



Zoo Lights

2025 Catering Menu

Event Information

Our menu is thoughtfully curated with unique offerings for each day of the week. Each day features a fresh selection of meals tailored to seasonal ingredients and balanced nutrition. Please note that items are only available on their designated day to ensure quality, variety, and freshness.

Sustainable Seafood

Seafood is a healthy and delicious way to enjoy the bounties of the sea, though not all seafood is produced responsibly, and making the right choices can be difficult. SSA focuses on working with sustainably sourced seafood in our cafes, restaurants, and catered events. We also partner with Monterey Bay Aquarium's Seafood Watch program, whose recommendations help consumers and businesses make choices for healthy oceans.

Palm Oil

We recognize the role foodservice operators like us play in the global trade and usage of palm oil - we value efforts to mitigate the environmental and social impacts associated with palm oil production. In-house, we are constantly working to review our purchases for palm oil inclusion and sourcing, and we advocate our supply chains to engage with leading industry groups - SSA is a member of the Roundtable for Sustainable Palm Oil (RSPO) and we encourage our partners who use palm oil to join this important initiative.

Diversity-Owned Vendors

We celebrate the things that make each one of us different, and work to support the local communities that we partner with.

Diversity-ownership of vendors in our supply chain is important to us, and we are developing tools to better evaluate our own engagement, as well as strategize how to include more diversity-owned vendors in our operations. If you are aware of a local vendor in your area that we should be working with, please let your SSA Account Manager know!

Allergen Notice

SSA Group, LLC. offers products that may contain: Peanuts, Tree Nuts, Soy, Dairy, Sesame and Wheat. While we take steps to minimize the risk of cross contamination, we cannot guarantee that any of our products are 100% safe to consume for people with peanut, tree nut, soy, milk, sesame or wheat allergies.

At Denver Zoo Conservation Alliance, we make every effort to identify ingredients that may cause allergic reactions for those individuals with food allergies. Items marked gluten friendly are made with no gluten-containing ingredients. Items marked as vegan are made with no animal products (dairy, eggs, etc). We have strict policies in place to avoid cross contamination, however, there is always a risk of contamination (we cannot guarantee a total absence of these allergens in the menu items we produce).

Minimums & Menus

There is a Food & Beverage minimum that must be met for all catered events. Unless otherwise specified, all menus are priced per person to be enjoyed during the allotted time period while here on-site at the Denver Zoo Conservation Alliance.

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 inquire with your Sales Manager for more information.

Extended service times beyond the included time frames denoted on each menu will incur an Extended Service Fee at the rate of ten percent (10%) of the menu cost for each additional hour of extended service time. Partial hours of extended service will be rounded up to the nearest half-hour.

Final Guest Count & Food Guarantees

Final guest count refers to the number of guests the Client expects to attend the event and is used to finalize food, beverage, and catering requirements at the event. The final guest count is due at least ten (10) business days before the event date and may not be less than the guaranteed minimum guest count your agreement was based on.

Increases to the guest count and last-minute orders past this due date will be considered but are subject to necessary equipment and menu items, potential additional costs, and the approval of your Sales Representative.

Liquor & Food Service Regulations

Food & Beverage cannot be removed from the premises by any party other than the catering department. SSA Group, LLC. holds the Liquor License at the Denver Zoo Conservation Alliance, therefore, liquor, beer, and wine may not be brought into the Zoo from outside sources. Liquor, beer, and wine may not be removed from the site. All bars will end 30 minutes prior to event end time.

Contract & Deposit

A signed contract detailing all catering arrangements must be received by SSA Group, LLC. prior to the event date along with the deposit amount reflected on the catering contract. Deposit payments may be made by credit card, certified check, company check or money order. All deposits made are included in the final invoice.

Final Payment

Final payment is due after the final guest count is received, before the event date. Any additional fees incurred on the day of the event will be applied to the final invoice, and payment is due upon receipt.

Cancellation

Client must give SSA Group, LLC. written notice if Client wishes to cancel this Agreement and the Event. Company will retain all payments and deposits made to SSA Group, LLC. in the event of cancellation.

Vegetarian options are available as protein substitutes upon request.

Due to the seasonal nature of our sustainable practices, items & prices are subject to change.

Prices are subject to a 24% service charge (where applicable) and sales tax.

