

A Taste of the Wild Catering

All arrangements regarding food, beverages, rentals, and theme packages are made through the Catering Sales Office at 412-365-6003. The following menus are provided as a guide to help you plan your event.

Alcoholic Beverages

Full Bar Service (we serve your alcohol): \$3.00 per person
Includes plastic cups, ice, napkins, and mixers.

Rental Items – included in facility rental

Tables: 6' round (each up to 10)

Tables: 8' banquet (each up to 10)

Table price includes a plastic table cover.

Linen table covers are additional. Ask for details.

Chairs – brown-poly-folding

Chairs – white wood with padded seat

Additional linens, dance floors, specialty chairs, china, silverware, glassware, and other items are available and priced upon request.

Entertainment and Souvenirs

- Gifts – Safari pith helmets, cowboy hats, binoculars, or any of our thousands of Pittsburgh Zoo & PPG Aquarium merchandise items make great party favors for your guests.
- Photography – Moods Image Photography and Video, a full-service professional studio, offers discounts to Pittsburgh Zoo & PPG Aquarium customers. The telephone number is 412-922-5621. Visit www.moodsimage.com for additional information.
- Musical Entertainment – A reference list of entertainers can be provided, from DJ's to full bands, to suit your budget and musical tastes.
- Children's Entertainment – Clowns, face painters, actors, and magicians! Looking for children's activities? Liven up your event with entertainers for children and adults. A reference list is available upon request.

Miscellaneous

- A signed contract detailing all arrangements must be received by A 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.
- All prices listed are subject to proportionate changes in market conditions. Seven-percent sales tax and an 18-percent gratuity will be added to food and beverage items on the total bill.
- 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 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 a billing will be submitted prior to the event.
- For your convenience, one of our gift shops may be kept open for evening events. The gift shop will be kept open free of charge for events with attendance over 750, 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 the concession locations open after hours. Please ask for details.
- Children ages 2-13 years will receive a \$1 discount on all menus. Adults are considered to be persons ages 14 years and above. Children under the age of two are free.

Breakfast, Brunch, Breaks, and Lunch Menus

Breakfast and Brunch (minimum of 20 guests)

All selections include orange juice, grapefruit juice, cranberry juice, freshly brewed coffee, and a selection of hot teas. Prices listed are per-person unless otherwise noted.

Light Continental \$5.95

An assortment of danish, muffins, and bagels served with cream cheese.

Add whole seasonal fruit. \$7.95

Ultimate Continental \$9.95

An assortment of whole seasonal fruit and berries, assorted bagels served with flavored cream cheeses, freshly baked croissants, assorted donuts, gourmet coffee cakes, and muffins.

Traditional \$9.95

Fluffy scrambled eggs (choose plain or with cheese), breakfast potatoes, choice of ham, sausage, or bacon, freshly baked biscuits served with butter and preserves, and a selection of fresh seasonal fruits.

Hearty \$10.95

Fluffy scrambled eggs (choose plain or with cheese), Nova Scotia lox served with bagels, cream cheese, sliced red onion, and fresh sliced tomatoes, sausage with homemade biscuits and gravy, an assortment of deluxe breakfast breads and baked goods, and seasonal fresh fruit.

Omelet Station \$6.95

Made to order fluffy eggs with your choice of fillings: bacon, peppers, onions, cheese, mushrooms, fresh herbs, and potatoes.

A La Carte Items

Scrambled eggs, French toast sticks, or breakfast potatoes \$2.00 ea.

Breakfast sausage, ham steaks, bacon, or buttermilk biscuits and gravy \$2.50 ea.

Break Snacks (minimum of 20 guests)

Prices listed are per-person unless otherwise noted.

Beverages (3 hours of service) \$2.95
Freshly brewed coffee, assorted teas, soft drinks, and bottled water.

Polar Break \$3.95
Assorted ice cream novelties, iced tea, and lemonade.

