Catering Menus
SUSTAINABLE SEAFOOD

Seafood is a healthy and delicious way to enjoy the bounties of the sea, though not all seafood is produced responsibly, and making the right choices can be difficult. SSA focuses on working with sustainably sourced seafoods in our cafes, restaurants, and catered events. We also follow the recommendations of the Monterey Bay Aquarium’s Seafood Watch program, in combination with eco-certifications, to ensure that we are making choices for healthy oceans.

PALM OIL

We recognize the role foodservice operators like us play in the global trade and usage of palm oil - we value efforts to mitigate the environmental and social impacts associated with palm oil production. In-house, we are constantly working to review our purchases for palm oil inclusion and sourcing, and we advocate for our supply chains to engage with leading industry groups - SSA is a member of the Roundtable for Sustainable Palm Oil (RSPO) and we encourage our partners who use palm oil to join this important initiative.

DIVERSITY-OWNED VENDORS

We celebrate the things that make each one of us different, and work to support the local communities that we partner with. Diversity-ownership of vendors in our supply chain is important to us, and we are developing tools to better evaluate our own engagement, as well as strategize how to include more diversity-owned vendors in our operations. If you are aware of a local vendor in your area that we should be working with, please let your SSA Account Manager know!

EVENT INFORMATION

MENUS & MINIMUMS

Please note there is a food & beverage minimum that must be met for all catered events. Unless otherwise specified, all menus are priced per person to be enjoyed during the allotted time period while here on-site at Roger Williams Park Zoo. Should you have something different in mind for your catering menu, we are happy to work with our chefs to propose a custom menu that meets your needs - please inquire with your Sales Manager for more information.

GUARANTEES

Final menu selections, food order quantities, and final guest count is to be advised no later than seven (7) business days prior to the event date by Noon to your Sales Manager. The final bill will reflect the guarantee, or the number served, whichever is greater. If no final guarantee is received, we will consider the estimated guest count indicated on your Banquet Event Order to be your guaranteed number of guests. The guarantee is not subject to reduction after the above deadline. Last minute orders are gladly accepted, but please note due to the need to expedite staffing, orders, and preparations, a late fee may be applied, and availability of certain menu items may be limited.

LIQUOR & FOOD SERVICE REGULATIONS

SSA Group, LLC. holds the Food, Beverage and Liquor License at the Roger Williams Park Zoo, therefore, no outside food & beverages may be brought into the zoo. Food & Beverages also may be removed from the site. All bars in which alcohol is served will end 30 minutes prior to event end time.

CONTRACT & DEPOSIT

A signed contract detailing all arrangements must be received by SSA Group, LLC. prior to the event date. A deposit equal to 50% of your total catering invoice is due at the time of signing the contract, or no later than one (1) month prior to your event date. If the full amount of the contract estimate is not received prior to the event, the event may be considered canceled, and no services will be provided. Deposit payments may be made by credit card or check. All deposits made are included in the final invoice.

FINAL PAYMENT

Final payment is due after the final guest count is received and no later than five (5) business days prior to event date. Any additional fees incurred on the day of the event will be applied to the final invoice, and payment is due upon receipt.

CANCELLATION

Guests must provide written notice prior to canceling this agreement. If such written notice is received by the Zoo: 90 days to 31 days prior to the date of the event, a 15% cancellation fee will be assessed; 30-30 days prior to the date of the event, a 25% cancellation fee will be assessed; 14 days or less prior to the date of the event, the required deposit(s) will be forfeited.
RISE & SHINE
BREAKFAST

Service for up to 1 Hour
Requires a Minimum Order of (25) Guests or Subject to an Additional Fee of $200

Includes:
Assorted Herbal Teas & Regular Coffee | Filtered Water | Orange Juice
Served on Eco-Friendly Compostable Tableware

THE CONTINENTAL | $17 PER PERSON
Assorted Breakfast Pastries
Fresh Fruit | Granola | Yogurt

