Selection Desserts
\$28 per guest

North-by-Southwest

Assorted Dinner Rolls and Butter
Traditional Caesar Salad with Asiago Cheese
Mixed Greens with Assorted Dressings
Grilled Beef Flank Steak Fajitas with Wild Mushrooms
Grilled Chicken with a Peanut-Red Chile BBQ Sauce
Warm Corn & Flour Tortillas for Burritos & Tacos
Cumin Scented Black Beans with Jalapeno Peppers, Red, Yellow & Green Onions
Spanish Rice
Pico de Gallo, Guacamole, Sour Cream, & Tomatillo Salsa
Chef's Choice Specialty Desserts
\$35 per guest

Sylvan Heights

Artisan Breads and Butter
Butter Lettuce Salad with Roasted Beets, Candied Bacon, Garden Herbs and Vinaigrette
Mixed Greens with Assorted Dressings
Seasonal Fresh Fruits & Berries
Lavender & Sage Rubbed Chicken Breast with Roasted Fruit & Blue Cheese
Herb Infused Roasted New York Strip Loin with Pendleton Whiskey and Wild Mushroom Glace
Oven Roasted Yukon Golds
Seasonal Vegetables with Herbs d' Provence
Chef's Choice Specialty Desserts
\$39 per guest

Buffet Dinner Menus

Eagle Canyon Buffet

Smoked Seafood Platter
Mixed Field Green Salad with Assorted Dressings
Roasted Beet Salad with Toasted Walnuts and Oregon Blue Cheese
Assorted Rolls and Butter
Herb Crusted Slow Roasted Prime Rib with Fresh Horseradish Cream & Jus
Oven Roasted Salmon with Mediterranean Salsa
Butter and Herb Roasted Red Potatoes
Oven Roasted Seasonal Vegetables with Herbs D' Provence
Fruit Display
Chef's Selection Desserts
\$48 per guest

Black Bear Ridge Feast

Smoked Seafood Platter
Mixed Field Green Salad with Vegetables, Herb Ranch and Huckleberry Vinaigrette
Assorted Rolls and Butter
Chilled Prawns with House Made Cocktail Sauce and Wedges of Lemon
Roasted New York Strip Loin Dusted with Wild Mushrooms
served with Pendleton Bourbon Demi Glace
Roasted Salmon Served with Fennel Tapenade and Beurre Blanc
Rubbed Sage Grilled Chicken Breast with Roasted Peaches, Jus, and Shaved Mimolette
Boursin Mashed Yukon Potatoes
Roasted Seasonal Vegetables
Chef's Selection Assorted Desserts
\$56 per guest

Farmer's Market Dinner Buffet

Whatever is available seasonally at the Farmer's Market, Chef Paul Decides!
Chef will let you know the menu 24 hours prior
The Buffet will consist of:
Two Entrees
Two Salads
One Vegetable
One Starch
Selection of Desserts
Organic Coffees and Teas
Market Price Applies

Hors D'oeuvres Receptions

An Easy Way to Make a Big Impression

Each menu below serves approximately 12 pieces per guest

All-American Reception

Meatballs
BBQ Chicken Wings
"Pigs in a Blanket"
Jalapeno Poppers
Mini Pizzas
Fresh Vegetables with Ranch Dip
\$20 per guest

Southwest Tour Reception

Chimichangas
Grilled Vegetable Quesadillas with Tequila Crema
Hand-wrapped Tamales with Mole, Salsa Criola
Beef Tostada with Red Cabbage Slaw
Crab Cake Bites with Harissa Aioli
Tri-colored Tortilla Chips
Pico de Gallo, Guacamole & Sour Cream
\$25 per guest

Pan Pacific Reception

Chicken & Beef Satay with Apricot and Red Curry Sauce, Toasted Coconut
Vegetarian Spring Rolls with Ponzu and Sweet Thai Chili
Pot Stickers with a Sake-Ginger Dipping Sauce
Blackened Seared Ahi Tuna with Wasabi & Pickled Ginger
California Rolls
Skewered Prawns with a Soy Caramel and Citrus Ginger Sauce
Char Siu Pork with Chinese mustard
\$36 per guest