Crunchers \$4.95
Tortilla chips and salsa, flat breads and hummus, goldfish crackers, animal cookies, and assorted soft drinks.

Sweet Tooth \$4.95
Assorted freshly baked cookies and gourmet bars, butter mints, soft drinks, coffee and teas.

Healthy Habits \$4.95
A selection of whole fruit, oatmeal cookies, flavored yogurts, granola bars, iced tea and bottled water.

A La Carte Break Items

Canned soft drinks (12oz) \$1.50
Bottled soft drinks (20oz) \$2.00
Bottled water (20oz) \$2.00
Cookies (assorted) per dozen \$12.00
Brownies per dozen \$12.00

Prices do not include tax (7%) and gratuity (18%)

Lunch

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

Classic Deli and Salad \$10.95
Selection of ham, turkey, roast beef, sliced cheeses, and fresh condiments served with assorted breads, garden salad, homemade pasta salad, and gourmet cookies.

Soup and Salad Combo \$10.95
Your choice of two soups, deluxe salad bar, assorted breads and crackers, fresh fruit display, gourmet cookies, and chocolate fudge brownies.
Choice of two soups: chicken dumpling, Italian minestrone, broccoli and cheese, country vegetable, or chili con carne.

Summer Salads and Sandwiches \$10.95
Classic trio of chunky chicken salad, albacore tuna salad, and egg salad for sandwiches or stand alone. Served with freshly baked assorted breads, homemade pasta salad, deluxe garden salad, seasonal fruit display, gourmet cookies, and chocolate fudge brownies.

Wrap and Roll \$11.95
Let us create a delightful buffet of wraps and complimentary sides and salads. Includes your choice of two wraps made with a variety of flavored tortillas, fillings, spreads, and fixin's. Served with homemade pasta salad, deluxe garden salad, seasonal fruit display, gourmet cookies, and chocolate fudge brownies.
Choice of two wraps: Classic deli, grilled vegetarian, Buffalo chicken, Philly cheese steak, Mexican taco, Greek gyro, Asian pork, or Southwestern chicken.

Italian Buffet \$12.95
Hot sausage and meatball subs, pasta served with a choice of two sauces, classic Caesar salad, garlic sticks, gourmet cookies, and chocolate fudge brownies.
Choice of two sauces: marinara, pesto, or alfredo

Pittsburgh Buffet \$12.95
Kielbasa and sauerkraut or hot sausage with peppers and onions, cheese and potato pierogies with butter and onions, stuffed cabbage, deluxe garden salad, assorted breads, and gourmet cookies.

Lunch (continued)

Bag Lunch Menu:* \$6.00

Choice of two sandwiches: turkey and cheese, ham and cheese, or peanut butter and jelly. Also includes bag of chips, animal cookies, a fruit roll up, and a juice box.

Box Lunch Menu:* \$7.00

Choice of sandwiches: smoked turkey and cheese, smoked ham and cheese, cheese only, or vegetarian pita.

Also includes fruit salad, potato chips, animal cookies, and a soft drink.

Sandwiches are prepared on freshly baked kaiser rolls.

Gourmet Box Lunch Menu:* \$9.00

Choice of sandwiches: smoked turkey and cheese, smoked ham and cheese, roast beef and cheese, or vegetarian pita.

Choice of two bread selections: croissant, freshly baked baguette, pita pocket, kaiser roll, or tortilla wrap.

Also includes fruit salad, pasta salad, potato chips, chocolate fudge brownies, and soft drink.

Classic \$10.95

Quarter-pound hamburgers, jumbo hotdogs, choice of two salads, flame-roasted corn, potato chips, fresh condiments (lettuce, tomatoes, onions, and pickles), and assorted cookies.

Choice of two salads: Potato salad, pasta salad, or cole slaw.

The Western Barbecue \$11.95

Choice of one sandwich: BBQ chicken breast sandwiches, BBQ pulled pork, or BBQ beef brisket.

Choice of two salads: Potato salad, pasta salad, or cole slaw.

