Taste

CATERING MENU

BIRMINGHAM ZOO

2630 CAHABA ROAD | BIRMINGHAM | AL | 35223 |
205.909.4522 | www.birminghamzoo.com

RISE AND SHINE

Menus are Served for 1.5 Hours
Prices Listed are per Person

Includes:
Eco-friendly Disposable Tableware
Juice | Water

Add Coffee for $3/Person

BREAKFAST BUFFETS

CONTINENTAL $14
Assorted Pastries | Muffins | Croissants with Butter & Jam | Yogurt | Fresh Seasonal Fruit

TRADITIONAL $18
Scrambled Eggs with Cheese | Herbed Breakfast Potatoes | Biscuits with Butter & Jam | Fresh Seasonal Fruit | Farm Fresh Sausage Links | Hickory Smoked Bacon

BYO BRUNCH

CROISSANTS BREAKFAST SANDWICHES $7
Ham | Egg | Cheddar Cheese
OR
Spinach | Tomato | Swiss Cheese

BISCUITS & SAUSAGE GRAVY $4

SOUTHERN STYLE CHEESE GRITS $4

PREMIUM WAFFLE BAR $8
Waffles with Assorted Toppings: Whipped Cream | Chocolate Chips | Fresh Berries | Maple Syrup | **Add Chicken for $4**

FRESH SEASONAL FRUIT $4

CINNAMON ROLLS WITH CREAM CHEESE ICING $5

BRUNCH WITHOUT BOOZE IS JUST BREAKFAST!

BLOODY MARY BAR
Lemons | Celery | Bacon | Okra | Olives |
Assorted Hot Sauces

2 Hours Hosted	$17/Person
4 Hours Hosted	$22/Person

MIMOSA BAR
Orange Juice | Pineapple Juice | Cranberry Juice
Oranges | Blueberries | Strawberries

2 Hours Hosted	$16/Person
4 Hours Hosted	$21/Person

WANT BOTH?? WHY NOT?! BLOODY MARY & MIMOSA BAR

2 Hours Hosted	$22/person
4 Hours Hosted	$27/person

Vegetarian options are available as protein substitutes upon request.
Due to seasonal nature of our sustainable practices, prices are subject to change.
20 persons minimum. For quantities under 20 guests, an additional fee will be assessed.
All prices subject to service charge & tax.

TASTE OF THE WORLD

LUNCH BUFFETS

Served for 1.5 Hours
Prices Listed are per Person

Includes:
Eco-friendly Disposable Tableware
Sweet Tea & Water

ALL-AMERICAN $19

Herb Roasted Chicken with Pan Sauce | Garlic Mashed Potatoes | Green Beans with Shallot Butter | Mixed Greens Salad with Herbed Ranch | Rolls with Butter | Brownies

WHEN IN ROME $22

Classic Chicken Parmigiana | Fettuccine Alfredo | Baked Ziti Primavera with Roasted Vegetables | Classic Caesar Salad | Garlic Bread | Cannolis

Add Chicken or Shrimp to Fettuccine Alfredo for an Additional Charge

BYO TACO BUFFET $20

Choice of Carnitas OR Grilled Chicken | Flour and Corn Tortillas | Black Beans | Lettuce | Yellow Rice | Assorted Salsas | Guacamole | Shredded Cheese | Sour Cream | Southwest Salad with Jalapeno Ranch | Cinnamon Sugar Churros

SANDWICH & SALAD $18

Assortment of: Turkey Bacon Club | Roasted Chicken Salad | Hummus & Vegetable Wrap | Garden Salad | Pasta Salad | Kettle Chips | Freshly Baked Cookies

MEDITERRANEAN $22

Traditional Lamb Gyros | Chicken Shwarma | Pita Bread | Greek Style Salad | Chips | Baklava

Served with: Lettuce, Tomato, Red Onion, Feta Cheese and Tzatziki Sauce

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20% increase for lunch buffets after 2:30pm.

