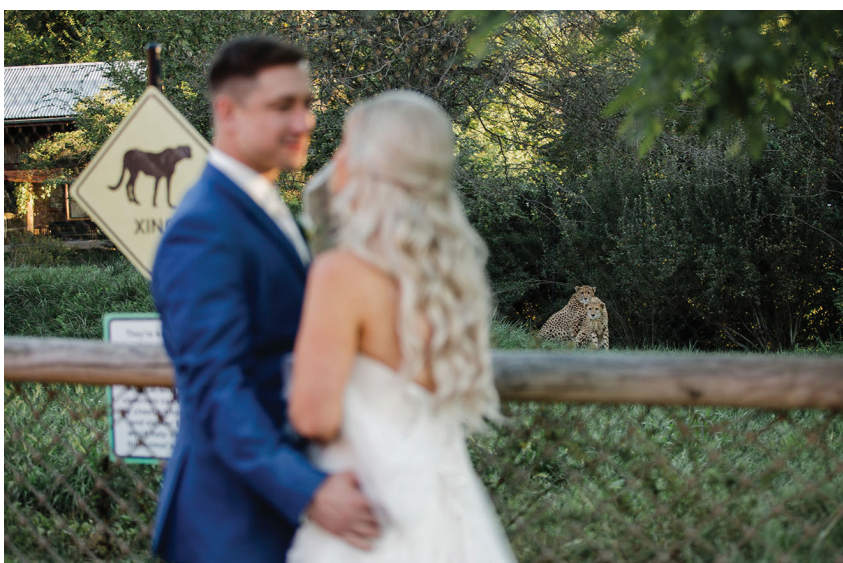




Taste

PITTSBURGH ZOO & AQUARIUM





Taste

With a culinary focus on local specialties, fresh ingredients, and attention to detail, Taste has unparalleled experience in providing special event catering. Our menus feature local, organic, and sustainable selections, along with options for either eco-friendly china or bio-degradable disposables.

CAN'T FIND WHAT YOU'RE LOOKING FOR?

Custom options available for any event size. To book your event, email rentals@pittsburghzoo.org.



BREAKFAST BUFFETS

Buffets include: FRESHLY BREWED COFFEE | ORANGE JUICE | WATER
Gluten-free and other special dietary accommodations are available upon request.

DOWN SOUTH | \$18

Country Style Scrambled Eggs | Waffles with a Paprika Brown Sugar Butter
Buttermilk Brined Chicken Tenders | Jack Daniels Syrup with Vanilla Whipped Cream

TRADITIONAL | \$17

Scrambled Eggs with Cheese | Herbed Breakfast Potatoes | Biscuits with House-Made Jam | Seasonal Fresh Fruit
Your Choice of: Honey Ham | Sausage Links | Applewood Bacon

CONTINENTAL | \$14

Sliced Fresh Fruit with Berries | Flavored Yogurt | Breakfast Bread with Seasonal Whipped Butter & House-Made Jam



MORNING ADDITIONS

SIDE DISHES | \$5

Applewood Bacon
Assorted Mini Muffins
Biscuits & Sausage Gravy
Country Sausage
Danish
Grilled Ham
Oatmeal
Scones
Yogurt & Granola



BEVERAGES

2 Hours of Service

Assorted Juices | \$4
Orange | Cranberry | Apple
Freshly Brewed Coffee & Hot Tea | \$5
Hot Cocoa | \$4
Infused Water | \$3
Cucumber Dill | Strawberry Mint
Citrus Basil

Extended Beverage Service
\$1.5 Per Hour Per Person

SPECIALTY BARS

*Enjoy Both Bars, Additional
\$3 per person*

BLOODY MARY BAR

Celery | Pepperoncini
Green Olives | Bacon
Lemons | Limes



MIMOSA BAR

Oranges | Strawberries
Assorted Juice Mixers

2 Hours | \$15

3 Hours | \$18

To create a custom menu,
email catering@pittsburghzoo.org

Taste

DAYTIME DINING



GOURMET BOXED LUNCH | \$16

Boxed lunch includes:

