



Taste

NASHVILLE ZOO CATERING





RISE & SHINE BREAKFAST



MENU INCLUDES



Assorted Herbal Teas, Regular Coffee, Bottled Water, & Orange Juice

<p>THE CONTINENTAL</p> <p>\$10.00 PP</p> <p>Assorted Breakfast Pastries & Muffins</p> <p>Fresh Sliced Fruit</p>	<p>BUILD-YOUR-OWN WAFFLE BAR</p> <p>\$12.00 PP</p> <p>Belgian Waffles</p> <p>Assorted Preserves</p> <p>Fresh Berries</p> <p>Butter and Maple Syrup</p> <p>Candied Pecans</p> <p>Whipped Cream</p> <p>CHOICE OF</p> <p>Crispy Bacon (gf)</p> <p>Sausage Links (gf)</p>	<p>COMPLETE BREAKFAST</p> <p>\$15.00 PP</p> <p>Assorted Muffins</p> <p>Freshed Sliced Fruit</p> <p>Scrambled Eggs (gf,V)</p> <p>Seasoned Breakfast Potatoes (gf, Vegan)</p> <p>CHOICE OF</p> <p>Crispy Bacon (gf)</p> <p>Sausage Links (gf)</p>	<p>BUILD-YOUR-OWN BREAKFAST TACOS</p> <p>\$16.00 PP</p> <p>Warm Corn & Flour Tortillas</p> <p>Scrambled Eggs (gf,v)</p> <p>Seasoned Breakfast Potatoes (gf, v)</p> <p>Quinoa “Chorizo” (gf, v)</p> <p>Cheddar Cheese</p> <p>Crumbled Bacon</p> <p>Green Chili</p> <p>Salsa Fresca</p>
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ADD-ONS

Buttermilk Biscuits & Assorted Jams | \$3.00 pp

Cranberry Juice -or- Apple Juice | \$3.00 pp

Decaf Coffee | \$2.00 pp

Fresh Sliced Fruit | \$3.00 pp

Assorted Breakfast Pastries | \$4.00 pp

Crispy Bacon (gf) | \$4.00 pp

Sausage Links (gf) | \$4.00 pp

Scrambled Eggs (gf,v) | \$4.00 pp

Yogurt With Crunchy Granola | \$4.00 pp

Waffles With Butter And Syrup | \$5.00 pp

Chorizo or Vegetarian Breakfast Burritos | \$6.00 pp

Powdered Sugar Donut Holes | \$5.00 pp

BRUNCH BARS

Mimosa Bar

Prosecco, Oranges, Raspberries, Assorted Juice Mixers

(2) Hours Hosted \$16.00 pp



BISTRO LUNCH

PRICES INCLUDE
CHOCOLATE CHIP COOKIE
KETTLE CHIPS
BOTTLED WATER

BOXED LUNCHES | \$16.00 PP
MAX OF (75) GUESTS

BISTRO BUFFET | \$18.00 PP

Service for up to 2 Hours | Requires a Minimum Order of 25 Guests

PRICES INCLUDE
CHOCOLATE CHIP COOKIE
KETTLE CHIPS
BOTTLED WATER

SALADS

Garden Salad (gf, v)

spring mix, carrot, cucumber,
grape tomato, balsamic vinaigrette

Classic Caesar (v)

romaine lettuce, garlic croutons,
shaved asiago, creamy caesar dressing

SANDWICHES

Turkey Club

lettuce, tomato, bacon, cheddar,
herb aioli, seven grain bread

Ham and Swiss

lettuce, tomato,
dijonnaise, sourdough

ADD ONS | Infused Water -or- Lemonade | \$4.00 pp
Assorted Canned Coca Cola Products | \$4.00 pp

VEGETARIAN OPTIONS ARE AVAILABLE AS PROTEIN SUBSTITUTES UPON REQUEST FOR ADDITION UPCHARGE PER PERSON

DUE TO THE SEASONAL NATURE OF OUR SUSTAINABLE PRACTICES, ITEMS & PRICES ARE SUBJECT TO CHANGE | PRICES ARE SUBJECT TO A 22% SERVICE SALES CHARGE AND SALES TAX.