COMPLETE BREAKFAST | $21 PER PERSON
Breakfast Potatoes | Hickory Smoked Bacon
French Toast with Syrup | Scrambled Eggs

ADD-ONS
Food Quantities Must Match Guest Guarantee
APPLE JUICE -OR- CRANBERRY JUICE | $3 per person
ASSORTED BREAKFAST PASTRIES | $3 per person
BREAKFAST POTATOES | $4 per person
BREAKFAST SAUSAGE | $4 per person
CHICKEN & WAFFLES | $6 per person
FRENCH TOAST -OR- WAFFLES WITH SYRUP | $4 per person
FRESH FRUIT | $4 per person
HICKORY SMOKED BACON | $4 per person
SCRAMBLED EGGS | $4 per person
YOGURT PARFAIT | $3 per person

BRUNCH BARS
Service for up to 2 Hours | Available with Purchase of a Breakfast Package

BLOODY MARY BAR | $20 PER PERSON
Standard Vodka | Bloody Mary Mix | Celery | Pepperoncini Peppers
Green Olives | Tabasco | Celery Salt | Lemons & Limes

MIMOSA BAR | $20 PER PERSON
Prosecco | Oranges | Raspberries | Assorted Juice Mixers

SANGRIA BAR | $20 PER PERSON
Red -or- White Wine | Seasonal Fruit
Includes Bar Set-Up Fee | Requires Bartender Fee
| 1| Bartender per 75 Guests | $200 per Bartender for up to 2 Hours

Vegetarian options are available as protein substitutes upon request.
Due to the seasonal nature of our sustainable practices, items & prices are subject to change.
Prices are subject to a 22% service charge and sales tax.
BOXED LUNCHES $21 PER PERSON
Drop-Off Service | Requires a Minimum Order of (15) Guests

INCLUDES:
- Chips | Cookie | Canned Water

SELECT UP TO (2) SALADS - OR - (2) SANDWICH OFFERINGS
(1) Salad - or - (1) Sandwich/Wrap Per Guest

SALADS
SELECT (1):
- KALE CAESAR SALAD
  Garlic Croutons | Shaved Parmesan | Creamy Caesar Dressing
- COBB SALAD (v)
  Seasonal Greens | Cheddar Cheese | Chopped Egg | Cucumbers
  Garlic Croutons | Roasted Corn | Tomatoes | House Dressing
- GARDEN SALAD (v)
  Seasonal Greens | Cucumber | Garlic Croutons | Red Onion | Tomato | Vinaigrette

SANDWICHES & WRAPS
SELECT (2):
- BUFFALO CHICKEN WRAP
  Lettuce | Tomato | Herb Dressing
- CHICKEN CAESAR WRAP
  Garlic Croutons | Kale | Shaved Parmesan
  Creamy Caesar Dressing
- OVEN ROASTED TURKEY CLUB
  American Cheese | Bacon | Lettuce
  Tomato | Honey Dijon | Brioche Bun
- VEGETABLE HUMMUS WRAP (v)
  Carrots | Cucumber | Feta Cheese
  Hummus | Lettuce | Tomato

ADD-ONS
- ASSORTED CANNED SODAS $4 per person
- BOTTLED GATORADE $5 per person
- CANNED WATER $5 per person
- ADDITIONAL SALAD - OR - SOUP SELECTION $4 per person
- ADDITIONAL SANDWICH SELECTION $6 per person
- GLUTEN FREE BREAD $3 per person

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MAKE IT A PICNIC
Service for up to 1.5 Hours
Requires a Minimum Order of (25) Guests or Subject to an Additional $200 Fee

INCLUDES:
Cookies | Classic Condiments
Filtered Water | Iced Tea -or- Lemonade
Served on Eco-Friendly Compostable Tableware