SANDWICH | FRESH WHOLE FRUIT | CHIPS | HOUSE BAKED COOKIE | BOTTLED WATER

Minimum of 30 lunches | One sandwich per guest | Up to three sandwich selections per event | Kids options are available upon request

FIRE-GRILLED VEGETABLES

Lettuce | Tomato | Smoked Provolone | Cajun-Lime Mayonnaise | Brioche Bun

HICKORY SMOKED TURKEY BREAST

Lettuce | Tomato | Smoked Gouda | Whole Grain Mustard Aioli | Brioche Bun

TOP ROUND OF BEEF

Lettuce | Tomato | Smoked Cheddar | Charred Red Peppers | Horseradish Aioli | Brioche Bun



SALAD & SANDWICH BUFFET | \$18

Buffet includes:

CHOICE OF 2 SANDWICHES | CHOICE OF 2 SALADS | HOUSE-MADE CHIPS | WATER & ICED TEA

SALAD SELECTIONS

BROCCOLI SALAD

Broccoli | Red Onions | Bacon

Cherry Tomatoes | Roasted Garlic Lemon Aioli

HORSERADISH-CHEDDAR POTATO SALAD

Redskin Potatoes | Caramelized Onions

Roasted Peppers | Smoked Bacon Dressing

MEDITERRANEAN SALAD

Field Greens | Heirloom Tomatoes | Feta Cheese | Artichokes

Charred Pepper Ranch Dressing

SANDWICH SELECTIONS

FIRE-GRILLED VEGETABLES

HICKORY SMOKED TURKEY BREAST

TOP ROUND OF BEEF

SEASONAL SOUP ADDITIONS | \$5

WEDDING

SWEET POTATO
& CHORIZO SAUSAGE

FIVE ONION

ROASTED CORN
& POTATO CHOWDER





DAYTIME DINING

Buffets include: LETTUCE | TOMATO | ONION | CHEESE | CONDIMENTS

WESTERN BBQ | \$20

BBQ Pulled Pork | Adobe Tangerine Glazed Grilled Chicken Breast | Baked Beans
Horseradish Cheddar Potato Salad | Sliced Watermelon

TACO FIESTA | \$19

Ancho-Honey Pulled Chicken Breast | Smoked Paprika & Brown Sugar Pulled Pork | Cajun Peppers & Onions
Mexican Street Corn Off the Cob | Refried Beans | Flour Tortillas

ALL AMERICAN | \$17

All Beef Hamburgers | Ball Park Hot Dogs | Garden Salad | House-Made Potato Chips



PICNIC ADDITIONS

- All Day Drink Wristbands | \$9
- Seasonal Fruit Salad | \$7
- Roasted New Potato Salad | \$6
- Mac'n Cheese | \$6
- Gluten Free Buns | \$7
- Veggie Burgers | \$4
- Bacon & Charred Onion Baked Beans | \$5
- Mediterranean Pasta Salad | \$5
- Mexican Street Corn off the Cob | \$5
- Assorted Sodas | \$5

DESSERT ENHANCEMENTS

- Dippin' Dots | \$6
- Novelty Ice Cream | \$5
- Fresh Baked Cookies | \$3
- Chocolate Fudge Brownies & Blondies | \$3



Taste



HORS D'OEUVRE DISPLAYS

LOCAL ARTISANAL MEATS & CHEESES | \$13

3 Varieties of Charcuterie | Cow & Goat Cheeses | House-Made Mustard | Assorted Crackers

CRUDITE | \$8

Seasonal Garden Vegetables | Red Pepper Caesar Dip | Fried Pitas

HAND CARVED FRESH FRUIT & BERRIES | \$6

Seasonal Chantilly



HORS D'OEUVRES

Hors d'oeuvres can be Passed or Displayed. Passer fee of \$50 per server. One server required for every 30 guests.

