



2019 Taste Catering Menu – Full Standard

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.

Rise and Shine

All Breakfasts include Juice, Coffee, Hot Tea, and Iced Water.

LIGHT BREAKFAST - \$8.50

Assorted Pastries & Muffins and Sliced Seasonal Fruit

COMPLETE BREAKFAST - \$13

Scrambled Eggs, Seasoned Breakfast Potatoes, Crispy Bacon, Assorted Pastries, and Sliced Seasonal Fruit

BREAKFAST TACOS - \$11

Warm Flour Tortillas, Scrambled Eggs, Chopped Breakfast Sausage, Sautéed Peppers & Onions, Cheese & Salsa Fresca. Served with Seasoned Breakfast Potatoes and Green Chili.

BREAKFAST FRITTATAS - \$12

Choice of Two Frittatas:

Spinach & Mushroom - Ham & Swiss - Sausage & Cheddar - Chef's Choice Seasonal
Served with Seasoned Breakfast Potatoes and Sliced Seasonal Fruit.

BREAKFAST ADD-ONS

- Yogurt with Crunchy Granola - \$3
- Sliced Seasonal Fruit - \$4
- Crispy Bacon - \$3
- Southern Style Grits - \$4
- Biscuits & Sausage Gravy - \$3.50
- Breakfast Bread Pudding - \$3.50
- Waffles & Syrup- \$3.50
- Waffles with Syrup, Whipped Cream, Strawberries & Chocolate Chips - \$5
- Chicken & Waffles - \$6.50
- Vegetarian or Chorizo Breakfast Burritos - \$5

Bistro Lunch

Build your own light lunch, featuring options sure to please every guest.

Includes your choice of two Sandwiches and two Salads, plus Kettle Chips and Cookies for Dessert.

Served with Iced Water & Lemonade for the duration of your venue rental.

Designed for groups of 75 or less. Great for corporate meetings!

Tier 1 Sandwiches - \$20

Choose two

Turkey Club
with Lettuce, Tomato, Bacon, Herb Aioli on Sourdough

Shaved Roast Beef
with Lettuce, Tomato, Horsey Aioli on House Roll

Italian Grinder Wrap
with Provolone, Arugula, Pepperoncini Aioli on Garlic Herb Tortilla

Mediterranean Wrap
with Falafel, Red Pepper Hummus, Veggie Relish

Tier 2 Sandwiches - \$16

Choose two

Ham & Swiss
with Lettuce, Tomato, Dijonnaise on Sourdough

Herbed Chicken Salad
with Lettuce and Tomat0 on Croissant

Grilled Veggie Wrap
with Hummus on Chipotle Tortilla

Chef's Choice Seasonal Sandwich

MARKET SALADS

Choose two

Garden Salad

with Spring Mix, Sliced Cucumber, Grape Tomatoes, Balsamic Vinaigrette, Buttermilk Ranch

Kale Caesar

with Crispy Chickpeas, Grape Tomatoes, Shaved Asiago

Seasonal Mixed Greens

with Goat Cheese, Candied Pecans, Balsamic Glaze, topped with Seasonal Fruit

Greek Pasta Salad

with Artichoke, Grape Tomato, Roasted Pepper, Red Onion, Feta, Lemon Vinaigrette

Classic Cobb

with Bacon, Bleu Cheese, Hard-Boiled Egg, Buttermilk Ranch

Southwest Quinoa

with Spinach, Black Beans, Corn, Red Onion, Peppers, Pepitas, Cilantro-Lime Vinaigrette

Asian Chop

with Shaved Cabbage & Brussels, Carrots, Cilantro, Green Onion, Fried Rice Noodles, Citronette

Chef's Choice Seasonal Salad

SOUP AND SALAD - \$17

Choice of three Market Salads. Served with Chef's Seasonal Soup, Fresh Baked Rolls & Butter and Cookies for Dessert.

Add Sliced Grilled Chicken for \$6 per person

ADD-ONS

- Daily Soup Special - \$4
- Peanut Butter & Jelly Sandwiches for Kids - \$3 each
- Add a Third Salad- \$5
- Add a Third Sandwich - Tier 1 - \$7 | Tier 2 - \$5

Make it a Picinic

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.



There's an App for That

Add light appetizers for your pre-dinner cocktail hour, or abandon the traditional “dinner” format completely and let your guests fill their bellies with a collection of flavors from around the world.

Appetizer Packages

Choose from one of our chef-curated packages, or build your own by picking from the lists below. Includes Iced Water and Lemonade for the duration of your venue rental.

