

CATERING MENU

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 seafood in our cafes, restaurants, and catered events. We also partner with Monterey Bay Aquarium's Seafood Watch program, whose recommendations help consumers and businesses make 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 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!

Minimums & Menus

Unless otherwise specified, all menus are priced per person to be enjoyed during the allotted time period while here on-site at the 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.

Extended service times beyond the included time frames denoted on each menu will incur an Extended Service Fee at the rate of ten percent (10%) of the menu cost for each additional hour of extended service time. Partial hours of extended service will be rounded up to the nearest half-hour.

Food Guarantees

Final guest count is to be advised no later than Ten (10) business days prior to the event date. 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

Food & Beverage cannot be removed from the premises by any party other than the catering department. SSA Group, LLC. holds the Liquor License at the Roger Williams Park Zoo, therefore, liquor, beer, and wine may not be brought into the Zoo from outside sources. Liquor, beer, and wine may not be removed from the site. All bars will end 30 minutes prior to event end time.

Contract & Deposit

A signed contract detailing all catering arrangements must be received by SSA Group, LLC. prior to the event date along with the deposit amount reflected on the catering contract. Deposit payments may be made by credit card, certified check, company check or money order. All deposits made are included in the final invoice.







Final Payment

Final payment is due after the final guest count is received, before the 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

Client must give SSA Group, LLC. written notice if Client wishes to cancel this Agreement and the Event. Company will retain all payments and deposits made to SSA Group, LLC. in the event of cancellation.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Due to the seasonal nature of our sustainable practices, items & prices are subject to change.
Prices are subject to a 22% service charge and current sales tax.*

Dietary Information:  Vegetarian  Vegan  Gluten-Free  Dairy-Free  Contains Nuts  Contains Sesame  Sustainable Seafood

Rise & Shine Breakfast

<p>DETAILS:</p> <ul style="list-style-type: none"> • Service for up to One Hour • Requires a Minimum of 25 Guests • Prices Are Per Person 	<p>INCLUDES:</p> <ul style="list-style-type: none"> • Assorted Herbal Teas & Regular Coffee • Iced Water • Orange Juice • Eco-Friendly Compostable Tableware
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The Continental 17
 Assorted Breakfast Pastries 🌱🥚,
 Fresh Fruit 🍌🍌, Granola 🌱, Yogurt 🌱

Complete Breakfast 21
 Breakfast Potatoes 🌱, Hickory Smoked Bacon,
 French Toast with Syrup 🌱, Scrambled Eggs 🌱

Brunch Bars

Bloody Mary Bar 20
 Standard Vodka, Bloody Mary Mix, Celery,
 Pepperoncini Peppers, Green Olives, Tabasco,
 Celery Salt, Lemons & Limes

Mimosa Bar 20
 Prosecco, Oranges, Raspberries, Assorted Juice Mixers

Sangria Bar 20
 Red -or- White Wine, Seasonal Fruit

ADD-ONS	
<i>Food Quantities Must Match Final Guest Count. Prices are per person.</i>	
Apple Juice -or- Cranberry Juice _____	3
Assorted Breakfast Pastries 🌱🥚 _____	4
Breakfast Potatoes 🌱 _____	4
Breakfast Sausage _____	4
Chicken & Waffles _____	6
French Toast -or- Waffles with Syrup 🌱 _____	4
Fresh Fruit 🍌🍌 _____	4
Hickory Smoked Bacon _____	4
Scrambled Eggs 🌱 _____	4
Yogurt Parfait 🌱 _____	3

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Bistro Lunch

DETAILS:

- Prices Are Per Person
- Requires a Minimum of 25 Guests
- For Groups of 100 Guests or Fewer. Groups Larger Than 100, Please Inquire For Additional Menu Options

BOXED LUNCH:

- Drop-off Service
- One Menu Selection Per Guest. Pre-Selected Final Food Quantities Given in Advance

BUFFET:

- Service for up to One Hour

Boxed Lunches 21

INCLUDES:

