With a culinary focus on local specialties, fresh ingredients, and attention to detail, Taste has unparalleled experience in providing special event catering. Our menus 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 complete theme development, including rentals and entertainment coordination.

From traditional picnic favorites to extravagant galas, our staff can coordinate every detail!

Facilities

The Pittsburgh Zoo & PPG Aquarium has several venues available for the most unique events.

- **PPG Aquarium** ............................................. $3,000
- **Water’s Edge** ................................................ $2,250
- **Garden Tent (Evening/Daytime*)** .............. $1,200 / $600
- **PNC Pavilion** ................................................ $500
- **Lecture Hall** .................................................. $500
- **Water’s Edge Conference Room*** ............... $200
- **Village Pavilion*** ......................................... $200
- **Kids Kingdom Pavilion*** ............................ $100

*Available during daytime hours only.
Group rate admission applies.

Can’t find what you’re looking for?
Custom options available for any event size.

To book your event call 412-365-2536 or email rentals@pittsburghzoo.org.

- A signed contract detailing all arrangements must be received by Taste. A 50% deposit based on your estimated guest count is due 90 days before your event. Final guest count and remaining balance is due 10 business days prior to your event.
- Arrangements can be made to keep concessions and retail locations open after hours for events with more than 750 guests. Please ask for details.
- Pricing excludes a 22% service charge and a 7% sales tax.
- Minimum of 30 guests

Create your menu today by calling 412-365-6003 or emailing catering@pittsburghzoo.org.
Breakfast, Brunch & Snacks

Gluten-free and other special dietary accommodations are available upon request. Pricing is based off one hour of service.

**Continental Breakfast** .......................... $7
An assortment of petite danish, muffins & croissants served with whipped butter & jam.

Add *sliced seasonal fruit* .......................... $4

**Upper Crust Continental** .......................... $10
Sliced fresh fruit & berries, croissants with butter & assorted preserves, freshly baked scones, yogurt & house-made granola.

**Traditional** .......................... $12
Scrambled eggs with cheese, herbed breakfast potatoes, biscuits with butter & jam, a selection of fresh seasonal fruit & choice of honey ham, farm fresh sausage links or cured applewood bacon.

Add *French toast or waffles* .......................... $3

**Steel-Cut Oatmeal Bar** .......................... $8
Steel-cut oatmeal with assorted toppings including milk, almond milk, berries, maple syrup, sunflower butter, apple compote, dried cranberries & almonds.

**Build Your Own Breakfast Sandwich Bar** .......................... $11
Farm-fresh eggs, applewood bacon, warm ciabatta rolls, assorted sliced cheese, sliced tomato, chipotle aioli, roasted garlic aioli & salsa. Served with seasonal sliced fruit & herbed breakfast potatoes.

**Breakfast Quiche** .......................... $12.5
Four cheese quiche, zucchini, Parmesan & roasted red pepper quiche, bacon, cheddar & heirloom tomato quiche. Served with petite croissants, herbed breakfast potatoes & fresh seasonal sliced fruit.

**Beverages**

2 hours of service

- Freshly-Brewed Regular & Decaffeinated Coffee, Assorted Tea & Water .......................... $3
- Assorted Juices .......................... $3
- Extended Beverage Service (price per hour) .......................... $1.5

**Snacks & Sweets**

**Variety of Fresh Baked Cookies** .......................... $12/dozen

**Chocolate Fudge Brownies & Blondies** .......................... $18/dozen
Add carafes of 2% or chocolate milk .......................... $2

**Crunchers** .......................... $6
Homemade potato chips, tortilla chips with salsa and pita chips with hummus.

**Smart Snacks** .......................... $6
Seasonal whole fruit & berries, a selection of fresh raw vegetables with buttermilk ranch, cucumber mint-infused water & citrus-infused water.

- **Polar Break** .......................... $4
  Assorted ice cream novelties.

