



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 and menus subject to change.*

For more information please contact
events@rosamondgiffordzoo.org, or call 315-435-8511 x8543



CATERING AT THE ZOO



RISE & SHINE BREAKFAST

REQUIRES A MINIMUM ORDER OF 30 GUESTS

CONTINENTAL

\$12

Assorted muffins
Orange juice
Citrus-infused water station
Coffee & tea

PROTEIN POWER

\$25

Breakfast sandwiches
Greek yogurt parfaits
Assorted instant oatmeal
Whole fruit
Orange juice
Citrus-infused water station
Coffee & tea

CLASSIC

\$25

Bagels & cream cheese
Scrambled eggs
Breakfast potatoes
Turkey sausage
Fruit salad
Orange juice
Citrus-infused water station
Coffee & tea

ADD-ONS

(Priced per person)

EGGS BENEDICT \$5

English muffin, ham, poached egg,
Hollandaise sauce

SMOKED SALMON PLATTER \$10

smoked salmon, caper & dill cream cheese,
hard-boiled egg, pickled red onion,
marble rye toasts

CHEF-ATTENDED STATIONS

(Priced per person)

PANCAKES \$12

Made-to-order pancakes served hot off the
griddle. Customize with berries, chocolate chips,
whipped cream, and syrup for a sweet treat

OMELETS \$14

Choose from a selection of vegetables, cheeses,
and meats for a perfectly customized
addition to your menu



VEGETARIAN OPTIONS ARE AVAILABLE AS PROTEIN SUBSTITUTES UPON REQUEST FOR ADDITIONAL UPCHARGE PER PERSON. PLEASE NOTIFY US OF ANY FOOD ALLERGIES.
DUE TO THE SEASONAL NATURE OF OUR SUSTAINABLE PRACTICES, ITEMS AND PRICES ARE SUBJECT TO CHANGE. PRICES SUBJECT TO 22% SERVICE CHARGE AND 8% SALES TAX.



SHOWERS & CELEBRATIONS

REQUIRES A MINIMUM ORDER OF 30 GUESTS | \$30

QUICHE & SALAD DISPLAY

Vegetable quiche displayed with a salad of mixed greens, feta cheese, citrus, poppyseed vinaigrette, & seasonal additions

TURKEY SAUSAGE

Sausage patties made of 100% turkey, no fillers

BAGELS & CREAM CHEESE

Miniature bagels & a variety of whipped cream cheese flavors

ASSORTED PASTRIES

Served with salted butter & honey

FRUIT SALAD

Freshly cut pineapple, honeydew & cantaloupe melons, garnished with berries

BEVERAGE STATION

A vibrant display of infused waters, assorted fruit juices, citrus garnishes (add champagne for \$4 per person)

COFFEE & TEA

ADD-ONS

(Priced per person)

LEMON & HERB CHICKEN BREAST \$7

EGGS BENEDICT \$5

English muffin, ham, poached egg, hollandaise sauce

SMOKED SALMON PLATTER \$10

Smoked salmon, caper & dill cream cheese, hard-boiled egg, pickled red onion, marble rye toasts

CHEF-ATTENDED STATIONS

(Priced per person)

PANCAKES \$12

Made-to-order pancakes served hot off the griddle. Customize with berries, chocolate chips, whipped cream, and syrup for a sweet treat

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BISTRO LUNCH

INCLUDES | Pasta Salad, bistro chips, citrus-infused water & lemonade

CLASSIC SANDWICH PLATTERS

\$24

HAM & SWISS

lettuce, tomato, & mustard on a white sub roll

TURKEY & CHEDDAR

lettuce, tomato, & mayonnaise on a white sub roll

VEGGIE WRAP

roasted veggies, arugula, & lemon-garlic hummus on a spinach tortilla

ARTISAN SANDWICH PLATTERS

\$28

veggie wraps included; choose 2 additional

MOROCCAN CHICKEN

curried chicken salad on a croissant with crisp lettuce

TURKEY LURKEY

deli turkey, Swiss cheese, bacon, cranberry mayonnaise on a baguette

PARISIAN

arugula, ham, pears, & brie cheese on a baguette

ITALIANO

salami, pepperoni, ham, roasted red peppers, provolone cheese, & herb aioli on a hoagie roll

