CATERING MENU
GENERAL INFO.

ALL PRICES LISTED ARE PER PERSON. MINIMUM REQUIRED GUEST COUNT WILL VARY PER EVENT PACKAGE.

SERVICE TIME WILL VARY PER EVENT FOR ALL MEALS.

ECO-FRIENDLY BIODEGRADABLE PLATES AND ECO-FRIENDLY CUTLERY ARE PROUDLY USED DURING EVENTS.

BOTTLED WATER CAN BE ADDED TO ANY MEAL FOR $1.99 PER PERSON.

FULL BAR SERVICES AVAILABLE. PLEASE ASK THE CATERING MANAGER FOR DETAILS. BARTENDERS WILL BE BILLED AT A RATE OF $75 EACH. FOR OPTIMAL SERVICE, WE REQUIRE ONE BARTENDER FOR EVERY 75 GUESTS.

PAYMENT POLICY
Service System Associates, Inc. (The SSA Group) accepts company checks, American Express, MasterCard, Visa and Discover as payment for products and services. If the guest prefers to pay by company check, a credit card authorization deposit is required. Credit card authorization is also required to facilitate day of on-site orders. SSA’s policy requires full payment in advance of all events. Upon the execution of the contract, the client shall pay to cater a reservation deposit of 50% of the projected cost of the event. Based upon the event type and our guarantee policy, the balance of the monies due shall be paid to caterer no later than seven days prior to the event. All catering guide prices are final, and unfortunately can not be adjusted. Should you or your party not see something in this guide that you would like to have at your event, please feel free to ask, and we’ll do our best to accommodate your request.

ADDITIONAL DAY OF PAYMENTS
Expenses added/incurred on the event day may be subject to our day to day concessions pricing and must be paid by the end of the event.

SERVICE CHARGE & TAX
All food and beverage items are subject to a 22% management fee and applicable sales tax at 8.75%.

STAFFING
Each event requires specific staffing, additional fees may be necessary to meet the needs of the event. We will determine number of staffing required for the event based on the anticipated number of guests.

ALLERGIES
Please inform the SSA Group catering contact of any guest allergies prior to formalizing a menu. In addition, please inform all guests that allergies must be told to our team members during service.

ALCOHOLIC BEVERAGE POLICY
All guests must be at least 21 years of age and possess valid ID to purchase and consume alcohol. Catering services has first right of refusal on sales and service of alcoholic beverages. For the safety and enjoyment of all of our guests, All bars will be closing 30 minutes prior to the end of the event, and we do not sell shots.

ADDITIONAL INFORMATION
We use eco-friendly biodegradable plates and cutlery for our events. China, silverware, and glassware may be requested at an additional cost. All license and permit fees associated with the event will be the responsibility of the client.

COVID19 / POST COVID-19 OPERATIONS
The SSA Group will adhere to all local, state, federal, CDC and Zoo mandated safe serving operations. Due to nature of the catering business, our catering contact will work with your party to try to meet all expectations. With that said, some of the items in this guide may need to be adjusted/ augmented based on current pandemic restrictions.
Due to the nature of our industry, prices are subject to change. Prices exclude a 22% service charge and a 8.75% sales tax.

**BOXED LUNCHES ~ $15.95 per person**

**ARTISAN SANDWICH OPTIONS**

**OVEN ROASTED TURKEY CLUB**
In-house roasted turkey breast, crisp shredded lettuce, hickory smoked bacon, roma tomato, smoked cheddar cheese, artisan pickles, honey Dijon ranch, cheddar baked artisan brioche bun

**HONEY MUSTARD CHICKEN**
Marinated grilled chicken breast, crisp shredded lettuce, sliced roma tomato, thick cut pickles Cajun honey mustard, artisan brioche bun

**MEDITERRANEAN FALAFEL WRAP**
Crispy fried falafel, roasted tomato, chopped kale, curry garlic aioli, pickled cucumber salad, artisan wrap

**SALAD CHOICES**

**SOUTHWEST CAESAR SALAD**
Fresh chopped kale, Southwest grilled chicken roasted tomato, cucumber, poblano peppers, shaved parmesan cheese, garlic croutons, Adobo Caesar dressing

**GARDEN COBB SALAD**
Artisan Lettuce, roasted roma tomato, spiraled cucumbers, hickory smoked bacon, smoked cheddar cheese, garlic croutons, fresh grated eggs

Exclude croutons for gluten free

All perfectly portioned individual lunches will include:

- Artisan sandwich or salad
- Potato chips
- Bottled beverage
- Freshly baked cookie
- Vegetarian pasta salad
- Condiments and utensils
All beverage and breakfast options include one hour service, set-up, display materials, staffing and compostable tableware. (Minimum of 25 guests or subject to $150.00 additional fee).