MAKE IT A PICNIC

**SERVICE FOR UP TO 2 HOURS
REQUIRES A MINIMUM ORDER OF 25 GUESTS**
Buffets will be served on disposable service ware

PICNICS

CLASSIC AMERICAN | \$20.00 PP

Grilled Hamburgers (gf) | All-Beef Hot Dogs(gf)
buns, cheddar cheese, lettuce, pickles, onion, sliced tomatoes, baked beans

SMOKEHOUSE | \$24.00 PP

BBQ Pulled Pork (gf) | Chopped BBQ Chicken (gf)
bbq sauce, pickles, onion, cole slaw, baked beans, cornbread muffins

SIDES

[additional sides \$4 person]

Coleslaw (gf, v)

Creamy Potato Salad (gf, v)

Four Cheese Mac n' Cheese (v)

Mixed Green Salad
with ranch dressing

SNACKS & DESSERTS

Cotton Candy | \$4.00pp

Fudge Brownies | \$5.00 pp

Ice Cream Novelties | \$4.00 pp

Buttered Popcorn | \$4.00 pp

Seasonal Cobbler | \$5.00 pp

PRICES INCLUDE
CHOCOLATE CHIP COOKIES
KETTLE CHIPS
BOTTLED WATER
CANNED SODA

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HOT LUNCH BUFFETS

SERVICE FOR UP TO 2 HOURS | REQUIRES A MINIMUM ORDER OF 25 GUESTS

INCLUDES | bottled water
canned soda

Buffets will be served on disposable service ware

<p>STREET TACO</p> <p>\$20.00 PP</p> <p>ENTREES:</p> <p>Chicken Tinga(gf) Pork Carnitas(gf)</p> <p>Ensalada (gf,v): romaine, black beans cotija cheese, grilled corn chipotle lime ranch</p> <p>Warm Flour Tortillas</p> <p>Charred Salsa</p> <p>Cilantro Rice</p> <p>Diced Tomato</p> <p>Corn and Zucchini</p> <p>Sour Cream</p> <p>Churros with chocolate sauce</p>	<p>CARRIBBEAN</p> <p>\$22.00 PP</p> <p>ENTREES:</p> <p>Braised Pineapple Pork (gf) Jerk Chicken (gf)</p> <p>Glazed Plantains</p> <p>Rice & Beans</p> <p>Citrus Ginger Salad</p> <p>Mango Salsa</p> <p>Sweet Rolls</p> <p>Coconut Macaroons</p>	<p>MEDITERRANEAN</p> <p>\$22.00 PP</p> <p>ENTREES:</p> <p>Crispy Falafel (vegan) Za'atar Spiced Grilled Chicken(GF)</p> <p>Cucumber Salad</p> <p>Lemon Artichoke Couscous (v)</p> <p>Roasted Red Pepper Hummus</p> <p>Tzatziki Sauce</p> <p>Pita Bread</p> <p>Baklava</p>	<p>ASIAN</p> <p>\$24.00 PP</p> <p>ENTREES:</p> <p>Fried BBQ Pork Belly Sweet Orange Chicken</p> <p>Kohlrabi slaw sesame dressing(v)</p> <p>Chicken Potsickers</p> <p>Vegetarian Spring Rolls</p> <p>Chinese Donuts strawberry sauce</p>
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BREAK TIME SNACKS & BEVERAGES

BEVERAGE PACKAGES

[Half-day service for up to 4 hours, full day service for up to 8 hours]

Infused Aqua Fresca | Half day \$3.00 pp, Full Day \$5.00pp
[Select 2] Citrus, Cucumber-mint, Very berry

Coffee & Tea Package | Half day \$4.00 pp, Full Day \$7.00 pp
regular coffee, assorted hot herbal teas, bottled water
decaf coffee available upon request

Complete Beverage Package | Half day \$8.00 pp, Full Day \$12.00 pp
regular coffee, assorted hot herbal teas, filtered water, assorted coca cola products
decaf coffee available upon request

SNACK BOARDS

[Service for up to 2 hours, Requires a Minimum Order of 25 Guests]

Build Your Own Trail Mix Bar | \$6.00 pp
seasonal granola, dried fruit & candies, nuts

Hummus Board | \$6.00 pp
marinated vegetables & olives, traditional & roasted
red pepper hummus, crackers & toasted pita

Seasonal Fruit Platter | \$6.00 pp
selection of in-season fresh fruit

Vegetable Crudite | \$6.00 pp
heirloom carrots, cucumber, radish, cauliflower,
celery, cherry tomatoes
served with ranch & hummus

Artisanal Cheese Display | \$8.00 pp
select domestic cheeses, crackers, nuts, dried &
fresh fruits, honey
add charcuterie, olives, pickles \$8

ADD ONS \$ PER PERSON

ASSORTED COCA-COLA PRODUCTS | \$4
BOTTLED WATER | \$3
ICED TEA | \$3
LEMONADE | \$4
WHOLE FRUIT | \$2
GRANOLA BARS | \$2
BUTTER POPCORN | \$3
KETTLE CHIPS | \$3
COOKIES | \$4
FUDGE BROWNIES | \$4

