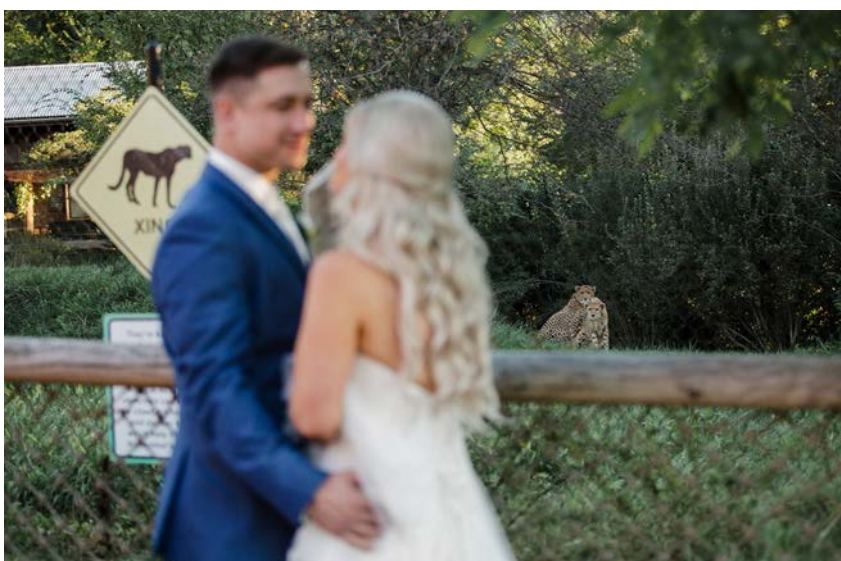




Taste

PITTSBURGH ZOO & AQUARIUM





Taste

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 add-on options for either eco-friendly china or bio-degradable disposables.

Linens, china, flatware, and glassware costs are not included in our menu pricing.

CAN'T FIND WHAT YOU'RE LOOKING FOR?

Custom options available for any event size. To book your event, email rentals@pittsburghzoo.org.

BREAKFAST BUFFETS

A minimum of 25 guests is required for buffet menus.

Buffets include: FRESHLY BREWED COFFEE | ORANGE JUICE | WATER

Gluten-free and other special dietary accommodations are available upon request.

THE MORNING RUSH | \$22

Your Choice of 2 Breakfast Sandwiches | Seasonal Fresh Fruit | Crispy Hashbrowns

Select two: Sausage, Egg & Cheddar on an English Muffin | Bacon, Egg & Brie on a warm Croissant

Fried Chicken on a Buttermilk Biscuit

FRESH EGGS, MADE YOUR WAY | \$20

\$75 Chef Attendant Fee Per Hour

Omelet Station with Assorted Breakfast Breads

Mix-ins Include: Crumbled Bacon | Crumbled Sausage | Diced Ham | Mushrooms | Onions

Peppers | Spinach | Shredded Cheddar | Shredded Provolone | Shredded Swiss

THE HIGHLAND PARK | \$18

Scrambled Eggs with Cheese | Herbed Breakfast Potatoes | English Muffin with House-made Jam | Seasonal Fresh Fruit

Your Choice of: Honey Ham | Sausage Links | Applewood Bacon

CONTINENTAL | \$14

Sliced Fresh Fruit with Berries | Flavored Yogurt | English Muffin with Seasonal Whipped Butter & House-made Jam

MORNING ADDITIONS

WAFFLES | \$7

Maple Syrup | Whipped Cream

SIDE DISHES | \$5

Applewood Bacon

Assorted Mini Muffins

Biscuits & Sausage Gravy

Country Sausage

Danish

Oatmeal

Yogurt & Granola

BEVERAGES

2 Hours of Service

Freshly Brewed Coffee & Hot Tea | \$6

Assorted Juices | \$5

Apple | Cranberry | Orange

Hot Cocoa | \$5

Iced Tea & Lemonade | \$4

2% White Milk | \$3.5

Chocolate Milk | \$3.5

Infused Water | \$3

Citrus Basil | Cucumber Melon

Strawberry Mint

SPECIALTY BARS

*Enjoy Both Bars, Additional
\$5 per person*

BLOODY MARY BAR

Celery | Pepperoncini

Green Olives | Bacon

Lemons | Limes

MIMOSA BAR

Oranges | Strawberries

Assorted Juice Mixers

2 Hours | \$16

3 Hours | \$20

To create a custom menu,
email catering@pittsburghzoo.org

Taste

DAYTIME DINING

GOURMET BOXED LUNCH | \$18

Gourmet boxed lunch includes:

SANDWICH | FRESH APPLE | CHIPS | HOUSE BAKED COOKIE | BOTTLED WATER

Minimum of 30 lunches | One sandwich per guest | Up to three sandwich selections per event | Kids options are available upon request

FIRE-GRILLED VEGETABLES

Lettuce | Tomato | Provolone | Roasted Garlic Aioli | Brioche Bun

HICKORY SMOKED TURKEY BREAST

Lettuce | Tomato | Smoked Gouda | Whole Grain Mustard | Brioche Bun

TOP ROUND OF BEEF

Lettuce | Tomato | Cheddar | Horseradish Aioli | Brioche Bun

BOXED LUNCH | \$12

Boxed lunch includes:

SANDWICH | APPLE SLICES | GOGURT | CAPRI SUN JUICE BOX

Minimum of 30 lunches | One sandwich per guest | Up to three sandwich selections per event

Sandwich Selections: Ham & American on a Bun | Turkey & Provolone on a Bun | Uncrustable PB & J

SALAD & SANDWICH BUFFET | \$22

Buffet includes:

CHOICE OF 2 SANDWICHES | CHOICE OF 2 SALADS | HOUSE-MADE CHIPS | WATER & ICED TEA

SALAD SELECTIONS

BROCCOLI SALAD

Broccoli | Red Onions | Bacon
Sunflower Seeds | Dried Cranberries
Red Wine Vinegar | Mayonnaise

REDSKIN POTATO SALAD

Redskin Potatoes | Caramelized Onions | Bacon | Celery
Red Wine Vinegar | Mayonnaise

MEDITERRANEAN SALAD

Field Greens | Heirloom Tomatoes | Feta Cheese
Artichokes | Kalamata Olives | Red Onions
Cucumber | Greek Lemon Vinaigrette

SANDWICH SELECTIONS

FIRE-GRILLED VEGETABLES

HICKORY SMOKED TURKEY BREAST

TOP ROUND OF BEEF

SEASONAL SOUP ADDITIONS | \$7

Request your favorite soup with (30) days advance notice

WEDDING

SWEET POTATO
& CHORIZO SAUSAGE

SWEET ONION

ROASTED CORN
& POTATO CHOWDER

Taste



DAYTIME DINING

A minimum of 25 guests is required for buffet menus.

Buffets include: LETTUCE | TOMATO | ONION | CHEESE | CONDIMENTS

WESTERN BBQ | \$21

BBQ Pulled Pork | Black Pepper Chicken Tenders | Baked Beans
Redskin Potato Salad | Sliced Watermelon

TACO FIESTA | \$20

Seasoned Taco Beef | Mojo Pulled Pork | Sautéed Peppers & Onions | Shredded Cheddar Cheese
Mexican Street Corn Off the Cob | Refried Beans | Flour Tortillas

ALL AMERICAN | \$19

All Beef Hamburgers | Ball Park Hot Dogs | Garden Salad with Italian & Ranch Dressings | House-made Potato Chips



PICNIC ADDITIONS

- All Day Drink Wristbands | \$9
- Seasonal Fruit Salad | \$9
- Spinach & Artichoke Dip with Fried Pitas | \$7
- Mac'n Cheese | \$6
- Mediterranean Pasta Salad | \$6
- Mexican Street Corn off the Cob | \$6
- Redskin Potato Salad | \$6
- Veggie Burgers | \$6
- Assorted Sodas | \$5
- Bacon & Charred Onion Baked Beans | \$5
- Iced Tea & Lemonade (2 Hours of Service) | \$4
- Gluten Free Buns | \$3

DESSERT ENHANCEMENTS

- Apple Pie Tarts | \$8
- Triple Berry Tarts | \$8
- Dippin' Dots | \$6
- Novelty Ice Cream | \$5
- Chocolate Fudge Brownies & Blondies | \$4
- Fresh Baked Cookies | \$3