- **Cotton Candy** .......................... $4

- **Popcorn** .......................... $3.25
Soup and Salad .......................... $12
Choice of two soups, deluxe salad bar, assorted breads & crackers, fresh fruit display & 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 or watermelon)

Signature Deli Sandwiches ......... $13
Selection of two sandwiches with garden salad, coleslaw, homemade potato chips & assorted gourmet cookies.
- **NY Deli:** sliced salami, corned beef, ham, provolone cheese, lettuce, tomato & roasted garlic aioli on ciabatta bread
- **Bavarian Ham:** honey maple ham, smoked Gouda, lettuce, tomato & house-made apple mustard on a pretzel bun
- **Apple Pecan Chicken Salad:** roasted chicken breast, apples, pecans, celery, red onion, mayonnaise & local honey on a brioche roll
- **Wild Albacore Tuna:** pole-caught, wild albacore tuna, Kalamata olives, red onion, celery, fresh lemon juice & mayonnaise on a telera roll
- **Turkey Club:** smoked turkey breast, crispy bacon, cheddar cheese, lettuce, tomato & red pepper aioli on a ciabatta roll
- **Pilgrim:** roasted turkey breast, cranberry orange chutney, pecans, baby spinach & sage cream cheese on a wheat roll
- **Roast Beef:** thinly sliced roast sirloin, white cheddar cheese, lettuce, tomato & horseradish cream on house-made focaccia bread
- **Portobello:** Balsamic marinated portobello, Boursin cheese, baby spinach & Roma tomatoes on ciabatta bread
- **Caprese:** Roma tomatoes, mozzarella, fresh basil, field greens & balsamic aioli on a baguette

Mediterranean Lunch ................. $13
Gyros with warm pitas, cucumbers, tomatoes, tzatziki sauce, Greek salad, homemade chips & baklava

Street Tacos ........................... $14
Shredded chicken, pulled pork & grilled vegetables.
Served with soft flour tortillas, shredded cheese, salsa, shredded lettuce, diced tomatoes, sour cream, jalapeños & Mexican street corn.

Philly Cheesesteak Bar ............... $13
Philly style chopped sirloin steak, cheddar cheese sauce, peppers, onions, mushrooms, hot sauce, garlic aioli and hoagie rolls with garden salad, homemade potato chips and freshly baked cookies.

Bag Lunch ........................... $8
Choice of sandwich: cheese, turkey & cheese, ham & cheese or peanut butter & jelly. Also included are condiments, animal cookies, apple sauce & a juice box.

Boxed Lunch .......................... $10
Maximum of 150 guests.
Choice of sandwich:
- Smoked turkey and cheddar
- Honey ham and swiss
- Vegetarian
Served with hand fruit, kettle chips, pasta salad, and bottled water

Gluten free and other special dietary accommodations are available upon request. Pricing is based off one hour of service.
Picnics

Gluten free, vegan and other special dietary accommodations are available upon request. Pricing is based off one hour of service.

Great American Cookout .......................... $13
Hamburgers, all-beef hot dogs, roasted corn with butter & scallions, homemade potato chips, watermelon, pasta salad, assorted sliced cheeses, lettuce, tomato, onion and pickle.

Gourmet Burger Bar .............................. $14
Hamburgers, Turkey Burgers, assorted sliced cheeses, lettuce, tomato, onion, pickle, Sriracha mayonnaise, blue cheese & bacon compote, honey mustard aioli, caramelized onions & mushrooms, homemade potato chips & roasted corn with butter and scallions.

Backyard Barbecue .............................. $14
Hamburgers, grilled chicken breasts, sandwich rolls, brown sugar baked beans, coleslaw, homemade potato chips, pasta salad, assorted sliced cheeses, lettuce, tomato, onion and pickle.

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 vegan seitan.

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

Includes sandwich rolls & maple and brown sugar baked beans.

Tropical Luau .................................... $14
Kona coffee-dusted hamburgers, cilantro lime-grilled chicken breasts, garden salad with ranch & pineapple vinaigrette, BBQ potato chips, assorted sliced cheeses, lettuce, tomato, onion and pickle.

Chick’N Fixins .................................... $14
Panko crusted BBQ chicken breast, artisan rolls, roasted redskin potatoes, Mexican street corn, coleslaw & assorted BBQ sauces.

Pit’N Pork ......................................... $15
Smoked beef brisket & pork butt, sandwich rolls, assorted BBQ sauces, gourmet sliced cheeses, pickles, onions, horseradish sauce, homemade potato chips, macaroni and cheese & coleslaw.

Sizzling Slider Station ......................... $13
House-made meatballs with marinara sauce and Italian sausage & peppers, pasta salad and roasted corn with butter & scallions.

Includes fresh slider buns, assorted cheeses & homemade potato chips.

