taste

CATERING MENU

BIRMINGHAM ZOO

Rise and Shine

All breakfasts come with juice, coffee, tea and water service.
Prices listed are per person unless otherwise noted

Corporate Breakfast Buffet $9
Assorted pastries and muffins, croissants, with whipped butter and jam, assorted yogurt with crunchy granola and seasonal fruit salad.

Traditional $14
Scrambled eggs with cheese, herbed breakfast potatoes, biscuits with butter & jam, a selection of fresh seasonal fruit & choice of honey ham, farm fresh sausage links or Applewood bacon.

Breakfast Burrito Buffet $10
Warm tortilla's, scrambled eggs, sausage, seasoned breakfast potatoes,
black bean corn salsa, green chili, sautéed peppers & onions, and cheese.

Breakfast Frittatas (GF) $12
Choice of two individual egg frittatas:
- Spinach & mushroom Lorraine
- Swiss & ham
- Breakfast sausage & cheddar cheese

Served with a side of seasoned breakfast potatoes & seasonal fruit salad.

Breakfast Add-Ons

Biscuits & Sausage Gravy $4

Bread Pudding $4

Waffles & Syrup $4

Specialty Waffles $5
Waffles w/ whipped cream, chocolate chips, fresh strawberries & syrup.

Chicken & Waffles $6

Burritos a-la-carte $5

Sliced Seasonal Fruit $3

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*Vegetarian (V) – Menu items may still contain eggs and/or dairy.

(GF) Gluten Friendly / (V) Vegetarian

**20 persons minimum

Taste of the World

Vegetarian options available for all buffets upon request (V)
Includes water & sweet tea

Street Tacos $15

Choice of two:
Seasoned ground beef, shredded chicken, pulled pork, & grilled vegetables.

Served with soft flour and corn (GF) tortillas, shredded cheese, salsa, shredded lettuce, diced tomatoes, guacamole, sour cream, jalapeños, Spanish rice, refried beans & Mexican street corn.

**Add chips & guacamole $3

When in Rome $16

cavatappi pasta with Italian meatballs, peppers & onions, cavatappi pasta with alfredo, spinach, artichoke and sundried tomatoes.
Served with classic Caesar salad (V), garlic bread & cannoli's

**Add chicken parmesan with crusted tomato and mozzarella $4

Sandwich & Salad $14

roasted turkey & applewood bacon
pepper jack cheese, tomato & avocado ranch
with field green on artisan bread
Caesar salad, red potato salad
kettle chips & cookies
Veggie sandwich (upon request)

Mediterranean $13

Gyros with traditional toppings, pita bread,
Greek style salad, house-made chips and baklava.

Gourmet Boxed Lunch $10

Option available for drop-offs or pick-ups only.
(Maximum of 150 guests.)
Choice of sandwich:
- smoked turkey & cheddar
- honey ham & Swiss,
- vegetarian

Also includes fresh fruit salad, pasta salad, potato chips, fresh baked cookie & bottled water

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Picnics

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OFF THE GRILL

The Classic $15
Angus beef burgers
All beef hotdogs
Red potato salad
BBQ baked beans
Fresh toppings and Condiments
Cheese, Kettle chips & Cookies

Hot Dog Specialty Additions:
Chili Dog- (chili, onions and cheese) $3
NY Style- ('kraut, onion & specialty mustard) $3
Chicago- (tomatoes, relish & hot peppers) $3

Smokehouse BBQ $18
Pulled pork
BBQ chicken
American Style Coleslaw
BBQ baked beans
Pickle, Onion, BBQ Sauce
Kettle chips, Cornbread muffins & Cookies

**Add Hardwood-Smoked Beef Brisket $5

Southern BBQ $22
BBQ chicken
Pork ribs
All beef hotdogs
Macaroni salad
BBQ baked beans
Kettle chips & all the fix'ins
Pecan bars

Add-ons:

Veggie Burgers (upon request) $4.5
Watermelon slices $2
Unlimited Coca-Cola Products $4
Hotdog $4
Mac & Cheese $3
Mixed Green Salad $3
American Style Coleslaw $2
Lemonade $1.5
Ice Cream Sandwiches $3

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Starters & Hors D'oeuvres

Choose any (3) appetizers/stations for $15 per person based on (1) hour of service
Add a (2) hour of service OR (4th) appetizer for $5 per person
Includes water & sweet tea

Passed Appetizers

Fried Jalapeno Avocado (V)
herbed crema

Blue Crab Cake
remolade

Stuffed Mushroom Cap (V)
spinach & fetta

Black Bean Tostada
cilantro-cabbage salad, cotija cheese & fresh lime

Chipotle BBQ Glazed Meatball (GF)

Mac & Cheese Fritter (V)
truffle aioli

Spinach & Feta Spanakopita (V)

Beef Wellington

Vegetable Spring Roll (V)

Spicy Thai Chicken Satay

Mediterranean Antipasto Skewer (GF) (V)

Shrimp & Grits

Walking Salads

Caprese Salad (GF)
heirloom tomatoes, fresh mozzarella, basil pesto & balsamic glaze