Taste



HORS D'OEUVRE DISPLAYS

ARTISANAL CHARCUTERIE BOARD | \$16

3 Varieties of Charcuterie | Gherkins | Marinated Olives | House-made Mustard

THE BREAD BASKET | \$15

Baguette | Ciabatta | Focaccia | Whipped Seasonal Butter | Herbed Olive Oil

GLOBAL CHEESE BOARD | \$15

Raw Assorted Cheeses | Marinated Olives | Assorted Crackers

SEASONAL FRESH FRUIT & BERRIES | \$15

Chantilly Cream

CRUDITE | \$10

Seasonal Garden Vegetables | Marinated Feta | Hummus | Ranch | Fried Pitas



HORS D'OEUVRES

Hors d'oeuvres can be Passed or Displayed. Passer fee of \$75 per server. One server required for every 50 guests.

SEA

ASIAN SHRIMP TOAST | \$8

Sesame Sriracha Aioli

CRAB FRITTERS | \$8

Maryland Crab Aioli

SHRIMP CEVICHE LETTUCE CUPS | \$6

SMOKED SALMON SKEWERS | \$6

Cucumber | Dill

LAND

BEEF WELLINGTON | \$8

Red Pepper Aioli

THAI CHICKEN SKEWERS | \$6

BRUSCHETTA | \$5

Confit Tomatoes | Whipped Burrata
Basil Oil

CHICKEN ENCHILADA PHYLLO CUPS | \$5

Queso Fresco | Onion

GARDEN

ASPARAGUS PASTIES | \$6

Brie | Caramelized Onions

CRISPY RAVIOLI | \$6

Truffle Crema | Marinara

FRENCH ONION STUFFED MUSHROOMS | \$6

Gruyere Cheese

MOZZARELLA-STUFFED ARANCINI | \$6

Parmesan | Fresh Parsley | Marinara

SPANAKOPITA | \$5

Feta | Spinach



Taste

EVENING DINING

STATIONS

A minimum of 50 guests and three station selections are required.

CARVING

\$150 Chef Attendant Fee | Served with Dinner Rolls & Butter

Tri-peppercorn Prime Rib | \$19
Beef pricing is subject to change based on market price.

Porchetta | \$16

Citrus & Sage Buttered Turkey | \$16

Mojo Pork Loin | \$12

SALADS | \$12

Choose two options | Served with breadsticks

GARDEN SALAD

Cucumbers | Tomatoes | Pepperoncinis
Shredded Carrots | Ranch Dressing

MEDITERRANEAN SALAD

Tomatoes | Kalamata Olives | Feta Cheese
Cucumbers | Red Onion | Artichokes
Lemon Vinaigrette

BERRY SALAD

Strawberries | Blueberries
Radicchio | Roasted Pistachios
Honey Balsamic Vinaigrette

CLASSIC CAESAR SALAD

Parmesan Cheese | Anchovies
House-made Croutons | Caesar Dressing

CAPRESE SALAD

Roma Tomatoes | Fresh Mozzarella
Basil | Basil Oil | Sea Salt

THE FRENCH RIVIERA | \$20

Lavender Chicken | Beef Bourguignon | Ratatouille

BUTLER STREET TACOS | \$15

Shredded Chipotle Honey Chicken | Shredded Beef | Sautéed Peppers & Onions
Queso Fresco | Flour & Corn Tortillas | Salsa | Pico de Gallo | Sour Cream

POLISH HILL | \$15

Kielbasa & Sauerkraut | Pierogies | Haluski

BLOOMFIELD PASTA BAR | \$13

Sautéed Chicken & Shrimp | Choice of Two Pastas | Choice of Two Sauces
Pasta Options: | Campanelli | Farfalle | Penne *Sauce Options:* | A la Vodka | Bolognese | Marinara

A BRIDGE TO ASIA | \$13

Pot Stickers | Egg Fried Rice | General Tso's Chicken | Stir-fried Vegetables

MAC'N CHEESE | \$10

Cheddar, Parmesan, and Boursin Cheeses | Broccoli Florets | Applewood Bacon | Scallions | Breadcrumbs

