



TASTE of the **WILD**
CATERING



A TASTE OF THE WILD CATERING

With a culinary focus on local specialties, fresh ingredients, and attention to detail, Taste of the Wild has unparalleled experience in providing special event catering. Our menus also feature local, organic, and sustainable selections, along with options for either eco-friendly china or bio-degradable disposables. As a full-service caterer, we provide both a wide range of menu options, and also complete theme development, including décor, rentals, and entertainment coordination. From traditional picnic favorites to extravagant galas, our staff can coordinate every detail!

Miscellaneous

- A signed contract detailing all arrangements must be received by Taste of the Wild Catering at least 30 days prior to the event. It is vital that the Catering Sales Office be notified of the guaranteed number of guests attending the function at least five (5) business days before the event. This is the official guaranteed number for which you will be billed, even if fewer guests attend.
- Full payment of the estimated cost of services to be provided is required once the service contract has been agreed upon. The deposit amount will apply to final billing. If the deposit is not received, an event is considered to be canceled and services will not be provided. If there is an adjustment to guest numbers after the deposit has been submitted, a refund will be mailed after the event or an invoice will be provided prior to the event.
- For your convenience, one of our gift shops can be kept open for evening events. The gift shop will be kept open free of charge for events with an attendance of over 750 guests, if requested. A charge of \$50 per hour is required for parties with fewer than 750 guests.
- If catering is not required, arrangements can be made to keep concession locations open after hours for events with more than 750 guests. Please ask for details.



BREAKFAST, BRUNCH, LUNCH & BREAKS

BREAKFAST (minimum of 20 guests)

All breakfasts come with juice, coffee, and water service. Prices listed are per person.

Continental Breakfast \$6

An assortment of petite danish, muffins, and croissants served with whipped butter and jam.

Add sliced seasonal fruit \$3

Upper Crust Continental \$9

Sliced fresh fruit and berries, croissants with butter and assorted preserves, freshly baked scones, yogurt, and house-made granola.

Traditional \$11

Scrambled eggs with cheese, herbed breakfast potatoes, biscuits with butter and jam, a selection of fresh seasonal fruit, and choice of honey ham, farm fresh sausage links or cured applewood bacon.

Add French toast or waffles \$3

Steel-Cut Oatmeal Bar \$8

Seasonal fresh fruit yogurt parfaits, house-made trail mix, freshly baked cranberry orange breakfast rounds, sliced fresh fruit, and bananas.

Breakfast Between the Bun \$10

Farm-fresh eggs, applewood bacon, and cheddar cheese on choice of Telera roll, croissant, or biscuit. Served with seasonal sliced fruit and herbed breakfast potatoes.

Breakfast Quiche \$11

Choice of two freshly baked quiche: four cheese quiche, zucchini, parmesan, and roasted red pepper quiche, bacon, cheddar and heirloom tomato quiche, caramelized onion, mushroom, and gouda quiche. Served with petite croissants, herbed breakfast potatoes, and fresh seasonal sliced fruit.

Gluten-free options available upon request.

SIPS, SNACKS & SWEETS (Minimum of 20 guests)

Prices listed are per person unless otherwise noted.

Beverage Station (three hours of service)

Freshly brewed regular and decaffeinated coffee, assorted teas, and water \$3

Assorted soft drinks and ice water \$3

Infused water (choice of two): citrus, cucumber mint, strawberry basil, pineapple \$2

Hot chocolate or cider \$2.5

Hot tea bar: assorted gourmet tea, lemon sliced, local honey, rock candy stir sticks, and cream \$3.5

Sweet Tooth \$5

Freshly baked cookies and chocolate brownies served with water and soft drinks.

Add carafes of regular or chocolate milk \$1.5

Crunchers \$6

Homemade potato chips, tortilla chips with salsa, and pita chips with hummus. Served with water and soft drinks.

Smart Snacks \$6

Seasonal whole fruit and berries, walking crudité cups, cucumber mint-infused water, and citrus-infused water.

Polar Break \$3.5

Assorted ice cream novelties.

