



CATERING AT THE ZOO

Gourmet gatherings for humans that benefit the animals of the Rosamond Gifford Zoo.

CORPORATE | SOCIAL | NON-PROFIT

Breakfast & Brunch Buffets

AVAILABLE 8 A.M. – 1 P.M.

*All buffets based on 2 hours of service

Breakfast Buffets

HEALTHY START \$14.95

Overnight oats (with nuts, seeds, honey, coconut, Nutella), granola, vanilla yogurt, berries, hardboiled eggs, whole fruit (bananas, apples, oranges)

CONTINENTAL BREAKFAST \$14.95

Assorted breakfast pastries, vanilla yogurt with granola, served with chilled orange, cranberry and grapefruit juices, coffee, decaf and assorted hot teas

THE WAKE-UP CALL \$17.95

Assorted breakfast pastries, fluffy scrambled eggs, seasoned potatoes, bacon and sausage, chilled orange, cranberry and grapefruit juices, coffee, decaf and assorted hot teas

SWEET SUNRISE \$20.95

Fresh sliced fruit, thick-cut French toast, assorted breakfast pastries, fluffy scrambled eggs, seasoned potatoes, bacon and sausage, chilled orange, cranberry and grapefruit juices, coffee, decaf and assorted hot teas

THE YAWN BUSTER \$23.95

Chef-attended omelet station, fresh sliced fruit, thick-cut French toast, assorted breakfast pastries, fluffy scrambled eggs, seasoned potatoes, bacon and sausage, chilled orange, cranberry and grapefruit juices, coffee, decaf and assorted hot teas

BREAKFAST PIZZA \$38.95

Egg, cream cheese base, broccoli, mushroom, cheddar, American cheese
Egg, cream cheese base, ham, bacon, sausage, Swiss, American cheese
(price per pie - serves 24)

Brunch Buffet

AVAILABLE SATURDAYS AND SUNDAYS

\$27.95

Buffet includes chilled orange, cranberry and grapefruit juices, coffee, decaf and assorted hot teas

Fresh sliced fruit, assorted breakfast pastries, fluffy scrambled eggs, seasoned potatoes, bacon, house salad, chef's blend seasonal vegetables, chicken Francaise, penne with vodka sauce

Design a Brunch Buffet

\$30.95

Buffet includes chilled orange, cranberry and grapefruit juices, coffee, decaf and assorted hot teas

CHOOSE Two Salads:

House salad, Caesar salad, herbed tomato cucumber, fresh fruit

CHOOSE Two Breakfast Entrées:

Fluffy scrambled eggs, quiche, corned beef hash, thick-cut French toast, biscuits and gravy

CHOOSE One Breakfast Meat:

Bacon, sausage, turkey bacon

CHOOSE One Lunch Entrée:

Cheese penne with vodka sauce, baked ziti, Gianelli sausage with peppers and onions, chicken Francaise, honey glazed ham, chicken parmesan

CHOOSE One Starch:

Roasted red potato, seasoned breakfast potatoes, whipped potato, rice pilaf, white cheddar grits

CHOOSE One Vegetable:

Chef's blend seasonal vegetable, buttered asparagus, glazed carrots, steamed broccoli, roasted summer squash and tomatoes

Available Add-Ons:

FRESH SLICED FRUIT \$4.00

MINI-YOGURT BAR \$4.00

Vanilla yogurt with granola and assorted berries

EGGS BENEDICT \$5.00

QUICHE \$5.00

Broccoli cheddar, Ham tomato Swiss or 3-cheese

CHEF ATTENDED OMELET STATION \$6.00

Includes broccoli, peppers, onions, mushrooms, sausage, ham, bacon, Swiss, cheddar, provolone

All food and beverage subject to 21% service charge and 8% sales tax

Prices subject to change

Lunch Buffets

AVAILABLE 11 A.M. — 8 P.M. (Unless otherwise noted)

All lunch buffets include: Coffee, decaf, assorted hot teas and Pepsi products

* Dessert may be added as an upcharge

* All buffets based on 2 hours of service

SALAD BAR \$14.95

Romaine and wild field greens with breads, fresh sliced fruit, and toppings to include roasted red pepper, banana pepper, chickpea, artichoke hearts, olives, blue cheese, goat cheese, onion, hardboiled egg, tomato, carrot, cucumber, ranch dressing, balsamic dressing

Available Add-Ons:

Avocado	\$3.00
Chicken	\$4.00
Quinoa	\$4.00
Steak	\$5.00
Shrimp	\$5.00

BUILD-YOUR-OWN \$18.95

NEW YORK DELI-STYLE LUNCH

Sliced deli-style ham, turkey, roast beef and tuna salad served with a variety of fresh bakery breads and assorted condiments, homemade bistro chips, sweet pickles, tossed garden salad with homemade deli dressings

Design a Lunch Buffet \$25.95

AVAILABLE 11 A.M. - 3 P.M.