Entrée Enhancements

Gluten free buns ................................... $4
Vegan burgers .................................... $3.5
BBQ pulled pork .................................. $5
BBQ beef brisket .................................. $6
BBQ pulled chicken ............................... $4.5
BBQ chicken wings ................................ $5
BBQ grilled chicken ............................... $4
Chicken tenders .................................. $5
Hot sausage and peppers ....................... $5

Snack/Side Enhancements

Buttered popcorn ................................ $3.25
Macaroni & cheese ............................... $3.5
Fresh fruit salad ................................ $3.5
Mexican street corn ............................. $3
Cinnamon baked apples ....................... $3
Buffalo chicken dip with tortilla chips ...... $3.5
Brown sugar baked beans ..................... $2
Sliced watermelon ............................... $2

Dessert Enhancements

Dippin’ Dots ice cream ......................... $4.5
Sundae bar ....................................... $4.5
Cotton candy .................................... $4
Novelty ice cream ............................... $4
Maple pecan bread pudding ................. $3
Variety of fresh baked cookies ............. $12/dozen
Chocolate fudge brownies & blondies ..... $18/dozen
Hors D’oeuvres

Prices are per person for a one-hour period. A minimum of three hors d'oeuvres selections are required. Passed hors d’oeuvres may be stationed for an additional fee. Hors d’oeuvres must be purchased for the entire group.

Stationary

Fresh Fruit Display. ......................... $5
An assortment of fresh melon, pineapple & berries.

Gourmet Cheese Display ................. $5
Served with fresh jam & crackers.

Garden Vegetable Display ............... $4
Served with buttermilk ranch dressing.

The Scoop on Dip ......................... $6
An assortment of tortilla chips, crostini & pita chips served with salsa, hummus & pimento cheese.

Buffalo Chicken Dip .............. $3.5
Served with Pita Chips.

Artichoke Spinach Dip ............. $3.5
Served with Pita Chips.

Antipasto Display ................. $9
Assortment of roasted and pickled vegetables, Italian meats from Parma Pittsburgh, cheeses, olives and crostini.

Charcuterie Table ................. $12
Chef’s selection of artisanal cured meat, Pennsylvania creamery cheese, pickled vegetables, house-made mustard, local honey & grilled bread.

Bruschetta Display .............. $7
Build your own bruschetta with a variety of toppings & crostini made with local ingredients. Toppings include heirloom tomato & basil, roasted yellow pepper & olive, pea & ricotta and fig & goat cheese.

Cold Butler Passed

Antipasto Skewers ................. $3
Genoa salami, fresh mozzarella, cherry tomatoes, basil & Kalamata olives.

Gazpacho ......................... $3.5
Choose from tomato, watermelon or strawberry.

Stuffed Strawberries ........... $3
Strawberries stuffed with honey orange mascarpone cheese, topped with chopped pistachios.

Chicken and Waffle Cone ......... $3
Maple smoked chicken & toasted pecans in a mini waffle cone, topped with candied jalapeño.

Goat Cheese Grapes ............. $3
Grapes rolled in goat cheese and spiced pecans.

Sundried Tomato Chicken Croquettes .... $3
Sundried tomato, asiago, & chive chicken salad tartlet.
**Miniature Beef Wellington** $4
Puff pastry stuffed with beef tenderloin & mushroom duxelles.

**Miniature Crab or Arctic Char Cakes** $5
Fresh crab meat or arctic char cakes served with citrus aioli.

**Stuffed Mushroom Caps** $3
Choose from herbed Italian sausage & parmesan or spinach & feta.

**Maple Thyme Candied Bacon Skewer** $3

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

**Stuffed Phyllo Tartlet** $4
Choose from white cheddar with granny smith apple, whipped goat cheese topped with wild mushrooms or mascarpone topped with blackberry jam.

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

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

**Beef Sate** $3.5
Marinated seasoned beef skewered & served with orange teriyaki sauce.

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

**Arancini** $3
Creamy risotto breaded & fried in one of three flavors: roasted corn & monterey jack with poblano aioli, pesto & parmesan with roasted garlic truffle aioli or sundried tomato & goat cheese with balsamic cream.

**Seasonal Ravioli** $3
Choose from: Sundried tomato & spinach ravioli with truffle cream or Butternut Squash ravioli with apple brown butter cream, fried sage & toasted pecans.