Cotton Candy \$4

Popcorn \$3

Add a flavor burst of cheddar, dill pickle, or bbq \$1.5

LUNCH

All menus include beverages. Prices listed are per person unless otherwise noted.

Soup and Salad \$12

Choice of two soups, deluxe salad bar, assorted breads and crackers, fresh fruit display, and gourmet cookies.

Choice of two soups: Italian wedding, chicken noodle, chicken corn chowder, chili con carne, tomato basil bisque, broccoli and cheese, roasted red pepper bisque, pumpkin bisque, loaded baked potato, or gazpacho (tomato, white grape, beet, or watermelon)

Signature Sandwich Deli \$13

Selection of two sandwiches with garden salad, coleslaw, homemade potato chips, and assorted gourmet cookies.

- **NY Deli:** sliced salami, corned beef, ham, provolone cheese, lettuce, tomato, and roasted garlic mayonaise on ciabatta bread.
- **Bavarian Ham:** Honey maple ham, smoked gouda, lettuce, tomato, and house made apple mustard on a pretzel bun
- **Apple Pecan Chicken Salad:** roasted chicken breast, apples, pecans, celery, red onion, mayonaise, and local honey on a brioche roll
- **Wild Albacore Tuna:** pole-caught, wild albacore tuna, kalamata olives, red onion, celery, fresh lemon juice, and mayonaise on a telera roll
- **Turkey Club:** smoked turkey breast, crispy bacon, cheddar cheese, lettuce, tomato, and red pepper aioli
- **Pilgrim:** roasted turkey breast, cranberry orange chutney, pecans, baby spinach, and sage cream cheese on a wheat roll
- **Roast Beef:** thinly sliced roast sirloin, white cheddar cheese, lettuce, tomato, and horseradish cream, on house made focaccia bread
- **Portobello:** Balsamic marinated Portobello, boursin cheese, baby spinach, and Roma tomatoes on ciabatta bread
- **Caprese:** Roma tomatoes, mozzarella, fresh basil, field greens, and balsamic aioli on a baguette

Street Tacos \$13

Choice of two: Seasoned ground beef, shredded chicken, pulled pork, and grilled vegetables. Served with soft flour and corn (GF) tortillas, shredded cheese, salsa, shredded lettuce, diced tomatoes, guacamole, sour cream, jalapeños, Spanish rice, refried beans, and Mexican street corn.

Bag Lunch. \$8

Choice of sandwich: cheese, turkey and cheese, ham and cheese, or peanut butter and jelly. Also included are condiments, goldfish crackers, animal cookies, apple sauce, and a juice box.

Gourmet Box Lunch \$10

Option available for drop-offs or pick-ups only. Maximum number may apply.

Choice of sandwiches: smoked turkey and cheddar, honey ham and swiss, or vegetarian.

Also includes fresh fruit salad, pasta salad, potato chips, fresh baked cookie, and canned soda.

Gluten-free options are available upon request.

PICNIC-STYLE BUFFETS

All buffet suggestions include beverages for the buffet hours listed on the contract. Gluten-free rolls available upon request.

Great American Cookout \$13

Hamburgers, all-beef hot dogs, vegan burgers (upon request), roasted corn with butter and scallions, homemade potato chips, baked beans, pasta salad, and assorted gourmet cookies.

Gourmet Burger Bar \$14

Hamburgers, turkey burgers, vegan burgers, gourmet toppings (three kinds of sliced cheese, sriacha mayonaise, blue cheese and bacon compote, roasted garlic mustard, caramelized onions and mushrooms), potato chips, garden salad, Mexican street corn, and assorted gourmet cookies.

Backyard Barbecue \$14

Hamburgers, grilled chicken breasts, sandwich rolls, brown sugar baked beans, coleslaw, potato chips, pasta salad, and assorted gourmet cookies.



Smokehouse \$15
Choice of two: Kansas City BBQ pulled chicken, Carolina Gold BBQ pulled pork, Texas-Style BBQ beef brisket, citrus-glazed chicken breast, or BBQ seitan.