Buffet is complemented with warm rolls and butter, chef's seasonal vegetables, traditional tossed garden salad, house Caesar salad

CHOOSE Two Entrées:

Chicken Francaise, roasted pork loin with gravy, pulled pork, sirloin beef tips with mushrooms, baked sole with butter crumb topping, sausage with peppers and onions, vegetable lasagna, chicken parmesan, chicken riggies, meatless baked ziti, tortellini Alfredo, penne with tomato, basil and Asiago

CHOOSE One Side:

Roasted red potatoes, garlic mashed potatoes, salt potatoes, rice pilaf, buttered egg noodles, strawberry poppyseed salad, herbed tomato and cucumber, field greens topped with roasted red peppers and mandarin oranges, fresh sliced fruit

Add cookies and brownies \$4.95

Lunch Buffet Picnic Options

\$22.95 ALL-AMERICAN*

Grilled hamburgers, veggie burgers and hot dogs, macaroni salad, salt potatoes, chef's seasonal vegetables, cornbread

\$2.00	Tomato cucumber salad
\$3.50	Macaroni and cheese
\$5.00	Pulled pork
\$6.00	Grilled sausage with peppers and onions
	Littleneck clams (market price)

\$22.95 TACO BAR*

Build your own taco bar with verde chicken, spicy chipotle beef, chili spiced black beans, cilantro lime rice, jalapeno cornbread, Southwestern slaw, roasted corn and tomato salad, shredded cheese, lettuce, tomato, red onions, salsa, sour cream and guacamole served with tortilla chips and assorted taco shells

\$4.00	Pork carnitas
\$5.00	Tequila lime shrimp
\$5.00	Breaded whitefish

\$22.95 POWER BOWL BAR

Build your own power bowl with quinoa, avocado, sweet potato, tomato, cucumber, roasted red pepper, kale, edamame, roasted broccoli, grilled chicken, pickled red onion, sunflower seeds, crispy chickpeas, cucumber wasabi dressing, sriracha ranch dressing

\$22.95 SLIDER BAR*

Choice of 3: burger, buffalo chicken, chicken parmesan, pulled pork, veggie burger on assorted rolls with large assortment of toppings served with choice of tossed, tomato cucumber or macaroni salad and homemade chips.

All food and beverage subject to 21% service charge and 8% sales tax
Prices subject to change

Dinner Entrées

AVAILABLE 3 P.M. — 9 P.M.

All dinner entrées include a mixed green salad, choice of vegetable, choice of starch, rolls and butter, as well as coffee, decaf and assorted hot teas

CHOOSE One Starch:

Whipped potato
Rice pilaf
Roasted potato
Smashed sweet potato
Au gratin potato

CHOOSE One Vegetable:

Chef's seasonal vegetable
Glazed carrots
Buttered asparagus
Steamed broccoli
Roasted summer squash and tomato

SEAFOOD

Shrimp stuffed sole with lemon beurre Blanc	\$31.95
Cracker crumb topped cod	\$34.95
Shrimp and grits with sauteed greens and Cajun butter sauce (does not include additional starch and vegetable)	\$35.95
Pecan crusted salmon with sweet soy glaze and lemon beurre Blanc	\$41.95
Lobster thermidor: ½ lobster stuffed with lobster, leeks, mushrooms, and finished with a sherry cream sauce	\$59.95

BEEF, PORK AND LAMB

\$31.95	Cornbread stuffed pork loin with apple chutney
\$40.95	Veal osso Bucco with reduced braising jus
\$44.95	Red wine braised short ribs with reduced braising jus
\$49.95	Herb crusted half rack of lamb with whole grain mustard vinaigrette
\$54.95	10 oz. strip loin with port wine demi-glace
\$64.95	6 oz. filet with port wine demi-glace