Menu also includes: baked beans, rolls and butter, assorted cookies, and chocolate fudge brownies.

Add BBQ pork ribs extra \$3.00

*Sandwich choices need to be called in with your lunch order. Please limit your choices to two. To order bag or box lunches, call with your group total, menu selections, and event time no later than two weeks prior to your visit.

Prices do not include tax (7%) and gratuity (18%)

Picnic Style Buffets

All buffet suggestions include unlimited lemonade, iced tea, and water for the buffet hours listed on the contract. Picnics also include disposable serveware.

The Classic American Picnic per person \$10.95

Quarter pound hamburgers, jumbo hotdogs, flame roasted corn, potato chips, full fixin's bar (lettuce, tomatoes, onions, and pickles), and assorted cookies.
Choice of two salads: potato salad, pasta salad, or cole slaw.

"Zippity Zoo" Dogs per person \$8.95

Jumbo hotdogs, kielbasa, and sauerkraut, potato salad, cole slaw, potato chips, full fixin's bar (onions, pickles, mustards, and ketchup) and assorted cookies.

*Menu can be customized with a variety of meats (hot and sweet italian sausage, bratwurst, and more!)
Ask for details.*

The Western Barbecue per person \$11.95

Choice of one: BBQ chicken breast sandwiches, BBQ Beef, BBQ pulled pork.

Choice of two salads: Potato salad, pasta salad, or cole slaw. Includes baked beans, rolls and butter, and assorted cookies and brownies.

Sandwich and Salad Buffet per person \$10.95

Large selection of roast beef, ham, and turkey; assorted cheeses, full fixin's bar (lettuce, tomatoes, onions, and pickles), bread basket, and assorted cookies.

Choice of two salads: Potato salad, pasta salad, or cole slaw.

Add a variety of meats including cappicola, genoa salami, and more. Please ask for details.

Snack/Side Enhancements

Sliced Cheese Platter	\$.50
Popcorn Cart	\$2.50
Caramel Popcorn	\$3.00
Chips & Pretzels	\$1.00
Baked Beans	\$1.50
Sliced Watermelon	\$1.50
Cotton Candy	\$4.00
Garden Salad	\$.75
Tortilla Chips	\$1.00
Animal Cookies	\$1.00
Fresh Roasted Nuts	\$3.00

Entrée Enhancements

BBQ Chicken Breast Sandwiches	\$2.00
Pulled Pork Sandwiches	\$2.50
BBQ Pork Ribs	\$3.00
Kielbasa with Sauerkraut	\$2.00
Meatball Subs	\$2.50

Dessert Enhancements

Novelty Ice Cream	\$2.00
Dip'n Dots Ice Cream	\$3.00
Chocolate Fudge Brownies	\$1.50
Lemon Bars	\$1.50
Hawaiian Ice	\$2.50
Create your own Sundae	\$3.00

Beverage Enhancement

Add unlimited soda service to your menu	\$1.50
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*All price listed are per person

Stations Menus

Pasta Station \$6.95

Choose two pastas and two sauces:

- Penne, rainbow rotini, spinach fettuccini, or cheese tortellini.
- Pesto, sun-dried tomato and garlic cream sauce, marinara, alfredo, or puttanesca sauce.

Toasted pine nuts, grated Parmesan cheese, fresh basil, and garlic bread sticks accent this popular station.

Italian Station \$7.95

Antipasto display, vegetable risotto, hot and sweet sausage, classic caesar salad, and garlic bread sticks

Pittsburgh Station \$6.95

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

Choose three items:

- Kielbasa with sauerkraut
- Cheese and potato pierogies with butter and onions
- Potato pancakes with sour cream and applesauce
- Mini ham BBQ's
- Stuffed cabbage rolls

Southwestern Station \$7.95

Vegetable enchiladas with green chile sauce, chicken taquitos, and beef empanadas served with guacamole, sour cream, and salsa fresca.

