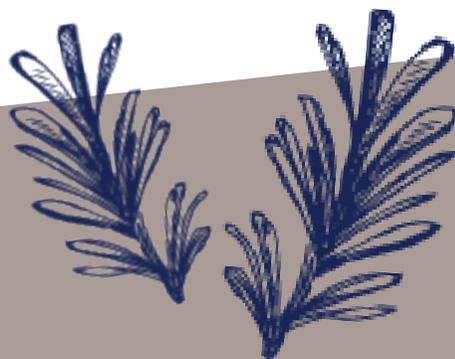


*Taste*

corporate



# Taste



## corporate breakfast

**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**

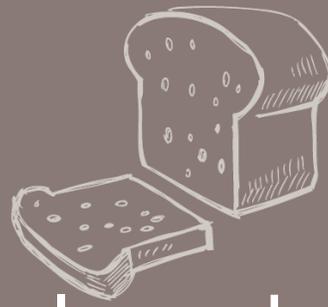
Brown sugar, cinnamon, candied walnuts, dried cranberries, apples, bananas and honey

#### **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

# Taste



## corporate lunch

### 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



# Taste



## corporate dinner

### 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

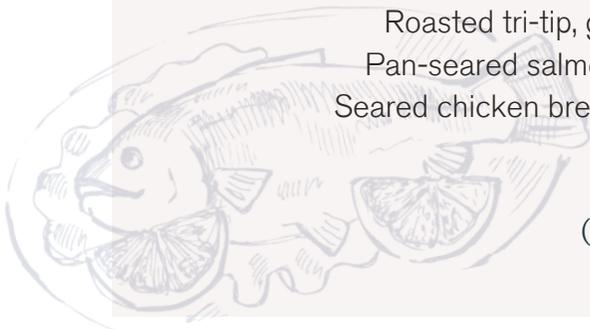
Chicken Marsala, crimini mushroom, butter and herb marsala sauce

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, broccoli, 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



# Taste bar



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.

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❖

	Beer	Wine	Cocktail
Cash Bar	Prices may vary, inquire for more information.		
Consumption Bar			

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❖

## 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.

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❖

	Beer and Wine	Hosted Full Bar
One hour	Prices may vary, inquire for more information.	
Two hours		
Three hours		

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❖

### 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.*