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EVENING MENUS

APPETIZER RECEPTION

BUTLER PASSED SERVICE FOR UP TO 1 HOUR
STATIONED SERVICE FOR UP TO 1.5 HOURS
PRICING IS PER PIECE - MINIMUM OF 20 GUEST REQUIRED
1 BUTLER PER APPETIZER/\$75

HORS D'OEUVERS

[v- vegetarian / gf - gluten free]

\$3.00
per
person

passed

Buffalo Chicken Empanada

Caprese Skewer (gf,v)
basil, balsamic

Grilled BBQ Chicken Satay

Falafel Bite (gf,v)
tzatziki, mango chutney

Mac n' Cheese Fritter
chive, bacon jam

Pimento Cheese Deviled Eggs (gf, v)

Pigs n' Blanket
honey mustard

\$6.00
per
person

stationed

Avocado Bruschetta (v)

heirloom tomato, kalamata olive, basil, crostini

Grilled Cheese Bite (v)
tomato-basil bisque

Jumbo Shrimp Cocktail (gf)
micro rainbow mix

Nashville Hot Chicken & Biscuit
creamy slaw, red pepper relish

Smoked Chicken Taquito (gf)
verde crema

Smoked Country Ham Chow Chow (gf)
fried green tomato

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DINNER ENHANCEMENTS

CHIPS & DIP | \$9.00 PP

[select 2 chips]

Assorted Crackers, Lavash, Tortilla Chips,
Toasted Crostini, Vegetable Crudite

[select 2 dips]

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

MARKET VEGETABLE DISPLAY | \$9.00 PP

Seasonal Vegetables

chef's seasonal hummus, green goddess dipping sauce

ANTIPASTO DISPLAY | \$12.00 PP

assorted cured meats & cheeses, marinated vegetables,
mixed olives, seasonal jam, crackers

MASHED POTATO BAR | \$12.00 PP

Mashed Yukon Gold Potatoes

butter, cheddar cheese, chicken gravy, crispy bacon,
green onion, sour cream

MAC N' CHEESE BAR | \$12.00 PP

grilled chicken, crispy bacon, caramelized onion, green onion,
shredded cheese, toasted breadcrumbs
gluten free pasta - additional \$2 pp

SLIDER BAR | \$12.00 PP

[select (2) sliders; price includes (2) per person]

BBQ Pulled Pork

crispy onion, black pepper bbq sauce

Crispy Falafel (v)

balsamic grilled onion, roasted garlic mayo

Honey Chipotle Grilled Chicken

poblano mayo, asadero cheese

Wagyu Beef

caramelized onion, cheese, house ketchup

CARVING STATIONS

[chef attended served with dinner rolls & butter]

Oven Roasted Turkey Breast (gf) | \$16.00 pp

maple-sage pan gravy, cranberry sauce

Prime Rib (gf) | \$20.00 pp

served with au jus, horseradish cream

Smoked Ham (gf) | \$16.00 pp

served with honey mustard, brown sugar glaze

ADDITIONAL CHEF FEE OF \$150 PER (1) CHEF

(1) CHEF REQUIRED PER 100 GUESTS

POPCORN BAR | \$6.00 PP

House Popped Popcorn

garlic parmesan, white cheddar,
cinnamon sugar

PRETZEL BAR | \$7.00 PP

[select one or select (2) | \$11.00 pp]

Cinnamon Sugar Pretzel Bites

chocolate sauce, salted caramel

Everything Seasoned

warm cheese sauce

Savory Bavarian Pretzel Bites

house mustard queso

BBQ NACHO BAR | \$12.00 PP

bbq pulled pork, tortilla chips, pickled jalapenos,
pico de gallo, queso, sour cream

SERVICE FOR UP TO
2 HOURS

**MINIMUM MUST MATCH
GUEST GUARANTEE**

**REQUIRES A MINIMUM
ORDER OF 25 GUESTS**

**DINNER ENHANCEMENTS
CAN BE ADDED TO ANY
RECEPTION OR BUFFET**

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DINNER BUFFETS

SERVICE FOR UP TO 2 HOURS | REQUIRES A MINIMUM ORDER 25 GUESTS

\$49.00 PP | CHOOSE [1] SALAD [2] ACCOMPANIMENTS [1] ENTREE [1] DESSERT
\$52.00 PP | CHOOSE [1] SALAD [2] ACCOMPANIMENTS [2] ENTREE [1] DESSERT

PRICE INCLUDES | **DINNER ROLLS, BOTTLED WATER, CANNED SODA**
UPGRADE TO CHINA - PLEASE INQUIRE

SALADS

Classic Caesar Salad (v)

romaine lettuce, garlic croutons,
shaved asiago, caesar dressing

Garden Salad (gf,v)

spring mix, cucumber, grape tomato,
carrot, balsamic vinaigrette

Cobb Salad (v)

romaine lettuce, grape tomato, hard-boiled egg,
crispy bacon, gorgonzola, buttermilk herb dressing