Served with refried beans and Spanish rice.

Seafood Station \$10.95

Choose three items:

- Smoked salmon display
- Freshly prepared lump crabmeat cakes
- Shrimp cocktail
- Smoked whitefish terrine served with freshly baked crustini
- Bacon wrapped scallops

Mashed Potato Bar \$6.50

Self-serve potato bar with the following toppings: sour cream, chives, caramelized onions, Maytag blue cheese, Applewood smoked bacon, roasted garlic, bordelaise sauce, and sautéed mushrooms.

Carving Station

Each carved item is served with petite rolls and appropriate condiments.

Please select:

- Honey cured ham \$5.00
- Roasted turkey breast \$5.00
- Seared pork loin \$5.00
- Choice roast beef \$7.00
- Beef tenderloin Market price

Salad Station \$5.95

Choose three items:

- Fresh mozzarella, basil, and tomatoes drizzled with extra virgin olive oil
- Classic Caesar salad
- Asparagus and artichoke salad with roasted portabella dressing
- Spinach salad with roasted pecans, red onions, grape tomatoes, and applewood smoked bacon tossed in a raspberry vinaigrette.
- Creamy cucumber salad
- Mixed greens with roasted beets, oranges, and walnuts, dressed in citrus vinaigrette.
- Romaine lettuce tossed with garden vegetables, served with your choice of dressings.

Fajita Station \$8.95

Marinated chicken and beef, roasted peppers and onions, drunken beans, and saffron rice with flour tortillas.

Served with sour cream, guacamole, shredded cheese, and salsa.

Pastry Station \$4.95

A beautiful display of miniature desserts including pastries, dessert bars, cheesecakes, and premium cookies.

Additional Station Selections are Available.

Let us design the gourmet/cultural cuisine station of your choice. Choose from African, Asian, Brazilian, Greek, Carribean, and more. 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 insure 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.

Domestic Cheese, Fruit, and Vegetable Display	\$5.95
Assorted cheeses, fresh seasonal fruits, and crisp vegetables served with an assortment of dips and flatbreads.	
<i>Add imported cheeses</i>	\$6.50
Chips, Dips, and More!	\$3.50
An assortment of tortilla chips, flat breads, and pita crisps served with salsas, dips, and fresh lemon hummus.	
Assorted Crustini	\$2.25
French bread slices topped with an array of marinated vegetables and condiments including pesto, sun-dried tomatoes, and olive tapenade.	
Crab Pinwheels	\$2.75
Blend of crabmeat, herb cream cheese, a hint of cayenne pepper, and vermouth wrapped in a flavored tortilla.	
Asparagus Wrapped in Prosciutto	\$2.50
Fresh asparagus spears and herb cream cheese wrapped with imported Italian prosciutto.	
Jumbo Shrimp Cocktail	\$6.00
Garnished with fresh lemon wedges and served with cocktail and remoulade sauce.	
Antipasto Display	\$4.50
Fresh mozzarella cheese and plum tomatoes marinated in virgin olive oil and fresh basil served with an assortment of Italian meats, vegetables, and crustini.	
Shrimp Canapés	\$2.75
Jumbo shrimp and lemon dill cream cheese served on toasted rounds.	
Cucumber and Salmon Bites	\$2.75
Smoked salmon, fresh dill, and cream cheese on a thick cucumber slice.	
Sweet and Savory Canapé	\$2.50
Toasted bread rounds topped with a creamy blue cheese, walnut salad, and caramelized apples.	
Crepe Cornets	\$2.50
Crepe trumpets filled with herbed goat cheese and fresh vegetables.	
Lamb and Polenta Bites	\$3.00
Bite-sized polenta cakes topped with seared lamb and drizzled with a light cucumber sauce.	
Stuffed Endive Leaves	\$2.50
Belgian endive leaves filled with brie, candied walnuts, and dried figs.	

A minimum of three hors d'oeuvres selections are required to insure the above prices.