ROAST BEAST

rare roast beef, arugula, roasted red peppers, pickled red onion, & blue cheese on a hoagie roll

NY DELI BUFFET

\$28

(Maximum 50 ppl)

Turkey, ham, & roast beef

Cheddar, Swiss, & provolone

Lettuce, tomato, & red onion

Dill pickles, banana peppers, roasted red peppers

White, wheat, & marble rye

Mayonnaise, yellow mustard, & horseradish cream

(add egg salad for \$5,
tuna salad for \$5,
or Moroccan chicken salad for \$6 per person)

ADD-ONS

(Priced per person)

SOUP \$5

GF minestrone OR roasted red pepper bisque

SALAD \$4

garden or fruit

COOKIES & BROWNIES \$4

COCA-COLA PRODUCTS \$4

ICED TEA \$3



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HOT LUNCH

REQUIRES A MINIMUM ORDER OF 30 GUESTS | \$30

INCLUDES | Water and lemonade station

WEST COAST FUSION

- Teriyaki salmon
- Crispy orange-sesame chicken
- Stir-fry vegetable medley
- Steamed ginger rice
- Cabbage slaw
- Veggie spring rolls
- Sweet chili sauce
- Pickled ginger

(add fried orange-sesame tofu for \$4 per person)

SOUTHERN BELLE

- Pulled pork sandwiches
- Southwest-style veggie burgers
- Honey cornbread muffins
- Brown sugar baked beans
- Corn on the cob
- Coleslaw
- Tomato-cucumber salad

(add strawberry shortcakes for \$6 per person)

A TAVOLA!

- Italian meatballs & sausage in marinara
- Lemon & herb chicken breast
- Pasta primavera
- Rice pilaf
- Vegetable medley
- Garden salad
- (balsamic vinaigrette & ranch dressing)
- Rolls & butter

(add cookies & brownies for \$4 per person)

STREET TACO

- Verde chicken
- Chili-spiced black beans
- Mexican rice
- Soft flour & corn tortillas
- Red cabbage slaw
- Pico de Gallo, guacamole, & cilantro-lime crema
- Diced tomato, red onion, shredded lettuce
- Pickled jalapeños, cotija cheese, & limes
- Tri-color tortilla chips

(add chipotle ground beef for \$5 per person)





MAKE IT A PICNIC

REQUIRES A MINIMUM ORDER OF 50 GUESTS

ZOO WALK PICNIC

\$27

(available only with full zoo rental)

- Hofmann hotdogs & coneys
- Hamburgers & cheeseburgers
- Bagged potato chips
- Coca-Cola products
- Ice cream novelties
- Condiments

CLASSIC PICNIC

\$29

- Lemonade & water station
- Hofmann hotdogs & coneys
- Hamburgers & cheeseburgers
- Brown sugar baked beans
- Corn on the cob
- Salt potatoes
- Condiments

ADD-ONS

- Honey cornbread (\$2)
- Coleslaw (\$3)
- Salads (potato, garden, tomato & cucumber) (\$4)
- Assorted cookies & brownies (\$4)
- Strawberry shortcake (\$6)
- Ice cream sundae bar (\$5)
- S'mores station (outdoor only) (\$8)

MAKE IT

A CHICKEN BBQ!

- Cornell BBQ chicken (\$8)
- Pulled pork sandwiches (\$8)

MAKE IT

A CLAMBAKE!

- Steamed clams & drawn butter (\$20)
- Peel-and-eat shrimp (\$9)



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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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COCKTAIL HOUR

STATIONARY DISPLAYS

(will serve 25-50 people)

FARMER'S MARKET \$600

(add \$300 for each additional 25 guests)

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!