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

**Soup Shooters** $3.5
Roasted red pepper bisque, wild mushroom, tomato bisque or Chef’s recommendation.

**Roasted Garlic Meatballs** $3
Housemade meatballs with thai chili sauce.
Stations

Prices listed are per person. All station pricing is based on one hour of service and requires a minimum of 50 guests. A minimum of 3 stations are required to ensure the prices below. Additional station selections are available upon request.

Carving
Items are accompanied by artisan rolls & gourmet condiments.

- Honey & ginger glazed ham .......................... $7
- Slow roasted turkey breast with herb butter ........ $7
- Black & white sesame-crusted pork loin .......... $9
- Herb-crusted beef sirloin roast* ..................... $10
- Stuffed pork loin with brie & apple confit ........ $10
- Pepper & rosemary crusted prime rib of beef* .... $12
- Beef tenderloin* .................................. Market Price

Artisan Pasta .............................................. $8
Choose two pastas & two sauces:

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

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

Ravioli ...................................................... $9
Choose three from the following:

- Three cheese ravioli with marinara sauce
- Wild mushroom ravioli with pesto cream sauce
- Chicken & roasted garlic ravioli with sundried tomato cream sauce
- Sundried tomato & spinach ravioli with Alfredo sauce
- Butternut squash ravioli with sage cream sauce
- Braised beef ravioli with mushroom veloute

Skillet ....................................................... $8
Choose three from the following:

- Rosemary & shallot roasted redskin potatoes
- Parmesan herb risotto
- White cheddar macaroni & cheese with roasted tomatoes
- Mashed Yukon Gold potatoes
- Quinoa & roasted vegetable pilaf
- Sweet potato hash
- Smashed sweet potatoes
- Brown butter gnocchi

Pittsburgh .................................................. $9
Treat your guests to a taste of Pittsburgh with a selection of local favorites.

Choose three items:

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

Salad ......................................................... $7
Choose three salads:

- Classic Caesar salad with romaine lettuce, tomatoes, croutons, parmesan cheese and caesar dressing
- Garden salad with romaine & iceberg lettuce, radicchio, grape tomatoes, cucumbers & carrots with buttermilk ranch & honey balsamic vinaigrette
- Tossed caprese salad with Roma tomatoes, fresh mozzarella, basil, extra virgin olive oil & sea salt
- Greek salad with romaine lettuce, feta cheese, Kalamata olives, pepperoncini & lemon herb vinaigrette
- Berry salad with field greens, radicchio, blueberries, strawberries, mandarin oranges, spiced pecans & honey balsamic vinaigrette
- Baby spinach salad with spiced pecans, dried cranberries, grape tomatoes & red onions with grain mustard vinaigrette
- Mesclun greens with garbanzo beans, tomato, red onion, cucumber, blue cheese & roasted shallot vinaigrette
- Artisan grain salad with farro or quinoa, roasted vegetables, fresh herbs & citrus vinaigrette
- Marinated green bean salad with parmesan cheese, toasted walnuts & lemon tarragon vinaigrette

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Macaroni and Cheese......................... $8
Creamy macaroni & cheese made with cheddar, parmesan & boursin cheeses served with a variety of toppings including roasted chicken, broccoli florets, shredded cheeses, bacon, scallions, roasted tomatoes & crunchy herbed breadcrumbs.

Retro.......................................... $9
Choose from three items:
- Meatloaf with shallot bacon jam
- Mini chicken pot pies
- Macaroni & 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.......................... $6.5
Self-serve mashed potato bar with the following toppings: whipped butter, sour cream, chives, crumbled bacon, cheddar cheese, gravy & cheese sauce.

Caribbean.................................... $9
Choose three items:
- Jamaican jerk chicken
- Coconut curry chicken
- Beef pepper pot
- Smashed sweet potatoes with brown sugar & five spice
- Jasmine rice with coconut milk
- Apple cider-roasted pork loin with mango BBQ sauce
- Corn cakes with black bean salsa
- Cornbread

Taqueria Bar................................. $9
Shredded pork, shredded chicken, sautéed peppers and onions, flour tortillas, shredded cheddar, Mexican farmer’s cheese, Cholula crema, cilantro lime slaw, pico de gallo & tomatillo salsa

Mediterranean............................... $9.5
Choose three items:
- Mini gyros with warm pitas, tomatoes, cucumbers and tzatziki sauce
- Tabouli
- Spanikopita
- Falafel with tahini yogurt sauce
- Stuffed grape leaves
- Baklava

Asian.......................................... $9
Choose three items:
- Pork potstickers
- Stir fried vegetables
- Jasmine sticky rice
- Miniature egg rolls or spring rolls
- Edamame with sesame and sea salt
- Pineapple fried rice
- Soba noodle salad
- General Tso’s chicken
- Peanut chicken
- Orange beef satay
- Vegetable lo mein
Buffets are available for one hour of service. Menus include artisan dinner rolls and butter.

