



CATERING
M E N U S

EVENT INFORMATION

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!

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 not 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; 15-30 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

BISTRO LUNCH

FOR GROUPS OF 20-80 GUESTS

GF - Gluten Free | V - Vegetarian

SOUP & SALAD BAR | \$19 PER PERSON

Service for up to 1.5 Hours | Requires a Minimum Order of (20) Guests

Served on Eco-Friendly Compostable Tableware

INCLUDES:

House Rolls | Cookies | Filtered Water | Iced Tea -or- Lemonade

SOUP

SELECT (1):

CHEF'S SEASONAL SOUP

HOMESTYLE CHICKEN NOODLE

NEW ENGLAND CLAM CHOWDER

TOMATO BISQUE (v)

ADD MINI GRILLED CHEESE SANDWICHES | \$3 PER PERSON

BUILD-YOUR-OWN SALAD

SELECT (1):

CLASSIC CAESAR SALAD

Romaine Lettuce | 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

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

OVEN ROASTED TURKEY CLUB

American Cheese | Bacon | Lettuce

Tomato | Honey Dijon | Brioche Bun

CHICKEN CAESAR WRAP

Garlic Croutons | Kale | Shaved Parmesan

Creamy Caesar Dressing

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

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.

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

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

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 | \$7 PER PERSON

Seasonal Fresh Fruit & Assorted Berries

VEGETABLE CRUDITÉ & CHEESE BOARD | \$10 PER PERSON

Select Domestic Cheeses | Assorted Crackers

Seasonal Vegetables | Buttermilk Herb Dressing

ADD-ONS

ASSORTED CANNED SODAS | \$4 per person

BOTTLED GATORADE | \$5 per person

CANNED WATER | \$5 per person

ICED TEA | \$4 per person

LEMONADE | \$4 per person

WHOLE FRUIT | \$2 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

EVENING
M E N U S

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

Vegetarian options are available as protein substitutes upon request.
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Prices are subject to a 22% service charge and sales tax.

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

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

WALKING TACO | \$7 PER PERSON

Tostitos Chips | Beef Chili | Pico de Gallo

Shredded Lettuce | Sour Cream

SWEET TREATS

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

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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.

BAR SERVICES

All Bar Services Include Compostable Drinkware

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
CANNED COCKTAILS | \$13 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
CANNED COCKTAILS | \$14 per
ASSORTED CANNED SODAS | \$5 per

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

BAR OFFERINGS

DOMESTIC & CRAFT BEERS

BUDWEISER | SAM ADAMS | LOCAL RHODE ISLAND BREWERIES

HOUSE WINES

WOODBIDGE 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