



2019 Taste Catering Menu – Corporate Picnic

Taste Catering’s distinguished culinary, operations, and talent has helped make the Denver Zoo one of the city’s most sought after venues to host meetings, celebrations and weddings. There is no challenge too big or too small for our expert team. Let us make your event stand out from all others.

Make it a Picnic

Casual and hearty meals designed to fuel your stroll around the park!

Each menu includes your choice of Two Sides, Kettle Chips & Cookies for Dessert.
Served with Iced Water & Lemonade for the duration of your venue rental.
All menus include veggie burgers served on request or added to the buffet for \$1.
Includes two-hour buffet service time.

CLASSIC AMERICAN - \$16

Grilled Hamburgers & All Beef Hot Dogs
Served with Lettuce, Pickles, Onion, Sliced Cheese, Classic Condiments

COLORADO SMOKEHOUSE - \$22

Choice of Two Local Proteins:

- Hardwood-Smoked Beef Brisket, BBQ Pulled Pork,
- BBQ Bone-In Chicken, or Smoked Sausage Links
- Served with Brioche Buns, BBQ Sauce, Pickles, Onion, Cornbread Muffins

BALLPARK - \$17

- Grilled Bratwurst and All Beef Hot Dogs
- Served with Chili, Pico de Gallo, Chopped Onion, Shredded Cheddar,
- Sauerkraut, Hot Peppers, Ketchup, Mustard, Relish

TRADITIONAL SIDES

Choose two to accompany your Picnic Menu

- Red Potato Salad v / gf
- Cole Slaw v / gf
- Garden Salad with Balsamic Vinaigrette v / gf
- BBQ Baked Beans v / gf

- Creamy Macaroni Salad v
- Macaroni & Cheese v - add \$2
- Buttered Sweet Corn v / gf - add \$2

ADD-ONS

- Watermelon Slices v / gf - \$1.50
- Unlimited Coca Cola Products - \$3
- Ice Cream Novelties - \$4
- Seasonal Cobbler - \$4
- Iced Tea - \$1



Taste of the World

More exotic themed displays to add some cultural flare to your evening!

Served with Iced water and Lemonade for the duration of your venue rental.
Includes two-hour buffet service time.

STREET TACOS - \$20

Choice of Two Proteins:

Slow-Roasted Pork Carnitas, Grilled Honey Chipotle Chicken, or Roasted Vegetables & Black Beans

Toppings include: Onion, Shredded Cabbage, Lime Wedges, Queso Fresco, Salsa Fresca, Salsa Verde, and Sour Cream. Served with Black Beans, Cilantro-Lime Rice, Southwestern Chopped Salad, and Mexican Chocolate Brownies for Dessert.

Add Coca-Cola Beef Barbacoa - \$4

MEDITERRANEAN MARKET - \$20

- Za'atar Spiced Chicken and Crispy Falafel
- Served with Lemon Artichoke Couscous Salad, Cucumber-Tomato Salad, Red Pepper Hummus,
- Tzatziki Sauce and Pita Bread, and Baklava for Dessert.

TOUR OF ITALY - \$18

- Cavatappi Marinara with Italian Meatballs, Peppers & Onions
- Cheese Tortellini with Alfredo, Spinach, Mushroom & Tomato.
- Served with Garden Salad with Balsamic Vinaigrette, Classic Caesar Salad,
- Garlic Bread, and Cannolis for Dessert.

ISLAND GRILL - \$18

- Roasted Pineapple Pork and Jamaican Jerk Chicken
- Served with Mango Coleslaw, Papaya & Pepitas Salad, Coconut Rice, Fried Plantains
- and Hawaiian Sweet Rolls, and Coconut Macaroons for Dessert.

SOUTH AMERICAN FEAST - \$21

Choice of Two Entrees:

Chilean Braised Beef with Garlic Cream Sauce, Peruvian Chicken with Aji Verde, or Argentinian Hominy Stew (v).

Served with Latin Amarillo Rice, Glazed Plantains, Pao de Queijo (Brazilian Style Cheesy Bread), and Alfajores (Dulce de Leche Stuffed Cookies) for Dessert.

Bar Packages

All Packages include Clear Compostable Cups.
Priced per person unless otherwise noted.

HOST BEER & WINE

Unlimited Beer, Wine, and Water
Bartender Fees included

Standard Brands

Minimum of 3 Beers and 2 Wines

- 2 Hours – \$14 per person
- 3 hours – \$18 per person
- 4 Hours – \$22 per person

Premium Brands

Minimum of 4 Beers and 4 Wines

- 2 Hours – \$16 per person
- 3 hours – \$20 per person
- 4 Hours – \$24 per person

HOST FULL BAR

Unlimited Beer, Wine, Liquors, Coke Products, Juices, and Water
Bartender Fees included

Standard Brands

Minimum of 3 Beers, 2 Wines, and Liquors

- 2 Hours – \$18 per person
- 3 hours – \$22 per person
- 4 Hours – \$26 per person

Premium Brands

Minimum of 4 Beers, 3 Wines, and Liquors

- 2 Hours – \$22 per person
- 3 hours – \$26 per person
- 4 Hours – \$30 per person

CASH BAR

Guests pay for their own drinks
Requires a Bartender Fee of \$175 per 100 guests, per bar location.

Standard Brands

- Beer – \$7
- Wine or Cocktail – \$8
- Soda – \$2

Premium Brands

- Beer – \$8
- Wine or Cocktail – \$10
- Soda – \$2

Add Ons / Variations

- Host “On Consumption” Bar
Same as Cash Bar, except Client pays based on tally of drinks consumed
- Prosecco Toast - \$8 per person
includes one portion per person
- Specialty Cocktail - \$5 per person
Added to your Host Bar or Served as a Welcome Drink
- Assorted Coke Products - \$3 per person
- Cocktail Passer - \$75 per 100 guests

- Bar Glassware - \$2 per person
- Additional Bartenders - \$175 each
- Additional Bar Locations - \$200 setup fee, per additional location