Hot Hors D'oeuvres

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

Mini Beef Wellingtons	\$3.50
Individual phyllo dough pockets stuffed with paté and beef tenderloin.	
Mini Crabcakes	\$4.00
Served with a stone-ground mustard remoulade sauce.	
Mushroom Caps Italiano	\$2.75
Fresh mushroom caps hand-stuffed with chef-prepared fillings.	
Spanikopita	\$2.75
Individual Greek pies made of phyllo dough and stuffed with sautéed spinach and seasonings.	
Chicken Saté	\$3.00
Seared skewers of chicken served with thai peanut sauce.	
Sea Scallops Wrapped in Bacon	\$2.75
Served with a plum sauce.	
Mini Egg Rolls	\$2.50
Shrimp and pork, or vegetable egg rolls served with a sweet and sour sauce.	
Crab Rangoon	\$3.00
Blend of crabmeat and seasoned cream cheese wrapped in a wonton and deep-fried to a golden brown, served with a spicy mustard sauce.	
Artichoke Spinach Dip	\$2.75
A hot and savory dip served with artesian crackers.	
Assorted Mini Quiche	\$2.25
Lorraine, spinach, and roasted vegetables.	
Beef Saté	\$3.25
Seared ribbons of beef on wooden skewers, served with a sweet soy and lime dipping sauce.	
Pear and Brie in Phyllo	\$2.50
Creamy brie and sweet pears wrapped in flaky phyllo dough.	
Chili Shrimp Skewers	\$3.50
Sweet chili and fresh herb-marinated jumbo shrimp.	
Hibachi Beef Skewers	\$3.00
Tender steak wrapped around bell pepper slivers and Monterey jack cheese.	

A minimum of three hors d'oeuvres selections are required to insure the above prices.

Buffets and Sit Down Dinners

“Create Your Own” Dinner Buffets include:

Please select one:

- Redskin potatoes with flame-roasted peppers and onions
- Roasted garlic mashed potatoes
- Wild rice pilaf with caramelized shallots
- Buttered bow-tie pasta with fresh parsley
- Sage and cornbread stuffing

All buffets include:

- Seasonal vegetable medley
- Freshly baked rolls and butter
- Coffee, teas, and water

Zoo Specialties: Minimum service of 50 guests

Salads (please select one):

- Tossed Garden Greens with choice of two dressings
- Classic Caesar Salad tossed with garlic croutons
- Hearty Greens tossed with raspberry vinaigrette and pine nuts

Entrées (please select two):

- Lemon Garlic Roasted Chicken Breast
- Italian Herb Roasted Chicken Breast
- Chicken Piccata (medallions sautéed in white wine, fresh lemon, and caper sauce)
- Marinated Roast Turkey Breast with gravy (choose Traditional with cranberry, or Tropical Citrus with mango chutney and stone ground mustard sauce)
- Stuffed Shells Marinara
- Vegetable or Meat Lasagna
- Sliced Roast Beef au jus
- Sirloin Beef Tips served in a mushroom demi-glace sauce
- Honey Glazed Baked Ham
- Harvest Herbed Roast Pork Loin
- Citrus Roast Pork Loin served with mango chutney
- Stuffed Tilapia with lemon butter sauce
- Wild Mushroom Risotto

\$18.95 per person

Add \$4.50 per person for each additional entrée.

Premium Zoo Specialties: Minimum service of 50 guests

Salads (please select one):

- Fresh Mozzarella, Basil, and Tomatoes drizzled with extra virgin olive oil
- Classic Caesar Salad
- Creamy Cucumber Salad
- Mixed Greens with roasted beets, oranges, and walnuts dressed in citrus vinaigrette.
- Romaine Lettuce tossed with garden vegetables, and your choice of dressings

Entrées (please select two from either list):