Choice of two: Potato salad, pasta salad, coleslaw, cinnamon-baked apples, roasted corn with butter and scallions, roasted redskin potatoes, or macaroni salad.

Includes sandwich rolls, maple and brown sugar baked beans, and gourmet cookies.

Tropical Luau \$14
 Kona coffee-dusted hamburgers, cilantro lime-grilled chicken breasts, vegan burgers, garden salad with ranch and pineapple vinaigrette, BBQ potato chips, and Hawaiian inspired cookies.

Also includes choice of one of the following salads:
 Watermelon mango jicama salad, carrot raisin salad, or Hawaiian macaroni salad.

Chick’N Fixins \$14
 Dry rubbed BBQ chicken quarters, artisan rolls, roasted redskin potatoes, mexican street corn, coleslaw, and gourmet cookies.

Pit’N Pork \$15
 Smoked beef brisket and pork butt, sandwich rolls, assorted BBQ sauces, gourmet sliced cheeses, horseradish sauce, homemade potato chips, brown sugar baked beans, macaroni salad, and assorted gourmet cookies.

Sizzling Slider Station \$13
Choice of two: Miniature beef burgers, house-made meatballs with marinara sauce, Italian sausage and peppers, pulled pork with Carolina gold BBQ sauce, berry and cream shortcake.

Choice of two: Coleslaw, pasta salad, potato salad, macaroni salad, maple bacon baked beans, cinnamon baked apples, or roasted corn with butter and scallions.

Includes fresh slider buns, assorted cheeses, a full condiment bar, potato chips, and assorted gourmet cookies.

Entrée Enhancements

- BBQ pork shanks \$5
- BBQ pulled pork \$4
- BBQ beef brisket \$4
- BBQ pulled chicken \$3.5
- BBQ grilled chicken \$3
- Bratwurst \$3
- Chicken tenders \$3

Snack/Side Enhancements

- Sliced cheese platter \$.75
- Buttered popcorn \$3
- Macaroni and cheese \$3
- Fresh fruit salad \$3
- Jalapeño cheddar stone ground grits \$3
- Mexican street corn \$2.5
- Lemon herb green bean salad \$2.5
- Buffalo chicken dip with tortilla or potato chips \$2.5
- Brown sugar baked beans \$1.5
- Cornbread \$1.5
- Sliced watermelon \$1.5

Dessert Enhancements

- Cotton candy \$4
- Dippin’ dots ice cream \$3
- Sundae bar \$3
- Seasonal fruit cobbler \$3
- Novelty ice cream \$3.5
- Chocolate fudge brownies and blondies \$1.5
- Maple pecan bread pudding \$2.5

STATIONS MENUS

Prices listed are per person.

Carving Station

Each carved item is accompanied by artisan rolls and gourmet condiments.

- Honey and ginger glazed ham \$5
- Slow roasted turkey breast \$6
- Herb-crusteD beef sirloin roast \$7
- Black and white sesame-crusteD pork loin \$7
- Stuffed pork loin with brie and apple confit \$8
- Pepper and rosemary crusteD prime rib Market Price
- Beef tenderloin Market Price

Artisan Pasta Station \$7

Choose two pastas and two sauces:

- Penne, farfalle, cavatappi, spinach fettuccini, or cheese tortellini
- Marinara, Alfredo, sundried tomato cream, vodka sauce, Bolognese, or pesto cream

Shredded parmesan cheese, mozzarella cheese, fresh pesto, red pepper flakes, fresh basil and garlic bread sticks accent your pasta selection.