THE CLASSIC PICNIC | $19 PER PERSON
ALL-BEEF HOT DOGS | GRILLED HAMBURGERS
SERVED WITH:
GARDEN SALAD | BAKED BEANS | POTATO SALAD
LETTUCE | PICKLES | ONION | CHEDDAR CHEESE

THE SOUTHERN PICNIC | $21 PER PERSON
BBQ CHICKEN BREAST | BBQ PULLED PORK
SERVED WITH:
GARDEN SALAD
BAKED BEANS | POTATO SALAD | SOUTHERN STYLE COLESLAW

THE BACKYARD PICNIC | $23 PER PERSON
ALL-BEEF HOT DOGS | GRILLED HAMBURGERS
GRILLED BBQ CHICKEN BREAST
SERVED WITH:
GARDEN SALAD | BAKED BEANS | COLESLAW | POTATO SALAD
LETTUCE | PICKLES | ONION | CHEDDAR CHEESE

MENU ENHANCEMENTS
Food Quantities Must Match Guest Guarantee

PROTEINS
BBQ PULLED CHICKEN | $7 per person
BBQ PULLED PORK | $5 per person
IMPOSSIBLE BURGER (VEGAN) | $4 per person
SAUSAGE WITH PEPPERS & ONIONS | $4 per person
VEGETARIAN BURGERS (v) | $4 per person

SIDES
BAKED MAC N’ CHEESE | $4 per person
CHIPS | $2 per person
CORNBREAD | $2 per person
GLUTEN FREE BUN | $3 per person
SEASONAL VEGETABLES | $4 per person
SLICED WATERMELON | $2 per person

BEVERAGES & SNACKS
ASSORTED CANNED SODAS | $4 per person
BAGGED CHIPS | $3 per person
BOTTLED GATORADE | $5 per person
CANNED WATER | $5 per person
COTTON CANDY -or- POPCORN | $5 per person

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BREAK TIME
SNACKS & BEVERAGES

NON-ALCOHOLIC BEVERAGE PACKAGES
Half-Day Service for up to {4} Hours | Full Day Service for up to {8} Hours
Eco-Friendly Drinkware | Pricing is per Person

SNACK BOARDS
Service for up to 2 Hours
Requires a Minimum Order of 15 Guests

VEGETABLE CRUDITÉ | $5 PER PERSON
Carrots | Celery | Cherry Tomatoes | Cucumbers
Served with Buttermilk Herb Dressing | Traditional Hummus

Seasonal Fruit Display
Seasonal Fresh Fruit & Assorted Berries

VEGETABLE CRUDITÉ & CHEESE BOARD | $10 PER PERSON
Select Domestic Cheeses | Assorted Crackers
Seasonal Vegetables | Buttermilk Herb Dressing

INFUSED AQUA FRESCA
Select (2):
Citrus | Cucumber-Mint | Very Berry
Half-Day Service $4 | Full Day Service $6
COFFEE & TEA PACKAGE
Regular Coffee | Assorted Hot Herbal Teas | Filtered Water
Decaf Coffee Available Upon Request
Half-Day Service $5 | Full Day Service $9

COMPLETE BEVERAGE PACKAGE
Regular Coffee | Assorted Hot Herbal Teas | Filtered Water
Assorted Canned Sodas | Iced Tea -or- Lemonade
Decaf Coffee Available Upon Request
Half-Day Service $8 | Full Day Service $12

ADD-ONS
WHOLE FRUIT | $2 per person
BOTTLED GATORADE | $5 per person
CANNED WATER | $5 per person
ICED TEA | $4 per person
LEMONADE | $4 per person
BAGGED CHIPS | $3 per person
COOKIES | $3 per person
GRANOLA BARS | $3 per person
FUDGE BROWNIES | $4 per person
POPCORN | $5 per person

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EVENING
MENUS
APPETIZER RECEPTION