One Salad -or- One Sandwich Per Guest
(Up to Two Salads or Sandwich Selections Per Event)

Chips, Canned Water, Cookies,
& Eco-Friendly Compostable Tableware

Salad & Sandwich Buffet 23

INCLUDES:

25-30 Guests: Select One Salad and Two Sandwiches
31+ Guests: Select Two Salads and Three Sandwiches

Chips, Iced Water, Cookies,
& Eco-Friendly Compostable Tableware

Sandwiches & Wraps

Buffalo Chicken Wrap

Lettuce, Tomato, Herb Dressing

Oven Roasted Turkey Club

American Cheese, Bacon, Lettuce, Tomato, Honey Dijon,
Brioche Bun

Vegetable Hummus Wrap

Feta Cheese, Carrots, Cucumber, Lettuce, Tomato, Hummus

Roast Beef Sandwich

Smoked Gouda, Lettuce, Tomato, Horseradish-Mustard
Aïoli, Brioche Bun

Smoked Ham

Cheddar Cheese, Lettuce, Tomato, Brown Sugar-Cherry
Mayonnaise, Artisanal Bread

Salads

Kale Caesar

Garlic Crouton, Shaved Parmesan, Creamy Caesar Dressing

Cobb Salad

Seasonal Greens, Cheddar Cheese, Chopped Egg,
Cucumbers, Roasted Corn, Tomatoes, Garlic Croutons,
House Dressing

Italian Style Pasta Salad



Red Peppers, Celery, Olives, Tomatoes, Italian Herb Dressing

ADD-ONS

Food Quantities Must Match Final Guest Count. Prices are per person.

Assorted Canned Soda _____	4	Seasonal Soup _____	5
Additional Salad Selection _____	4	Gluten-Free Bread _____	3
Additional Sandwich -or- Wrap Selection _____	6	Grilled Chicken or Falafel _____	4

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Make It A Picnic

<p>DETAILS:</p> <ul style="list-style-type: none"> • Service for up to One and Half Hours • Requires a Minimum of 50 Guests • Prices Are Per Person 	<p>INCLUDES:</p> <ul style="list-style-type: none"> • Iced Water • Iced Tea or Lemonade • Cookies • Classic Condiments • Eco-Friendly Compostable Tableware
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The Classic Picnic

19

All-Beef Hot Dogs, Grilled Hamburgers

Served With:

Baked Beans 🌿, Potato Salad 🌿, Buns, Lettuce, Tomato, Pickles, Onion, American Cheese

The Southern Picnic

21

BBQ Chicken Breast, BBQ Pulled Pork

Served With:

Baked Beans 🌿, Potato Salad 🌿, Southern Style Coleslaw 🌿, Buns

The Backyard Picnic

23

SELECT TWO:

All-Beef Hot Dogs, Grilled Hamburgers, Grilled BBQ Chicken Breast

Served With:

Baked Beans 🌿, Potato Salad 🌿, Coleslaw 🌿, Buns, Lettuce, Pickles, Onion, Cheddar Cheese

ADD-ONS

Food Quantities Must Match Final Guest Count. Prices are per person.

BBQ Pulled Chicken _____	7	Gluten-Free Bun 🌿 _____	3
BBQ Pulled Pork _____	5	Seasonal Vegetables 🌿 _____	4
Impossible Burger 🌿 _____	4	Sliced Watermelon 🌿 _____	2
Sausage with Peppers & Onion _____	4	Assorted Canned Sodas _____	4
Vegetarian Burgers 🌿 _____	4	Chips _____	3
Baked Mac n' Cheese 🌿 _____	4	Canned Water _____	5
Cornbread 🌿 _____	2	Cotton Candy -or- Popcorn _____	5

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Snacks & Beverages

Break Time

DETAILS:

- Prices Are Per Person
- Requires a Minimum of 25 Guests
- Served on Eco-Friendly Compostable Tableware

