

North Carolina



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 follow the recommendations of the Monterey Bay Aquarium's Seafood Watch Program, whose guidance helps 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!

MENUS

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

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.

Food Service Regulations

Food & Beverage cannot be removed from the premises by any party other than the catering department. As a standard, all buffets are served for a 1.5-hour period, but may be extended on advance request. Please see your Sales Manager for pricing.

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.



RISE & SHINE BREAKFAST

Requires a Minimum Order of 25 Guests

Prices Listed Are Per Person

Food Quantities Must Match Guest Guarantee

Includes:

Eco-Friendly Compostable Tableware | Coffee | Iced Water

BREAKFAST BUFFETS

CONTINENTAL | \$12

Assorted Pastries | Croissants with Butter & Jam
Fresh Seasonal Fruit | Muffins | Yogurt with Granola

TRADITIONAL | \$17

Assorted Pastries & Muffins with Butter
Fresh Seasonal Fruit | Yogurt with Granola | Sausage | Scrambled Eggs

ADD-ONS

BISCUITS & SAUSAGE GRAVY | \$4

FRESH SEASONAL FRUIT | \$4

HICKORY SMOKED BACON | \$5

SAUSAGE LINKS | \$5

SCRAMBLED EGGS | \$4

SOUTHERN STYLE CHEESE GRITS | \$4

FRESH BAKED MUFFINS & PASTRIES | \$4

COASTAL SHRIMP | \$7

BUILD YOUR OWN PARFAIT | \$8

Fresh Berries | Seasonal Fruit | Honey Yogurt with Granola

BREAKFAST BURRITO | \$8

Pork Sausage | Egg | Cheese

PREMIUM WAFFLE BAR | \$8

Assorted Toppings: Chocolate Chips | Fresh Berries

Maple Syrup | Whipped Cream


Add Chicken for \$4

BEVERAGES

ORANGE JUICE | \$3

CRANBERRY JUICE | \$3

*Vegetarian options are available as protein substitutes upon request. Due to seasonal nature of our sustainable practices, prices are subject to change.
20 persons minimum. For quantities under 20 guests, an additional fee will be assessed. All prices are subject to service charge & tax.*



MAKE IT A PICNIC

Menus are served for 1.5 hours

Food Quantities Must Match Guest Guarantee

Prices listed are per person

Includes:

Eco-Friendly Compostable Tableware | Kettle Chips | Sweet Tea | Iced Water | 2 sides

THE CLASSIC | \$19

Angus Beef Burgers | All Beef Hot Dogs | Cookies

Served with: Buns, Lettuce, Tomatoes, Pickles, Cheese and Condiments

SOUTHERN BBQ | \$22

Pulled Pork | Barbeque Bone-In Chicken Thighs | Brownies

Served with: Buns, Pickles, Onions, BBQ Sauce

CAROLINA BBQ | \$24

BBQ Chicken Quarters | Grilled Pork Ribs

Sliced Bread | Pecan Pie

Served with: MOP Sauce, Pickles, Onions

SIDES

Select (2)

Baked Beans

Fresh Seasonal Fruit

Mac & Cheese

Mixed Greens Salad

*Served with Balsamic Vinaigrette or
Buttermilk Ranch*

Coleslaw

Potato Salad

Succotash Salad

Braised Collard Greens

Sweet Corn Cobettes

Seasonal Cobbler

Banana Pudding

Add Additional Side Item for \$4 per person

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BOXED LUNCHES

\$18 PER PERSON

Options Available for Drop-Off or Pick-Up Only,
Maximum of 150 Guests

Food Quantities Must Match Guest Guarantee

Select up to (1) Salad and (1) Sandwich per event

Includes:

Bottled Water | Freshly Baked Cookie | Potato Chips
Whole Fruit | Compostable Cutlery

SALADS

Add Grilled Chicken for \$5 Per Person

Salad Nicoise

Green Beans | Potatoes | Olives | Heirloom Tomatoes
Cucumbers | Shaved Red Onions | Hard Cooked Eggs

MIXED GREEN SALAD

Carrots | Cucumbers | Grape Tomatoes
Apple Cider Vinaigrette

CLASSIC CAESAR SALAD

Blistered Tomatoes | Fried Capers | Herb Croutons
Shaved Parmesan | Caesar Dressing

SANDWICHES

CLASSIC BLT

Applewood Smoked Bacon | Herb Aioli

HAM & SWISS SANDWICH

ROASTED CHICKEN SALAD SANDWICH

ROASTED VEGETABLE SANDWICH

Seasonal Vegetables | Balsamic Reduction

TURKEY AND CHEDDAR SANDWICH

LUNCH BUFFETS

Menus are served for 1.5 hours
Food Quantities Must Match Guest Guarantee
Prices listed are per person