Arugula Roasted Beet Salad (GF)
red & golden beets, candied pecans, goat cheese & citrus vinaigrette

Panzanella Salad (V)
toasted ciabatta bread, grape tomatoes, red onion roasted red pepper, garlic and herbs in olive oil & Balsamic vinegar

Greek Pasta Salad (V)
cavatappi pasta, artichoke, grape tomatoes, roasted pepper, red onion, feta cheese & lemon vinaigrette

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Stationed Appetizers

Antipasto Board
assorted of marinated vegetables, Italian meats, cheeses, olives, beads and lavosh

Sliders (select one)
cheeseburger with Bama sauce
falafel with hummus & cucumber yogurt (V)
pulled pork with crispy onion & white BBQ sauce
reuben with pastrami, sauerkraut & remoulade

Salsa Bar
Tortilla lime house-made chips & original tortilla chips with black bean corn salsa, salsa fresca & assorted hot sauces.

Empanadas (select one)
steak & cilantro
buffalo chicken

Assorted Crostini's (select two)
tomato, mozzarella, basil & balsamic glaze (V)
olive & artichoke tapenade (V)
curry chicken salad

Dips & More (select one)
spinach-artichoke fondue with pita & tortillas chips (V)
red pepper hummus with flatbread and crudité (V)
onion ranch dip with house-made chips

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Dinner Buffets

All dinner buffets include a selection of (2) entrees, (2) salads, (1) starch (1) vegetable, (1) dessert, water & sweet tea

Ask us about our VEGETARIAN ALTERNATIVES
Substitute a vegetarian entrée option on your buffet for free
You can also add a vegetarian option to your buffet for $4 per person
Dinner China rental per person $5

Tier 1 Buffet $35
Entrees:

Roasted Prime Rib (GF)
with demi-glace & horseradish sauce

Gnocchi
Italian sausage ragù, fresh mozzarella & basil

Seared Chicken Breast (GF)
wild mushroom ragù

Seared Salmon (GF)
w/ pistachio, almond romesco

Thyme Marinated Pork Loin (GF)
cherry port sauce

Tier 2 Buffet $32
Entrees:

Grilled Chicken Breast (GF)
Sun-dried tomato, artichoke & lemon - capper beurre blanc

Apple Brined Pork Loin (GF)
caramelized onion & roasted apples

Seared Chicken (GF)
peppered onion & honey gastrique

Roasted Sirloin (GF)
w/ horseradish cream sauce

Herb Crusted Salmon (GF)
w/ plaki sauce

Tier 3 Buffet $30
Entrees:

Braised Beef (GF)
caramelized onion & mushroom cream sauce

Slow-Roasted Pork
w/ chimichurri

Herb-Roasted Chicken (GF)
w/ pan jus

Cheese Tortellini (V)
alfredo, spinach, mushroom & tomato

Choice of Salads
Baby Spinach Salad - cranberries, goat cheese, red onion, olive oil, & balsamic vinaigrette (V)
Field Greens - grape tomato, cucumber, shaved red onion, & herb white balsamic vinaigrette (V)
Wedge Style - tomato, red onion, rendered bacon, blue cheese dressing, & balsamic glaze (GF)
Caesar - shaved parmesan, grilled croutons, & Caesar dressing
Butter Lettuce - grape tomatoes, shaved carrots, fried onion, & herbed ranch (V)

Choice of Vegetable (GF/V)
roasted brussel sprouts, grilled asparagus, roasted root veggies, brown butter green beans or succotash

Choice of Starch (GF/V)
herb roasted potatoes, garlic smashed potatoes, sweet potato hash, rustic bean ragu, curried cous cous (V only)

Choice of Desserts
Mini cheese cake, tiramisu, seasonal fruit cobbler, limoncello bar w/ whipped topping, bread pudding - cinnamon, bourbon caramel or candied pecan, banana pudding

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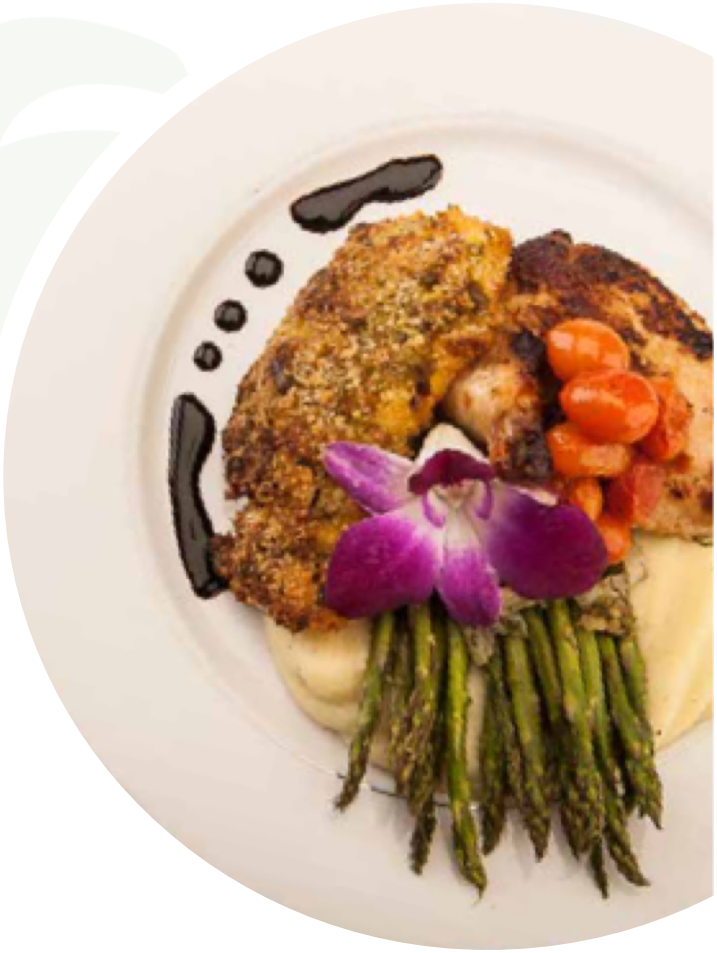
Plated Dinner