Non-Alcoholic Beverage Packages

Half-Day Service for up to Four Hours
 Full-Day Service for up to Eight Hours

Infused Aqua Fresca

Select Two:
 Citrus, Cucumber-Mint, Very Berry

HALF-DAY 4 FULL DAY 6

Coffee & Tea Package

Regular Coffee, Assorted Hot Herbal Teas, Filtered Water

Decaf Coffee Available Upon Request

HALF-DAY 5 FULL DAY 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 8 FULL DAY 12

Hot Chocolate Station

Toppings Upgrade _____ 2
 Whipped Cream, Sprinkles, Mini Marshmallows, Chocolate Sauce

HALF-DAY 5

Snack Boards

Service for up to Two Hours

Vegetable Crudité  **5**
 Carrots, Cauliflower, Cherry Tomatoes, Cucumbers

Served With:
 Buttermilk Herb Dip, Traditional Hummus

Seasonal Fruit Display  **7**
 Seasonal Fresh Fruit & Assorted Berries

Vegetable Crudité & Cheese Board  **10**
 Selected Domestic Cheeses, Assorted Crackers, Seasonal Vegetables

Served With:
 Buttermilk Herb Dressing

ADD-ONS

Food Quantities Must Match Final Guest Count. Prices are per person.

Assorted Canned Sodas _____	4	Chips _____	3
Canned Water _____	5	Cookies _____	4
Iced Tea _____	4	Granola Bars _____	3
Lemonade _____	4	Fudge Brownies _____	4
Whole Fruit _____	2	Popcorn _____	5

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EVENING MENU

Appetizer Reception

DETAILS:

- Minimum Of Three Selections Required
- Requires Minimum of 50 Guests
- Food Quantities Must Match Final Guest Count
- Served On Eco-Friendly Compostable Tableware

TRAY PASSED:

- Service for up to One Hour
- Pricing is Per Piece
- Passer Fee of 75 Required Per 50 Guests

STATIONED:

- Service for up to One and a Half Hours
- Pricing Based on Two Pieces

Meat

Beef Wellington

Mushroom Duxelle, Puff Pastry

PASSED STATIONED

5 8

Chicken Tender Bites

House Battered Chicken, Chipotle Ranch

5 8

Chicken Satay

Toasted Peanuts, Sweet Chili Sauce

4 7

Fried Pot Stickers

Pork Filling, Sweet Chili Drizzle

4 7

Pork Croustade

BBQ Pulled Pork, Smoked Gouda, Sweet Onions, Sourdough

4 7

Cajun Beef Tarts

Custard, Snipped Chives, Maytag Blue Cheese

5 8

Vegetarian

Antipasti Skewer

Artichoke Hearts, Basil, Cherry Tomato, Fresh Mozzarella, Balsamic

PASSED STATIONED

3 5

Falafel Bite

Tzatziki, Tomato Jam

3 5

Fried Ravioli

Cheese Filled, Marinara Sauce

4 7

Spanakopita

Feta Cheese, Spinach, Crispy Phyllo

4 6

Stuffed Mushrooms

Artichokes, Herb Breadcrumbs, Spinach, Parmesan

4 6

Tomato Bruschetta

Basil, Fresh Mozzarella, Tomato, Balsamic, Toasted Baguette

3 5

Vegetable Spring Roll

Chipotle Aioli

4 7

Seafood

Samuel Adams Battered Cod

Malt Vinegar Aioli

PASSED STATIONED

6 9

Bacon Wrapped Sea Scallops

Smoked Paprika Corn Aioli

6 9

Clam & Potato Croquette

Smoked Paprika Corn Aioli

6 9

Shrimp Cocktail

Cocktail Sauce, Horseradish, Lemon

MP MP

Graham Cracker Fried Oyster

Chipotle-Honey Sauce, Pickled Red Onions

PASSED STATIONED

7 11

Smoked Salmon Arancini

Roasted Peppers, Charred Corn, Feta Cheese, Dill Crème Fraîche

5 8

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Boards and Stations

Chips & Dip

Pita Chips, Traditional Hummus,
Warm Spinach & Artichoke Dip

7

Market Vegetable Crudité

Seasonal Vegetables

7

Served With:

