



MINNESOTA ZOO®

ZOO CATERING MENU

Event Information

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 seafoods in our cafes, restaurants, and catered events. We also follow the recommendations of the Monterey Bay Aquarium's Seafood Watch program, in combination with eco-certifications, to ensure that we are making 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 Sales 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 Minnesota Zoo, 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).

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.

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 Minnesota 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 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.

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 AND FOOD SERVICE REGULATIONS

Food & Beverage cannot be removed from the premises by any party other than the catering department. Please see your Sales Manager for pricing. SSA Group, LLC. holds the Liquor License at the Minnesota Zoo, 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. All events serving alcohol will require additional security. Your Sales Manager will provide appropriate information at the time of booking.

CONTRACT & DEPOSITS

A signed contract detailing all arrangements must be received by SSA Group, LLC. prior to the event date along with the deposit amount reflected on the event 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.

CANCELLATIONS

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.

Due to the seasonal nature of our sustainable practices, items & prices are subject to change. Prices are subject to a 25% service charge (where applicable) and current sales tax.

Dietary Information: 🌱 Vegetarian 🥬 Vegan 🍷 Gluten-Free

Rise & Shine Breakfast

DETAILS:

- Service for Up to One Hour
- Requires a Minimum Order of 25 Guests
- Prices Are per Person

INCLUDES:

- Assorted Herbal Teas & Coffee
- Iced Water
- Orange Juice
- Eco-Friendly Compostable Tableware

The Continental 🌿

Assorted Breakfast Pastries, Fresh Fruit 🌿🌱, Muffins and Scones

Build-Your-Own Breakfast Tacos

Warm Flour Tortillas, Scrambled Eggs, Chorizo, Crumbled Bacon, Cheddar Cheese, Salsa Fresca

Served with:

Seasoned Breakfast Potatoes, Green Chili

Build-Your-Own Waffle Bar

Belgian Waffles, Sausage Links, Fresh Berries, Assorted Preserves, Whipped Cream, Candied Pecans, Butter and Maple Syrup

UPGRADE TO CRISPY BACON _____ 5

Complete Breakfast

Assorted Muffins 🌿, Fresh Fruit 🌿🌱, Scrambled Eggs 🌿, Seasoned Breakfast Potatoes 🌿🌱, Sausage Links

UPGRADE TO CRISPY BACON _____ 5

18

20

23

23

ADD-ONS

Minimum Quantities Must Match the Guest Guarantee. Prices Are per Person

Apple Juice -Or- Cranberry Juice _____	3
Assorted Breakfast Pastries 🌿 _____	3
Biscuits & Gravy _____	6
Breakfast Burritos _____	6
Yogurt with Crunchy Granola 🌿 _____	4

Brunch Bars

Bloody Mary Bar

House Vodka, Bloody Mary Mix, Celery, Pepperoncini Peppers, Green Olives, Tabasco, Celery Salt, Lemons & Limes

(2) HOURS HOSTED _____ 20

(3) HOURS HOSTED _____ 25

Mimosa Bar

House Sparkling, Oranges, Seasonal Berries, Assorted Juice Mixers

(2) HOURS HOSTED _____ 13

(3) HOURS HOSTED _____ 18

DETAILS:

- Service for Up to Two Hours
- One Bartender Required per 75 guests
- 150 Bartender Fee, per Bartender
- To Enjoy Both Bars, Additional 6 per Person

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Dietary Information: 🌿 Vegetarian 🌱 Vegan 🌾 Gluten-Free

Bistro Lunch

DETAILS:

- Requires a Minimum Order of 25 Guests
- For Groups of 100 Guests or Fewer. Groups Larger Than 100, Please Inquire for Additional Menus
- Prices Are per Person

INCLUDES:

- Eco-Friendly Compostable Tableware

BOXED LUNCHES

20

Drop-off service

SELECT UP TO TWO ITEMS TOTAL FROM SALAD OR SANDWICH OFFERINGS.

ONE MENU SELECTION PER GUEST
PRE-SELECTED FINAL FOOD QUANTITIES
DUE IN ADVANCE.

Includes:

- Chocolate Chip Cookie
- Kettle Chips
- Canned Water

SALAD AND SANDWICH BUFFET

22

Service for up to One and a Half hours

SELECT UP TO TWO ITEMS TOTAL FROM SALAD OR SANDWICH OFFERINGS.