**BREAKFAST**

Due to the nature of our industry, prices are subject to change. Prices exclude a 22% service charge and a 8.75% sales tax.

**BEVERAGES & MORE**

**COFFEE & BOTTLED WATER ~ $3.95 PER PERSON**

with appropriate condiments

**BOTTLED SOFT DRINKS ~ $3.95 PER PERSON**

Water, Gatorade, bottled soda

**BOTTLED JUICE ~ $2.95 PER PERSON**

Orange, apple, cranberry

**FRESHLY BAKED TREATS ~ $3.95 PER PERSON**

Cookies & brownies

**SOUVENIR BEVERAGE CUP UPGRADE ~ $4.95 PER PERSON**

Upgrade your package with a RWPZ souvenir beverage cup

**ON THE GO**

**TRADITIONAL BREAKFAST ~ $14.95 per person**

- Farm raised scrambled eggs with grated cheddar cheese
- Crispy home fries, with caramelized onions
- Hickory smoked bacon
- Orange juice
- **Coffee available upon request**

**CONTINENTAL PACKAGE ~ $10.95 per person**

- Freshly baked bagels with cream cheese and butter
- Seasonal fruit salad topped with berries
- Vanilla yogurt parfait with sweet berries
- Chef’s choice danish assortment
- **Coffee available upon request**

**ENERGY ON THE GO ~ $7.95 per person**

- Glazed donut holes
- Fruit and nut trail mix
- Nature Valley granola bar
- Vanilla yogurt
- Orange juice
- **Coffee available upon request**

Upgrade beverages to an assortment of canned soda and ice water for $3.50 per person

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**RIGHT OFF THE GRILL**

**CLASSIC RHODE HOUSE PICNIC ~ $16.95 per person**
- Angus beef burgers
- All beef hot dogs
- Traditional potato salad
- BBQ baked beans
- Fresh toppings and condiments
- Freshly baked cookies
- Bottled water & Gatorade assortment
*Veggie Burgers upon request for $1.99 each

**THE SOUTHERN ~ $18.95 per person**
- BBQ pulled chicken (or pulled pork upon request)
- Angus beef burgers
- All beef hot dogs
- American style coleslaw
- Traditional potato salad
- Southern braised green beans
- Fresh toppings and condiments
- Freshly baked cookies and brownies
- Bottled water & Gatorade assortment
*Veggie Burgers upon request for $1.99 each

**BACKYARD PICNIC ~ $19.95 per person**
- Grilled chicken breast
- BBQ pulled pork
- All beef hot dogs
- French green beans
- American-style coleslaw
- Macaroni and cheese
- Fresh toppings and condiments
- Freshly baked cookies and brownies
- Bottled water & Gatorade assortment
*Veggie Burgers upon request for $1.99 each

**ADDITIONS**

**FOOD & SNACKS**
- Bratwurst with onions and peppers $2.95 per person
- BBQ pulled chicken $2.95 per person
- Baked macaroni and cheese $2.45 per person
- Potato chip assortment $1.99 per person
- Gluten free bun $1.99 per person

**BARS & BEVERAGES**
- Soft drinks and water $3.50 per person
- Cocktail Hour: Beer and wine only $14.95 per adult
- Cocktail Hour: Full bar $18.95 per adult
- Additional Hour: Beer and wine $5.95 per adult
- Additional Hour: Full bar $7.95 per adult

**NOVELTY STATIONS**
- Popcorn $3.95 per person
- Cotton candy station $3.95 per person
- Cinnamon sugar and salted pretzel station $3.95 per person

**UPGRADE YOUR PARTY**
- Upgrade your package with RWZ Souvenir beverage cups $4.95 per person
- Small retail gift bag $4.95 per person
- Large retail gift bag $9.95 per person

Upgrade beverages to canned soda and ice water for $3.50 per person

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Each picnic menu includes 2 hour service, buffet, display materials, staffing and compostable tableware. Minimum of 25 guests (or subject to $195.00 additional fee.)

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DUE TO COVID19 RESTRICTIONS, THE FOLLOWING PAGES OF THE CATERING GUIDE WILL UNFORTUNATELY NOT BE SERVED AT THIS TIME.

FOR FUTURE CATERING INQUIRIES ON THESE OR OTHER ITEMS, PLEASE WORK DIRECTLY WITH YOUR SSA GROUP CATERING CONTACT.