Ravioli Station \$8

Choose from three of the following:

- Three cheese ravioli with marinara sauce
- Sausage and broccolini ravioli with fennel and tomato cream sauce
- Wild mushroom ravioli with pesto cream sauce
- Chicken and roasted garlic ravioli with sundried tomato cream sauce
- Sundried tomato and spinach ravioli with Alfredo sauce
- Pumpkin ravioli with roasted apple brown butter sauce and fried sage
- Braised beef ravioli with mushroom veloute
- Blue crab ravioli with lemon beurre blanc

Skillet Station \$8

Choose from three of the following:

- Rosemary and shallot roasted redskin potatoes
- Jalapeño cheddar stone-ground artisan grits
- Parmesan herb risotto
- White cheddar macaroni and cheese with roasted tomatoes
- Mashed yukon gold potatoes
- Quinoa and roasted vegetable pilaf
- Sweet potato hash
- Smashed sweet potatoes
- Brown butter gnocchi

Pittsburgh Station \$8

Treat your guests to a taste of Pittsburgh with a selection of local favorites.

Choose three items:

- Kielbasa and sauerkraut braised in Iron City beer
- Cheese and potato pierogies with garlic butter sauce
- Potato pancakes with sour cream and applesauce
- Stuffed cabbage rolls with tomato cream sauce
- Mini ham BBQ sandwiches
- Haluski

Salad Station \$6

Choose three salads:

- Classic Caesar salad
- Garden salad with romaine and iceberg lettuce, radicchio, grape tomatoes, cucumbers, and carrots with your choice of two dressings
- Tossed caprese salad with Roma tomatoes, fresh mozzarella, basil, extra virgin olive oil, and sea salt
- Greek salad with romaine lettuce, feta cheese, Kalamata olives, pepperoncini, and lemon herb vinaigrette

- Broccoli and cauliflower carbonara salad
- Berry salad with field greens, radicchio, blueberries, strawberries, mandarin oranges, spiced pecans, and raspberry vinaigrette
- Baby spinach salad with spiced pecans, dried cranberries, grape tomatoes, and red onions with grain mustard vinaigrette
- Mesculin greens with garbanzo beans, tomato, red onion, cucumber, bleu cheese, and roasted shallot vinaigrette
- Panzanella salad with crunchy sourdough bread, heirloom tomato, red onion, cucumber, fresh herbs, and white balsamic vinaigrette
- Artisan grain salad with farro or quinoa, roasted vegetables, fresh herbs, and citrus vinaigrette
- Marinated green bean salad with parmesan cheese, toasted walnuts, and lemon tarragon vinaigrette

Dressing choices: Buttermilk ranch, raspberry vinaigrette, honey balsamic vinaigrette, lemon herb vinaigrette, grain mustard vinaigrette, carrot ginger dressing, citrus vinaigrette, cranberry vinaigrette, and bleu cheese dressing.

Shaken Not Stirred Salads. \$7

Build your own salad with toppings such as romaine lettuce, spring mix, tomatoes, cucumbers, toasted almonds, dried cranberries, chopped red onions, black olives, shredded cheddar, feta, buttermilk ranch, and lemon herb vinaigrette. Our chef attendants will take whatever components you choose, mix them for you in a martini shaker, and present them in a martini glass.

Macaroni and Cheese Station \$7

Creamy macaroni and cheese made with cheddar, parmesan, and boursin cheeses served with a variety of toppings including roasted chicken, broccoli florets, peas, mushrooms, shredded cheeses, bacon, chives, roasted tomatoes, and crunchy herbed breadcrumbs.



Retro Station \$8

Choose from three items:

- Meatloaf with shallot bacon jam
- Mini chicken pot pies
- Macaroni and cheese with herbed breadcrumb topping
- Mashed Yukon Gold potatoes with black pepper gravy
- Scalloped potatoes
- Fried pecan crusted chicken tenders with maple dijon dipping sauce
- Three-cheese lasagna
- Gourmet sloppy joes
- Sage and thyme cornbread stuffing

Mashed Potato Bar \$5.5

Self-serve mashed potato bar with the following toppings: whipped butter, sour cream, chives, crumbled bacon, cheddar cheese, gravy, and cheese sauce.

Smashed Sweet Potato Bar \$5.5

Smashed sweet potato bar with a variety of toppings including cinnamon maple butter, toasted coconut, dried cranberries, mini marshmallows, chopped pecans, spiced sour cream, and brown sugar.