Includes:

- Iced Water
- Lemonade
- Chocolate Chip Cookies
- Kettle Chips

SALADS

Cranberry Pecan 🌿

Crumbled Goat Cheese, Candied Pecans, Dried Cranberries, Balsamic Vinaigrette

Classic Caesar

Romaine Lettuce, Garlic Croutons, Shaved Asiago, Creamy Caesar Dressing

Latin Quinoa 🌿🌱

Shredded Kale, Avocado, Black Beans, Roasted Corn, Tomatoes, Roasted Peppers, Pepitas, Cilantro-Lime Vinaigrette

Mixed Green 🌿🌱

Spring Mix, Carrot, Cucumber, Grape Tomato, Balsamic Vinaigrette

SANDWICHES

Chicken Salad

Lettuce, Tomato, Grapes, Pecans, Cranberry, Croissant

Ham & Swiss

Lettuce, Tomato, Dijonnaise, Sourdough

Grilled Vegetable Wrap 🌿

Hummus, Pepper Relish, Garlic-Herb Tortilla

Roast Beef

Lettuce, Tomato, Swiss, Garlic-Herb Aioli, Hoagie

Turkey Club

Lettuce, Tomato, Bacon, Cheddar, Herb Aioli, Sourdough

ADD-ONS

Minimum Quantities Must Match the Guest Guarantee. Prices Are per Person

Assorted Canned Sodas _____ 5

Iced Tea _____ 5

Additional Salad or Sandwich _____ Please Inquire

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Dietary Information: 🌿 Vegetarian 🌱 Vegan 🌾 Gluten-Free

Hot Lunch Buffets

DETAILS:

- Service for Up to One and a Half Hours
- Requires a Minimum Order of 25 Guests
- Prices Are per Person

INCLUDES:

- Iced Water
- Lemonade
- Eco-Friendly Compostable Tableware

ITALIAN

Served with:
Garlic Bread

Classic Caesar Salad

Cavatappi and Gnocchi

Marinara, Roasted Garlic Alfredo Sauce,
Grilled Chicken, Italian Meatballs

DESSERT:

Tiramisu

MEDITERRANEAN

Served with:
Cucumber Salad, Lemon Artichoke Couscous Salad,
Roasted Red Pepper Hummus, Tzatziki Sauce, Pita Bread

Za'atar Spiced Grilled Chicken Crispy Falafel 🌱

DESSERT:

Baklava with Cinnamon Chantilly

ASIAN

Served with:
Chicken Potstickers, Vegetable Fried Rice

Kohlrabi Slaw with Sesame Dressing

CHOICE OF TWO PROTEINS:

Sweet Orange Chicken

Beef & Broccoli

Miso Honey Glazed Tofu 🌱

DESSERT:

Chinese Donuts with Strawberry Sauce

25 LATIN

Served with:
Red Rice, Tortilla Chips, Guacamole, Salsa, Tortillas,
Sour Cream, Cheese

Chopped Romaine Salad 🌱

Corn, Tomato, Tortilla Crisps, Lime Vinaigrette

CHOICE OF TWO PROTEINS:

Al Pastor & Charred Pineapple

Barbacoa

Shredded Chicken Carnitas

DESSERT:

24 Dulce de Leche Churros with Sweet Cream

HOMESTYLE

Served with:
Sour Cream, Onions, Cheddar Cheese, Hot Sauce, Cornbread

CHOICE OF TWO CHILIS:

Beef

Vegetarian 🌱

26 White Chicken

DESSERT:

Cookies

27

22

Snacks & Beverages

Break Time

DETAILS:

- Prices Are per Person

NON-ALCOHOLIC BEVERAGE PACKAGES

HALF-DAY SERVICE FOR UP TO FOUR HOURS

FULL-DAY SERVICE FOR UP TO EIGHT HOURS

Infused Aqua Fresca

SELECT TWO:

Citrus, Cucumber-Mint, Very Berry

HALF-DAY _____ 4
FULL DAY _____ 5

Coffee & Tea Package

Regular Coffee, Assorted Hot Herbal Teas, Iced Water

Decaf Coffee Available Upon Request

HALF-DAY _____ 4
FULL DAY _____ 7

Complete Beverage Package

Regular Coffee, Assorted Hot Herbal Teas, Iced Water, Assorted Canned Sodas, Lemonade