MAKE IT A PICNIC

Served for 1.5 Hours
Prices Listed per Person

All Picnics Include:
Eco-friendly Disposable Tableware
Sweet Tea & Water
Choice of 2 Side Items

Add Additional Side Item for $4

THE CLASSIC $20

Angus Beef Burgers | All Beef Hot Dogs | Kettle Chips | Cookies
Served with: Buns, Lettuce, Tomatoes, Cheese and Condiments

SOUTHERN BBQ $22

Pulled Pork | Grilled Chicken Breast | Kettle Chips | Brownies
Served with: Buns, Pickles, Onions, BBQ Sauce

THE SMOKEHOUSE $24

BBQ Chicken Quarters | Grilled Pork Ribs | All Beef Hot Dogs |
Kettle Chips | Pecan Bars | Cornbread Muffins

SIDES:

Fresh Seasonal Fruit
Baked Beans
Mac & Cheese
Mixed Greens Salad
Coleslaw
Potato Salad
Macaroni Salad

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BOXED LUNCHES

Served with Choice of (1) Sandwich or Salad, Potato Chips, Whole Fruit,
Freshly Baked Cookie, and Bottled Water
Options Available for Drop-Off or Pick-Up Only. Maximum of 150 Guests

SANDWICHES

TURKEY AND CHEDDAR SANDWICH $16
Lettuce | Mayonnaise | Mustard | Tomato | Whole Grain Bread

HAM AND SWISS SANDWICH $16
Mayonnaise | Mustard

ROASTED CHICKEN SALAD SANDWICH $16
Lettuce | Tomato | Whole Grain Bread

CLASSIC BLT $16
Applewood Smoked Bacon | Lettuce | Tomato
Herb Aioli

SALADS

ROASTED CHICKEN CAESAR SALAD $16
Caesar Dressing | Cracked Pepper | Herb Croutons | Romain Lettuce | Shaved Parmesan

MEDITERRANEAN GREENS SALAD $16
Balsamic Dressing | Feta Cheese | Mozzarella Cheese | Olives | Pepitas | Red Peppers

MIXED GREEN SALAD $16
Apple Cider Vinaigrette | Grape Tomatoes | Cucumbers | Carrots

TAKE A BREAK

All Snacks & Beverages are Served for 1.5 Hours
Prices Listed are per Person

ZOO SNACKS

SWEET & SAVORY SNACK MIX $4

FRESHLY BAKED COOKIES $4

RICE CRISPY TREATS $3

ICE CREAM NOVELTIES $5

COTTON CANDY $4

FRESH POPPED POPCORN $4

BROWNIES $3

ASSORTED CHEESE & CRACKERS $7

PRETZEL TWISTS & RED PEPPER

HUMMUS $4

FROZEN LEMONADE $6

BEVERAGES

AQUA BARS $4/each
Citrus Infused - Lemon | Limes | Oranges
Cool & Refreshing - Cucumber | Mint
Very Berry - Strawberries | Blueberries

LEMONADE $3

UNSWEETENED OR SWEET TEA $3

COCA-COLA PRODUCTS $3

HOT CHOCOLATE $4

HOT TEA $3

COFFEE SERVICE $3

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THERE'S AN APP FOR THAT

STARTERS & HORS D' OEUVRES

Each Appetizer is Priced Per Piece for one (1) Hour of Service
Add an Additional Hour of Service for an Additional Fee