The Sahara Dinner Buffet  . . . . . . . . . . . . . . $25

Salads (please select one):
- Garden Salad with choice of buttermilk ranch, lemon herb vinaigrette or honey balsamic vinaigrette
- Classic Caesar Salad
- Baby Spinach Salad with spiced pecans, dried cranberries, grape tomatoes, red onions & honey balsamic vinaigrette

Entrées (please select two):
- Honey-Brined Chicken with shallot bacon jam
- Pesto-Roasted Chicken Breast with sundried tomato cream sauce
- Dijon & Horseradish Crusted Carved Sirloin Roast*
- Carved Five Spice & Molasses Roasted Pork Loin with apple butter
- Seared Salmon with smoked tomato cream
- Stuffed Shells with marinara or creamy pesto sauce
- Stuffed Zucchini with house made marinara sauce, San Marzano tomatoes, spinach, red peppers, & goat cheese
- Smoked Corn Polenta-Stuffed Piquillo Peppers

Sides (please select two):
- Seasonal Vegetable
- Macaroni Au gratin
- Rosemary & Shallot Roasted Fingerling Potatoes
- Mashed Sweet Potatoes with citrus & fried sage

The Kalahari Dinner Buffet  . . . . . . . . . . . . . . $28

Salads (please select one):
- Greek Salad with romaine lettuce, feta cheese, 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

Entrées (please select two):
- Chicken Josephine - chicken breast Pierre stuffed with spinach, apricots & golden raisins, accompanied by cider thyme gastrique
- Pecan Crusted Chicken with maple Dijon sauce
- Tenderloin Beef Tips with mushrooms & roasted shallot demi-glace*
- Pecan Salmon with maple brown butter cream
- Maryland-Style Crab Cake with red pepper coulis
- Grilled Polenta with mushroom ragout

Sides (please select two):
- Seasonal Vegetable
- Parmesan Herbed Risotto
- Brown Butter Redskin Smashed Potatoes
- Rosemary & Shallot Roasted Fingerling Potatoes

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Per Plate ........................................... $39
Make any entrée a duet plate for $7 per person.
Vegan option available to supplement any amount of guests.

Salad (please select one):
- Roasted Carrot Salad with tarragon crème fraîche, orange, arugula, sunflower seed crumble & blood orange vinaigrette
- Kale Caesar with shaved parmesan, focaccia crouton, roasted tomato & Caesar dressing
- Wedge Style with tomato, pickled red onion, crumbled bacon, blue cheese dressing & balsamic glaze
- Seasonal Salad with field greens, watercress, toasted walnuts & champagne vinaigrette with caramelized peaches (spring/summer) or poached pears (fall/winter)

Entrée (please select one or two options):
- New York Strip Steak* with gorgonzola, roasted tomato & shallot demi
- Bone-In Pork Chop brined in cider with apple mostarda
- Chicken Breast with roasted grapes, carrot jus & pistachio dukka
- Duck Confit leg with five spice & fig agrodolce
- Pan Seared Salmon with Meyer lemon ginger sauce, crispy kale & bacon
- Vegan Seasonal Vegetable Tart

Sides (please select two):
- Seasonal Vegetable
- Rosemary & Shallot Roasted Fingerling Potatoes
- Parmesan Herb Risotto
- Macaroni Au Gratin
- Brown Butter Redskin Smashed Potatoes
- Mashed Sweet Potatoes with citrus & fried sage

Dessert (please select one):
- Crème Brûlée with fresh berries and whipped cream
- Flourless Chocolate Cake with whipped cream & berries
- Chocolate Orange Mousse with candied oranges & toasted pistachios
- New York Cheesecake with whipped cream & roasted strawberry compote

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Signature Plated Dishes

Please select one or two options . . . . . . . . . $7
- Chocolate Lava Cake with raspberry sauce & fresh berries
- Seasonal Fresh Fruit Cobbler with Chantilly cream
- Chocolate Malted Crème Brûlée with sea salt pretzel crunch
- Crème Fraîche & Vanilla Bean Panna Cotta with seasonal fruit compote
- Green Tea Pot de Crème with coconut crumble
- Flourless Chocolate Torte
- New York Cheesecake with fresh berries
- Trio of Macaroons with a sweet cream shooter
- Strawberry Shortcake with basil whipped cream

Stations

Pastry Station . . . . . . . . . . . . . . . . . . . . . . . .  $6
A beautiful display of miniature desserts featuring gourmet cookies, cheesecakes, biscotti & dessert bars.