HAPPY HOUR - \$18

Sliders (choose one) + Dips & Spreads (choose one) + Choose Three Tier 2 Light Appetizers

DECONSTRUCTED DINNER PARTY - \$24

Served for two hours

Walking Salads (choose two) + Carving Board (choose one) + Choose Three Tier 2 Light Appetizers

SOUTHERN SUNSET - \$26

Served for two hours

Shrimp and Grits Bar + Braised Pork Belly Sliders with Apple Slaw + Smoked Beef Brisket Empanadas + Chicken and Waffle Bites + Hushpuppies with Whipped Honey Butter

Light Appetizers

Priced per piece

Minimum Order of 12 per item | Recommended quantity of 1.5 pieces per guest, per item
Requires a \$50 passer fee per 100 guests | Can be stationed for guest counts of less than 100

TIER 1 APPETIZERS

\$3.50 per piece

Wonton Crisps

- Asian Chicken Salad
- Shrimp Ceviche with Fresh Lime
- Albacore Poke with Pineapple, Peanuts, Ginger, Green Onion

Chicken & Waffle Bite

with Honey Butter, Serrano Syrup, Candied Bacon

Carnita Gordita (gf)

Corn Masa Cake with Crispy Pork, Pickled Onion

Petite Ham Biscuit

with Shaved Ham, Honey Mustard

Prosciutto Wrapped Shrimp

with Smoked Tomato Butter over Creamy Grits

TIER 2 APPETIZERS

\$2.50 per piece

Mini Toasts

- Traditional Bruschetta
- Brie, Roasted Garlic, Blackberry Compote
- Avocado, EVOO, Smoked Sea Salt
- Prosciutto, Fig Jam, Goat Cheese

Round Bites

- Sweet and Sour Meatball
- Moroccan Beef Kibbie with Harissa, Mint
- Crispy Falafel with Cucumber Yogurt

Empanadas

- Buffalo Chicken
- Smoked Beef Brisket
- Spinach, Mushroom

Deviled Egg

- Pickled Shrimp, Fried Caper
- Traditional with Smoked Paprika
- Bacon, Tomatillo Relish

Stuffed Mushroom Cap

with Spinach, Feta

Roasted Potato Crisp

with Herbed Boursin, Bacon, Chive

Blue Corn Tostada

with Refried Black Beans, Guacamole, Cilantro Cabbage Slaw, Queso Fresco

Tortellini Caprese Skewer

Fresh Mozzarella, Baby Tomato, Pesto, Balsamic Glaze

Heavy Appetizers

Priced per person, unless otherwise noted

ANTIPASTO DISPLAY - \$8

Assortment of Grilled & Marinated Vegetables, Italian Meats, Cheese, Olives,
Served with Crostini & Lavash

SALSA BAR - \$7

Tortilla Chips & Yucca Chips served with Guacamole, Creamy Queso and Choice of Two Salsas:
Salsa Verde, Salsa Fresca, Spicy Salsa Negro, Mango Jalapeno or Black Bean & Corn

DIPS & SPREADS - \$5

- Warm Spinach-Artichoke Dip served with Toasted Baguette, Flatbread
- Red Pepper Hummus served with Vegetable Crudit 
- Buffalo Chicken Dip served with Tortilla Chips, Carrots, Celery
- Smoked Trout Dip with Beet Chips, Herbed Crackers
- Chef's Choice Seasonal Dip Display

WALKING SALADS - \$5

- Kale Caesar with Chickpeas, Shaved Asiago
- Mixed Greens with Seasonal Fruit, Goat Cheese, Candied Nuts, Balsamic Glaze
- Greek Pasta Salad with Artichoke, Grape Tomato, Roasted Pepper, Red Onion, Feta, Lemon Vinaigrette
- Heirloom Tomatoes & Fresh Mozzarella with Basil Pesto, Balsamic Glaze
- Chef's Choice Seasonal Salad

SLIDERS - \$3 PER PIECE

Choose one

- Cheeseburger with House Ketchup, Crispy Onions
- Braised Pork Belly with Apple Slaw
- Smoked Turkey, Provolone, Avocado Mayo

SHRIMP AND GRITS BAR - \$16

- Sauteed Shrimp, Creamy Housemade Grits
- Toppings include: Crispy Bacon Bits, Green Onion, Cheddar Cheese,
- Roasted Peppers, Blistered Tomatoes, Caramelized Onions

CARVING BOARD - \$10

Requires \$75 carver fee per 100 guests

Choose one

- Grilled Tri Tip
- Herbed Smoked Turkey Breast
- Apple Cider Brined Roasted Pork Loin
- Herb Rubbed Beef Tenderloin - add \$4
- Served with Rolls & Chef's Choice Accompaniments

STREETS OF INDIA - \$14

Choose two

- Lamb in Cashew Cream Sauce
- Chicken Tikka Masala
- Harissa Eggplant
- served over Jasmine Rice
- with Mint Raita, Marinated Cucumber Salad, Garlic Naan

Ask about additional options, including themed snack carts!