Caribbean Station \$8.5

Choose three items:

- Skewered Jamaican jerk chicken
- Skewered coconut curry chicken
- Coconut lime salmon skewers
- Smashed sweet potatoes with brown sugar and five spice
- Jasmine rice with coconut milk and black eyed peas
- Apple cider-roasted pork tenderloin with mango BBQ sauce
- Corn cakes with various toppings including: cilantro crème fraiche, black bean salsa, bacon crumbles, and chipotle aioli
- Cornbread

Fajita Station \$8.5

Marinated chicken breast strips, sirloin beef strips, roasted peppers and onions, refried beans, Spanish rice, flour tortillas, sour cream, guacamole, shredded cheese, jalapeños, and salsa.

Street Tacos \$9

Shredded pork, shredded chicken, fajita vegetables, flour tortillas, chipotle coleslaw, shredded cheddar, cotija cheese, Mexican street corn, and salsa.

Monterey Bay Aquarium

Seafood Watch Station Market Price

Choose three items:

- Shrimp cocktail
- Shrimp scampi
- Miniature Maryland crab cakes
- Everything bagel salmon skewers
- Rainbow trout with fire roasted poblano cream
- Smoked salmon display
- Coconut shrimp
- Scallop, shrimp, and crab risotto
- Chef's seasonal suggestion

Asian Station \$10

Choose three items:

- Pork potstickers
- Stir fried vegetables
- Jasmine sticky rice
- Miniature egg rolls or spring rolls
- Edamame with sesame and sea salt
- Green tea pot de creme
- Pineapple fried rice
- Soba noodle salad
- General Tso's chicken
- Peanut chicken or orange beef satay
- Chicken, beef or vegetable lo mein

Pastry Station \$6.5

A beautiful display of miniature desserts featuring gourmet cookies, cheesecakes, biscotti, and dessert bars.

Fire-Kissed S'mores \$6

Have fun making your own smores with the following gourmet toppings: graham crackers, chocolate bars, marshmallows, toasted coconut, sliced strawberries, toasted almonds, and peanut butter cups.

Hot Chocolate Finale \$6

Creamy hot chocolate accompanied by white chocolate-dipped spoons, mini marshmallows, whipped cream, hazelnut wafer cookies, chocolate and caramel sauce, and crumbled mint candy.

Candy Bar \$6.5

Satisfy your sweet tooth with this bountiful display of assorted candy favorites.

Additional station selections are available upon request.

All station pricing is based on two hours of service and requires a minimum of 50 guests. A minimum of four stations is required to ensure the above prices.



HORS D'OEUVRES

COLD HORS D'OEUVRES

Prices are per person for a one-hour period. Pricing can be adjusted for a longer period of service. A minimum of three hors d'oeuvres selections are required to ensure the following pricing.

Fruit, Cheese, and Vegetable Display \$7

Domestic cheeses with an assortment of crackers and honey Dijon sauce, seasonal fruit, and garden fresh vegetable crudités accompanied by buttermilk ranch dressing.

Add artisanal local cheese \$2

Add grilled, marinated vegetables \$3

The Scoop on Dip \$5

An assortment of tortilla chips, crostini, and pita chips served with salsa, hummus, sundried tomato dip, and olive tapenade.

Add spinach artichoke dip \$1.5

Add buffalo chicken dip \$2

Antipasto Display \$7

Genoa salami, smoked provolone, assorted olives, marinated artichokes and tomatoes, roasted red peppers, and herbed crostini.

Charcuterie Table \$10

Chef's selection of artisanal cured meat, Pennsylvania creamery cheese, pickled vegetables, house-made mustard, local honey, and grilled bread.



Bruschetta Display \$6

Build your own bruschetta with a variety of bruschetta toppings and crostini made with local ingredients. Toppings include heirloom tomato and basil, roasted yellow pepper and olive, pea and ricotta, and fig and goat cheese.

Jumbo Shrimp Cocktail Market Price

Garnished with lemon wedges and served with bourbon cocktail sauce.

Antipasto Skewers \$3

Genoa salami, fresh mozzarella, cherry tomatoes, basil, and Kalamata olives.