POULTRY

\$31.95	Pan seared Statler chicken breast with red wine demi-glace
\$33.95	Mushroom, spinach, and feta stuffed chicken roulade with red pepper cream sauce
\$35.95	Pan seared chicken Francaise with lemon beurre Blanc
\$33.95	Chicken breast stuffed with Swiss cheese and ham, topped with a creamy Dijon mustard sauce

VEGETARIAN

\$27.95	Grilled vegetable napoleon with fresh mozzarella sauteed greens and balsamic glaze (does not include additional starch and vegetable)
\$27.95	Portobello mushroom stuffed with chopped mushrooms, spinach and rice, topped with madeira cream
\$27.95	Quinoa and chickpea stuffed pepper with sauteed greens and red pepper coulis (does not include additional starch and vegetable)
\$27.95	Roasted vegetable strudel served with a red pepper sauce and sauteed spinach

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Design a Dinner Buffet

\$41.95

All dinner buffets include:
House ceaser salad, mixed green salad,
coffee, decaf, assorted hot teas and Pepsi products

CHOOSE Two Entrées:

Sirloin beef tips with mushrooms,
pork loin with apple chutney,
Swedish or Italian meatballs, chicken Francaise,
chicken parmesaen, Cornell chicken (bone in),
sliced turkey with gravy, pecan salmon, cracker crusted cod

CHOOSE One Pasta:

Penne with vodka sauce, tortellini alfredo with broccoli,
vegetable lasagna, three-cheese macaroni and cheese,
pasta primavera, baked ziti

CHOOSE One Starch:

Whipped potato, rice pilaf, roasted potato,
smashed sweet potato, Au gratin potato

CHOOSE One Vegetable:

Chef's seasonal vegetable, glazed carrots,
buttered asparagus, steamed broccoli,
roasted summer squash and tomato

AVAILABLE 3 P.M. — 9 P.M.

* All buffets based on 2 hours of service

Add a Chef-Attended Station

The reception stations are add-on options
to our Design a Dinner Buffet.
(Priced per person)

\$50 CHEF FEE PER STATION

\$8.95 CARVED MEAT STATIONS

Oven-roasted breast of turkey
with cranberry chutney

\$8.95 Honey-glazed ham

with whole-grain mustard

\$9.95 Tenderloin of pork

with whole-grain mustard

\$11.95 Oven-roasted sirloin of beef

with horseradish and au jus

Slow-roasted prime rib of beef

with horseradish and reduced braising au jus (**market price**)

Tenderloin of beef

with horseradish and au jus (**market price**)

\$9.95 LITTLE ITALY

Assortment of pastas prepared to order by our chef.
Guests choose from Alfredo, vodka and pesto sauces
and an assortment of vegetables, seasoned baby shrimp
and strips of roasted chicken breast

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Hors D'Oeuvres

Tables

(Priced per person)

FARMER'S MARKET \$7.95

An abundant display of seasonal fruits and vegetables, domestic and imported cheeses, spreads and dips, assortment of crackers and freshly baked international breads

Add salami, pepperoni and summer sausage \$2.00

Add hummus and pita chips \$2.00

MEDITERRANEAN DISPLAY \$8.95

Served with fried pita chips, tortilla chips, and crostini, Lemon garlic hummus, olivade, tomato bruschetta, greek dip

HOT DIP DISPLAY \$9.95

Served with fried pita chips, tortilla chips, and crostini, Spinach artichoke dip, Creole shrimp dip, caramelized onion dip

CHARCUTERIE BOARD \$12.95

A rustic display of cured meats including prosciutto, sopressata, salami and pepperoni, artisan cheeses, marinated vegetables, hummus, garlic herb oil, assorted nuts and seeds, dates and fresh fruit, accompanied by crackers and baguettes

FRUITS DE MER \$17.95

A bountiful display of chilled shrimp cocktail, oysters, clams on the half shell, accompanied by an assortment of sauces, condiments and fresh lemons

Buttered or Displayed Appetizers

VEGETARIAN

Prices based on 100 pieces.