Tray Passed Service for up to (1) Hour | Stationed Service for up to (1.5) Hours

Passer Fee of $75 per (50) Guests

GF - Gluten Free | V - Vegetarian

Food Quantities Must Match Guest Guarantee
Minimum Order of (25) Pieces per Item

Pricing is per Piece

VEGETARIAN

ANTIPASTI SKEWER (GF, V)
Artichoke Hearts | Basil | Cherry Tomato
Fresh Mozzarella | Balsamic
$3 PASSED | $5 STATIONED

FALAFEL BITE (v)
Tzatziki | Tomato Jam
$3 PASSED | $5 STATIONED

FRIED RAVIOLI (v)
Cheese Filled | Marinara Sauce
$4 PASSED | $7 STATIONED

SPANAKOPITA (v)
Feta Cheese | Spinach | Crispy Phyllo
$4 PASSED | $6 STATIONED

STUFFED MUSHROOMS (v)
Artichokes | Herb Breadcrumbs | Spinach
$4 PASSED | $6 STATIONED

TOMATO BRUSCHETTA (v)
Basil | Fresh Mozzarella | Tomato
Balsamic | Toasted Baguette
$3 PASSED | $5 STATIONED

VEGETABLE SPRING ROLL (v)
Chipotle Aioli
$4 PASSED | $7 STATIONED

MEAT

BEEF WELLINGTON
Mushroom Duxelle | Puff Pastry
$5 PASSED | $8 STATIONED

CHICKEN TENDER BITES
House-Battered Chicken | Chipotle Ranch
$5 PASSED | $8 STATIONED

CHICKEN TERIYAKI
Grilled Chicken | Teriyaki Sauce
$4 PASSED | $7 STATIONED

FRIED POT STICKERS
Pork Filling | Sweet Chili Drizzle
$4 PASSED | $7 STATIONED

SEAFOOD

ahi TUNA TARTARE
Green Onions | Soy Sauce | Wonton
$6 PASSED | $9 STATIONED

BACON WRAPPED SEA SCALLOPS (GF)
$6 PASSED | $9 STATIONED

CRAB CAKE
Dijon Mustard Cream Sauce
MARKET PRICE

SHRIMP COCKTAIL (GF)
Cocktail Sauce | Horseradish | Lemon
MARKET PRICE

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STROLLING RECEPTION

Service for up to 1.5 Hours
Minimum Order Must Match Guest Guarantee
Minimum of (25) Guests or Subject to an Additional Fee of $200
GF - Gluten Free | V - Vegetarian

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CHIPS & DIP | $7 PER PERSON
Traditional Hummus | Warm Spinach & Artichoke Dip
SERVED WITH PITA CHIPS

MARKET VEGETABLE CRUDITÉ | $7 PER PERSON
Seasonal Vegetables
SERVED WITH BUTTERMILK HERB DIP | TRADITIONAL HUMMUS

SEASONAL FRUIT DISPLAY | $7 PER PERSON
Fresh Seasonal Fruit & Assorted Berries

CHARCUTERIE BOARD | $12 PER PERSON
Artisan Cheeses | Imported Italian Meats
Marinated Vegetables & Olives
SERVED WITH CRACKERS & FLATBREADS

SLIDER BAR | $12 PER PERSON
Select (2):
ANGUS BEEF - Caramelized Onion | Cheese | House Ketchup
BBQ PULLED PORK - Crispy Onion | BBQ Sauce
HONEY CHIPOTLE GRILLED CHICKEN - Poblano Mayo | Feta Cheese
CRISPY FALAFEL (V) - Balsamic Grilled Onion | Roasted Garlic Mayo

SWEET TREATS

WALKING TACO | $7 PER PERSON
Tostitos Chips | Beef Chili | Pico de Gallo
Shredded Lettuce | Sour Cream

WARM APPLE CRISP | $6 PER PERSON
ASSORTED COOKIE TRAY | $3 PER PERSON
ASSORTED COOKIE & BROWNIE TRAY | $5 PER PERSON
ADD COFFEE & HOT HERBAL TEAS | $4 per person