Gazpacho \$5

Choose from tomato, watermelon, strawberry, or almond and white grape gazpacho in miniature cocktail glasses.

Cucumber and Crab Salad \$4

Lump crabmeat with fresh citrus inside a cup made of English cucumber.

Stuffed Strawberries \$3

Strawberries stuffed with honey orange cream cheese, topped with chopped almonds and mint.

Chicken and Waffle Cone \$3

Maple smoked chicken and toasted pecans in a mini waffle cone and topped with candied jalapeño.

HOT HORS D'OEUVRES

Prices are per person for a one-hour period and can be adjusted for a longer period of service.

Baked Brie en Croute \$3.5

Brie stuffed with spiced pecans and honey, encased in puff pastry and baked to a golden brown. Served with crackers and crostini.

Artichoke Spinach Dip \$3

Served with Pita Chips.

Miniature Beef or Venison Wellington \$4

Puff pastry stuffed with beef tenderloin and mushroom duxelle.

Miniature Crab or Sockeye Salmon Cakes . . . \$4
Fresh crabmeat or sockeye salmon cakes served with cilantro lime aioli.

Stuffed Mushroom Caps \$3
Fresh mushroom caps stuffed with herbed Italian sausage and parmesan or spinach and feta.

Maple Thyme Candied Bacon Skewer \$3

Shrimp and Grits \$4.5
Jalapeño cheddar stone ground grits topped with beer-poached shrimp and bacon gremolata.

Savory Tartlets \$4
Choose from apple and white cheddar, sundried tomato and goat cheese, blackberry and mascarpone, or wild mushroom and goat cheese.

Pizzetta \$4
Choose from Margherita, duck confit with fontina and caramelized onions, roasted grape and goat cheese, fig and prosciutto with brie, or hot sausage and blistered pepper.

Chicken Sate \$3
Marinated chicken skewers served with Thai peanut sauce.

Sea Scallops Wrapped in Bacon . . . Market Price
Jumbo sea scallops wrapped in crispy bacon and tossed in chipotle butter.

Beef Sate \$3.5
Marinated seasoned beef skewered and served with orange teriyaki sauce.

Chili Lime Shrimp Skewers \$4
Jumbo shrimp with sweet chili and lime glaze.

Artichoke Hearts Romano \$2.5
Romano battered artichoke hearts served with roasted garlic lemon aioli.

Risotto Lollipops \$3
Creamy risotto breaded and fried in your choice of three flavors: roasted corn and monterey jack with poblano aioli, pesto and parmesan with roasted garlic truffle aioli, sundried tomato and goat cheese with balsamic cream.

Rosemary Beef Skewer \$3.5
Rosemary, garlic, and lemon marinated beef with horseradish cream dipping sauce.

Pumpkin Ravioli \$3
Japanese pumpkin and sweet potato ravioli with brown butter sauce and fried sage.

Buffalo Chicken Skewer \$3
Buffalo marinated chicken breast skewers with blue cheese dipping sauce.

Soup Shooters \$4
Roasted red pepper bisque, carrot ginger soup, tomato bisque, or have the soup matched to fit the flavor profile of your menu. Served in miniature glasses.

Toasted Blue Crab Ravioli \$3
Egg pasta stuffed with Maryland blue claw meat, ricotta cheese, celery, and peppers, breaded with seasoned bread crumbs and fried. Served with tomato ragout.



BUFFET AND SIT DOWN DINNERS

Create your own dinner buffets:

Menus include choice of one: rosemary and shallot roasted new potatoes, garlic and herb risotto, mashed Yukon Gold potatoes, brown rice pilaf, or smashed sweet potatoes. Menus also include locally grown seasonal vegetable medley, fresh baked dinner rolls with butter, coffee, decaffeinated coffee, and tea.