ACCOMPANIMENTS

Brown Butter Green Beans (gf,v)

Seasonal Roasted Vegetables (gf,v)

Buttered Corn (gf,v)

Honey Glazed Baby Carrots (gf,v)

Herb Roasted Potatoes (gf,v)

Roasted Garlic Mashed Potatoes (gf,v)

Mac 'n Cheese (v)

White Cheddar Grits (gf,v)

ENTREES

Braised Beef Short Ribs (gf)

red wine demi glaze

Cheese Tortellini (v)

brown butter, sage, toasted pinenuts

Curried Coconut Braised Chickpeas (gf,v)

Roasted Pork Chop (gf)

mushroom mustard sauce

Seared Salmon (gf)

red pepper romesco, toasted pistachio

DESSERTS

Peach Cobbler

vanilla creme anglaise

Flourless Chocolate Cake (gf)

raspberry sauce, whipped cream

Vanilla Cheesecake

berry compote

Meyer Lemon Bar

blueberry compote, mint

Tiramisu

Strawberry Shortcake

raspberry sauce, whipped cream

ADD-ONS

Additional Salad | \$4.00 pp

Additional Accompaniment | \$4.00 pp

Additional entree | \$8.00 pp

Additional dessert | \$5.00 pp

Coffee & Hot Tea Station | \$3.00 pp

decaf coffee available upon request

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PLATED DINNER

3-COURSE MENU | STARTS AT \$64.00 PP

REQUIRES A MINIMUM ORDER OF 25 GUESTS COUNTS REQUIRED

CHOICE OF [1] SALAD [2] PRE-SELECTED ENTREES WITH ACCOMPANIMENTS AND [1] DESSERT

CHINA SERVICEWARE RENTAL IS REQUIRED, PRICE IS BASED ON MENU & SELECTIONS

SALADS

Classic Caesar Salad (v)

grilled romaine, shaved parmesan, croutons, lemon, caesar dressing

House Salad (gf,v)

mixed greens, sliced red onion, cherry tomato, artichoke hearts, balsamic vinaigrette

Wedge Salad

baby iceberg, crispy bacon, cucumber, fried onions, oven roasted tomatoes, white cheddar, green goddess dressing

ENTREES

Stout Braised Beef Short Ribs (gf)

baby vegetables, green hill cheese, jalapeno grits, natural jus

Herb Roasted Chicken Breast (gf)

lemon green beans, mushroom ragout, pimento polenta cake, sprouts

Stone Ground Polenta (gf,v)

roasted vegetables, smoked tomato butter

Hard Cider Brined Pork Chop (gf)

sweet corn & lima bean succotash, roasted cauliflower puree, apple butter

Seared Salmon (gf)

coconut black rice, molokai potato puree, pickled slaw, steamed bok choy

DESSERTS

Cheesecake

mascerated berries, raspberry puree, whipped cream

Classic Tiramisu

caramel sauce, espresso sauce, whipped cream

Peanut Butter & Jelly Beignets

raspberry jam, peanut butter mousse

Salted Caramel Pana Cotta (gf)

mixed nut brittle

**CUSTOM MENUS
AVAILABLE
UPON REQUEST**

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EVENT INFORMATION

As the exclusive caterer, we strive to provide excellent hospitality and quality culinary creations. We engage our guests in a socially valuable experience through our partnerships with the Nashville Zoo. The Seafood Watch program (supporting ocean-friendly seafood) and partnering with local purveyors to provide a menu with local & seasonal products



Menu

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

Food Guarantees

Final guest count is to be advised no later than Ten(10) business days prior to the event date. The final bill will reflect the guarantee or the number served, whichever is greater. If no final guarantee is received, we will consider the estimated guest count indicated on your Banquet Event Order to be your guaranteed number of guests. The guarantee is not subject to reduction need to expedite staffing, orders, and preparations, a late fee may be applied, and availability of certain menu items may be limited.

Food Service Regulations

Food & Beverage cannot be removed from the premises by any party other than the catering department. As a standard, all buffets are served up to a 2-hour period, but may be extended on advance request. Please see your Sales Manager for pricing.

Contract & Deposit

A signed contract detailing all arrangements must be received by SSA Group, LLC. Prior to the event date. A deposit equal to 50% is due at the time of signing the contract. Deposit payments may be made by cash, credit card, personal check, cashier's 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

Guests must provide written notice prior to canceling this agreement. If such written notice is received by the Nashville Zoo: (90) day to (31) days prior to the event, 50% of the total estimated revenue will be due to the Nashville Zoo. Thirty (30) days prior to the date of the event, the guest is responsible for paying the total estimated revenue to the Nashville Zoo.