Includes:
Eco-friendly Disposable Tableware

TIER 1

$3 passed | $6 stationed

SPINACH & FETA SPANAKOPITA

BLACK BEAN TOSTADA
with cilantro lime slaw & cojita cheese

VEGETABLE SPRING ROLL with sesame-soy glaze

CAPRESE MINI SALAD
with grape tomatoes & fresh mozzarella

GRILLED CHEESE TRIANGLE with tomato soup shooter

CHICKEN SALAD PHYLLO CUPS
with bacon jam

TIER 2

$4 passed | $8 stationed

CHICKEN POTSTICKERS
with sweet chili sauce

STEAK & CILANTRO EMPANADAS
with a chipotle dipping sauce

PULLED PORK SLIDERS
with crispy onions & white BBQ sauce

MINI MACARONI & CHEESE
with crumbled bacon

TOMATO BASIL BRUSCHETTA
with seasonal tomatoes and a balsamic glaze

TIER 3

$5 passed | $10 stationed

BLUE CRAB CAKE
with remoulade

SEARED TUNA & AVOCADO CROSTINI
with ginger lime crema

SHRIMP AND GRITS
with jalapeno cheese grits, beer-poached shrimp & tasso gravy

PORK BELLY BAO BUNS
with Asian slaw

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Due to seasonal nature of our sustainable practices, prices are subject to change.
Minimum Order of (25) Pieces per item. For quantities under (25) guests, an additional $50 fee will be assessed.
Recommended Quantity of (2) Pieces per guest, per item
Prices are subject to service charges and sales tax.

STATIONS & DISPLAYS

Menus are Served for 1.5 Hours
Prices Listed are per Person

Includes:
Eco-friendly Disposable Tableware
Sweet Tea & Water

SOUTHERN CHARCUTERIE BOARD $14
Assortment of Cured Meats | Pickled Vegetables | Olives | Pimento Cheese | Selection of Toasted Breads

BREADS & SPREADS $12
Spinach-Artichoke Fondue | Buffalo Chicken Dip | Pita | Tortilla Chips | Fresh Vegetables

MINI DESSERTS $9
Assorted Cakes | Cookies | Dessert Bars

SWEET LIFE CHARCUTERIE BOARD $12
Assorted Seasonal Fruit | Cream Cheese Fruit Dip | Salted Caramel Sauce | Minted Yogurt Dip

POPCORN STATION $9
Butter and Caramel Popcorn | Goldfish | Pretzels |Cheddar Cheese | Bacon |Sprinkles |Chocolate Chips |Marshmallows | Crushed Oreos

SOFT BAVARIAN PRETZEL STATION $10
Classic Salted & Cinnamon Sugar Pretzels | Cheese Dip | Pizza Sauce | Mustard | Chocolate Dip | Bourbon Caramel Dip | Frosting

MAC-N-CHEESE BAR $16
Cavatappi Pasta with Aged Cheddar Sauce | Grilled Chicken | Bacon | Pulled Pork | Roasted Tomatoes | Scallions | Bleu Cheese Crumbles | Fried Onions

MASHED POTATO BAR $14
Garlic Yukon Gold Potatoes | Spiced Sweet Potatoes | Shredded Cheese | Bacon | Butter | Sour Cream | Scallions | Dried Cranberries | Brown Sugar | Glazed Pecans

DIPPIN' DOTS SUNDAE STATION $12
Assorted Dippin' Dots | Sprinkles | Crushed Oreos | M&Ms | Chocolate Syrup | Bourbon Caramel Sauce | Cherries

CHEESECAKE BAR $14
New York Style Cheesecake | Chocolate Sauce | Berry Compote | Crushed Oreos | Bourbon Caramel Sauce | Assorted Whipped Creams

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EVENING BUFFETS

Menus are Served for 1.5 Hours
Prices Listed are per Person

Includes:
Eco-friendly Disposable Tableware
Sweet Tea & Water
Rolls & Butter

Tier 1 Buffet $45
SELECT 2 ENTRÉES:

ROASTED NEW YORK STRIPLOIN
Demi-Glace and Horseradish Sauce

SEARED CHICKEN BREAST
Wild Mushroom & White Wine Sauce

SEARED SALMON
Pistachio-Almond Romesco

THYME MARINATED PORK LOIN
Cherry Port Wine Sauce

VEGETARIAN
POTATO GNOCCHI
Truffled Wild Mushroom Ragout

Tier 2 Buffet $38
SELECT 2 ENTRÉES:

APPLE BRINED PORK LOIN
Caramelized Onion & Roasted Apples

SEARED CHICKEN
Peppered Onion & Honey Gastrique

ROASTED SIRLOIN
Horseradish Cream Sauce

HERB CRUSTED SALMON
Plaki Sauce

VEGETARIAN
CHEESE TORTELLINI
Alfredo, Spinach, Mushroom, Tomato

Tier 3 Buffet $32
SELECT 2 ENTRÉES:

HARDWOOD-SMOKED BEEF BRISKET
Caramelized Onion & Mushroom Cream Sauce

SLOW-ROASTED PORK
Chimichurri Sauce

HERB-ROASTED CHICKEN
with Pan Sauce

FRIED CATFISH
Remoulade and Tartar Sauce

VEGETARIAN
BAKED CAVATAPPI
Grilled Vegetables, Marinara, Mozzarella

SELECT 3 SIDES:

VEGETABLES

ROASTED BRUSSEL SPROUTS

GRILLED ASPARAGUS

SHALLOT BUTTER GREEN BEANS

HONEY-GLAZED CARROTS

BROCCOLI WITH LEMON BUTTER

SALADS

BABY SPINACH
Cranberries | Goat Cheese | Red Onion |
Olive Oil | Balsamic Vinaigrette

FIELD GREENS
Grape Tomato | Cucumber | Shaved Red Onion |
Herb White Balsamic Vinaigrette

ICEBERG
Tomato | Red Onion | Rendered Bacon |
Blue Cheese Crumbles | Balsamic Dressing

CAESAR
Shaved Parmesan | Croutons | Caesar Dressing

BIBB
Grape Tomatoes | Shaved Carrots |
Fried Onion | Herbed Ranch

STARCHES

HERB ROASTED POTATOES

ROASTED SWEET POTATOS

GARLIC MASHED POTATOES

BOURSIN MACARONI & CHEESE

ROASTED ROOT VEGETABLES

SELECT 1 DESSERT:

MINI CHEESECAKE | TIRAMISU | SEASONAL FRUIT COBBLER WITH WHIPPED TOPPING |
LIMONCELLO BAR | BANANA PUDDING | BOURBON CARAMEL BREAD PUDDING

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PLATED DINNER

Per Plate $55

Make Any Entrée a Duo Plate for $10 Per Person
China and Glassware Available for Additional Charge

Includes:
Eco-Friendly Disposable Tableware
Sweet Tea & Water Rolls & Butter

SALAD (Select One):

ROASTED BEET SALAD
Goat Cheese | Orange | Arugula | Candied Pecan |
Citrus Vinaigrette

KALE CAESAR
Shaved Parmesan | Focaccia Crouton | Roasted Tomato | Caesar Dressing

WEDGE STYLE
Tomato | Pickled Red Onion | Crumbled Bacon |
Blue Cheese Dressing | Balsamic Glaze

FRISÉE BLT
Heirloom Tomato | Chive | Crouton | Bacon Vinaigrette

BIBB LETTUCE
Grape Tomato | Shaved Carrots | Fried Onions | Herbed Ranch

ENTRÉE (Select One):

BRAISED SHORT RIB
Roasted Root Vegetables | Garlic Smashed Potatoes

SEARED SALMON
Fingerling Potatoes | Asparagus with Lemon-Caper Beurre Blanc

HARDWOOD GRILLED PORK CHOP
Parsnip Purée | Broccolini | Apple Gastric

SEARED CHICKEN BREAST
Sweet Corn Purée | Pancetta-Swiss Chard | Pan Jus

CRISPY DUCK CONFIT
Sweet Potato Mash | Brussel Sprouts | Orange Fig Glaze

DESSERT (Select One):