SEA

HERBED SHRIMP
& ANDOUILLE SKEWER | \$6

CRAB FRITTERS | \$5
Brie | Smoked Paprika

PETITE SALMON CAKES | \$5
Lemon Dill

ASIAN SHRIMP TOAST | \$5
Sesame Sriracha Aioli

MINI-STYLE
CRAB CAKES | Market Price
Spicy Remoulade

LAND

PULLED
SHORT RIBS | \$5
Smoked Cheddar
Pickled Onion | Baguette

BEEF
WELLINGTON | \$5
Red Pepper Aioli

CAJUN CHICKEN
ROULADE | \$5
Bourbon Honey Sauce

TOASTED BLT | \$5
Country Bacon | Sundried Tomato
Iceberg Lettuce | Lemon Garlic Dressing
Toasted Focaccia

BRUSCHETTA | \$5
Whipped Burrata | Pickled Red Onion
Balsamic Glaze

GARDEN

STUFFED
MUSHROOMS | \$5
Goat Cheese | Red Peppers | Spinach

CRISPY TOMATO &
SPINACH RAVIOLI | \$5
Truffle Crema

FRIED ROMANO | \$5
Artichoke Hearts | Pitas

MEXICAN CORN
RISOTTO CROQUETTES | \$5
Smoked Paprika | Brown Sugar Sauce

RUBY ROLLED GRAPES | \$5
Spiced Cream Cheese | Pistachios



Taste

EVENING DINING

STATIONS

A minimum of 50 guests and three stations are required.



CARVING

\$150 Chef Attendant Fee | Served with Dinner Rolls & Butter

Garlic Herb Strip Loin | \$20

Roasted Shallot Tri-Peppercorn Prime Rib | \$18

Asian Style Pork Spare Ribs | \$12

Brown Sugar & Ginger Glazed Smoked Boneless Ham | \$16

Citrus & Sage Buttered Turkey | \$16

Honey Cracked Mustard Pork Loin | \$11

SALADS | \$10

Choose two options | Served with Breadsticks

GARDEN SALAD

Cucumbers | Tomatoes | Pepperoncinis
Shredded Carrots | Ranch Dressing

GREEK SALAD

Feta Cheese | Kalamata Olives
Pepperoncinis | Roasted Garlic Dressing

BERRY SALAD

Strawberries | Blueberries
Mandarin Oranges | Spiced Pecans
Honey Balsamic Vinaigrette

CLASSIC CAESAR SALAD

Parmesan Cheese
House-Made Croutons | Caesar Dressing

CAPRESE SALAD

Roma Tomatoes | Fresh Mozzarella | Basil
Shaved Red Onions | Basi Oil | Sea Salt

ITALIANO | \$13

Cavatappi Bolognese | Sundried Tomato Tortellini | Kale Duck Confit Cassoulet | Basil & Roasted Garlic Marbled Potatoes | Veal Piccata

LOCAL | \$14

Please select 3 choices

Kielbasa & Sauerkraut | Pierogies | Potato Pancakes | Ham BBQ Sandwiches | Haluski

SOUTHERN | \$14

Please select 3 choices

Southern Fried Perch | Buttermilk Brined Fried Chicken | Sausage & Chicken Gumbo
Sweet Potato Casserole | Jalapeño Cheddar Spoon Bread

ASIAN | \$11

Please select 3 choices

Pot Stickers | Spring Rolls | Egg Fried Rice | General Tso's Chicken | Stir Fried Vegetables



STREET TACOS | \$11

Shredded Pork | Shredded Beef | Sauteed Peppers & Onions | Queso Fresco | Flour & Corn Tortillas | Salsa | Tomatillo Salsa | Sour Cream

MAC'N CHEESE | \$10

Cheddar, Parmesan, and Boursin Cheeses | BBQ Pulled Pork | Broccoli Florets | Applewood Bacon | Scallions | Breadcrumbs

MASHED POTATO | \$10

Whipped Butter | Sour Cream | Chives | Crumbled Bacon | Cheddar Cheese | Black Pepper Gravy

Taste



BUFFET | \$35

Buffet includes: 2 ENTRÉES | 1 SALAD | 2 SIDES | ARTISAN DINNER ROLLS & BUTTER

ENTRÉES

Select Two

FIVE SPICED
ROASTED PORK LOIN
Apple Butter

SIRLOIN ROAST
Horseradish | Tarragon Rub

STUFFED SHELLS
House-Made Marinara

FIRE-GRILLED PESTO
CHICKEN BREAST
Sundried Tomato Cream Sauce

ROASTED GARLIC &
HERBED CRUSTED CHICKEN
Jack Daniels Chicken Jus

STUFFED ZUCCHINI
House-Made Marinara | Sundried Tomatoes
Spinach | Red Peppers | Goat Cheese