HOT DIPS \$300

(add \$150 for each additional 25 guests)

Spinach-artichoke & caramelized onion dips, served with pita chips & crostini

RAW BAR \$750

(add \$375 for each additional 25 guests)

Jumbo shrimp cocktail, raw oysters & clams on the half shell, cocktail sauce

PASSED HORS D'OEUVRES

(prices based on 50 pieces)

Martini beef skewers (\$315)

Grilled sirloin skewers (\$260)

Bacon-wrapped scallops with horseradish sauce (\$250)

Smoked salmon mousse in cucumber boats (\$240)

Shrimp cocktail with horseradish sauce (\$225)

Mini salmon cakes (\$215)

Loaded potato skins (\$215)

Caramelized onion & blue cheese tartlets (\$155)

Fried parmesan arancini with marinara (\$155)

Grilled chicken skewers (\$130)

Stuffed mushrooms (\$120)

Horseradish deviled eggs (\$85)





BUFFET DINNER

INCLUDES | Garden salad, rolls & butter, cookies & brownies

CONSERVATION PACKAGE

\$45

- Dijon- & herb-crusted pork loin
- Zucchini cous cous boats
- Rice pilaf
- Steamed haricot vert

SOCIAL PACKAGE

\$47

- Roasted turkey breast with GF gravy
- Stuffed portobello mushrooms
- Smashed Yukon gold potatoes
- California vegetable medley

EXPLORER PACKAGE

\$49

- Pan-seared airline chicken breast
- Curried chickpeas & cilantro-lime rice
- Herb-roasted potatoes
- Summer squash medley

ADD-ONS

(Priced per person)

- Orecchiette with Alfredo sauce (\$6)
- Penne with marinara & basil (\$6)
- Cajun shrimp (\$11)
- Vegetable strudel (\$13)
- Cornbread-stuffed pork loin (\$13)
- Chicken cordon bleu (\$14)
- Poached OR teriyaki salmon (\$14)
- Grilled mahi mahi & pineapple salsa (\$15)
- Stuffed peppers (\$16)
- Chicken Marsala (\$17)
- Beef sirloin au jus (\$20)
- Scrod Christopher (\$22)
- Prosciutto-wrapped chicken breast (\$22)
- Braised beef short rib (\$25)

DESSERTS

- Ice cream sundae bar (\$6)
- Seasonal fruit crumble (\$6)
- Sweet treats display (\$7)
- S'mores station (outdoor only) (\$8)

CHEF-ATTENDED STATIONS

(Priced per person)

PASTA STATION \$19

Choose from a selection of vegetables, cheeses, sauces, and meats for a perfectly customized addition to your menu

RISOTTO STATION \$16

We start with a base of vegan, herbed risotto and finish it to your specifications. Choose from a selection of mix-ins sure to please every guest

CARVING STATIONS:

(silver dollar rolls included with all)

- Roast pork loin & mustard sauce (\$10)
- Turkey breast & cranberry chutney (\$12)
- Glazed ham & honey mustard (\$12)
- Grilled beef flank steak & chimichurri (\$18)
- Beef tenderloin & horseradish cream (\$25)





PLATED DINNER

REQUIRES A MINIMUM ORDER OF 30 GUESTS | \$75

INCLUDES |

Garden salad with dressing trio
Rolls & compound butters for the table
Flourless chocolate cake with raspberry sauce & whipped cream

CHOOSE 1 DUO PLATE & 1 VEGAN OPTION

DUO PLATES

CHICKEN & SOLE PICCATA

(lemon & caper butter sauce, rice pilaf, & seasonal vegetable)

BLACKENED AIRLINE CHICKEN BREAST & SALMON CAKE

(beurre blanc, herbed cous cous, seasonal vegetable)

GRILLED BEEF TERES MAJOR & JUMBO SHRIMP

(red wine demi-glace, smashed garlic potatoes, seasonal vegetable)

MAPLE-DIJON PORK TENDERLOIN & CRANBERRY-GLAZED TURKEY BREAST

(whipped sweet potatoes, seasonal vegetable)

VEGAN OPTIONS

ROASTED ACORN SQUASH

(wild mushroom rice pilaf, whipped sweet potatoes, chili oil drizzle)

BLACK BEAN & SOUTHWEST VEGETABLE CAKE

(avocado, corn salsa, cabbage slaw)

TERIYAKI TOFU

(stir-fried vegetables, ginger sticky rice, fried rice noodles)