Custom Dinner Buffets

No matter what you choose, a satisfying, beautifully displayed, complete meal is guaranteed.

All dinner buffets include a selection of two Entrées, two Salads, one Vegetable, one Starch, two Desserts.

Served with Iced Water and Lemonade. Ask about our VEGETARIAN ALTERNATIVES.

Substitute a Vegetarian Entrée option into your menu for free or add onto the buffet for \$4 per person.

Tier 1 - \$38 Entrees

Choose two

Roasted Prime Rib (GF)
with Demi-Glace, Horseradish Cream

Gnocchi
with Italian Sausage Ragú, Fresh
Mozzarella, Basil

Seared Chicken Breast (GF)
with Creamy Wild Mushroom Ragú

Seared Salmon (GF)
with Pistachio, Roasted Pepper
Romesco

Thyme Marinated Pork Loin (GF) with
Cherry Port Reduction

Tier 2 - \$34 Entrees

Choose two

Seared Chicken Breast (GF)
with Sun-Dried Tomato, Artichoke,
Lemon-Caper
Beurre Blanc

Apple Brined Pork Loin (GF)
with Caramelized Onion,
Roasted Apples

Roasted Sirloin (GF)
with Horseradish Cream

Herb Crusted Salmon (GF)
with Palaki Sauce

Tier 3 - \$30 Entrees

Choose two

Tuscan Tomato
Braised Beef (GF)

Slow-Roasted Pork (GF)
with Chimichurri

Herb-Roasted Chicken (GF)
with Pan Jus

Cheese Tortellini (V)
with Alfredo, Spinach, Mushroom,
Tomato

Chef's Choice
Seasonal Entree

SALADS

Choose two

Baby Spinach

Dried Cranberries, Goat Cheese, Red Onion, Olive Oil and Balsamic Vinaigrette

Field Greens

Grape Tomato, Cucumber, Shaved Red Onion and Herbed White Balsamic Vinaigrette

Caesar

Shaved Parmesan, Grilled Crouton and Caesar Dressing

Wedge

Tomato, Shaved Red Onion, Rendered Bacon, Blue Cheese Dressing and Balsamic Glaze

Butter Lettuce

Grape Tomato, Shaved Carrots, Fried Onions and Herbed Ranch

VEGETABLES

Choose one

- Roasted Brussels Sprouts (GF) (V)
- Chef's Seasonal Roasted Vegetables (GF) (V)
- Grilled Asparagus (GF) (V)
- Brown Butter Green Beans (GF) (V)
- Succotash (GF) (V)

STARCHES

Choose one

- Herb Roasted Potatoes (GF) (V)
- Roasted Garlic Mashed Potatoes (GF) (V)
- Sweet Potato Hash (GF) (V)
- Vegetable Rice Pilaf (GF) (V)
- Rustic Bean Ragu (GF) (V)

DESSERTS

Choose two

- Assorted Mini Cheesecakes
- Chocolate Bread Pudding
- Vanilla Creme Brûlée
- Seasonal Fruit Cobbler

Custom Plated Dinners

Working with our team of talented Chefs, we will design your custom plated dinner menu, including local and seasonal ingredients, curated perfectly for 3-course service.

Includes Iced Water and Coffee service.
China serviceware rental is required and prices are based on menu and course selections.

3-Course Plated Dinners start at \$45 per person

Desserts

Create your own Dessert display by selecting from the list below, or add items on to any other menu.
Priced per portion.

- French Mocha Creme Brûlée - \$5 per portion
- Buttermilk Panna Cotta with Macerated Berries - \$5 per portion
- Dark Chocolate Pots de Crème with Salty Pretzel Crumble - \$5 per portion
- Caramelized Banana Chocolate Tart with Almond Brittle - \$5 per portion
- Seasonal Fruit Cobbler - \$4 per portion
- Pecan Pie Tartlet - \$4 per portion
- Mini Cheesecakes - \$3 per portion

Snacks & Sweets

Choose one of our composed packages or build your own by choosing from the list below!
Served with Iced Water & Lemonade for the duration of your venue rental.

