Taste
corporate
Breakfast/Lunch Combo
Lunch/Dinner Combo
All-day Package available

Corporate Breakfast
All packages come with coffee, hot tea, orange juice and water service

continental
Assorted pastries, muffins, yogurt, granola bars and fruit salad

continental plus
Assorted pastries, muffins, yogurt, granola bars, fruit salad and assorted donuts

rise and shine
Chef’s signature scramble of egg, spinach, peppers, onion, and cheddar jack cheese served with breakfast potatoes, bacon, sausage, fruit salad, yogurt and granola

big breakfast
Chef’s signature scramble of egg, spinach, peppers, onion, and cheddar jack cheese served with Belgium style waffles with butter and syrup, breakfast potatoes, bacon, sausage, fruit salad and yogurt

breakfast enhancements

bagel bar
Assorted bagels, cream cheese, butter, and preserves

oatmeal bar
Brown sugar, cinnamon, candied walnuts, dried cranberries, apples, bananas and honey

mimosas and bloody mary bar
Mimosas - Garnished with orange wedge and strawberry
Bloody Mary bar - praline bacon, celery, cheddar, havarti cheese cubes, pickles, carrot sticks, whole pepperoncinis, olives, lemon and lime wedges, Tabasco and Tapatio
Corporate Lunch Buffet
All corporate lunch buffets come with rolls, butter, water, tea, and cookies

(Select three of the following)

**salad**
- Couscous - roasted tomato, onion, pepper, corn, cilantro, oil and vinegar, cilantro
- Spinach caesar - spinach, garlic and cheese croutons, shaved parmesan, caesar dressing
- Beet salad - red beets, goat cheese, candied walnut, dried cranberry, orange vinaigrette

**pasta**
- Cavatappi pasta served with one of the following:
  - Roasted tomato Bolognese
  - Chicken and spinach Alfredo
  - Artichoke, sundried tomato with garlic cream sauce

**sandwich**
- Turkey - provolone, bacon, lettuce, tomato and garlic aioli on multigrain
- Grilled chicken - Swiss, basil pesto, lettuce and tomato on multigrain
- Fried eggplant - avocado, smashed chickpea, lettuce and tomato on multigrain

**soup**
- Broccoli and cheddar soup
- Garden vegetable
- Roasted tomato and garlic
Corporate Dinner Buffet

appetizers
Select any two tray-passed appetizers for one hour

salad or soup
Select two of the following
Garden vegetable soup
Roasted tomato and garlic soup
Kale - spinach, cherry tomato, onion, pepper, corn, micro cilantro, chipotle ranch
Spinach caesar - baby spinach, garlic and cheese croutons, shaved parmesan, caesar dressing
Seasonal greens - candied walnuts, goat cheese, shaved onion, cherry tomato, raspberry vinaigrette

entrée
Select two of the following
Mediterranean pasta, cavatappi, kalamata, artichokes, tomato, parmesan, olive oil
Pan-seared pork chop, honey garlic glaze, caramelized onion
Chicken Marsala, crimini mushroom, butter and herb marsala sauce
Roasted tri-tip, garlic and herb crust, chimichurri sauce
Pan-seared salmon roasted thyme beurre blanc, piperade
Seared chicken breast, rosemary pan jus, sautéed mushrooms

(continued on next page)
starch
Select one of the following
Garlic mashed potatoes, white cheddar, roasted garlic
Wild rice pilaf, orzo pasta, herbs
Polenta, cheddar, onion, herbs
Roasted red potato, peppers, herbs

accompaniments
Fresh, locally-sourced seasonal vegetables
Assorted rolls and butter
Water and iced tea
One-hour beer and wine service

dessert
Cherry or apple cobbler
Cookie display
Lemon bars

appetizer selection

cold appetizers
Grilled jumbo shrimp, spiced butter, cocktail sauce, served on a skewer
Smoked tri-tip on a garlic toasted crostini, topped with fresh tomato salsa
Caprese skewer, heirloom tomato, fresh mozzarella, basil, olive oil, balsamic
Bruschetta on a garlic toasted crostini, Roma tomato, onion, garlic, olive oil
Kalamata tapenade, bell pepper, onion, olive oil, served on a toasted whole grain crostini
Grilled chicken, shaved brussel brocoli, sweet and sour, cabbage, served in a wonton cup
Endive BLT, bacon crumble, heirloom cherry tomato, chive

hot appetizers
Crab cake, baked, drizzled with lemon caper aioli, micro cilantro
Fried artichoke, herbs, fresh marinara
Spanakopita, spinach, feta, green onion
Artichoke stuffed mushroom, cremini, artichoke, mozzarella, cream cheese
Asian spice marinated chicken, teriyaki sauce, served on a skewer
Petit grilled cheese, oil poached tomato
Meatball, bourbon BBQ glaze, served on a skewer
One bartender required per 100 guests. Each additional bartender requires a $75 fee per bartender. All cash bars have a $750 refundable deposit*. Consumption bars have a $750 minimum guarantee*. Bars are subject to a $150 setup fee.

<table>
<thead>
<tr>
<th>Cash Bar</th>
<th>Beer</th>
<th>Wine</th>
<th>Cocktail</th>
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</thead>
<tbody>
<tr>
<td>Prices may vary, inquire for more information.</td>
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</table>

**bar packages**

Bar packages include glassware, stemware, wine, imported and domestic beer, sparkling cider and canned sodas. Bartender fee is waived when purchased with a corporate dinner package or all-day retreat. All corporate dinner packages and all-day retreat packages come with one hour of beer and wine service. Hours listed are for additional service. All guests under 21 will be charged a $5 fee for unlimited non-alcoholic beverages served at the bar.

<table>
<thead>
<tr>
<th>One hour</th>
<th>Beer and Wine</th>
<th>Hosted Full Bar</th>
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</thead>
<tbody>
<tr>
<td>Two hours</td>
<td>Prices may vary, inquire for more information.</td>
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<tr>
<td>Three hours</td>
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</table>

**Domestic Beer**

- Bud Light
- Sierra Nevada

**Imported Beer**

- Modelo
- Stella Artois

**Liquor**

- Titos
- Tanqueray
- Maker’s Mark
- Crown Royal
- Dewar’s
- Bacardi
- Hornitos
- Jose Cuervo

*Per 100 guests. Cash bar deposit is refundable once minimum is reached.
general notes

Taste catering is required with all zoo rentals. Outside food and beverage is prohibited.

Last minute orders are gladly accepted and will be accommodated to the best of our ability. Note that the need to expedite staffing, orders, and preparations will incur a late fee will.

Food, beverages and alcoholic beverages may not be taken from the premises by any party.

All buffets are for a two-hour service, additional time may be added. Inquire with your event planner for pricing.

Children, ages 12 and under may order from our kids’ menus. Kids under two are free. Adult/ child breakdown MUST be given at time of guaranteed count or discount will not be applied.

Final guaranteed count and breakdown must be received 10 business days prior to the event. All charges will be based on this number or the number of guests attending, whichever is greater.

All prices will have local and state sales tax applied.