



# GOURMET GATHERINGS

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

*All food and beverage subject to 22% service  
charge and 8% sales tax. Prices subject to change*

For more information please contact  
[events@rosamondgiffordzoo.org](mailto:events@rosamondgiffordzoo.org), or call 315-435-8511 x8543



CATERING AT THE ZOO



# RISE & SHINE BREAKFAST

AVAILABLE 8 A.M. - 1 P.M.

## CONTINENTAL

**\$15**

Assorted breakfast pastries  
Granola  
Vanilla yogurt  
Berries  
Orange, cranberry and  
apple juices  
Coffee and assorted teas

## HEALTHY START

**\$17**

Overnight oats  
(with almonds, honey, coconut)  
Granola  
Vanilla yogurt  
Berries  
Hardboiled eggs  
Whole fruit  
(bananas, apples, oranges)  
Orange, cranberry and  
apple juices  
Coffee and assorted teas

## FULL BREAKFAST

**\$22**

Fresh fruit salad  
Baked French toast  
Assorted breakfast pastries  
Scrambled eggs  
Potatoes with  
peppers and onions  
Bacon  
Sausage  
Orange, cranberry and  
apple juices  
Coffee and assorted teas

## BRUNCH

**\$28**

Fresh fruit salad  
Assorted breakfast pastries  
Scrambled eggs  
Potatoes with  
peppers and onions  
Bacon  
Vegetable medley  
Chicken Marsala  
Rice pilaf  
Orange, cranberry and  
apple juices  
Coffee and assorted teas

## ADD-ONS

*(Priced per person)*

### FRESH FRUIT SALAD | \$4

Cantaloupe, honeydew & pineapple

### BREAKFAST PIZZA | \$5

Egg, cream cheese base, ham, bacon,  
sausage, cheddar

### YOGURT BAR | \$5

Vanilla yogurt with granola and berries

## BRUNCH BARS

*(1.5 hours hosted)*

### MIMOSA BAR | \$13

Champagne, fresh fruit & berries,  
orange and pineapple juices

### EGGS BENEDICT | \$6

English muffin, Canadian bacon,  
poached egg, hollandaise

### QUICHE LORRAINE | \$7

Bacon, onions, Swiss, egg

### BLOODY MARY BAR | \$13

Tito's Vodka, tomato juice, assorted savory garnishes

## OMELET STATION | \$9

*Chef attended (\$50 fee)*

Includes an assortment of  
proteins, veggies,  
and cheeses

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## BISTRO LUNCH

### BOXED LUNCHES | \$17

MAX OF (75) GUESTS

#### OPTIONS |

Ham and Swiss  
Turkey and Cheddar  
Veggie and Hummus

#### INCLUDES |

Chips  
Chocolate Chip Cookie  
Apple

#### ADD-ONS

Chicken | \$3  
2nd Soup | \$4  
Avocado | \$4  
Shrimp | \$5  
Steak | \$6

### SOUP AND SALAD BUFFET | \$19

Allow your guests to create their own custom salad plates from a selection of various lettuces, cheeses, veggies, toppings, and dressings.

### NY STYLE DELI PLATTER | \$21

Guests build their own sandwiches with assorted deli-style meats, cheeses, breads, veggies, and sauces.

Our signature bistro chips, garden salad and Coca-Cola products are included for all guests.

#### ADD-ONS

Soup | \$4  
Egg Salad | \$3  
Tuna Salad | \$4



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## MAKE IT A PICNIC

REQUIRES A MINIMUM ORDER OF 25 GUESTS  
AVAILABLE MEMORIAL DAY TO LABOR DAY | COURTYARD ONLY 5:30 - 8:30 P.M.

