

SANTA BARBARA ZOO CATERING

Wild Flavors with Civilized Service

Zoo Catering Lunch and BBQ Specials

All Specials include Biodegradable Plates, Utensils and Napkins

One Water or Soda, Cookie, Buffet Utensils, Chaffing Dishes and Delivery Included anywhere you Roost in the ZOO with A Minimum Purchase for 50 Guests. Discounts Available for Groups of 150 or more

For Dinner Prices Please add \$5 per Guest. All Services Subject to Availability

Santa Barbara Surf & Turf

Grilled Wild Salmon w/Chipotle-Orange Glaze
Grilled Tri Tip with Fresh Pico de Gallo
Organic Green Salad, Grilled Whole Corn, Ranch Beans
Lunch \$30

Santa Ynez

Grilled Marinated Chicken Breast
Green Salad, Potato Salad, Zoo Slaw
Spicy Black Beans or Ranch Beans
Lunch \$20
Add \$5 with Grilled Tri Tip and Pico de Gallo
Menu Includes Two Salad and Choice of Beans

Hilltop Deli

Large Ciabatta Sandwiches - Roast Beef, Smoked Turkey, Chicken Breast,
Tuna or Egg Salad
Green Salad, Zoo Slaw, Potato Salad, Kettle Chips
Generous Condiments Tray
Lunch \$16
Menu Includes a Selection of Three Sandwich Choices and Two Sides

Luau

Grilled Chicken with a Teriyaki Glaze
Slow Roasted Hawaiian Spare Ribs (2)
Green Salad, Pacific Rim Fried Rice, Zoo Slaw or Asian Noodle Salad
Lunch \$28
Menu Includes Two Entrees and Three Sides

Fiesta Fajitas

Fajita Style Chicken Breast, Grilled Peppers and Onions
Green Salad, Spanish Rice, Corn or Flour Tortillas
Chips and Salsa, Jalapenos, Olives, Cheddar Cheese
Spicy Black Beans or Pinto Beans
Lunch \$22
Add \$5 with Grilled Tri Tip or \$2 for Guacamole

Napoli

Cesar Salad, Vegetarian Lasagna, Meatballs
Garlic Bread
Lunch \$18

Zoo Dinner Buffet Specials

All Specials include Biodegradable Disposable Plates, Utensils and Napkins,
Buffet Utensils and Chaffing Dishes with A Minimum Purchase for 50 Guests
Discounts Available for Groups of 150 or more. All Services Subject to Availability

Dinner Buffet

Roasted Wild Salmon in a Balsamic Reduction
Artichoke Stuffed Chicken
Organic Greens, Gorgonzola, Red Grapes, and Candied Pecans
Served with Raspberry Dressing
Rolls
Seasonal Vegetables
Rice Pilaf
Dinner \$36

Dinner Buffet

Grilled Wild Salmon in a Tropical Fruit Salsa
Roasted Boneless Prime Rib or Whole New York Strip with Horseradish
Cream and Au Jus
Organic Romaine Wedge with Blue Cheese Dressing and Local Tomatoes
and Crumbled Bacon
Grilled Vegetables
Yukon Gold Mashed Potatoes
Dinner \$40

Custom Zoo Catering

Custom Menus, Cocktail Parties, Theme Buffets, Dinner Stations

Please contact a Zoo Catering Services Representative for details on custom and theme menus.

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Zoo Catering Hors d'oeuvres

Minimum 24 Piece Order per Selection

We Suggest Three to Five Hors d'oeuvres Selections for a Cocktail Hour to Accompany a Zoo Dinner (4-6 Pieces per Guest)

We Suggest Six to Twelve Hors d'oeuvres Selections For a Two Hour Cocktail Party (10-15 Pieces per Guest)

Discounts Available for Groups of 150 or more. Dinner Prices Please add \$5 per Guest. All Services Subject to Availability

Fresh Seasonal Fruit Platter

\$220

Beautiful Platters filled with Fresh Hand Carved Seasonal Fruits
Appropriate for 40-70 Guests

Farmer's Market Vegetable Display

\$260

Large Basket filled with Seven Locally Grown Seasonal Baby Vegetables. Ranch, Olive Tapenade or Spinach Dips (choose two)
Subject to Seasonal Availability and Price
Appropriate for 40-70 Guests

California Artisan Cheese Display

\$280

Large Granite Pieces Covered with Wedges of Five Special Cheeses
An Assortment of Crackers, Crisps and Baguette,
Garnished with Strawberries
Appropriate for 40-70 Guests

Fruit, Vegetable and Cheese Display

\$680

Everyone's Favorite Combined in One Bountiful Display
Appropriate for 40-70 Guests

Fresh Vegetable Spring Rolls

\$2 per piece

Rice Paper Rolls Cut in to Three Pieces and served
with a Peanut Sauce

Antipasto Skewers

\$2.50 per piece

Tasty spears include fresh mozzarella, artichoke heart, Kalamata olive, cherry tomato, and a drizzle of basil oil

Fresh Fruit Skewers

\$2.50 per piece

Fresh Fruit with a Touch of Mint

Caprese on the Go

\$2.50 per piece

Fresh Basil, Fresh Mozzarella, and A Cherry Tomato, Virgin Olive Oil

Crab Rangoon

\$2.50 per piece

Fresh snow crab, cream cheese, and spices in a crisp wonton wrapper

Three Cheese Artichoke

\$2.75 per piece

Lightly breaded, tender artichoke stuffed with goat, parmesan and cream cheeses and a touch of garlic.

Beggar's Purse

\$2.75 per piece

Flaky phyllo pocket filled with a blend of sweet golden fig and mascarpone cheese

Spanikopita

\$2.75 per piece

A traditional Greek delight. Sautéed spinach, feta cheese, herbs and spices in flaky phyllo dough

Crispy Thai Chicken Spring Roll

\$2.75 per piece

This popular roll is handmade with sliced cashews, fresh vegetables and shredded chicken breast. Each roll is cut into three pieces.

Sesame-Crusted Chicken Satay

\$3.25 per piece

Tender chicken on skewers served with our spicy peanut sauce

Beef Satay

\$3.25 per piece

Marinated beef tenderloin skewered and served with spicy peanut sauce

Shrimp Cocktail

\$3.25 per piece

Perfect Shrimp with Classic Cocktail Sauce
64 piece platters

Lemon Grass Shrimp Skewers

\$3.75 per piece

Bacon Wrapped Scallops

\$3.50 per piece

Served with Maple-thyme drizzle