Dietary Information:

 Vegetarian  Vegan  Gluten-Free

 Contains Nuts  Dairy-Free  Contains Sesame

Classic Zoo Holiday Buffet

\$33 per person

SUNDAYS AND MONDAYS

Details:

- Service for up to two hours
- Requires a minimum order of 50 guests
- Prices are per person

Includes:

- Iced Water
- Lemonade
- Eco-Friendly Compostable Tableware *(Please inquire for china upgrade pricing)*

Winter Garden Salad

Mixed Greens, Shredded Carrots, Grape Tomatoes, Chopped Candied Pecans, Feta Cheese, Pomegranate Seeds, Balsamic Vinaigrette

Pulled Pork with Yuletide Chili Sauce

Slow Roasted Pork, Molasses and Red Chili BBQ Sauce with Warm Winter Spices

Moroccan Spiced Chicken

Roasted Chicken Thighs with Moroccan Rub, Lemony Yogurt Sauce

Roasted Winter Vegetables with Pretzel Gremolata

Creamy Mac and Cheese

Holiday Treats Platter

Assorted Festive Cookies, Bars and Candies

Vegan  and Gluten-Free  options available upon request.

Inquire for pricing.

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Eat and Be Merry Buffet

\$40 per person

**TUESDAYS, WEDNESDAYS
AND THURSDAYS**

Details:

- Service for up to two hours
- Requires a minimum order of 50 guests
- Prices are per person

Includes:

- Iced Water
- Lemonade
- Eco-Friendly Compostable Tableware *(Please inquire for china upgrade pricing)*

Served With:
Rolls and Butter

Winter Garden Salad

Mixed Greens, Shredded Carrots, Grape Tomatoes, Chopped Candied Pecans, Feta Cheese, Pomegranate Seeds, Balsamic Vinaigrette

Herbed Chicken Breast

Bone-In, Skin On Roasted Chicken Breast, Sage Mushroom Gravy

Red Wine Braised Short Ribs

Slow Braised Short Ribs, Red Wine Demi-Glace Sauce

Five Spice Glazed Carrots

Carrots, Honey, Chinese Five Spice, Pistachios

Sour Cream Chive Mashed Potatoes

Creamy Mashed Potatoes, Sour Cream, Chives

Holiday Treats Platter

Assorted Festive Cookies, Bars and Candies

Vegan  and Gluten-Free  options available upon request.

Inquire for pricing.

Winter Wonderland Buffet

\$49 per person

FRIDAYS AND SATURDAYS

Details:

- Service for up to two hours
- Requires a minimum order of 50 guests
- Prices are per person

Includes:

- Iced Water
- Lemonade
- Eco-Friendly Compostable Tableware *(Please inquire for china upgrade pricing)*

Served With:
Rolls and Butter

Winter Garden Salad

Mixed Greens, Shredded Carrots, Grape Tomatoes, Chopped Candied Pecans, Feta Cheese, Pomegranate Seeds, Balsamic Vinaigrette

Creamy Dijon Herb Salmon

Roasted Salmon Fillets,
Dijon Mustard Tarragon Sauce

Red Wine Braised Short Ribs

Slow Braised Short Ribs,
Red Wine Demi-Glace Sauce

Cavatappi Puttanesca

Cavatappi Pasta, Tomato Sauce with Capers,
Kalamata Olives, Garlic, Herbed Plant-Based Ricotta

Sweet and Spicy

Brussels Sprouts

Brussels Sprouts, Maple, Cayenne Sauce,
Parmesan Cheese

Five Spice Glazed Carrots

Carrots, Honey, Chinese Five Spice, Pistachios

Sour Cream Chive

Mashed Potatoes

Creamy Mashed Potatoes, Sour Cream, Chives

Holiday Treats Platter

Assorted Festive Cookies, Bars and Candies

Vegan  and Gluten-Free  options
available upon request.

Inquire for pricing.

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Kids Buffet

\$23 per person

Details:

- For children under 12
- Prices are per person
- Must be purchase with adult buffet
- Must be added to full menu, cannot be ordered without a menu choice
- Minimum food quantity order must match the guest guarantee

Served With:
 Classic Condiments

All-Beef Hot Dogs with Potato Buns 🍔

Gluten-Free 🚫 buns on request

Chicken Tenders

Creamy Mac and Cheese 🍝

Menu Enhancements

*Must be added to full menu, cannot be ordered without a menu choice. Prices are per person.
 Minimum food quantity order must match the guest guarantee.*

Crudité Board 🥬 🚫 **12**
 Assorted Seasonal Vegetables,
 Roasted Red Pepper Hummus,
 Buttermilk Ranch