Per Plate $40

Make any entrée a duo plate for $10 per person.



Salad (please select one):

Roasted Beet Salad goat cheese, orange, arugula, candied pecan & citrus vinaigrette (GF/V)

Kale Caesar with shaved parmesan, focaccia crouton, roasted tomato & Caesar dressing

Wedge Style with tomato, pickled red onion, crumbled bacon, blue cheese dressing & balsamic glaze (GF)

Frisée BLT heirloom tomato, chive, crouton & bacon vinaigrette

Butter Lettuce grape tomato, shaved carrots, fried onions & herbed ranch (V)

Entrée (please select one):

Braised Short Rib roasted root vegetables & garlic smashed potatoes (GF)
Seared Salmon fingerling potatoes & asparagus with lemon-caper beurre blanc
Hardwood Grilled Pork Chop parsnip purée, broccolini & apple gastric (GF)
Seared Chicken Breast sweet corn purée, pancetta-Swiss chard & pan jus (GF)
Crispy Duck Confit sweet potato mash, Brussel sprouts & orange-fig glaze (GF)

Dessert (please select one):

Greek Yogurt Cheesecake w/ fresh berries & whipped cream (GF)
S'mores Cake w/ whipped cream & chocolate
Strawberry Fields Crumble Cake w/ berry compote
Southern Style Pecan Apple Tart w/ bourbon-banana cream
Banana Pudding w/ whipped topping

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Snacks, Sweets & Beverages

Snacks & Sweets

Hummus & Crudité Cups (GF) $5

Seasonal Chips & Dips Station $5

Seasonal Fresh Fruit Display $5

"The Mix" Sweet & Savory Snack Mix $4

Seasonal Fresh Fruit Display $5

Cookie $3

Rice Crispy $3

Brownie Bites $3

Mixed Nuts $4

Pretzels $3

Ice Cream Novelties $4 per

Cotton Candy $3 per

Assorted Bars (two types) $5

Popcorn $3.25
Add flavor burst: cheddar, blue cheese, or jalapeno $.50

Beverages

Aqua Bar (Select 2) $2
Citrus Infused - lemon limes & oranges
Cucumber Mint - cool & refreshing
Very Berry - strawberries & blueberries

Sweet Tea $2

Assorted Coca-Cola Products $3

Hot Cider $3.5

Hot Chocolate $3.5

Coffee & Tea $4

Hot Tea $2

Iced Tea $1

**Ask about other non-alcoholic beverages

Bar Services

CONSUMPTION BAR
$500 minimum & bartender fees are due in advance. Balance to be paid after the event.

Domestic Beer: $4 each
Imported Beer: $5 each
House Wine: $6 per glass
House Liquor: $6.5 per drink
Premium Liquor: $7.5 per drink
Soft Drinks: $1.5 each

HOST BAR
The costs for bar services and drinks are payed for by the event host. Per person based on each person attending.
Must be over 21years of age.

Beer & Wine Service - $15 per
House Liquor, Beer & Wine - $19 per
Premium Liquor, Beer & Wine - $21 per

CASH BAR
Domestic Beer: $4 each
Imported Beer: $5 each
House Wine: $6per glass
House Liquor: $6.5 per drink
Premium Liquor: $7.5 per drink
Soft Drinks: $1.5 each

Bartender Fee - $200 per bartender
(4 hour per bartender flat fee)
Security Guard - $200 per guard
(4 hour per guard flat fee)
Cashier (cash bar only) **- $150**

DOMESTIC BEER
Budweiser, Bud-light & Michelob Ultra

IMPORTED BEER
Stella Artois & Corona

HOUSE LIQUOR
Old Forester Kentucky Bourbon
Maker's Mark Kentucky Bourbon
Cat Head Vodka
Bacardi Light Rum
Jose Cuervo Silver
House Red & White Wine

PREMIUM LIQUOR
Jack Daniels Tennessee Whiskey
Dewar's White Label Scotch Whiskey
Crown Royal Canadian Whiskey
Absolut Vodka
Tanqueray Gin
Malibu Coconut Rum
Jose Cuervo Gold
House Red & White Wine

BIRMINGHAM
ZOO