Culinary Action Stations

Hors D'oeuvres with Flair

Carving Stations

\$100 chef attendant fee per station applies

One station serves up to 100 guests

Served with Assorted Artisan Breads and Accoutrements

Alder Planked Salmon	serves 30 guests	\$145
New York Strip Loin	serves 40 guests	\$326
Apple Brined Turkey Breast	serves 40 guests	\$188
Center Cut Roasted Pork Loin	serves 35 guests	\$300
Baron of Beef	serves 100 guests	\$535
Roasted Prime Rib	serves 30 guests	\$350
Roast Beef Tenderloin	serves 20 guests	\$305
"Wild about Game" Carving Station (Speak with Chef Paul)		Market

Action Stations

\$100 chef attendant fee per station applies

One station serves up to 100 guests

Oyster Shucking Station

Fresh Oysters with Classic Cocktail Sauce,
Mignonette, Bottled Hot Sauces, Lemon

\$5 per oyster, dozen minimum

Pasta Station

A Variety of Fresh Pastas with Bolognese, Alfredo, & Pesto Sauces
served with Accompaniments Selected by the Chef

\$14 per guest

Mashed Potato Martini Bar

Three Kinds of Mashed Potatoes Served with Assorted Toppings
served up in a Salted Martini Glass

\$15 per guest

Martini Shaker Salad Bar

Selection of Cut Greens, with Assorted Accompaniments
Drink Themed Dressings & Vinaigrettes

\$12 per guest

Ala Carte Hors D'oeuvres

A Tasty Start to your Event

Cold Hors D' Oeuvres by The Dozen

Minimum of 4 dozen per selection

Smoked Salmon in Cucumber Cup with Sauce Grebiche	\$37 per dozen
Salmon Lox, Cream Cheese & Capers on Crostini	\$34 per dozen
Chicken, Goat Cheese & Pesto Bruschetta	\$32 per dozen
Caprese Crostini with Textured Olive Oil & Balsamic Vinegar	\$28 per dozen
Vegetable Kabobs with a Red Pepper Coulis	\$28 per dozen
Seasonal Fruit Skewers	\$30 per dozen
Peel and Eat Shrimp with Cocktail Sauce	\$38 per dozen
Greek Salad Skewers – Feta, Kalamata Olive, Cucumber, Tomato	\$28 per dozen
Endive Spears, Dungeness Crab, Asian Slaw, Sesame Seeds	\$34 per dozen
Seared Duck, Blistered Grapes, Hearts of Palm, Peppadew Peppers	\$42 per dozen
Farmer's Market Selection	\$36 per dozen
Oyster Shooters – Gazpacho, Bloody Mary or Tropical Fruit	\$55 per dozen

Warm Hors D' Oeuvres by The Dozen

Minimum of 4 dozen per selection

Pot Stickers with Sweet Chile Dipping Sauce and Ponzu	\$30 per dozen
Tequila Shrimp on Wonton with Shredded Radish Slaw	\$42 per dozen
Jalapeno Popper, Buttermilk Ranch	\$22 per dozen
Mac and Cheese Bites with Bacon and Parmesan	\$28 per dozen
Jerk Chicken Skewer with Apricot and Red Curry Sauce, Pistachio	\$32 per dozen
Beef Satay with Peanut Sauce and Sweet Chili Sauce	\$38 per dozen
Garlic Ginger Glazed Skewered Prawns, Toasted Sesame Seeds	\$42 per dozen
Vegetarian Quesadillas	\$28 per dozen
Flat Bread with Portobello, Chevre, Roasted Apple, Peppers	\$32 per dozen
Grilled Brochettes of Seasonal Marinated Vegetables	\$28 per dozen
Crab Cake Bites, Harissa Aioli, Candied Lemon Zest	\$44 per dozen
Roasted Corn Polenta Cake with Goat Cheese, Pine Nuts, Arugula, Caramelized Shallots, Honey	\$28 per dozen

Ala Carte Hors D'oeuvres

A Tasty Start to your Event

Reception Displays

Tray options serve 50 guests

Northwest Seafood Display

Hand-Shucked Oysters, Peel & Eat Prawns,
Smoked Mussels, Smoked Salmon, Smoked Trout
Cracked Dungeness Crab Legs
Cocktail Sauce & Lemon Pepper Vinaigrette