Decaf Coffee Available Upon Request

HALF-DAY _____ 8
FULL DAY _____ 12

SNACK BOARDS

SERVICE FOR UP TO TWO HOURS

REQUIRES A MINIMUM ORDER OF 25 GUESTS

Includes Eco-Friendly Compostable Tableware

Vegetable Crudité

Heirloom Carrots, Cucumber, Radish, Cauliflower, Celery, Cherry Tomatoes

Served With Ranch & Hummus

13 Hummus Board

Traditional & Roasted Red Pepper Hummus, Olives, Marinated Vegetables, Toasted Pita, Crackers

14 Artisanal Cheese Board 15

Select Premium Cheeses, Crackers, Nuts, Dried & Fresh Fruits, Honey

ADD-ONS

Whole Fruit _____ 2	Assorted Sodas _____ 5	Trail Mix _____ 4
Iced Tea _____ 5	Canned Water _____ 5	Cookies _____ 4
Lemonade _____ 4	Granola Bars _____ 4	Fudge Brownies _____ 4
Kettle Chips _____ 4	Popcorn _____ 6	Rice Krispie Treats _____ 5

Appetizer Reception

DETAILS:

- Minimum of Three Selections Required
- Minimum Order of 50 Pieces per Item
- Food Quantities Must Match the Guest Guarantee
- Served on Eco-Friendly Compostable Tableware

TRAY PASSED:

- Service for Up to One Hour
- Pricing is per Piece
- 125 Passer Fee Required per 50 Guests

STATIONED

- Service for Up to Two Hours
- Pricing Includes Two Pieces per Person

MEAT

Beef Empanada Chimichurri	5	10
Bratwurst Crostini Pickled Mustard Seeds, Caramelized Onion Aioli	5	10
Chicken Satay Thai Peanut Sauce	4	8
Nashville Hot Chicken N' Waffle Brown Sugar Mayo, Dill Pickle Relish	5	10
Pork Belly Deviled Egg 🌿 Pickled Mustard Seeds	4	8
Pulled Pork Tostada 🌿 Sweet Potato Purée, Cotija Cheese, Pickled Jalapeños	5	10
Swedish Meatball Fig and Balsamic Glaze	5	10
Steak Slider Bacon Onion Jam, Bleu Cheese	5	10
Mac n' Cheese Fritter Chive, Bacon Jam	3	6

PASSED

STATIONED

SEAFOOD

Bacon Wrapped Shrimp 🌿 Honey-Sriracha Marmalade	5	10
Crab Toast Avocado, Citrus Crème Fraîche	6	12
Crab BLT Crisp Prosciutto, Tomato Aioli, Greens	6	12
Seared Scallop 🌿 Chorizo, Cilantro Gremolata	8	16
Shrimp Ceviche Shooter 🌿 Mango Salsa, Lime, Cilantro	5	10
Salmon Satay Sweet Chili Hoisin, Toasted Sesame	5	10
Smoked Salmon Canapé Herbed Goat Cheese, Chive, Fried Capers	5	10
Albacore Tuna Tartare 🌿 Pickled Ginger, Scallions	6	12

PASSED

STATIONED

VEGETARIAN

Charred Tomato Bruschetta Balsamic Glaze, Crostini	3	6
Falafel Bite 🌿 Tzatziki, Mango Chutney	3	6
Fresh Vegetable Spring Roll Herbs, Sweet Chili Sauce	4	8
Grilled Cheese Bite Tomato-Basil Bisque	4	8

PASSED

STATIONED

Pierogi Potato & Cheese, Sautéed Onions	4	8
Spanakopita Tzatziki Sauce	4	8
Tortellini Caprese Skewer Basil Pesto, Balsamic Glaze	3	6
Whipped Goat Cheese Phyllo Cup Blackberry Jam, Candied Onion	4	8

PASSED

STATIONED

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Dietary Information: 🌿 Vegetarian 🌱 Vegan 🌿 Gluten-Free

Evening Reception

DETAILS:

- Service for Up to Two Hours
- Requires a Minimum Order of 50 Guests
- Minimum of Three Selections Required

INCLUDES:

- Eco-Friendly Compostable Tableware

CHIPS & DIP

SELECT TWO CHIPS:

Tortilla Chips, Vegetable Crudit , Toasted Crostini, Lavash, Assorted Crackers

SELECT TWO DIPS:

Spinach & Artichoke, Roasted Red Pepper Hummus, Creamy Queso, Salsa Fresca, Guacamole