\$250 Caprese crostini

\$250 Caramelized onion and bleu cheese galette

\$250 Avocado toast with everything bagel seasoning

\$275 Fried mozzarella with spicy tomato chutney

\$275 Ricotta crostini with hot honey and toasted almonds

\$350 Horseradish deviled eggs

MEAT

\$225 Prosciutto wrapped and grilled asparagus with balsamic glaze (seasonally available)

\$250 Swedish meatballs

\$250 BBQ grilled chicken satay

\$275 Bacon wrapped dates stuffed with bleu cheese

\$275 Sausage stuffed jalapenos

\$350 Tenderloin crostini with horseradish cream and pickled onion

SEAFOOD

\$275 Smoked salmon mousse in cucumber boat

\$275 Mini salmon cakes with lemon dill aioli

\$295 Tuna crostini with teriyaki, wasabi aioli, and chive

\$300 Shrimp cocktail

\$300 Scallops wrapped in bacon

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Beverages

(Priced per person based on 1 hour of service)

COFFEES & TEAS \$4.95

House blend
House blend decaf
Assorted hot teas

NON-ALCOHOLIC BEVERAGES \$3.95

Spring water (lemon wedges upon request)
Pepsi, Diet Pepsi, Sierra Mist, root beer and orange

MORNING REFRESHER \$6.95

Chilled orange, cranberry and grapefruit juices, freshly brewed coffee, decaf and assorted hot teas

CHOICE OF TWO & WATER \$1.75

Fruit punch
Lemonade
Iced Tea with lemon wedges

MIMOSA BAR \$11.95

Create your own mimosa masterpiece with a choice of champagne, Prosecco, orange juice, cranberry juice, mango-peach juice and an assortment of fresh berries

AVAILABLE ADD-ONS

Sparkling grape juice toast \$2.00
Champagne toast \$5.00

Cocktail Drink Selections

WINE OPTIONS

White (CHOOSE Two):

Chardonnay, Pinot Grigio, Rosé

Red (CHOOSE Two):

Cabernet Sauvignon, Pinot Noir, Merlot

BEER OPTIONS

(Select up to four)

Domestic:

Budweiser, Bud Light, Labatt Blue, Labatt Blue Light

Craft:

Blue Moon, 1911 hard cider,
Sam Adams seasonal, Goose Island IPA,
Middle Ages Syracuse Pale Ale, White Claw variety,

Premium:

Corona, Corona Light, Stella Artois

Cocktails

\$50 bartending fee per bartender for up to four hours

HOST BAR

(Charges based on consumption)

\$5.50 House brand liquor
\$6.50 Premium brand liquor
\$4.75 Domestic bottled beer
\$6.00 Craft beer
\$6.50 Premium bottled beer
\$5.75 House wine
\$1.75 Soda
\$2.00 Juice

CASH BAR

(Guests purchase own beverages; includes tax)

\$6.00 House brand liquor
\$7.00 Premium brand liquor
\$4.00 Domestic bottled beer
\$6.00 Craft beer
\$7.00 Premium bottled beer
\$6.00 House wine
\$2.00 Soda
\$2.00 Juice

OPEN BAR HOUSE BRANDS

(Priced per person)

Recipe 21: vodka, gin, rum, bourbon, tequila, domestic and imported beer, craft beer, house wines, assorted sodas and juices

\$15.95 1-hour open bar
\$18.95 2-hour open bar
\$22.95 3-hour open bar
\$27.95 4-hour open bar

OPEN BAR PREMIUM BRANDS

(Priced per person)

Tito's Handmade Vodka, Jim Beam Bourbon, Johnny Walker Red, Beefeater Gin, Bacardi Rum, domestic and imported beer, craft beer, house wines, assorted Pepsi products and juices

\$18.95 1-hour open bar
\$23.95 2-hour open bar
\$29.95 3-hour open bar
\$34.95 4-hour open bar

WINE SERVICE

Please ask your event coordinator for a quote.

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Desserts

ASSORTED COOKIES & BROWNIES \$4.95

ASSORTED CAKES & PIES \$5.00
(By the slice)

ICE CREAM SUNDAE BAR \$8.00
Vanilla and chocolate ice cream accompanied by chocolate and caramel sauce, chopped peanuts, rainbow sprinkles, whipped cream and cherries

VIENNESE \$9.00
A delicious display of assorted freshly baked miniature pastries, cannoli, petit fours, chocolate cups filled with homemade mousse, fresh coffee and assorted hot teas

S'MORES STATION \$9.00
Includes everything you need to enjoy this sweet station including super marshmallows, graham crackers, chocolate bars, roasting sticks and use of our outside fire pit

Breaks

Based on two-hour increments. Priced per person.