Buttermilk Herb Dip, Traditional Hummus

Seasonal Fruit Display

Fresh Seasonal Fruit & Assorted Berries

7

Charcuterie Board

Artisan Cheeses, Imported Italian Meats,
Marinated Vegetables & Olives

12

Served With:

Crackers, Flatbreads

Slider Bar

12

SELECT TWO:

Angus Beef
Caramelized Onion, Cheese,
House Ketchup

Honey Chipotle
Grilled Chicken
Poblano Mayo, Feta Cheese

BBQ Pulled Pork
BBQ Sauce, Crispy Onions

Crispy Falafel 
Balsamic Grilled Onion,
Roasted Garlic Mayo

DETAILS:

- Service for up to One and a Half Hours
- Requires a Minimum of 50 Guests
- Prices Are Per Person
- Served on Eco-Friendly Compostable Tableware

Build-Your-Own Stations

Deluxe Hot Chocolate Bar

7

Assorted Sprinkles, Chocolate Sauce,
Mini Marshmallows, Whipped Cream

Popcorn Bar

8

Butter, Cheddar, Caramel

Served With:

Assorted Toppings & Salts

Dippin' Dots Sundae Bar

9

Chocolate, Rainbow, Vanilla

Served With:

Assorted Toppings

Mashed Potato Bar

10

Mashed Yukon Gold Potatoes

Served With:

Blue Cheese, Butter, Crispy Bacon, Fried Onions,
Green Onion, Shredded Cheddar, Sour Cream

Mac n' Cheese Bar

12

Served With:

Crispy Bacon, Buffalo Chicken, Grilled Chicken,
Fried Onions, Shredded Cheddar, Toasted Breadcrumbs

Sweet Treats

Warm Apple Crisp

6

Assorted Cookie Tray

3

Assorted Cookie & Brownie Tray

5

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Bar Services

DETAILS:

- Served in Eco-Friendly Compostable Drinkware
- Upgrade to Rental Glassware - Please Inquire

Consumption Bar

SETTLED POST EVENT BY THE HOST

Pricing is per beverage

Domestic Beer	10
Craft/Imported Beer	11
Wine	9
Liquor	12
Hard Seltzer	12
Canned Cocktails	13
Assorted Canned Sodas	4

Cash Bar

GUESTS PURCHASE THEIR OWN BEVERAGES

Pricing is per beverage & includes sales tax

Domestic Beer	11
Craft/Imported Beer	12
Wine	10
Liquor	13
Hard Seltzer	13
Canned Cocktails	14
Assorted Canned Sodas	5

Consumption Bar/Cash Bar Fees

Requires a Minimum Spend of 500 Per Bar | Labor Fee of 200 Per Bartender for up to Two Hours of Service

Hosted Bar

THE COST FOR BAR SERVICES AND DRINKS ARE PAID IN ADVANCE BY HOST

ALL PACKAGES ARE BASED ON TWO HOURS OF SERVICE (FEE OF FOUR PER PERSON EACH ADDITIONAL HOUR)

Prices are per person

Beer & Wine Bar

Assorted Domestic & Craft Beers,
House Red & White Wines, Iced Water

21

House Bar

Assorted Domestic Beers, Red & White Wines,
Standard Spirits, Basic Mixers & Assorted
Canned Sodas, Iced Water

29

Add Sangria to Any Package 6

Host Bar Fees

One Bartender Per 75 Guests | Labor Fee of 200 Per Bartender for up to Two Hours of Service

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, Maker's
Mark Bourbon, Sauza Tequila

SIGNATURE COCKTAILS AVAILABLE UPON REQUEST

Bar Menu Selections are Subject to Change Based upon Product Availability

Any Changes Made will be of Similar Level and Value

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