- Premium Chicken Kiev
- Chicken Cordon Bleu
- Chicken Marsala (boneless chicken breast medallions sautéed with baby portabella mushrooms and imported marsala wine)
- Savory Stuffed Chicken Breast
- Shrimp Scampi (jumbo shrimp sautéed in a white wine lemon sauce)
- Salmon Filet with lemon dill sauce
- Seafood Alfredo
- Roasted Pork Tenderloin (marinated in fresh herbs or tropical fruits)
- New York Strip Steak
- Center Cut Pork Chops with a sun-dried tomato and roasted garlic demi-glace
- Tilapia Filet topped with sun-dried tomato and pine nut crust with pesto
- Hand-carved Rosemary Garlic Prime Rib
- Hand-carved Peppered Tenderloin of Beef (market price)
- Grilled Vegetable Ravioli

\$21.95 per person

Add \$5.50 per person for each additional entrée.

Fresh fish selections are based on seasonal availability.

Unlimited soda can be added to these menus for \$1.50 per person.

Prices do not include tax (7%) and gratuity (18%).

Dinner prices include disposable serviceware. China, silverware, and glassware rentals can be priced upon request.

These options are provided as suggestions only, we can tailor a menu to suit your needs.

“Create Your Own” Dinner Buffets continued:

Delectable Brownies and Dessert Bars (please select two) per person \$3.50

- Gourmet Brownie Bash
 - Blondie Bars
 - Marble Cheese Truffles
 - Caramel Apple Granny Bars
 - Luscious Lemon Bars
 - Reese’s® Peanut Butter Bars
 - Chocolate Raspberry Tangos
 - Lemon Berry Jazz Bars
 - Oreo® Dream Bars
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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
- Mixed Greens with roasted beets, oranges, and walnuts dressed in citrus vinaigrette
- Romaine Lettuce tossed with garden vegetables and your choice of dressings
- Spinach Salad with roasted pecans, red onions, grape tomatoes, and Applewood smoked bacon in a raspberry vinaigrette

Please select from either list.

Single Entrée Dinners per person \$24.95

- Beef Tenderloin with bordelaise sauce served with fresh seasonal vegetables and redskin potatoes with flame-roasted peppers and onions
- Rainbow Trout Amandine served with fresh seasonal vegetables and roasted red skin potatoes
- Chicken Duxcell wrapped in puffed pastry and wild mushroom paté served with fresh seasonal vegetables and baby red potatoes
- Encrusted Tilapia stuffed with jumbo lump crabmeat served with a lemon dill sauce, fresh seasonal vegetables, and wild rice pilaf
- Acorn Squash stuffed with exotic fruits and grilled vegetables served on a bed of brown rice pilaf and alfalfa

Mixed-Grill Plates per person \$29.95

- Premium Beef Tenderloin and Grilled Jumbo Prawns served with fresh seasonal vegetables and roasted red pepper rice pilaf
- Boneless New York Strip Steak served with your choice of chicken or shrimp kebobs, fresh seasonal vegetables, and coconut rice
- Premium Beef Tenderloin and Freshly Grilled Salmon Filet served with fresh seasonal vegetables and roasted rosemary new potatoes
- Shrimp Scampi and Grilled Vegetable Kebobs served on a bed of linguini and sugar snap peas
- Tender Lamb Chops and Sautéed Sea Scallops served with fresh seasonal vegetables and roasted rosemary new potatoes

Decadent Desserts - Premium Selection (please select one) per person \$4.50

- Chocolate Raspberry Bash
- Heath Toffee Crunch Pie
- New York Style Cheese Cake with raspberry or chocolate sauce
- Black Forest Cherry Pie
- Chocolate Nemesis Cake
- Lemon Meringue Pie
- Caramel Apple Granny Pie

Fresh fish selections are based on seasonal availability.

Unlimited soda can be added to these menus for \$1.50 per person.

Prices do not include tax (7%) and gratuity (18%).

Dinner prices include disposable serviceware. China, silverware and glassware rentals can be priced upon request.

These options are provided as suggestions only, we can tailor a menu to suit your needs.