AFTERNOON REFRESHERS \$4.95
Coffee, decaf and assorted hot teas

SWEET TOOTH \$11.95
Freshly baked cookies and thick fudge brownies, bottled water, assorted sodas, coffee, decaf and assorted hot teas

NATURAL NIBBLER \$11.95
Seasonal whole fresh fruits, vanilla yogurt with granola, bottled water and assorted juices

CHOCOLATE ATTACK \$11.95
Freshly baked chocolate chip cookies, thick fudge brownies, dark chocolate mousse cups, M&M's, coffee, decaf and assorted hot teas

Late Night Snacks

AVAILABLE AFTER 8 P.M.
Priced per person

\$10.00 *Cheese and garlic pizzas*

\$10.00 *Hot Dog Bar with assorted toppings*

\$10.00 *All beef sliders on brioche buns served with lettuce, tomato, onion, cheese and assorted condiments
inquire about substitutions

\$12.00 *Chicken tenders with french fries*

\$13.00 *Walking tacos with beef, Doritos, corn chips and toppings*

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Venues

Minutes from downtown Syracuse and surrounded by tree-covered hills, the Rosamond Gifford Zoo is not only filled with beauty, but also inhabited by some of the most intriguing and delightful animals you could ever want to meet.

Whether your guest list is long or short, your event casual or formal, the zoo has facilities and settings that will suit every occasion.

You and your guests will enjoy outstanding cuisine and service in tranquil surroundings, and your event will be remembered by all, including the elephants! And, best of all, your event helps benefit the animals of the Rosamond Gifford Zoo.

BANQUET ROOM

(includes access to private outdoor patio)

\$600 for 4 hours

Seats 200 (25 rounds of 8)

Seats 230 Theater Style

Seats 125 Classroom Style

CENTRAL COURTYARD

Available 5:30 p.m. – 9 p.m.

\$500

Cocktail reception for up to 300 guests

Our scenic courtyard changes with the seasons and features a charming gazebo that provides a central staging area for weddings and other ceremonies. The main pond, teeming with waterfowl and exotic flamingos, is surrounded by flowers trees and native species.

HONEYBEE CAFÉ AND TERRACE

Available 5:30 p.m. – 9 p.m.

\$500

After Hours Add-Ons:
THE CURIOUS CUB GIFT SHOP
HONEYBEE CAFÉ
HOFMANN'S DOG HAUS

Inquire with you event coordinator for more information.

Meet and Mingle

To make your event at the Rosamond Gifford Zoo truly special, we are happy to provide you and your guests with an opportunity to meet and mingle with one—or more—of our engaging zoo animal ambassadors and their keepers.

You will learn all about the special creatures in our care and have the experience of a lifetime!

Please ask your event coordinator for a quote.

We cannot always honor requests to see a particular animal. Providing a safe and healthy environment for our animals is our highest priority, and if an interaction will stress an animal, we reserve the right to cancel it.

INDOOR ZOO

\$495

Available 5:30 p.m. – 8 p.m. (times vary seasonally)

Featuring:

U.S.S. Antiquities

Greeting you at the entrance is our picture window to the sea—a saltwater aquarium housing several species of fish, sea anemones and stars, and featuring the stunning giant Pacific octopus. Once inside, you will encounter fish, amphibians, invertebrates and reptiles, and explore how they have evolved over time.

Diversity of Birds

Home to nearly two dozen dazzling species of colorful birds varying in sizes, shapes and lifestyles, the free-flight aviary is a must-see, especially for fans of spoonbills and ibises.

Adaptation of Animals

In low light, guests will discover nature's nocturnal animals that have inherited unique features over time in order to survive.

Social Building

Here, you will come face-to-face with our Amur leopards and take in the amusing antics of our primates and apes.

OUTDOOR ZOO

(includes access to the indoor zoo)

\$3000

Available 5:30 p.m. – 8 p.m., May through September

Featuring:

Waterfowl Wetlands

A stroll through the courtyard and beyond provides guests an opportunity to enjoy our scenic wetlands, featuring an abundance of beautiful birds including ducks, swans and flamingos.

Wildlife Trail

Tour the half-mile trail—the domain of many endangered species such as grey and red wolves, Amur tigers, white-lipped deer, red pandas, snow leopards, Andean bears and more.

Domestic Animals

Visit with some of the animals that have helped humankind for hundreds of years, such as alpacas and rare heritage breeds of domestic livestock.

Helga Beck Asian Elephant Preserve

The largest of the zoo's land mammals, our magnificent elephants eagerly welcome visits from their human friends.

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