\$895

Hot Smoked Side of Salmon (Chilled)

served with Lemon Dill Aioli

\$140 per side

Chilled Prawn Display

served with Wedges of Lemon and Cocktail Sauce

\$450

Imported & Domestic Cheese Tray

served with Dried Fruits, Grapes, Sliced Baguettes and Crackers

\$450

Fir Cured Salmon Lox

Red Onions, Capers, Hard Boiled Egg, Bagels and Cream Cheese

\$155 per side

Antipasto Display

Assorted Salami, Hams, Sausages, Other Meats, Assorted Olives, Grilled Vegetables,
Baked Pita Chips & Pickled Vegetables

\$525

Fresh & Pickled Vegetable Platter

served with Buttermilk Ranch Dip

\$320

Pacific Northwest Artisan Cheese Display

Marcona Almonds, Fruit Compote, Preserves, Grapes
Sliced Baguettes and Crackers

\$785

Fresh Seasonal Fruits & Berries Display

\$325

Picnic Buffets

Picnic buffet menus include:

*Assorted Pepsi canned soda (one per guest), iced tea and ice water
High-quality compostable plates, cups and flatware are used for buffet service*

Traditional BBQ Buffet

Hamburgers and Garden Burgers
All-beef Hot Dogs
House Made Maple Baked Beans, American-style Potato Salad
Traditional Condiments Including Sliced Cheeses
Assorted Freshly Baked Cookies

\$16 per person

BBQ Enhancements

Each item charged per person in addition to the base barbecue

Main Dishes

British Style Bangers and "Mash"	\$ 4
Barbecue Chicken Quarters	\$ 3
Country Style BBQ Pork Ribs	\$ 7
Pomegranate Molasses	
Baby Back Ribs	\$ 7
Chipotle Orange Barbecue Sauce	
Grilled Zenner's Bratwurst	\$ 6
with Porter Stewed Grilled Onions	
Korean Style Beef Ribs	\$ 6
with house made Kimchi	
Beer Can Pitman Farms Air Chilled Free Range Chicken	\$15
Tails and Trotters Bone in Pork Loin Chop	\$15
with Sarsaparilla Molasses Pickled Watermelon Rind	

Sides

Buttermilk Soaked and Grilled Corn on the Cob	\$ 3
German Style Potato Salad	\$ 3
Island Slaw	\$ 3
Garden Salad with Buttermilk Ranch and Herb Vinaigrette	\$ 3

Desserts

Buttermilk Biscuit Strawberry "Shortcake"	\$ 5
Premium Confections	\$ 6
Cookies, Brownies and Assorted Mini-Desserts	
Assorted Cupcake Display	\$ 8
Assorted Ice Cream Novelties	\$ 3
Hand-scooped Ice Cream Cones and Sundaes	\$ 7

Picnic Buffets

Picnic buffet menus include

*Assorted Pepsi canned soda (one per guest), iced tea and ice water
High-quality compostable plates, cups and flatware are used for buffet service*

Home-Style Barbecue Buffet

All-beef Hot Dogs, Hamburgers and Garden Burgers
Garden Salad with Buttermilk Ranch and Herb Vinaigrette
Seasonal Fruit Display including Watermelon
German Style Potato Salad
Maple Baked Beans
Sweet Corn on the Cob
Griddled Corn Bread
Traditional Condiments Including Sliced Cheeses
Fruit Cobblers with Vanilla Bean Ice Cream

\$25 per person

Northwest Barbeque Buffet

(Locally Sourced Product)

Grilled Oysters on the Half Shell with Mignonette
Fresh and Butter Poached Radish, Quail Egg, Chevre, and Arugula Salad
Herloom Tomato, Sweet Pea, and Shaved Red Onion Salad
Silvies Grilled Hanger Steak with Traditional Chimichurri
Grilled Columbia River Salmon with a Wild Mushroom Vinaigrette and Grilled Asparagus
Buttermilk Soaked and Grilled Corn on the Cob
Strawberry Rhubarb Cobbler with Hazelnut and Anise Crumble

\$32 per person

Home-Style Barbecue "WOW!"