MARKET VEGETABLE DISPLAY

Grilled Seasonal Vegetables, Green Goddess Dipping Sauce, Chef's Seasonal Hummus

CHARCUTERIE DISPLAY

Assorted Cured Meats & Cheeses, Marinated Vegetables, Mixed Olives, Dried Fruits, Nuts, Seasonal Jam, Crackers

MAC N' CHEESE BAR

Grilled Chicken, Crispy Bacon, Caramelized Onion, Green Onion, Shredded Cheese, Toasted Breadcrumbs

MASHED POTATO BAR

Mashed Yukon Gold Potatoes, Crispy Bacon, Green Onion, Sour Cream, Cheddar Cheese, Butter

SLIDER STATION

SELECT TWO:

Grass-Fed Beef
Caramelized Onion,
Cheese, House Ketchup

BBQ Pulled Pork
Crispy Onion, Black
Pepper BBQ Sauce

**Honey Chipotle
Grilled Chicken**
Poblano Mayo,
Asadero Cheese

Porketta
Caramelized Onion,
Gruy re Cheese

Crispy Falafel 
Balsamic Grilled Onion,
Roasted Garlic Mayo

13 LATE NIGHT SNACK STATIONS

Popcorn Bar

House Popped Popcorn & Kettle Corn

10

SEASONINGS INCLUDE:

Garlic Parmesan, Pizza, Cinnamon Churro, Cheddar

Pretzel Bar

10

SELECT ONE:

Cinnamon Sugar Pretzel Bites
Chocolate Sauce, Salted Caramel

Savory Bavarian Pretzel Bites
Queso, House Mustard

SELECT BOTH

13

Nacho Bar

12

Tortilla Chips
Served With Queso, Pickled Jalape os, Sour Cream,
Pico De Gallo

SELECT ONE PROTEIN:

Beef Chili, BBQ Pulled Pork, Chipotle Chicken,
Quinoa "Chorizo" 

Dinner Buffets

DETAILS:

- Prices Are per Person
- Service for Up to Two Hours
- Requires a Minimum of 50 Guests
- Upgrade to House China (Additional Rental Fee Required)

INCLUDES:

- Iced Water
- Lemonade
- Eco-Friendly Compostable Tableware

OPTION ONE

SELECT ONE SALAD, TWO ACCOMPANIMENTS,
TWO ENTRÉES, TWO MINI DESSERTS

60

OPTION TWO

SELECT ONE SALAD, THREE ACCOMPANIMENTS,
THREE ENTRÉES, TWO MINI DESSERTS

70

SALADS

Baby Spinach

Crumbled Bacon, Hard Boiled Egg, Pickled Red Onion, Blue Cheese Dressing

Chopped

Charred Pepper, Cucumbers, Pickled Onion, Tomato, Buttermilk Herb Dressing

Classic Caesar

Romaine Lettuce, Garlic Croutons, Shaved Parmesean, Caesar Dressing

Mixed Green

Spring Mix, Carrot, Cucumber, Grape Tomato, White Balsamic Vinaigrette

ACCOMPANIMENTS

Brown Butter Green Beans

Buttered Corn

Honey Glazed Baby Carrots

Seasonal Roasted Vegetables

Herb Roasted Potatoes

Mac N' Cheese

Roasted Garlic Mashed Potatoes

White Cheddar Grits

ENTRÉES

Braised Beef Short Ribs

Red Wine Demi Glace

Butternut Squash Ravioli

Brown Butter, Sage, Spiced Walnut

Grilled Pork Chop

Balsamic Cherry Sauce

Quinoa "Chorizo" Stuffed Sweet Potato

Corn & Black Bean Salsa

Roasted Chicken Breast

Herbed White Wine Jus

Seared Salmon

Red Pepper Romesco, Toasted Pistachio

MINI DESSERTS

Buttermilk Panna Cotta

Blueberry Compote

Flourless Chocolate Cake

Raspberry Sauce, Whipped Cream

Key Lime Cheesecake

Whipped Cream

Vanilla Crème Brûlée

Fresh Berries, Whipped Cream

ADD-ONS

Prices Are per Person

Bread & Butter _____ 2

Coffee & Hot Tea Station _____ 3

Decaf Coffee Available Upon Request

Additional Salad, Accompaniment, _____ Please Inquire
Entrée or Dessert

Due to the seasonal nature of our sustainable practices, items & prices are subject to change. Prices are subject to a 25% service charge (where applicable) and current sales tax.