Includes:

Eco-Friendly Disposable Tableware | Sweet Tea | Iced Water

ALL-AMERICAN | \$19

Mixed Greens Salad with Buttermilk Ranch

Joyce Farms Herb Roasted Chicken

Tomato Sofrito | Braised Greens | Fingerling Potatoes | Rolls with Butter

Served with: Seasonal Cobbler

BYO TACO BUFFET | \$19

Southwest Salad with Chipotle Ranch

Choice of:

Pork Carnitas OR Chicken Tinga

Pico De Gallo | Ranchero Beans | Flour and Corn Tortillas | Lettuce
Shredded Cheese | Sour Cream | Spanish Rice

Served with: Cinnamon Sugar Churros

MEDITERRANEAN | \$22

Chicken Shwarma

Traditional Lamb Gyros

Greek Style Salad | Pita Bread

Toppings Include:

Feta Cheese | Lettuce | Red Onion | Tomato | Tzatziki Sauce

Served with: Baklava

GRAINS & GREENS | \$20

Garden Salad

Assortment of:

**Roasted Chicken Salad
Seasonal Vegetable Wrap
Turkey Bacon Club**

Seasonal Fruit | Pasta Salad

Served with: Freshly Baked Cookies

WHEN IN ROME | \$22

Classic Caesar Salad

Select (2)

**Baked Orzo Primavera
Chicken Alfredo
Beef Lasagna**


Garlic Bread

Add Chicken for \$5 per person

Add Shrimp for \$7 per person

Served with: Tiramisu

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MEETING PACKAGES

Our Meeting Package includes everything you need for a successful event in Asheboro's most inspiring and unique venue. North Carolina Zoo offers a one of a kind experience, distinctive menus and a beautiful atmosphere making every event noteworthy.

HALF-DAY

Up to 4 Hours, \$38 Per Person

CONTINENTAL BREAKFAST

Assorted Pastries | Croissants | Fresh Seasonal Fruit
Muffins | Yogurt with Granola

BEVERAGE SERVICE

Includes: Coffee, Water, and Assorted Pepsi Products

LUNCH BUFFET

Refer to page 3 for menus

Select (1) buffet option below:

All American
BYO Taco Buffet
Mediterranean
Grains & Greens
When in Rome

FULL DAY

Up to 8 Hours, \$45 Per Person

Includes all Options from Half-Day Package

In addition:

AFTERNOON SNACK

Select any item from the
Take a Break Zoo Snacks

TAKE A BREAK

All Snacks & Beverages are Served for 1.5 hours

Requires a minimum order of 10 guests

Prices Listed are per person

ZOO SNACKS

SAVORY

FRESH POPPED POPCORN \$4
HUMMUS & PITA \$4
SWEET & SAVORY SNACK MIX \$4

SWEET

WHOLE FRUIT \$3
GRANOLA BARS \$4
BROWNIES \$4
COTTON CANDY \$5
FRESHLY BAKED COOKIES \$4
FROZEN LEMONADE \$6
RICE CRISPY TREATS \$4

BEVERAGES

Select (2)

AQUA BARS \$4 per person

Citrus Infused - Lemons | Limes | Oranges
Cool & Refreshing - Cucumber | Mint
Very Berry - Blueberries | Strawberries

HOT CHOCOLATE BAR \$9 per person

Whipped Cream | Variety of Flavored Syrups | Crushed Peppermint Candies
Cinnamon Sugar | Chocolate Chips | Crumbled Cookies | Sprinkles

ADD-ONS

PEPSI PRODUCTS \$5

COFFEE & HOT TEA SERVICE \$4

HOT CHOCOLATE \$4

LEMONADE \$3

UNSWEETENED OR SWEET TEA \$3

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North Carolina



EVENING
MENUS



STARTERS & HORS D'OEUVRES

Tray Passed Service for up to (1) Hour

Station Service for up to (1.5) Hours

Additional Passer Fee of \$125 per (1) Passer | (1) Passer Required per (50) Guests

Minimum Quantity Must Match Guest Guarantee | (25) Piece Minimum Required

Includes:

Eco-Friendly Disposable Tableware

MEAT

Chicken Satay

Peanut sauce, toasted nuts, cilantro

passed 5 | stationed 6

Chimichurri Hangar Steak

Roasted garlic aioli, grilled bread

passed 5 | stationed 6

Deviled Eggs and candied bacon

passed 4 | stationed 5

Lamb Lollipops

Mint, pomegranate molasses

passed 8 | stationed 9

Smoked Pork Belly

Buttermilk grits and seasonal berry gastrique

passed 5 | stationed 6

Carolina pulled pork slider

Crispy onions, slaw

passed 5 | stationed 6

SEAFOOD

Creole Mustard Crab Cakes

passed 6 | stationed 8

Coconut Shrimp

Lime-Horseradish cocktail sauce

passed 5 | stationed 6

Ahi Tuna Crudo

Crispy rice paper, edamame, kewpie mayo

Passed 5 | stationed 7

Bay Shrimp Ceviche

Plantain Chip

Passed 6 | stationed 8

Seared Scallop

Chili crisp, cucumber, nori, and sesame

Passed 8 | stationed 9

VEGETARIAN

Mini Quiche

Caramelized Fennel, apple & onion

passed 5 | stationed 6

Bruschetta Duo

Sweet Potato & Avocado

Roasted Tomato & Lemon Ricotta

passed 5 | stationed 6

Tomato Pie

Heirloom Tomato, Cheddar, Basil, in Phyllo

passed 5 | stationed 6

Caprese Skewers

Fresh Mozzarella, Cherry Tomato,

Artichoke Hearts, Fresh Basil

passed 5 | stationed 6

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STATIONS & DISPLAYS

Food Quantities Must Match Guest Guarantee

Prices listed are per person

Includes:

Eco-Friendly Disposable Tableware | Sweet Tea | Iced Water

SMALL BITES

FRUIT & CHEESE | \$10

Freshly Sliced Seasonal Fruit | Berries | Citrus

Paired With: Local and Domestic Cheese | Dips and Accompaniments

SOUTHERN HAM & CHEESE | \$15

Domestic and Imported Charcuterie Meats

Paired with: Assorted Cheeses

Served with: Pickled Vegetables | Fresh & Dried Fruit | Nuts | Crackers | Grilled Bread

VEGETABLE CRUDITÉ | \$8

Sliced Raw Seasonal Veggies | Ranch | French Onion Dip | Balsamic Onion Jam

ASSORTED SLIDERS | \$15

Select (2)

Mini Cheeseburgers | Ham and Cheese | Buffalo Chicken

Served with: Tater Tots | Dipping Sauces | Toppings | Condiments

BREADS & SPREADS | \$12

Fresh Vegetables | Pita | Tortilla Chips

Served with: Buffalo Chicken Dip | Spinach-Artichoke Fondue

SOUTHERN CHARCUTERIE BOARD | \$14

Assortment of Cured Meats | Olives | Pickled Vegetables | Pimento Cheese

Served with: Selection of Toasted Breads

SAVORY

MAC N' CHEESE BAR | \$17

Cavatappi Pasta with Aged Cheddar Cheese Sauce

Toppings Include:

Crumbled Bacon | Blue Cheese | Roasted Tomatoes | Fried Onions

Steamed Broccoli | Scallions | Toasted Bread Crumbs

Add Chicken \$7 | Gulf Shrimp & Bay Scallops \$10 | Braised Short Ribs \$8

BAKED POTATO BAR | \$14

Garlic Yukon Gold Potatoes & Spiced Sweet Potatoes

Toppings Include:

Chili (no beans) | Shredded Cheese | Sour Cream | Bacon Bits | Diced Onions | Butter

Add Braised Short Ribs \$8 | Grilled NY Strip \$9 | Gulf Shrimp & Scallops \$10 | Surf & Turf \$18

SOFT BAVARIAN PRETZEL STATION | \$12

Warm Bavarian Pretzel

Toppings Include:

Cheese Fondue | Assorted Flavor Seasoning | Beer Mustard | Salsa | Ranch | Pickled Jalapenos

Chocolate & Carmel Sauce | Sprinkles | Clarified Butter

SWEET

HOT CHOCOLATE BAR | \$9

Toppings Include:

Whipped Cream | Variety of Flavored Syrups

Chocolate Chips | Marshmallows

CHEESECAKE BAR | \$14

New York Style Cheesecake

Toppings Include:

Assorted Whipped Creams | Berry Compote

Bourbon Caramel Sauce

Chocolate Sauce | Crushed Oreos

MINI DESSERTS | \$9

Assorted Cakes | Cookies | Dessert Bars

DIPPIN' DOTS SUNDAE STATION | \$12

Assorted Dippin' Dots

Toppings Include:

Bourbon Caramel Sauce | Cherries

Chocolate Syrup | Crushed Oreos

M&M's | Sprinkles

POPCORN BAR | \$10

Butter and Caramel Popcorn

Toppings Include:

Bacon | Cheddar Cheese | Chocolate Chips

Crushed Oreos | Goldfish | Marshmallows

Pretzels | Sprinkles

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EVENING BUFFETS

Requires a minimum order of 25 Guests

Prices listed are per person

Includes:

Eco-Friendly Compostable Tableware | Bread & Butter | Iced Water | Sweet Tea

Tier 1 Buffet | \$45

SELECT TWO

Roasted NY Strip Steak

Tobacco Onions | Demi-Glace

Joyce Farms Roasted Airline Chicken

Pan Jus

Seared Atlantic Salmon

Lemon-Dill Burre Blanc | Braised Spinach

Potato Gnocchi

Succotash | Roasted Garlic Brown Butter

Ancho Marinated Pork Loin

Cherry Port Wine Reduction

Tier 2 Buffet | \$38

SELECT TWO

Mushroom Ravioli

Herbed Brown Butter | Pecorino Romano

Joyce Farms Roasted Quarter Chicken

Lemon | Artichoke | Tomato | Capers

Low Country Shrimp and Grits

Cajun Cream Sauce

Tier 3 Buffet | \$32

SELECT TWO

BBQ Beef Brisket

Caramelized Onions | Mushrooms

Classic Lasagna

(Vegetable Option available)

North Carolina Cornmeal Breaded Catfish

Remoulade | Cocktail Sauce

Baked Penne

Grilled Vegetables | Pomodoro | Mozzarella

SALADS *SELECT ONE*

BABY SPINACH

Cranberries | Goat Cheese | Olive Oil | Red Onions
Poppseed Vinaigrette

BIBB LETTUCE

Fried Onions | Grape Tomatoes | Shaved Carrots | Herbed Ranch

CAESAR

Croutons | Shaved Parmesan | Caesar Dressing

FIELD GREENS

Cucumbers | Grape Tomatoes | Shaved Red Onions
Herb White Balsamic Vinaigrette

ICEBERG

Blue Cheese Crumbles | Red Onions | Rendered Bacon | Tomatoes
Balsamic Dressing

VEGETABLES *SELECT ONE*

BROCCOLI WITH LEMON BUTTER

ROASTED BRUSSELS SPROUTS

GRILLED ASPARAGUS

SHALLOT BUTTER GREEN BEANS

HONEY-GLAZED CARROTS

STARCHES *SELECT ONE*

BOURSIN MACARONI & CHEESE

ROASTED ROOT VEGETABLES

GARLIC MASHED POTATOES

ROASTED SWEET POTATOES

HERB ROASTED POTATOES

DESSERT *SELECT ONE*

Key Lime Pie

Chocolate Layer Cake

NY Style Cheesecake

Seasonal Cobbler

Caramel Crunch Cake

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PLATED DINNER

\$60 per person

REQUIRES CHINA RENTAL - PRICING DEPENDENT ON MENU SELECTION

Includes:

Bread & Butter | Iced Water | Sweet Tea

SALAD

SELECT ONE

BIBB LETTUCE

Grape Tomatoes | Shaved Carrots | Fried Onions | Herbed Ranch

FRISÉE BLT

Heirloom Tomatoes | Chives | Croutons | Bacon Vinaigrette

KALE CAESAR

Shaved Parmesan | Focaccia Crouton | Roasted Tomatoes | Caesar Dressing

ROASTED BEET SALAD

Arugula | Goat Cheese | Oranges | Candied Pecans | Citrus Vinaigrette

WEDGE STYLE

Tomatoes | Pickled Red Onions | Crumbled Bacon
Blue Cheese Dressing | Balsamic Glaze

ENTRÉE

Chef's Choice of Starch and Vegetables

SELECT ONE

ROASTED HALF WITH CHICKEN SHERRY PAN SAUCE

OSSO BUCCO STYLE LAMB SHANK

Citrus Gremolata

BUTTER POACHED GROUPER

Citrus Fennel Salad

CAROLINA BBQ SPICED DUCK CONFIT

Blueberry Ancho Gastrique

DIJON CRUSTED PORK TENDERLOIN

Cider Gastrique | Roasted Cauliflower

SWEET TEA AIRLINE CHICKEN BREAST

Brown Butter Hazelnut Vinaigrette

BRAISED BEEF SHORT RIB AND DEMI GLACE

SEARED ATLANTIC SALMON

Smoked Tomato | Garlic Confit | Castelvetroano Olives

NY STRIP STEAK

Roasted Garlic and Truffle Butter

DESSERT

SELECT ONE

Southern Style Lemon Pie

Seasonal Crème Anglaise

Grilled Pound Cake

Peaches and Meyer Lemon Crème Fraiche

NY Style Cheesecake

Flourless Chocolate Torte

Ancho Cheerwine Jam

ADD-ONS

Additional Entrée Selection - \$15 Per Person

Upgrade Entrée Selection to Duo - Please inquire for pricing

CUSTOM MENUS AVAILABLE UPON REQUEST

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