**INCLUDES |** Water and Lemonade Station

### CLASSIC

**\$25**

Grilled hamburgers and cheeseburgers

Hofmann hot dogs and coneys

Lettuce, tomato, onion

Dill pickles

Salt potatoes

Baked beans

Corn on the cob

Condiments

### BBQ CHICKEN

**\$32**

Cornell BBQ marinated chicken

Hofmann hot dogs and coneys

Pulled pork

Salt potatoes

Baked beans

Corn on the cob

Cornbread

Potato Salad

### CLAMBAKE

**\$59**

Steamed littleneck clams  
with drawn butter

Peel and eat shrimp  
with cocktail sauce

Pulled pork

Hamburgers and cheeseburgers

Hofmann hot dogs and coneys

Potato salad

Baked beans

Salt potatoes

Corn on the cob

(Minimum 50 people)

## PICNIC POLICIES

Our picnic packages are best experienced outdoors in the zoo Courtyard with food service offered under a rented party tent. Picnic table seating is available throughout the courtyard. In the event of inclement weather, we typically pivot to our indoor banquet room (if available) that fits groups of 200 guests or less.

## ADD-ONS

ADD SALAD | \$3

COCA-COLA PRODUCTS | \$3

VEGGIE BURGERS | \$4

PULLED PORK SANDWICHES | \$4

VEGETABLE MEDLEY | \$4

SAUSAGE, PEPPERS, ONIONS | \$6



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## HOT LUNCH BUFFETS

REQUIRES A MINIMUM ORDER OF 25 GUESTS  
AVAILABLE YEAR ROUND | BANQUET ROOM ONLY

**INCLUDES** | Water Station  
Coca-Cola Products

### ASIAN \$24

Orange chicken  
(Grilled or Crispy)  
  
Garlic shrimp  
  
Vegetable medley  
  
Steamed ginger rice  
  
Fried veggie spring rolls  
with sweet chili sauce  
  
Asian slaw

### STREET TACO \$25

Verde chicken  
  
Chipotle ground beef  
  
Chili-spiced black beans  
  
Cilantro-lime rice  
  
Roasted corn & tomato salad  
  
Shredded cheese  
  
Lettuce, tomato & red onion  
  
Pico de gallo, sour cream  
and guacamole  
  
Tortilla chips  
  
Soft corn & flour tortillas

### MEDITERRANEAN \$27

Lemon & herb chicken  
  
Italian meatballs & Hofmann  
sausage with marinara  
  
Pasta primavera  
  
Vegetable medley  
  
Rice pilaf  
  
Caesar salad  
  
Grilled pita & hummus

### SALT CITY \$29

Scrod Christopher  
with beurre blanc  
  
Hofmann sausage  
with peppers & onions  
  
Chicken riggies  
  
Vegetable medley  
  
Rice pilaf  
  
Caesar salad  
  
Rolls & butter

### FEATURED PARTNERS:



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## DAYTIME SNACKS & BEVERAGES

### BEVERAGE PACKAGES

Half-day service for up to 4 hours | Full day service for up to 8 hours

Seasonal Infused Water Station | Half day \$3, Full Day \$5

Coffee & Tea Package | Half day \$4, Full Day \$7  
Regular & decaf coffee, assorted teas, water station

Complete Beverage Package | Half day \$7, Full Day \$12  
Regular & decaf coffee, assorted teas, infused water,  
assorted Coca-Cola products

### SNACKS

Requires a minimum order of 25 guests (Priced per person)

#### SWEET

Danish & Scones | \$3

Cookies | \$4

Brownies | \$4

#### SALTY

Bistro Chips & Dip | \$4  
Our signature fried kettle  
chips with house-made sour  
cream & onion dip

Pita, Hummus & Olives | \$5

Cheese & Crackers | \$6  
Assorted cheeses & crackers,  
Dijon & whole grain  
mustards, grapes

#### LIGHTER SIDE

Whole Fruit | \$4

Fruit Salad | \$4

Vegetable Crudite | \$7

### ADD-ONS

Coca-Cola Products | \$3

Iced Tea | \$3

Lemonade | \$4

FEATURED PARTNER:

*Coca-Cola*



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# HORS D'OEUVRES

BUTLER PASSED SERVICE FOR UP TO 1 HOUR  
STATIONED SERVICE FOR UP TO 1.5 HOURS  
PRICING IS PER PERSON - MINIMUM OF 25 GUESTS REQUIRED  
1 BUTLER PER APPETIZER/\$75

**\$3** PER PERSON

Bruschetta Crostini  
Fried Parmesan Arancini  
Radis au Beurre Crostini  
Kale & White Bean Crostini

Caprese Skewers  
Mini Cheese Quesadillas  
BBQ Chicken Satay

Fried Chicken Potstickers  
Fried Pork Potstickers  
Pepperoni Pizza Cups

Pigs in a Blanket  
Mini Sausage Rolls  
Bang Bang Shrimp

**\$4** PER PERSON

Caramelized Onion & Blue Cheese Tartlets

Fried Veggie Potstickers  
Fried Pickle Chips  
Horseradish Deviled Eggs  
Loaded Potato Skins  
Mini Quiche (Assorted)

Smoked Salmon Mousse in Cucumber Boats

**\$5** PER PERSON

Fried Artichoke Hearts  
Beef Satay  
Swedish Meatballs  
Italian Meatballs  
Crab Rangoons

**\$6** PER PERSON

Fried Polenta Cakes with Goat Cheese & Scallions  
Raspberry & Brie Puffs  
Mini Potato Pancakes  
Antipasto Skewers  
Prosciutto-Wrapped Melon Skewers  
Mini Salmon Cakes  
Poached Shrimp  
Seared Tuna Crostini

**\$7** PER PERSON

Beef Tenderloin Crostini  
Mini Crabcakes  
Bacon-Wrapped Scallops



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## EVENING DINNER STATIONS

### ACTION STATIONS (\$50 ATTENDANT FEE FOR ALL ACTION STATIONS)

#### CARVING STATIONS

Create a natural focal point at your event by allowing our Chefs to personally carve the proteins of your choice.

|                      |      |
|----------------------|------|
| Roast Pork Loin      | \$11 |
| Carved Turkey Breast | \$12 |
| Glazed Ham           | \$12 |
| Beef Sirloin         | \$18 |

#### CUSTOM STATIONS

##### MINI CRÊPES | \$14

Sweet & savory options; perfect addition to your dinner or dessert selections

##### RISOTTO | \$15

Herbed vegetarian risotto with an array of vegetable & protein mix-in options

##### PASTA | \$16

Choose from a variety of sauces and pasta options, and an array of vegetable, protein, & cheese mix-in options

### DESSERT STATIONS

#### COOKIES & BROWNIES | \$4

Fudge brownies & assorted cookies

#### ICE CREAM SUNDAE BAR | \$7

#### SWEET TREATS | \$11

Mini cannolis, petit fours, cream puffs, and dessert bars

#### CAKES & PIES | \$13

#### S'MORES (OUTDOORS ONLY) | \$13

Enjoy Hershey's chocolate bars, honey graham crackers and marshmallows beside our fire pits

**REQUIRES A  
MINIMUM ORDER  
OF 25 GUESTS**

**PRICED PER PERSON**

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



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## EVENING COCKTAIL STATIONS

### DIP STATION | \$12

Spinach & Artichoke, Creole Shrimp, & Caramelized Onion Dips, served warm with fried pita chips, toasted crostini, and assorted crackers

### CHARCUTERIE | \$13

A rustic display of cured meats including prosciutto, salami, capicola, & pepperoni, assorted cheeses, mixed olives, grapes, crostini, Dijon & whole grain mustard

### SMOKED SALMON | \$16

Served with capers, red onion, dill cream cheese, hardboiled egg, fresh lemon wedges, and pumpernickel rye toasts

### RAW BAR | \$18

A bountiful display of chilled shrimp cocktail, oysters, & clams on the half shell, accompanied by fresh lemon wedges, cocktail & mignonette sauces



### FARMER'S MARKET | \$600

Our signature display;