CHOCOLATE DECADENCE CAKE
with Raspberry Sauce

S'MORES CAKE
with Whipped Cream & Chocolate

STRAWBERRY SYMPHONY CHEESECAKE
with Berry Compote

SOUTHERN STYLE PECAN APPLE TART
with Bourbon-Banana Cream

PIÑA COLADA CAKE
with Caramelized Pineapple

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BAR SERVICES

BAR OPTIONS

CONSUMPTION BAR
$500 Minimum & Bartender Fees Due in Advance
$200 per Bartender
Balance to be Paid After the Event

Domestic Beer | $7 Each
Premium Beer | $9 Each

House Wine | $8 per Glass

Please select one liquor package:
Standard Liquor | $9 per Drink
Premium Liquor | $10 per Drink
Soft Drinks | $4 EACH

HOST BAR
The costs for bar services and drinks are paid for by the event host. Pricing is per person 21 years & older.
$100 per Bartender for 2 Hours
$200 per Bartender for 4 Hours

Beer & House Wine
2 Hours | $22 4 Hours | $32

Beer, House Wine & Liquor
2 Hours | $29 4 Hours | $39

CASH BAR
The cost for bar services is paid for by the event host. Guests 21 & over will be responsible for purchasing their drinks.
$200 per Bartender
$150 per Cashier

Domestic Beer | $7 Each
Premium Beer | $9 Each

House Wine | $8 per Glass

Standard Liquor | $9 per Drink
Premium Liquor | $10 per Drink

Soft Drinks | $4 Each

DOMESTIC BEER
Bud Light | Michelob Ultra

PREMIUM BEER
Cahaba Blonde |Cahaba IPA | Ghost Train Kaleidescope Kettle Sour | White Claw Spiked Seltzer Black Cherry & Mango

HOUSE WINE
Proverbs Collection

Pinot Grigio | Cabernet Sauvignon | Brutes Champagne

STANDARD LIQUOR
Jim Beam Bourbon
Seagram's 7 Whiskey
Bacardi Superior Rum
Vulcan Gin
Sauza Gold Tequila
Tito's Vodka

PREMIUM LIQUOR
Maker's Mark Bourbon
Jack Daniels Whiskey
Johnny Walker Red Scotch
Bombay Sapphire Gin
Jose Cuervo Silver Tequila
Redmont Vodka

Security is required for all events with alcohol.
The number of guards needed is at discretion of Taste Catering and varies based on venue and guest count.
Flat Fee of $200 per Guard
Alcohol Options May Vary Depending on Availability

MEETING PACKAGES

Our Meeting Package includes everything you need for a successful event in one of Birmingham's most inspiring and unique venues. Birmingham Zoo offers a one of a kind experience, distinctive menus and a beautiful atmosphere making every event noteworthy.

HALF-DAY
Up to 4 Hours

ZOO ADMISSION TICKETS

CONTINENTAL BREAKFAST
Assorted Pastries | Muffins | Croissants | Yogurt | Fresh Seasonal Fruit

BEVERAGE SERVICE
Coffee | Water | Sweet Tea

LUNCH BUFFET
Choice of one buffet option below- refer to page 3 for menus.
All American
Mediterranean
When in Rome
BYO Taco Buffet
Sandwich & Salad

$52.99 Per Person

FULL DAY
Up to 8 Hours

ZOO ADMISSION TICKETS

CONTINENTAL BREAKFAST
Assorted Pastries | Muffins | Croissants | Yogurt | Fresh Seasonal Fruit

BEVERAGE SERVICE
Coffee | Water | Sweet Tea

LUNCH BUFFET
Choice of one buffet option below- refer to page 3 for menus.
All American
Mediterranean
When in Rome
BYO Taco Buffet
Sandwich & Salad

AFTERNOON SNACK
Choice of any item from the "Take a Break- Zoo Snacks" menu on page 5

$59.99 Per Person

Audio Visual & Stationery Available Upon Request

Make your event even more memorable by adding an animal encounter or other enhancements.

ENHANCEMENTS

Due to seasonal nature of our sustainable practices, prices are subject to change.
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