



Evening Catering Menu

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.

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.

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

GOURMET DIP DISPLAYS - \$5

Warm Spinach-Artichoke Dip served with Toasted Baguette, Flatbread

Red Pepper Hummus served with Vegetable Crudité

Buffalo Chicken Dip served with Tortilla Chips, Carrots, Celery - **add \$1**

Smoked Trout Dip with Beet Chips, Herbed Crackers - **add \$2**

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!

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.

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 serveware 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
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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

Children's Bar - \$2 per child

Complements your Host Full Bar

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