Chips and Dips 🥔 🚫 **12**
 Warm Queso Blanco, Green
 Goddess Dip, Tortilla Chips,
 Kettle Potato Chips

Make Your Own S'mores Station **10**

Chocolate Squares, Graham
 Crackers, Marshmallows, Skewers

Requires Fire Barrel & Propane Rental

Artisanal Cheese Board 🧀 🥜 **17**
 Assorted Domestic and Imported
 Cheeses, Dried Fruit, Nuts,
 Crackers

House Popped Popcorn Bar 🍿 🚫 **9**
Seasonings:
 Cinnamon Churro,
 Garlic Parmesan, White Cheddar,
 Salt & Vinegar

Assorted Mini Cheesecakes 🍰 🥜 **11**

Bite Sized Cheesecake, Fruit,
 Nut and Caramel Toppings

Add-On Stationed Appetizers

Details:

- Minimum order of 50 pieces per item
- Pricing is per piece
- Minimum food quantity order must match the guest guarantee

Chicken Potstickers  
 Sweet Chili Sauce

6 Mini Beef Wellington **7**
 Puff Pastry Wrapped Tenderloin, Horseradish Aioli

Steakhouse Shrimp Cocktail Shooter  
 Jumbo Shrimp, Horseradish Cocktail Sauce

7 Spinach and Cheese Stuffed Mushrooms  **6**
 Mushrooms, Goat Cheese, Spinach, Fresh Herbs

Holiday Hot Beverage Bars

Spirits Upgrade – Inquire for pricing.

Hot Cocoa with Mini Marshmallows **\$220 PER 40 SERVINGS**
 5 gallons (40 servings)

Hot Apple Cider **\$220 PER 40 SERVINGS**
 5 gallons (40 servings)

Coffee and Tea Station **\$6 PER PERSON**
 Dazbog Regular Coffee, Assorted Teas

Bar Services

Champagne or Signature Cocktails are available when pre-arranged for an additional charge

Details:

- Bar services include Served on Eco-Friendly Compostable Drinkware
- Upgrade to rental house glassware (Please inquire for pricing)

Consumption Bar

Settled Post Event By The Host

Standard

Domestic Beer _____	9 per
Craft/Imported Beer _____	11 per
Wine _____	9 per
Hard Seltzers _____	11 per
Liquor _____	12 per
Soft Drinks _____	4 per

Premium

Domestic Beer _____	9 per
Craft/Imported Beer _____	11 per
Wine _____	10 per
Hard Seltzers _____	11 per
Liquor _____	13 per
Soft Drinks _____	4 per

Cash Bar

Guests Purchase Their Own Beverages

Standard

Domestic Beer _____	10 per
Craft/Imported Beer _____	12 per
Wine _____	10 per
Hard Seltzers _____	12 per
Liquor _____	13 per
Soft Drinks _____	4 per

Premium

Domestic Beer _____	10 per
Craft/Imported Beer _____	12 per
Wine _____	11 per
Hard Seltzers _____	12 per
Liquor _____	14 per
Soft Drinks _____	4 per

Consumption Bar Fees

Requires a minimum spend of \$500 per bar
 Requires one (1) bartender per (100) guests

(2) hours \$180 per bartender
 (3) hours \$220 per bartender

Excludes service charge and sales tax

Cash Bar Fees

Prices include sales tax

Requires bar set-up fee of \$200,
 Set-up fee waived if a \$500 per bar minimum spend is met per bar
 Requires one (1) bartender per (100) guests

(2) hours \$200 per bartender
 (3) hours \$250 per bartender

Excludes service charge and sales tax

Hosted Bar

The cost for bar services and drinks are paid in advance by host – Prices are per person
 Based on (2) hours of service – All bartender fees are included

Beer & Wine Bar

Assorted Domestic & Craft Beers,
 Standard Red & White Wines,
 Filtered Water

(2) Hour Service _____ 20
 (3) Hour Service _____ 23

Standard Bar

Assorted Domestic & Craft Beers,
 Red & White Wines, Standard Mile
 High Spirits, Basic Mixers & Assorted
 Coca Cola Products, Filtered Water

(2) Hour Service _____ 25
 (3) Hour Service _____ 28

Premium Bar

Assorted Domestic & Craft Beers,
 Premium Red & White Wines,
 Premium Spirits, Basic Mixers &
 Assorted Coca Cola Products,
 Filtered Water

(2) Hour Service _____ 30
 (3) Hour Service _____ 33

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