This bountiful grazing table includes veggies, dips, cheeses, and crackers, suitable for all tastes. It's a spread sure to please all guests at the party

Feeds 25-50 people

Add \$300 for each additional 25 guests



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# DINNER BUFFETS

REQUIRE A MINIMUM ORDER OF 25 GUESTS

## INCLUDES

Rolls & Butter  
Water Station  
Coca-Cola Products

### ENTRÉES

#### POULTRY

Carved turkey breast with cranberry-orange chutney  
Chicken parmesan with marinara & mozzarella  
Chicken marsala with mushroom sauce  
Chicken Francaise with lemon beurre blanc

#### BEEF & PORK

Beef tips with mushroom gravy  
Sliced beef sirloin au jus with horseradish cream sauce  
Roast pork loin with Dijon mustard cream sauce  
Honey-glazed ham with raisin sauce

#### SEAFOOD

Garlic shrimp with Cajun beurre blanc  
Poached salmon with lemon beurre blanc  
Scrod Christopher with lemon beurre blanc

#### VEGETARIAN

Grilled vegetable Napoleon with balsamic glaze  
Vegetable lasagna  
Vegetable-and-rice-stuffed peppers with cheese & marinara  
Vegetable-and-quinoa-stuffed portobello mushroom  
with balsamic glaze (Vegan)

### SALADS

#### HOUSE

Spring Mix, Shredded Carrots, Sliced Cucumbers, Grape Tomatoes,  
Balsamic Vinaigrette and Ranch Dressing

#### CAESAR

Romaine Hearts, Shredded Romano Cheese, House Croutons,  
Lemon Slices, Caesar Dressing

### SIDES

#### STARCHES

Roasted red potatoes  
Smashed Yukon Gold potatoes  
Baked potatoes with butter & sour cream  
Whipped sweet potatoes  
Rice pilaf  
Penne with marinara  
Baked macaroni & cheese

#### VEGETABLES

Vegetable medley  
Honey-glazed carrots  
Roasted broccoli  
Green beans almondine

### DESSERTS

Seasonal Fruit Crumble  
Cookies & Brownies

CHOOSE (1) SALAD (2) SIDES  
(1) ENTRÉE (1) DESSERT

**\$36** PER PERSON

ADD ANOTHER ENTRÉE FOR

**\$12** PER PERSON

ADD ANOTHER SALAD AND ENTRÉE FOR

**\$15** PER PERSON



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## PLATED DINNER

**\$49** PER PERSON

**INCLUDES** | Rolls and Butter  
(for the table)

### SALADS (Choose 1)

#### HOUSE

Spring Mix, Shredded Carrots,  
Sliced Cucumbers, Grape Tomatoes,  
Balsamic Vinaigrette

#### SALT CITY

Spring Mix, Grapes, Blue Cheese Crumbles,  
Pickled Red Onion, Candied Pecans,  
Balsamic Vinaigrette

#### CAESAR

Romaine Hearts, Shredded Romano Cheese,  
House Croutons, Lemon Slices,  
Caesar Dressing

### ENTRÉES (Choose 3)

#### BEEF, LAMB & PORK

(served with smashed Yukon Gold potatoes and  
honey-glazed carrots)

Sliced beef sirloin with red wine demi-glaze

Grilled beef tenderloin filet  
with sauce bordelaise (add \$3)

Sliced pork loin with Dijon mustard cream sauce

Grilled pork porterhouse  
with rosemary demi-glaze

New Zealand lamb rack  
with red wine demi-glaze (add \$8)

Braised beef short ribs  
with reduced braising jus (add \$3)

Herb-crusted prime rib of beef au jus (add \$7)

#### POULTRY

(served with rice pilaf and green beans)

Chicken Marsala with mushroom sauce

Chicken Piccata with caper sauce

Chicken Francaise with lemon beurre blanc

Herb-roasted airline chicken breast  
with red wine demi-glaze

#### SEAFOOD

(served with rice pilaf, green beans and  
lemon beurre blanc)