Fire-Kissed S’mores . . . . . . . . . . . . . . . . . . . $6
Have fun making your own s’mores with the following gourmet toppings: graham crackers, chocolate bars, marshmallows, toasted coconut, raspberry sauce, toasted almonds & peanut butter cups.

Hot Chocolate Finale. . . . . . . . . . . . . . . . . . . $6
Creamy hot chocolate accompanied by chocolate shavings, mini marshmallows, whipped cream, hazelnut wafer cookies, chocolate & caramel sauce and crumbled mint candy.

Gourmet Sundae Bar . . . . . . . . . . . . . . . . . $6.5
Our build your own sundae bar includes chocolate, vanilla bean & seasonal ice cream flavors scooped into a waffle bowl. Top off your ice cream with a variety of toppings: chocolate sauce, caramel sauce, raspberry sauce, cherries, strawberries, sprinkles, chopped Reese’s Cups & chocolate fudge brownie bites.

Enhancements

Variety of fresh baked cookies . . . . . . . . . . . . . $12/dozen
Chocolate fudge brownies & blondies . . . . . . $18/dozen
Seasonal fruit salad . . . . . . . . . . . . . . . . . . . . . . . . . $3
Novelty ice cream . . . . . . . . . . . . . . . . . . . . . . . . . . . $3.5
Cotton candy. . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . $4
Sundae bar . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . $4.5
Dippin’ Dots ice cream . . . . . . . . . . . . . . . . . . . . . . . $4.5
Cinnamon baked apples . . . . . . . . . . . . . . . . . . . . . . $4.5
# Beverages

## Beverage Station (2 hours of service)
- Freshly brewed regular & decaffeinated coffee, assorted tea & water $3
- Assorted juices $3
- Lemonade or iced tea $3
- Assorted soft drinks & ice water $3
- Infused water (choice of two): citrus, cucumber mint, strawberry basil or pineapple $2
- Hot chocolate or cider $2.5
- Hot tea bar with assorted gourmet tea, lemon slices, local honey, rock candy stir sticks & cream $3.5
- Extended beverage service (price per hour) $1.5

## Platinum Bar
- 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 & select seasonal craft beers
  - Red & white house wines
  - Assorted Pepsi brand sodas, juices & water

## House Bar
- 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 & select seasonal craft beers
  - Red & white house wines
  - Assorted Pepsi brand sodas, juices & water

## Wine & Beer
- Three Hours $20.95 per person
- Four Hours $23.95 per person
- Five Hours $26.95 per person
  - Miller Lite, Yuengling & select seasonal craft beers
  - Red & white house wines
  - Assorted Pepsi brand sodas & water

## Cash Bar
- **Platinum**
  - No brand substitutions
  - Three Hours $25.95 per person
  - Four Hours $30.95 per person
  - Five Hours $35.95 per person
  - • Miller Lite, Yuengling & select seasonal craft beers
  - • Red & white house wines
  - • Assorted Pepsi brand sodas, juices & water
- **House**
  - Three Hours $20.95 per person
  - Four Hours $23.95 per person
  - Five Hours $26.95 per person
  - • Miller Lite, Yuengling & select seasonal craft beers
  - • Red & white house wines
  - • Assorted Pepsi brand sodas, juices & water
- **Wine & Beer**
  - Three Hours $150 per bartender
  - Four Hours $160 per bartender
  - Five Hours $175 per bartender
  - • Red & white house wines
  - • Assorted Pepsi brand sodas, juices & water

## Bottomless Mimosas & Bloody Marys
- Two Hours $13
  - Mimosa bar toppings include oranges, mint & strawberries.
  - Bloody Mary toppings include lemons, celery, pepperocini & olives.

## Enhancements
- **Extra bartender** $200
- **Champagne toast** $5 per person
  - Dinner wine service/butler-passed is additional to your bar service and is billed per bottle.

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*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.*