WE APPRECIATE YOUR PATIENCE AND UNDERSTANDING.
TIER 1 ~ $3.95 per hors d’oeuvre selection

DEVILED EGGS
Classic deviled eggs topped with candied bacon

MUSHROOMS
Spinach artichoke stuffed mushrooms with herb panko breadcrumbs

MEATBALLS
Savory meatballs in a chipotle BBQ sauce

SATAY
Marinated chicken skewer with a Thai peanut sauce

POT STICKERS
Fried pork pot stickers with a sweet chili dipping sauce

ANTIPASTI SKEWER
Roasted tomato, fresh mozzarella, artichoke and olive

RISOTTO
Parmesan risotto titter with a pesto dipping sauce

BRUSHETTA
A mixture of flame charred tomatoes, flavorful garlic, and balsamic vinaigrette served on a toasted baguette

TIER 2 ~ $4.95 per hors d’oeuvre selection

PIEROGI
Potato and cheese pierogi in a garlic herb butter with caramelized onions

SPRING ROLL
Chicken and vegetable spring roll with a chipotle aioli

RAVIOLE
Fried cheese ravioli with marinara sauce

FILO WRAPPED ASPARAGUS
Asparagus wrapped in pastry with parmesan cheese

HAND BATTERED CHICKEN TENDERS
Hand battered chicken tenders with chipotle ranch

MAC N’ CHEESE BITES
Macaroni and cheese with garlic herb breadcrumbs

TIER 3 ~ $5.95 per hors d’oeuvre selection

CRAB CAKE
Maryland style crab cake with a caper mustard sauce

SCALLOPS
Pan seared scallops wrapped in applewood smoked bacon

BEEF WELLINGTON
Beef filet with mushroom duxelle in puff pastry served with Dijon horseradish sauce

AH TUNA TARTARE ON SESAME WONTON CRISPS
Sushi-grade tuna, green onions, sesame seeds, soy sauce, sesame oil, ginger, garlic, orange zest, cilantro, and avocado on top of a sesame wonton

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LUNCH BUFFET

Each of our lunch buffets can be served up to 2 hours and include display materials, staffing, and compostable tableware. Minimum of 25 guests (or subject to $150.00 additional fee).

WRAP LUNCH ~ $15.95 per Person

- Buffalo chicken wrap with lettuce, tomato, and a bleu cheese carrot slaw
- California turkey wrap with bacon, avocado, provolone and spinach
- Mediterranean wrap with grilled vegetables, feta, tomatoes, mixed greens and a balsamic dressing
- Traditional potato salad
- Pasta primavera salad
- Homemade kettle chips
- Fresh baked cookies and brownies
- Service of sweet tea, unsweetened tea, and water

SOUP & SALAD BAR ~ $16.95 per person

- Build your own salad featuring: Marinated chicken, flank steak, applewood smoked bacon, field baby greens and romaine mix, sharp cheddar, aged bleu cheese, shaved parmesan, olives, red onion, cucumbers, cherry tomatoes and house croûtons. Accompanied by ranch and balsamic dressing
- Chef’s choice of soup (requests welcome)
- Fresh baked breads and rolls with butter
- Assortment of fresh baked cookies
- Service of sweet tea, unsweetened tea, and water

Add two sandwich options ~ $8.95 upgrade

Exclude meat for vegetarian option
Exclude Meat and cheese for Vegan option
Exclude Croutons for GF option

SANDWICH LUNCH ~ $18.95 per person

- Smoked turkey with spinach, swiss cheese, tomato, and red onion on artisan bread
- Black forest ham with cheddar cheese, tomato, and green leaf lettuce on artisan bread
- Waldorf chicken salad with bacon onion marmalade on a fresh buttery croissant
- Pasta primavera salad
- Homemade kettle chips served with creamy bleu cheese and malt vinegar
- Fresh baked cookies and brownies
- Service of sweet tea, unsweet tea and water

Add a soup option ~ $4.00 upgrade

Upgrade beverages to canned soda and ice water for $3.50 per person
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REFRESHMENT break service is 1.5 hours and include display materials, staffing, and com-
postable tableware. Minimum of 25 guests (or subject to $125.00 additional fee).