Baked cod with cracker crumb topping

Pecan-crusted salmon with teriyaki glaze

Mahi mahi with pineapple salsa

Crab stuffed sole (add \$3)

#### VEGETARIAN

(served with seared greens)

Vegetable-and-quinoa-stuffed portobello  
mushroom with balsamic glaze (Vegan)

Baked vegetable strudel  
with roasted red pepper coulis

Vegetable-and-rice-stuffed pepper  
with mozzarella cheese & marinara sauce

Grilled vegetable Napoleon  
with balsamic glaze

### DESSERTS (Choose 1)

Flourless chocolate cake  
NY cheesecake

Carrot cake  
Chocolate lava cake



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# BEVERAGES

## HOST BAR

All bar charges are tallied on a tab and paid by host at the conclusion of the event



## CASH BAR

Guests purchase their own beverages.  
Bartender fee \$75

## OPEN BAR

Priced per person, paid for by host on master bill

### ITEM PRICING:

|                            |     |                |     |
|----------------------------|-----|----------------|-----|
| Coca-Cola Products & Juice | \$3 | House Liquor   | \$7 |
| Domestic Beer              | \$6 | Premium Wine   | \$8 |
| Craft & Import Beer        | \$7 | Premium Liquor | \$8 |
| House Wine                 | \$7 |                |     |

### Beer & House Wine

|               |               |
|---------------|---------------|
| 1 Hour   \$18 | 3 Hour   \$23 |
| 2 Hour   \$20 | 4 Hour   \$26 |

### Beer & Premium Wine

|               |               |
|---------------|---------------|
| 1 Hour   \$21 | 3 Hour   \$26 |
| 2 Hour   \$24 | 4 Hour   \$30 |

### FEATURED PARTNERS:

[ yellow tail ]<sup>®</sup>



|                     |     |
|---------------------|-----|
| Add Champagne Toast | \$5 |
| Add House Liquor    | \$3 |
| Add Premium Liquor  | \$6 |

## NON-ALCOHOL ADD-ONS (PRICED PER PERSON)

|                       |     |                    |     |                 |     |
|-----------------------|-----|--------------------|-----|-----------------|-----|
| Sparkling Grape Juice | \$2 | Infused Water      | \$3 | Coffee & Tea    | \$5 |
| Iced Tea              | \$3 | Lemonade           | \$3 | Juice Selection | \$3 |
|                       |     | Coca-Cola Products | \$3 |                 |     |

## BEER OPTIONS:

(Select up to four)

**DOMESTIC:** Bud Light, Labatt Blue Light,

**CRAFT:** 1911 Hard Cider, Fat Tire,  
Bells Two Hearted IPA,

Sun Cruiser - Iced Tea & Pink Lemonade

## WINE OPTIONS:

(Select up to four)

**HOUSE:** Yellow Tail - all varieties,  
J. Roget Sparkling

**PREMIUM:** Josh Cabernet,  
Josh Pinot Noir, Josh Merlot,  
Josh Chardonnay,  
Bully Hill Reisling, Josh Rosé,  
Josh Pinot Grigio, Ruffino Prosecco

## LIQUOR OPTIONS:

**HOUSE:** Recipe 21 - all flavors

**PREMIUM:** Tito's Vodka,  
Bombay Sapphire Gin, Bacardi Rum,  
Captain Morgan Spiced Rum,  
Sauza Silver Tequila,  
Jameson Irish Whiskey, Jim Beam Bourbon



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# VENUES

## BANQUET ROOM



## COURTYARD



## HONEYBEE CAFÉ AND TERRACE



## ASIAN ELEPHANT OVERLOOK



## INDOOR ZOO



## ANIMAL HEALTH CENTER



## PENGUIN COAST



## OUTDOOR ZOO



## ADD-ONS

The Curious Cub Gift Shop  
Honeybee Cafe  
Hofmann's Dog Haus  
Fire Pits

*Inquire with your event coordinator  
for more information*

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