



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, 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

Cornell BBQ marinated chicken

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][®]



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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