All-beef Hot Dogs, Hamburgers and Garden Burgers
Butter Lettuce with Dried Huckleberries, Mimolette cheese, Sour Apple Vinaigrette
Marble Potato Salad with Black Garlic and Mama Lil's Peppers
"Baked" Cannellini Beans with Braised T and T Pork Belly
Buttermilk Soaked, Smoked Sweet Corn on the Cob
Watermelon Wedges
Roasted Corn Pudding with Local Honey
Traditional Condiments Including Sliced Cheeses
Buttermilk Biscuit Strawberry "Shortcake" or Apple Cobbler with Pecan-Rye Streusel

\$36 per person

Bar and Beverage

Zoo Alcohol Policies

All beverages must be purchased through the Oregon Zoo. An 18% service fee is charged on all food and hosted beverages. The Zoo's alcohol policy requires substantial food to be available while alcohol is being served, and bars must close one hour prior to guest departure. Any alcohol brought onto zoo grounds without prior approval from the Catering Department will be confiscated and destroyed.

The Oregon Zoo provides OLCC licensed bartenders. The zoo promotes alcohol awareness and social responsibility. In accordance with OLCC regulations and zoo policy, our staff will monitor your event for responsible alcohol consumption. The Oregon Zoo reserves the right to stop serving specific guests if our OLCC trained bartender or manager feels it is appropriate. If deemed necessary, the bar may be closed earlier than scheduled.

Bar Set-up

The following bar set-up fees apply:

- 🐾 Beer and Wine Bar: \$ 75.00 per bar for up to 3 ½ hours of service
- 🐾 Full Bar*: \$100.00 per bar for up to 3 ½ hours of service

*Available in the Cascade Crest Banquet Center only

Service Styles

Bars can be set up in the following ways:

- 🐾 Fully hosted – you, the host of the event, pay for all beverages.
- 🐾 No-host – a cash bar where guests pay on a per drink basis.
- 🐾 Partially hosted – the host of the event pays for a predetermined number of beverages per attendee. Thereafter it becomes a no-host, cash bar. Client can also choose to host one type of beverage (i.e. non-alcoholic items) and partially host or no-host others.

Wine

House wines can include a Chardonnay, Riesling, Pinot Noir and Cabernet Sauvignon. We can special order almost any wine. Please consult the catering coordinators for suggestions and prices. Wines by the bottle (750ml) generally serve five glasses.

Beer

We offer a house selection of domestic and micro brewed beers. Please contact your catering coordinator for availability and special requests.

Spirits

The zoo currently offers the following premium spirits and cordials: Absolut Vodka, Bombay Sapphire Gin, Bacardi Rum, Jack Daniels Whiskey, Jim Beam Bourbon, Jose Cuervo Gold Tequila, Crown Royal, Chivas Regal Scotch, Grand Marnier, Bailey's Irish Cream and Kahlua.

Full Beverage List

Alcoholic Beverages

Mixed Drinks	<i>Per Drink</i>	\$ 7 to 9
House Wine	<i>Per Glass</i>	\$ 6
	<i>Per Bottle</i>	\$ 24
House Micro Brew Beer	<i>Per Glass</i>	\$ 6
	<i>Per Keg</i>	\$400
House Domestic Beer	<i>Per Glass</i>	\$ 5
	<i>Per Keg</i>	\$350
Non-Alcoholic Beer	<i>Per Glass</i>	\$ 5
House Sparkling Wine	<i>Per Bottle</i>	\$ 24

Non-Alcoholic Beverages

Assorted Pepsi Canned Soda	<i>Per Can</i>	\$ 2
Mineral Water	<i>Per Bottle</i>	\$ 2
Aquafina Bottled Water	<i>Per Bottle</i>	\$ 2
Martinelli's Sparkling Cider (750 ml)	<i>Per Bottle</i>	\$ 12
Iced Tea, Fruit Punch, Lemonade, Fruit Juices	<i>Per Gallon (35 cups)</i>	\$ 26
Stash Tea	<i>Per Bag</i>	\$ 1
Hot Chocolate	<i>Per Gallon (35 cups)</i>	\$ 28
	<i>Per Packet</i>	\$ 2
Hot Cider	<i>Per Packet</i>	\$ 2
Boyd's Freshly Brewed Coffee, Decaffeinated Coffee	<i>Per Gallon (16 cups)</i>	\$ 30
Freshly Brewed Mate	<i>Per Urn (35 Cups)</i>	\$ 40
Specialty Iced Teas	<i>Per Bottle</i>	\$ 4
Specialty Fruit Juices	<i>Per Bottle</i>	\$ 7
Natural Sodas	<i>Per Bottle</i>	\$ 3
Sports Drinks or Guayaki Energy Drink	<i>Per Can</i>	\$ 4/\$6

Espresso Bar Call for availability and pricing

