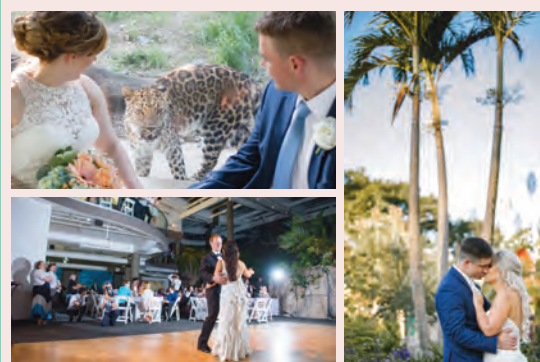




PITTSBURGH ZOO
& PPG AQUARIUM

BANQUETS & RECEPTIONS

Untamed. Unparalleled. Unforgettable.



Gold

PPG Aquarium \$85 per guest
Water's Edge \$80 per guest
Garden Tent \$70 per guest

Buffet
Service

Salads (select one)

- Classic Caesar Salad
- Garden Salad with buttermilk ranch & lemon herb vinaigrette
- Baby Spinach Salad with spiced pecans, dried cranberries, grape tomatoes & red onions with honey balsamic vinaigrette & buttermilk ranch

Main Courses (select two)

- Apple & Almond Stuffed Chicken
- Pesto Roasted Chicken with sundried tomato cream sauce
- Rosemary & Shallot Crusted Beef Sirloin Roast with horseradish cream*
- Five Spice Roasted Pork Tenderloin with apple butter
- Herb Butter Roasted Turkey with cranberry chutney
- Four Cheese Ravioli with smoked tomato sauce
- Roasted Zucchini stuffed with San Marzano tomatoes, spinach, red peppers & goat cheese

Platinum

PPG Aquarium \$95 per guest
Water's Edge \$90 per guest
Garden Tent \$80 per guest

Buffet
Service

Includes an assortment of gourmet cheese, raw vegetables, crackers, seasonal jam & buttermilk ranch

Salads (select one)

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

Main Courses (select two)

- Tenderloin Beef Tips with button mushrooms & red wine demi glace*
- Lemon & Thyme Chicken Breast with tomato confit
- Parmesan Crusted Chicken with tomato basil chutney
- Cider Brined Pork Loin with maple bacon chutney
- Everything Bagel Crusted Salmon with orange fennel beurre blanc
- Seasonal Vegetable Tart

Emerald

PPG Aquarium \$100 per guest
Water's Edge \$95 per guest
Garden Tent \$85 per guest

Station
Service

Includes an assortment of gourmet cheese, raw vegetables, crackers, seasonal jam & buttermilk ranch

Choice of four stations

Carving (select one)

- Herb Butter Basted Turkey Breast served with artisan rolls & cranberry chutney
- Rosemary & Shallot Crusted Beef Sirloin Roast with artisan rolls & horseradish cream

Salad Bar

Build your own salad with romaine lettuce, spring greens, tomatoes, cucumbers, red onions, carrots, olives, croutons, cheddar cheese, bacon, buttermilk ranch & lemon herb vinaigrette

Pittsburgh

- Cheese & Potato Pierogies with garlic butter sauce
- Beer Braised Kielbasa & Sauerkraut
- Haluski

Macaroni & Cheese

Creamy Macaroni & Cheese made with cheddar, parmesan & boursin cheeses served with a variety of toppings including roasted chicken, broccoli florets, shredded cheeses, bacon, roasted tomatoes & crunchy herbed breadcrumbs

Artisan Pasta

- Penne tossed with marinara sauce
 - Farfalle tossed with Alfredo sauce
- Traditional cheeses, accompaniments & garlic bread sticks accent your pasta selection

Mashed Potato Bar

Self-Serve Mashed Potato Bar with the following toppings: sour cream, green onions, crumbled bacon, cheddar cheese & gravy

Street Tacos

Shredded pork, shredded chicken, sautéed peppers & onions, flour tortillas, shredded cheddar, Mexican farmer's cheese, Cholula crema, cilantro lime slaw, pico de gallo & tomatillo salsa