**MEETING BREAKS**

**ENERGY BREAK ~ $4.95 per person**
- Chocolate covered pretzels
- Individual trail mix
- Mozzarella & colby jack cheese skewers
- Iced coffee and iced water

**SIESTA FIESTA ~ $4.45 per person**
- Corn tortilla chips with salsas, pico de gallo, and guacamole
- Assorted sodas and iced water

**COOKIES & BROWNIES ~ $4.45 per person**
- Freshly baked cookies and brownies
- Assorted sodas, ice water, herbal teas, regular and decaffeinated coffees

**HEALTHY TIMEOUT ~ $5.45 per person**
- Slices of seasonal fresh fruit with honey yogurt sauce
- Nature Valley granola bars
- Orange juice, ice water, herbal teas, regular and decaffeinated coffees

**BEVERAGE SERVICE**

**ORANGE JUICE ~ $2.95 per person**
- Fresh juice. Other flavors available upon request

**TEA & COFFEE ~ $3.95 per person**
- Service of locally roasted regular and decaffeinated coffee, and hot herbal teas

**SOFT DRINKS & SPRING WATER ~ $4.95 per person**
- Service of canned soft drinks and bottled water

**ICED TEA & LEMONADE ~ $2.95 per person**
- Service of both sweet and unsweetened iced tea, and lemonade

**BOTTLED & SPARKLING WATER ~ $5.95 per person**
- Service of assorted sparkling waters and bottled water
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Stations are a stylish accompaniment to Hors D’oeuvres or an interactive alternative to a seated Dinner Buffet. By choosing a selection from our buffet displays, action stations and carveries below, your guests can sample a variety of different cuisines.

### DISPLAY STATIONS

**TRIO OF DIPS ~ $4.45 PER PERSON**
Spinach artichoke dip, roasted red pepper hummus, and pimento cheese dip, accompanied by pita chips and tri-colored tortilla chips

**CRUDITE DISPLAY ~ $5.45 PER PERSON**
Assortment of fresh vegetables with a hummus dipping sauce

**FRUIT DISPLAY ~ $6.45 PER PERSON**
Assortment of fresh sliced fruits and berries

**CHARCUTERIE ~ $6.95 PER PERSON**
Chef selected assortment of sliced cured meats

**CHEESE BOARD ~ $6.45 PER PERSON**
Fine artisanal cheeses displayed with dried fruits and nuts

### ACTION STATIONS

**MASHED POTATO BAR ~ $7.95 PER PERSON**
Yukon gold mashed potatoes accompanied by bacon bits, butter, sour cream, cheddar cheese, bleu cheese, scallions, and fried onions

**MAC N’ CHEESE ~ $7.95 PER PERSON**
Cavatapi pasta tossed with creamy cheddar sauce and accompanied by toppings of sautéed onions, bell peppers, bacon bits, buffalo chicken bites, cheddar cheese, bleu cheese, and garlic herb breadcrumbs

**TACO STATION ~ $9.95 PER PERSON**
Slow roasted pork carnitas, grilled chicken, cilantro lime rice, cumin black beans, flour tortillas, cotija cheese, lime crema, and salsa

  Exclude Meat for Vegetarian Option

### SALAD STATION

**BUILD YOUR OWN SALAD ~ $5.95 PER PERSON**
Caramelized applewood bacon, field baby greens and romaine mix, sharp cheddar, aged bleu cheese, shaved Parmesan, olives, red onion, cucumbers, cherry tomatoes and house croûtons. Accompanied by ranch and balsamic dressing

  For Vegan/Vegetarian Option Exclude Meat
  For Gluten Free, Exclude Croûtons

### CARVING STATIONS

**ROAST TURKEY ~ $6.95 PER PERSON**
Roasted turkey breast, served with Chef’s zesty horseradish sauce, cranberry mayonnaise and freshly baked rolls

**HERB CRUSTED PORK SIRLOIN ~ $7.95 PER PERSON**
Roasted pork sirloin, accompanied by grain mustard aioli, sautéed apples, and sweet rolls

**ROUND OF BEEF ~ $9.95 PER PERSON**
Caramelized inside round of beef, infused with garlic and fresh herbs and accompanied by gorgonzola sauce, Dijon mustard, and freshly baked rolls

**BEEF TENDERLOIN ~ $16.95 PER PERSON**
Grilled filet of beef with rosemary sauce, Dijon mustard, and freshly baked rolls

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Zoo Campers Meals are delivered at a pre-agreed time to a private location. Condiments, utensils and napkins are included.

LUNCH OPTIONS ~ $7 per person

SAFARI MEAL
• Mac ‘n cheese
• Potato chips
• Fresh fruit
• Drink

AMAZON MEAL
• All Beef Hot Dog
• Potato chips
• Fresh fruit
• Drink

CONGO MEAL
• Pizza roll - stromboli
• Potato chips
• Fresh fruit
• Drink

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