MASHED POTATO | \$10

Whipped Butter | Sour Cream | Scallions | Crumbled Bacon | Cheddar Cheese | Black Pepper Gravy



BUFFET | \$45

*A minimum of 25 guests is required for buffet menus.
Options for dietary restrictions available upon request.*

Buffet includes: 2 ENTRÉES | 1 SALAD | 2 SIDES | ARTISAN DINNER ROLLS & BUTTER

ENTRÉES

Select Two

FIVE SPICED
ROASTED PORK LOIN
Apple Butter

SIRLOIN ROAST
Horseradish Tarragon Crumble

STUFFED SHELLS
House-made Marinara | Parsley | Parmesan

BREADED CHICKEN
Pesto Cream Sauce

CHICKEN MARSALA
Mushrooms | Marsala Wine

DIJON DRUMSTICKS
Toasted Almonds | Chives

UPGRADE TO PREMIUM ENTRÉES

Additional \$8 Per Person

GRILLED SALMON
Blood Orange Butter Sauce

SLOW COOKED
TENDERLOIN BEEF TIPS
Roasted Shallot & Mushroom Espagnole

GARLIC STRIP LOIN ROAST
Demi-Glace

VEAL DIAVOLO
House-made Marinara | Calabrian Chiles
Smoked Provolone

BLACKENED SWORDFISH
Mango Salsa

SALADS

Select One

GARDEN SALAD
Buttermilk Ranch | Roasted Garlic Herb Dressing

BERRY SALAD
Strawberries | Blueberries | Radicchio
Roasted Pistachios | Honey Balsamic Vinaigrette

CLASSIC CAESAR SALAD
Parmesan Cheese | Anchovies
House-made Croutons | Caesar Dressing

MEDITERRANEAN SALAD
Tomatoes | Kalamata Olives | Feta Cheese
Cucumbers | Red Onion | Artichokes
Lemon Vinaigrette



SIDES

Select Two

BROWN BUTTER REDSKIN
SMASHED POTATOES

MACARONI AU GRATIN

SEASONAL VEGETABLE

CARDAMOM CARROTS

ROASTED ROOT VEGETABLES

PLATED | \$65

Options for dietary restrictions available upon request.

Menu includes: 1-2 ENTRÉE CHOICES | 1 SALAD | 2 SIDES | ARTISAN DINNER ROLLS & BUTTER

ENTRÉES

Duet plates available upon request at an additional charge.

Add Jumbo Scallops or Colossal Shrimp for \$15 per person.

LAVENDER CHICKEN

Lemon Velouté

NEW YORK STRIP STEAK

Fried Garlic | Shallot Demi

BONE-IN PORK CHOP

Chimichurri Glaze

PAN SEARED SALMON

Pomegranate Basil Butter Sauce

CHICKEN KIEV

Rich Butter Base

PORCINI DUSTED FILET MIGNON

Market Price | Roasted Mushrooms



SALADS

Select One

CAPRESE SALAD

Beefsteak Tomatoes | Burrata | Basil | Sea Salt

GRILLED WEDGE CAESAR

Shaved Parmesan | Olives | Focaccia Croutons
White Anchovy | Caesar Dressing

OLYMPIAN SALAD

Feta | Kalamata Olives | Tomatoes | Onions
Artichokes | Oregano | Extra Virgin Olive Oil
White Balsamic Vinegar

STRAWBERRY FRISÉE SALAD

Goat Cheese | Watermelon Radishes
Spiced Pecans | Strawberry Basil Vinaigrette

SIDES

Select Two

FIRE-ROASTED ASPARAGUS

FOREST MUSHROOM RISOTTO

MARBLE POTATOES WITH BALSAMIC-MARINATED CIPOLLINI ONIONS

POTATO PAVE WITH HERBED MILK & PEPPER

SEASONAL VEGETABLE



SWEET ASSORTMENTS

PLATED DISHES | \$12

A minimum of 25 guests is required per dessert selection.