Dietary Information: Vegetarian Vegan Gluten-Free

Plated Dinner

DETAILS:

- Prices Are per Person
- Requires a Minimum Order of 50 Guests
- Requires House China (Additional Rental Fee Required)

INCLUDES:

- Iced Water
- Bread & Butter
- Coffee & Hot Tea Station

Three-Course Dinner

One Salad, Two Pre-Selected Entrées, One Dessert

65

SALADS _____ Select One

Classic Caesar

Grilled Romaine, Fines Herbs, Croutons, Lemon, Caesar Dressing

Grains & Greens

Shredded Kale, Seasonal Grains, Pickled Onion, Roasted Tomato, Toasted Almonds, Citrus-Herb Vinaigrette

Mixed Green

Artichoke Hearts, Cherry Tomato, Sliced Red Onion, Balsamic Vinaigrette

Wedge

Iceberg, Applewood Bacon, Chopped Egg, Tomato Confit, Creamy Bleu Cheese Vinaigrette

DESSERTS _____ Select One

Flourless Chocolate Torte

Raspberry Sauce, Whipped Cream

Vanilla Cheesecake

Seasonal Berries

Powdered Sugar Donuts

Raspberry Jam

Crème Brûlée

Seasonal Berries

ENTRÉES _____ Select One

Braised Beef Short Ribs

Roasted Root Vegetables, Buttermilk Mashed Potatoes, Black Cherry Demi

Crispy Skin Salmon

Almond Gremolata, Bacon Brussels Sprouts Hash

Grilled Flat Iron Steak

Herb Roasted Potatoes, Grilled Broccolini, Roasted Tomato Chimichurri

Hard Cider Brined Pork Chop

Apple Butter, Sweet Corn & Lima Bean Succotash, Roasted Cauliflower Purée

Roasted Cauliflower Wellington

Wild Mushroom Duxelle, Roasted Parsnip, Gruyère Cheese, Puff Pastry

Smoked Jerk Chicken

Tropical Ginger Fruit Salsa, Red Beans & Rice

ADD-ONS

Prices Are per Person

Upgrade to Duo Plate _____ Please Inquire

Additional Entrée Selection _____ Please Inquire

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Dietary Information:  Vegetarian  Vegan  Gluten-Free

Bar Services

Spirits include:

BOURBON, GIN, RUM, SCOTCH, TEQUILA, VODKA, WHISKEY

DETAILS:

- All Bar Services Include Clear, Compostable Cups
- All Bar Packages Are Based on Two Hours. 10 per Person, per Additional Hour
- Upgrade to Glassware (Additional Rental Fee Required)

CONSUMPTION BAR

SETTLED POST EVENT BY THE HOST

Pricing is per Beverage

Requires a Minimum Spend of 500 per Bar

150 Bartender Fee, per Bartender, Up to Two Hours of Service

CASH BAR

GUESTS PURCHASE THEIR OWN BEVERAGES

Pricing is per Beverage

Requires a Minimum Spend of 500 per Bar

200 Bartender Fee, per Bartender, Up to Two Hours of Service

HOUSE		PREMIUM	
Domestic Beer	7	Domestic Beer	7
Craft/Imported Beer	8	Craft/Imported Beer	8
Wine	9	Wine	11
Liquor	10	Liquor	14
Soft Drinks	5	Soft Drinks	5

HOUSE		PREMIUM	
Domestic Beer	8	Domestic Beer	8
Craft/Imported Beer	9	Craft/Imported Beer	9
Wine	10	Wine	12
Liquor	11	Liquor	15
Soft Drinks	6	Soft Drinks	6

BARTENDER FEE

Required For Consumption & Cash Bars

One Bartender per 75 Guests

HOSTED BAR

THE COST FOR BAR SERVICES AND DRINKS ARE PAID IN ADVANCE BY HOST

Prices Are per Person

All Packages Are Based on Two Hours of Service

Beer & Wine Bar 18
Assorted Domestic & Craft Beers,
House Red & White Wines,
Iced Water

House Bar 24
Assorted Domestic & Craft Beers,
Red & White Wines, House Spirits,
Basic Mixers & Assorted Canned
Sodas, Iced Water

Premium Bar 30
Assorted Domestic & Craft Beers,
Red & White Wines, Premium Spirits,
Basic Mixers & Assorted Canned
Sodas, Iced Water

Champagne or Signature Cocktails

available when pre-arranged for an additional charge



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