The Sahara Dinner Buffet \$23

Salads (please select one):

- Garden Salad with choice of buttermilk ranch, raspberry vinaigrette, or honey balsamic vinaigrette
- Classic Caesar Salad
- Baby Spinach Salad with spiced pecans, dried cranberries, grape tomatoes, red onions, and grain mustard vinaigrette

Entrées (please select two):

- Honey-Brined Chicken with shallot bacon jam
- Ginger and Orange Marinated Flank Steak with scallion and red pepper salsa
- Pesto-Roasted Chicken Breast with sundried tomato cream sauce
- Tenderloin Beef Tips with mushrooms and roasted shallot demi glace
- Dijon and Horseradish Crusted Carved Sirloin Roast
- Seared Tilapia with herb butter and cherry tomato relish
- Chili Lime Salmon Cakes with roasted corn and serrano aioli
- Carved Five Spice and Molasses Roasted Pork Loin with apple butter
- Stuffed Shells with marinara or creamy pesto sauce
- Vegetarian Pesto Lasagna
- Stuffed Zucchini with house made marinara sauce, San Marzano tomatoes, spinach, red peppers, and goat cheese
- Smoked Corn Polenta-Stuffed Piquillo Peppers

The Kalahari Dinner Buffet. \$25

Salads (please select one):

- Greek Salad with romaine lettuce, feta cheese, Kalamata olives, pepperoncini, and lemon herb vinaigrette
- Tossed Caprese Salad with Roma tomatoes, fresh mozzarella, basil, extra virgin olive oil, and sea salt
- Berry salad with field greens, radicchio, strawberries, blueberries, mandarin oranges, spiced pecans, and raspberry vinaigrette

Entrées (please select two):

- Chicken Josephine - Pierre breast of chicken stuffed with spinach, apricots, and golden raisins and accompanied by cider thyme gastrique
- Pecan Crusted Chicken with cherry and apple confit and maple Dijon sauce
- Marinated Turkey Medallions, sautéed pears, cranberry port sauce
- Blackberry and Pinot Noir-Braised Short Ribs
- Bacon-infused Slow-Roasted Prime Rib of Beef
- Grilled Salmon with sautéed leeks, fennel, roasted red pepper, and orange beurre blanc
- Wasabi Pea-Dusted Arctic Char with shitake mushrooms and grilled scallions
- Maryland-Style Crab Cake with yellow and red pepper coulis
- Red Wine Wild Mushroom Risotto
- Artichoke Ratatouille
- Grilled Polenta with mushroom ragout

Mashed Potato Customization \$1
Add flavor to your mashed potatoes by choosing one of the following toppings: roasted garlic, roasted red pepper, sour cream and chive, horseradish, wasabi, or loaded (bacon, cheese, and chive)

Risotto Customization \$1
Add flavor to your mashed potatoes by choosing one of the following toppings: roasted shallot, garlic and herb, mushroom, parmesan and spinach, saffron and spring pea



Three-Course Dinners and Mixed Grill Plates

All plated dinners include dinner rolls, coffee, tea, and water. We are happy to accommodate any vegetarian requests, including entrées, with advance notice.

Salads *(please select one):*

- Classic Caesar salad
- Caramelized Peach Salad with goat cheese, arugula, toasted pecans, dried cranberries, and honey balsamic vinaigrette
- Cabernet Poached Pear Salad with spiced pecans, bleu cheese, field greens, and cranberry vinaigrette
- Caprese Salad with heirloom tomatoes, fresh mozzarella, arugula, cucumbers, citrus aioli, balsamic reduction
- Southwestern Chopped Salad with chopped romaine lettuce, tomatoes, black olives, red onions, cheddar, corn salsa, and tortilla strips

Main Course Selections:

Single Entrée \$27

- Wild Mushroom-Crusted Filet Mignon with port wine reduction, served with roasted garlic mashed potatoes, and asparagus spears
- Bacon-Wrapped Filet Mignon with shallot confit and cognac cream sauce
- Chicken Duxelle en Croute - chicken roasted in Dijon cream sauce with mushroom duxelle wrapped in puff pastry and served with rosemary and shallot roasted new potatoes and fresh seasonal vegetables
- Grapefruit-Poached Scallops with grapefruit compound butter, coconut scented jasmine rice, avocado relish, and seasonal vegetables
- Miso-Marinated Salmon with jasmine rice cake, cucumber salad, and sake reduction
- Seared NY Strip Steak with bleu cheese mashed potatoes, roasted tomato, and roasted shallot demi glace
- Mushroom, Tomato, and Goat Cheese tartlet with balsamic reduction and micro greens