UPGRADE TO PREMIUM ENTRÉES

Additional \$5 Per Person

GRILLED SCOTTISH SALMON
Lemon-Caper Butter Sauce

SLOW COOKED
TENDERLOIN BEEF TIPS
Mushrooms | Roasted Shallot Demi-Glace

MARYLAND STYLE
CRAB CAKES
Market Price
Yuzu Kosho Aioli

HORSERADISH CRUSTED
SCOTTISH SALMON
Blood Orange Butter Sauce

MAHI MAHI
Pineapple Pico de Gallo

SALADS

Select One

GARDEN SALAD
Buttermilk Ranch | Roasted Garlic Herb Dressing

BERRY SALAD
Strawberries | Blueberries | Mandarin Oranges
Spiced Pecans | Honey Balsamic Vinaigrette

CLASSIC CAESAR SALAD
Parmesan Cheese
House-Made Croutons | Caesar Dressing

GREEK SALAD
Feta Cheese | Kalamata Olives
Pepperoncini | Roasted Garlic Dressing

SIDES

Select Two

ASPARAGUS &
ROASTED CARROTS

BROWN BUTTER REDSKIN
SMASHED POTATOES

MAPLE SYRUP MASHED
SWEET POTATOES

BROCCOLI & CAULIFLOWER

MACARONI AU GRATIN



PLATED | \$52

Menu includes: 1-2 ENTRÉES | 1 SALAD | 2 SIDES | ARTISAN DINNER ROLLS & BUTTER

ENTRÉES OR DUET PLATES

Select two of the entrées from the options below for an Additional \$7 Per Person

ROASTED GARLIC & HERB CRUSTED CHICKEN

Jack Daniels Chicken Jus

NEW YORK STRIP STEAK

Gorgonzola | Roasted Tomatoes | Shallot Demi

FIRE-GRILLED PESTO CHICKEN BREAST

Sundried Tomato Cream Sauce

TRI-PEPPERCORN PRIME RIB

Roasted Shallots

HONEY CRACKED MUSTARD PORK LOIN

PAN SEARED SALMON

Meyer Lemon Ginger Sauce | Crispy Kale | Bacon



SALADS

Select One

FIRE-GRILLED VEGETABLES

Arugula | Pickled Red Onions

Crumbled Goat Cheese

Creamy Avocado Ranch Dressing

KALE CAESAR

Shaved Parmesan | Focaccia Croutons

Roasted Tomatoes | Caesar Dressing

CAPRESE SALAD

Roma Tomatoes | Fresh Mozzarella | Basil

Shaved Red Onions | Basi Oil | Sea Salt

SEASONAL SALAD

Spring/Summer:

Field Greens | Toasted Walnuts

Champagne Vinaigrette | Peaches

Fall/Winter:

Field Greens | Toasted Walnuts

Champagne Vinaigrette | Poached Pears

SIDES

Select Two

ASPARAGUS & CHARRED PEPPERS

BROWN BUTTER REDSKIN SMASHED POTATOES

MACARONI AU GRATIN

MAPLE SYRUP SWEET POTATOES WITH CITRUS & FRIED SAGE

ROSEMARY & SHALLOT ROASTED FINGERLING POTATOES

SEASONAL VEGETABLE



SWEET ASSORTMENTS

PLATED DISHES | \$12

Select One

APPLE CARAMEL PIE

Maple Whipped Cream

FLOURLESS CHOCOLATE TORTE

ITALIAN DOUGHNUT

Spiced Vanilla Pomegranate | Sweet Balsamic Sauce

NEW YORK CHEESECAKE

Fresh Berries

RASPBERRY WHITE CHOCOLATE BRULEE CHEESECAKE

Blood Orange Sauce

STRAWBERRY SHORTCAKE

Basil Whipped Cream

WARM BERRY TART

Vanilla Chantilly



DESSERT STATIONS

FIRE-KISSED S'MORES | \$9

Graham Crackers | Chocolate Bars | Marshmallows | Toasted Coconut | Raspberry Sauce
Toasted Almonds | Peanut Butter Cups