APPLE PIE

Maple Whipped Cream

NEW YORK CHEESECAKE

Fresh Berries

STRAWBERRY SHORTCAKE

Basil Whipped Cream

WARM BERRY TART

Vanilla Chantilly



DESSERT STATIONS

PASTRY | \$12

Truffles | Cheesecakes | Eclairs | Lemon Bars

SUNDAE BAR | \$10

Chocolate Ice Cream | Vanilla Ice Cream | Sprinkles | Strawberries | Oreo Crumbles
Chocolate Sauce | Raspberry Sauce | Cherries | Whipped Cream



PITTSBURGH COOKIE TABLE

We encourage the iconic Pittsburgh Cookie Table as part of wedding receptions.
Please note that all cookies must be delivered to the Zoo pre-plated
and accompanied by tongs and serveware.
Trays, tongs and serveware are not provided by the Zoo or Taste.

COCKTAILS & SPIRITS

BAR PACKAGES

Bar Packages Include:

MILLER LITE | YUENGLING | SEASONAL CRAFT BEERS
CHARDONNAY | PINOT GRIGIO | RED BLEND | CABERNET
ASSORTED PEPSI BRAND SODAS | ASSORTED JUICES | WATER

PLATINUM

CHIVAS REGAL SCOTCH
WOODFORD RESERVE BOURBON
CROWN ROYAL WHISKEY
BOMBAY SAPPHIRE GIN
GREY GOOSE VODKA
BACARDI RUM
CAPTAIN MORGAN SPICED RUM

Four Hours | \$42
Five Hours | \$48

HOUSE

DEWAR'S SCOTCH
JACK DANIEL'S TENNESSEE WHISKEY
SEAGRAM'S GIN
TITO'S VODKA
BACARDI RUM

Four Hours | \$38
Five Hours | \$44

WINE & BEER

Four Hours | \$34
Five Hours | \$40

CASH BAR

No Brand Substitutions
\$250 Per Bartender

Wine/Liquor | \$10
Beer | \$9
Soda/Mixers | \$5
Drink Ticket | \$10



MENU ENHANCEMENTS

Champagne Toast | \$6

Signature Drink Options available
starting at \$8 per person.

*Dinner Wine Service is
additional to your bar service
and billed per bottle.*

SPECIALTY BARS

Extended Beverage Service | \$6 Per Hour Per Person

BLOODY MARY BAR

Celery | Pepperoncini
Green Olives | Bacon
Lemons | Limes

MIMOSA BAR

Oranges | Strawberries
Assorted Juice Mixers

2 Hours Hosted | \$16
3 Hours Hosted | \$20

NON-ALCOHOLIC

Includes Two Hours of Service

OPTION 1 | \$8

COFFEE | HOT TEA | SODA | WATER

OPTION 2 | \$6

COFFEE | HOT TEA | WATER

OPTION 3 | \$5

SODA | WATER

OPTION 4 | \$4

ICED TEA | LEMONADE | WATER

*Don't see your favorite beverage? We can tailor your bar to your desire!
Simply request your go-tos for pricing comparisons with at least (30) days advance notice.*





UNTAMED.
UNPARALLELED.
UNFORGETTABLE.



**PITTSBURGH ZOO
& AQUARIUM**

PRIVATE EVENTS
rentals@pittsburghzoo.org

CATERING OPERATIONS
catering@pittsburghzoo.org

VENUES

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

AQUARIUM | \$4,500 for 4 - Hour Evening Rental

WATER'S EDGE | \$2,750 for 4 - Hour Evening Rental

GARDEN TENT | \$2,500 Evening / \$1,000 Daytime for 4 - Hour Rental

PNC PAVILION | \$750 for 4 - Hour Daytime Rental

LECTURE HALL | \$750 for 4 - Hour Daytime Rental

WATER'S EDGE MEETING ROOM | \$100/hour, Daytime Minimum of 2-Hour Rental

VILLAGE PAVILION | \$275

KIDS KINGDOM PAVILION | \$150

All pricing listed is per person and based off of one hour of service unless noted.

Rental items such as linens, flatware, china & glassware are not included and will be priced out on the catering contract.

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 3 weeks prior to your event.

Pricing excludes a 22% service charge and 7% sales tax. Minimum of 25 guests unless otherwise noted.

Arrangements can be made to keep concessions and retail locations open after hours for events with more than 750 guests. Please ask for details.

Taste