BUILD-YOUR-OWN STATIONS

DELUXE HOT CHOCOLATE BAR | $7 PER PERSON
SERVED WITH ASSORTED SPRINKLES | CHOCOLATE SAUCE
MINI MARSHMALLOWS | WHIPPED CREAM

POPCORN BAR | $8 PER PERSON
Butter | Cheddar | Caramel
SERVED WITH ASSORTED TOPPINGS & SALTS

DIPPIN’ DOTS SUNDAE BAR | $9 PER PERSON
Chocolate | Rainbow | Vanilla
SERVED WITH ASSORTED TOPPINGS

MASHED POTATO BAR | $10 PER PERSON
Mashed Yukon Gold Potatoes
BLUE CHEESE | BUTTER | CRISPY BACON | FRIED ONIONS
GREEN ONION | SHREDDED CHEDDAR | SOUR CREAM

MAC N’ CHEESE BAR | $12 PER PERSON
Crispy Bacon | Buffalo Chicken | Grilled Chicken | Fried Onions
Shredded Cheese | Toasted Breadcrumbs
ADD GLUTEN FREE PASTA | $4 per person
BAR SERVICES
All Bar Services Include Compostable Drinkware

HOSTED BAR PACKAGE
The Cost for Bar Services and Drinks are Paid in Advance by Host
All Packages are Based on (2) Hours of Service
All Bartender Fees are Included

BEER & WINE BAR | $21 per person
Assorted Domestic & Craft Beers | House Red & White Wines | Filtered Water
[$4 per person for each Additional Hour]

HOUSE BAR | $29 per person
Assorted Domestic & Craft Beers | House Red & White Wines
Standard Spirits | Basic Mixers & Assorted Canned Sodas | Filtered Water
[$4 per person for each Additional Hour]

ADD SANGRIA TO ANY PACKAGE | $6 per person

CONSUMPTION BAR
Consumption Bar is Settled Post Event by the Host
Requires a Minimum Spend of $500 per Bar | $200 per Bartender up to (2) Hours of Service
Prices are Subject to 22% Service Charge & Sales Tax

DOMESTIC BEER | $10 per
CRAFT/IMPORTED BEER | $10 per
WINE | $9 per
LIQUOR | $10 per
HARD SELTZER | $12 per
ASSORTED CANNED SODAS | $4 per

CASH BAR
Guests Purchase Their Own Beverages
Requires a Minimum Spend of $500 per Bar | $200 per Bartender up to (2) Hours of Service
Cash Prices Includes Sales Tax

DOMESTIC BEER | $11 per
CRAFT/IMPORTED BEER | $11 per
WINE | $10 per
LIQUOR | $11 per
HARD SELTZER | $13 per
ASSORTED CANNED SODAS | $5 per

BAR OFFERINGS
DOMESTIC & CRAFT BEERS
BUDWEISER | SAM ADAMS | LOCAL RHODE ISLAND BREWERIES

HOUSE WINES
WOODBRIDGE COLLECTION BY ROBERT MONDAVI

LIQUOR
BACARDI RUM | BOMBAY GIN | CAPTAIN MORGAN RUM | DEEP EDDY VODKA
DEWAR’S SCOTCH | JACK DANIEL’S WHISKEY | MARKER’S MARK BOURBON | SAUZA TEQUILA

SIGNATURE COCKTAILS AVAILABLE UPON REQUEST
BAR MENU SELECTIONS ARE SUBJECT TO CHANGED BASED ON PRODUCT AVAILABILITY.
ANY CHANGES MADE WILL BE OF SIMILAR LEVEL AND VALUE.

BARTENDER FEE
REQUIRED FOR CONSUMPTION, CASH & BRUNCH BARS
(1) Bartender per 75 Guests | $200 per Bartender for up to (2) Hours

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