ZOO MIX PACKAGE - \$9

Buttered Popcorn + Kettle Corn + Chef's Trail Mix

HEALTHY SNACK PACKAGE - \$12

Seasonal Fresh Fruit + Hummus & Crudite + Crunchy Pretzels + Mixed Nuts

SWEET TOOTH PACKAGE - \$9

Cookies + Brownie Bites + Kettle Corn

Snacks A La Carte

- Seasonal Chip & Dip Station - \$4
- Hummus & Crudite Display - \$4
- Seasonal Fresh Fruit Display - \$4
- Build-Your-Own Trail Mix - \$4.50
Chef's Assortment of Sweet & Savory Varieties
- Cookies - \$3
- Rice Krispies - \$3
- Brownie Bites - \$3
- Crunchy Pretzels - \$3
- Buttered Popcorn - \$3
- Kettle Corn - \$4
- Ice Cream Novelties - \$4 per piece
- Cotton Candy - \$3 per piece
- Dessert Bars - \$5
Chef's assortment of two bars

Beverage Packages

Replenished for up to 4 hours unless otherwise noted.
"All Day" service can be added for \$2 more.

COFFEE & TEA PACKAGE - \$4

- Regular Coffee + Hot Tea + Iced Water
- Decaf Coffee can be added on request

COMPLETE BEVERAGE PACKAGE - \$8

- Regular Coffee + Hot Tea + Assorted Coke Products
- Lemonade + Iced Tea + Iced Water
- Decaf Coffee can be added on request

FESTIVE WINTER PACKAGE - \$6.50

- Hot Chocolate + Hot Cider + Iced Water
- Add Spirits for Adults - \$4.50

AQUA BAR - \$2.50

- Choose two
- Citrus Infused - Cucumber Mint - Very Berry
- Includes regular iced water

Beverage Extras

- Iced Tea - \$1 per person
- Assorted Coca-Cola Products - \$3 per can
- Hot Chocolate OR Cider - \$3.50 per person
- Regular or Decaf Coffee "By the Gallon" - \$30 per gallon
- Hot Chocolate or Cider "By the Gallon" - \$35 per gallon
- Bottled Water - \$3.50 per bottle

Ask about other non-alcoholic beverage options!

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

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Catering & Event Services

Taste, Denver Zoo’s on-site exclusive caterer, strives to provide excellent hospitality and quality culinary creations, perfect for any occasion. We engage our guests in a socially valuable experience through our use of compostable serviceware whenever possible, and our partnerships with Denver Zoo, The Seafood Watch program (supporting ocean-friendly seafood) and Colorado Proud (providing a menu of local products).

MENUS & MINIMUMS

Please note there is a food and beverage minimum spend that must be met for all catered events. Rentals and labor service fees do not count toward this minimum.

Unless otherwise specified, all menus are priced per person to be enjoyed during the allotted time period while here on-site at Denver Zoo.

Should you have something different in mind for your catering menu, we are happy to work with our chefs to propose a custom menu that meets your needs. Please ask your catering manager for more information.

LIQUOR & FOOD SERVICE REGULATIONS

Food and beverage cannot be removed from the premises by any party other than the catering department.
As a standard, all buffets are served for a 2-hour period, but may be extended on request. Please ask your catering manager for pricing.

Liquor, beer, and wine may not be brought into Denver Zoo from outside sources. Liquor, beer, and wine may not be removed from the site. All bars will end 30 minutes prior to event space closing.

PAYMENT SCHEDULE

A signed contract detailing all arrangements must be received by Service Systems Associates, Inc. (also known as Taste Catering) prior to event date.

A 75% deposit is due at the time of signing the contract. Final payment is due after final guest count is received, before the event date. Any additional fees that occur on the day of the event will be applied to the final invoice, and payment is due upon receipt.

FEES & GUEST COUNTS

Prices listed are subject to proportionate changes in market conditions. Colorado State tax, Denver city tax and an event service fee (22%) will be added to all food and beverage line-items (not rentals). Colorado state and Denver city tax will be applied to rentals and service fees, regardless of client’s billing address.
We require the final guaranteed guest count from the client by seven business days prior to the event. Final charges will be based on this guarantee of the actual number of guests who attend the event, whichever is greater. Actual day-of guest counts are consistent with Denver Zoo gate counts, as reported at event end.
Children 3-11 years may receive a \$1.00 discount on all menus, on request, as long as they still meet the food and beverage minimum. If adult vs. child count breakdown is not given at the time of guarantee, discount will not be applied. Children 2 and under are free!

Last minute orders are gladly accepted, but please note due to the need to expedite staffing, orders, and preparations, a late fee may be applied.

Event Clients receive a 20% discount at our Kibongi Market Gift Shop on event day. Please ask your catering manager for details! Thanks for hosting your event with us!