Diamond

PPG Aquarium \$105 per guest
Water's Edge \$100 per guest
Garden Tent \$90 per guest

Sit-Down
Service

Includes an assortment of gourmet cheese, raw vegetables, crackers, seasonal jam & buttermilk ranch

Passed Hors d'oeuvres (select two)

- Antipasto Skewers
- Miniature Beef Wellington
- Thai Peanut Chicken
- Spinach & Feta Stuffed Mushroom Caps
- Maple Thyme Candied Bacon Skewer
- Mini Chicken & Waffle Cone
- Corn, Basil, and Mozzarella Arancini

Salad (select one)

- Merlot Poached Pear Salad with field greens, spiced pecans, gorgonzola & cider thyme vinaigrette
- Caprese Salad with heirloom tomatoes, fresh mozzarella, arugula, cucumber, citrus aioli & balsamic glaze
- Classic Caesar Salad
- Wedge Salad with tomato, red onion, bacon, blue cheese & balsamic glaze

Plated Main Courses (select two)

- Chimichurri French Cut Chicken Breast with corn veloute & bacon gremolata
- Braised Ancho Chili Rubbed Short Ribs with coffee demi glace & crispy leeks
- Porcini Crusted Filet Mignon with gorgonzola & roasted garlic demi glace*
- Maryland & Moroccan Style Crab Cake Duo with red pepper emulsion
- Maple Brined Berkshire Pork Chop with bourbon pecan butter & apple mostarda
- Miso Arctic Char with orange tahini yogurt & blistered shishito peppers
- Coriander Rubbed Cauliflower Steak with salsa verde & walnut caper relish

Make any entrée a duet plate for \$7 per person.

*Packages require a minimum of 100 guests. See reverse for more details.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Banquet and Reception Packages

Packages include:

- Facility rental (PPG Aquarium, Garden Tent, or Water's Edge) for four hours
- Shuttle service for your guests from the Zoo entrance to the PPG Aquarium or Water's Edge & back
- Food & non-alcoholic beverages
- Rental items such as tables, chairs, linens, silverware, china & glassware (dance floor not included)
- Taxes & service charge

All plated and buffet menus include artisan dinner rolls, butter, seasonal vegetable, and your choice of one of the following:

- Rosemary & Shallot Roasted Fingerling Potatoes
- Macaroni Au Gratin
- Mashed Sweet Potatoes with citrus and fried sage
- Parmesan Herb Risotto
- Brown Butter Redskin Smashed Potatoes

Packages require a minimum of 100 guests.



BEVERAGE PACKAGES

Wine & Beer

3 Hours \$20.95 per person
4 Hours \$23.95 per person
5 Hours \$26.95 per person

- Miller Lite, Yuengling & seasonal craft beers
- Red & white house wines
- Assorted Pepsi brand sodas, juices & water

House

3 Hours \$22.95 per person
4 Hours \$26.95 per person
5 Hours \$30.95 per person

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

Platinum

3 Hours \$25.95 per person
4 Hours \$30.95 per person
5 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 & seasonal craft beers
- Red & white house wines
- Assorted Pepsi brand sodas, juices & water

Cash Bar

Platinum

No brand substitutions*
\$250 per bartender*

Wine & Beer

\$100 per bartender*

House

\$150 per bartender*

Host Soft Drinks

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

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

Drink ticket options available upon request.

Enhancements

Extra bartender \$100
Third bar location \$200 setup fee
Champagne toast \$5 per person
Customize a signature drink \$6 per person

Dinner wine service/butler passed is additional to your bar service and is billed per bottle.

Drink selections may vary according to availability.

Taste reserves the right to enforce responsible alcohol service practices.

Pricing excludes a 22% service charge and a 7% beverage sales tax.

Schedule your tour today by calling 412-365-2536 or emailing rentals@pittsburghzoo.org.

We look forward to ensuring that your special event is a memory that you will cherish for a lifetime.



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Taste

PITTSBURGH ZOO & PPG AQUARIUM CATERING