PASTRY | \$8

Gourmet Cookies | Cheesecakes | Biscotti | Dessert Bars

SUNDAE BAR | \$9

Chocolate Ice Cream | Vanilla Ice Cream | Sprinkles | Strawberries | Oreo Crumbles
Chocolate Sauce | Raspberry Sauce | Cherries | Whipped Cream



COCKTAILS & SPIRITS

BAR PACKAGES

Bar Packages Include:

MILLER LITE | YUENGLING | SEASONAL CRAFT BEERS
CHARDONNAY | PINOT GRIGIO | PINOT NOIR | CABERNET
ASSORTED PEPSI BRAND SODAS | ASSORTED JUICES | WATER

PLATINUM

CHIVAS REGAL SCOTCH
WOODFORD RESERVE BOURBON
CROWN ROYAL WHISKEY
BOMBAY SAPPHIRE GIN
GREY GOOSE VODKA
BACARDI RUM
CAPTAIN MORGAN SPICED RUM

Four Hours | \$36
Five Hours | \$40

HOUSE

DEWAR'S SCOTCH
JACK DANIEL'S TENNESSEE WHISKEY
SEAGRAM'S GIN
TITO'S VODKA
BACARDI RUM

Four Hours | \$32
Five Hours | \$36

WINE & BEER

Four Hours | \$28
Five Hours | \$30

CASH BAR

No Brand Substitutions
\$250 Per Bartender

Wine/Liquor | \$10

Beer | \$9

Soda/Mixers | \$5

Drink Ticket | \$10



MENU ENHANCEMENTS

Champagne Toast | \$6

Signature Drink Options available
starting at \$8 per person.

*Dinner Wine Service is
additional to your bar service
and billed per bottle.*

SPECIALTY BARS

*Enjoy Both Bars | Additional \$3 Per Person
Extended Beverage Service | \$3 Per Hour Per Person*

BLOODY MARY BAR

Celery | Pepperoncini
Green Olives | Bacon
Lemons | Limes

MIMOSA BAR

Oranges | Strawberries
Assorted Juice Mixers

2 Hours Hosted | \$15

3 Hours Hosted | \$18

NON-ALCOHOLIC

*Includes Two Hours of Service
Extended Service | \$1.5 Per Hour Per Person*

OPTION 1 | \$6

COFFEE | HOT TEA | SODA | WATER

OPTION 2 | \$5

COFFEE | HOT TEA | WATER

OPTION 3 | \$5

SODA | WATER

OPTION 4 | \$4

ICED TEA | LEMONADE | WATER





UNTAMED.
UNPARALLELED.
UNFORGETTABLE.



PITTSBURGH ZOO
& **AQUARIUM**

PRIVATE EVENTS
rentals@pittsburghzoo.org

CATERING OPERATIONS
catering@pittsburghzoo.org

VENUES

The Pittsburgh Zoo & Aquarium has several venues available for the most unique events.

AQUARIUM | \$3,000 for 4 - Hour Rental

WATER'S EDGE | \$2,250 for 4 - Hour Rental

GARDEN TENT | \$1,500 Evening / \$600 Daytime for 4 - Hour Rental

PNC PAVILION | \$500

LECTURE HALL | \$500

WATER'S EDGE CONFERENCE ROOM | \$200

VILLAGE PAVILION | \$200

KIDS KINGDOM PAVILION | \$100

All pricing listed is per person and based off of one hour of service unless noted.

Rental items such as linens, flatware, china & glassware are not included and will be priced out on the catering contract.

A signed contract detailing all arrangements must be received by Taste. A 50% deposit based on your estimated guest count is due 90 days before your event. Final guest count and remaining balance is due 10 business days prior to your event.

Pricing excludes a 22% service charge and 7% sales tax. Minimum of 30 guests.

Arrangements can be made to keep concessions and retail locations open after hours for events with more than 750 guests. Please ask for details.

Taste