Duet Plates \$30

- Surf and Turf - Seared petit filet mignon and jumbo shrimp scampi served with fresh seasonal vegetables, and roasted red pepper mashed potatoes
- Boneless New York Strip Steak served with your choice of chicken or shrimp skewers, fresh seasonal vegetables, and mushroom risotto
- Chicken Breast stuffed with fennel, leeks, and roasted red peppers and seared Arctic char with orange beurre blanc, and roasted shallot risotto
- Pistachio-crusted scallops and Moroccan style crab cake with mango coulis, pineapple salsa, and jasmine rice cake
- Miso marinated salmon and teriyaki beef skewer with bamboo rice cake, carrot ginger sauce, melted shitake mushrooms, and grilled scallions

Premium Desserts \$6

- Chocolate lava cake with raspberry sauce and fresh berries
- Seasonal fresh fruit cobbler with Chantilly cream
- Chocolate Malted Crème Brulee with sea salt pretzel crunch
- Rum Raisin Bread pudding with local honey whipped cream
- Crème Fraîche and Vanilla Bean Pannacotta with seasonal fruit compote
- Green Tea Pot de Crème with macaroon crumble
- Tiramisu martini
- Flourless chocolate torte
- New York Cheesecake with fresh berries
- Trio of Macarons with a sweet cream shooter

For additional items, or if you have questions regarding catering, please call 412-365-6003, or email catering@pittsburghzoo.org

For assistance designing or booking your party Call 412-365-2536, or email rentals@pittsburghzoo.org

BEVERAGE PACKAGE

Our beverage packages make planning your event easy and include all setup and staffing for your bar(s). Bar service is available for up to five hours.

Platinum Bar Package

Three Hours	\$25.95 per person
Four Hours	\$30.95 per person
Five Hours	\$35.95 per person

- Chivas Regal Scotch
- Woodford Reserve Bourbon
- Crown Royal Whiskey
- Bombay Sapphire Gin
- Grey Goose Vodka
- Bacardi Rum
- Captain Morgan Spiced Rum
- Miller Lite, Yuengling, and select craft beers from Rivertowne Brewery
- Red and white house wines
- Assorted Pepsi brand sodas, juices, and water

House Bar Package

Three Hours	\$22.95 per person
Four Hours	\$26.95 per person
Five Hours	\$30.95 per person

- Dewar's Scotch
- Jack Daniels Tennessee Whiskey
- Seagram's Gin
- Absolut Vodka
- Bacardi Rum
- Miller Lite, Yuengling, and select craft beers from Rivertowne Brewery
- Red and white house wines
- Assorted Pepsi brand sodas, juices, and water

Wine & Beer Package

Three Hours	\$20.95 per person
Four Hours	\$23.95 per person
Five Hours	\$26.95 per person

- Miller Lite, Yuengling, and select craft beers from Rivertowne Brewery
- Red and white house wines
- Assorted Pepsi brand sodas, juices, and water

Cash Bar Packages

Platinum Cash Bar

No brand substitutions
\$250 per bartender
up to four hours of service*

House Cash Bar

\$150 per bartender
up to four hours of service*

Wine and Beer Cash Bar

\$100 per bartender
up to four hours of service*

Host Soft Drinks

Added on to any Cash Bar Package
\$2.50 per person

*Bar service time over four hours will incur additional charges.

Beverage Add-Ons

Third bar location.	\$200 setup fee
Champagne toast	\$2 per person

Dinner wine service/butler-passed in addition to your bar service and is billed per bottle.

Drink selections may vary according to availability. Taste of the Wild reserves the right to enforce responsible alcohol service practices. Pricing excludes a 20 percent service charge and a 7 percent beverage sales tax.