

North Carolina



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CATERING  
**MENU**

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# EVENT INFORMATION

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## **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

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## 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

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**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

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**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

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### THE CLASSIC | \$21

Angus Beef Burgers | All Beef Hot Dogs | Cookies

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

### SOUTHERN BBQ | \$24

Pulled Pork | Barbeque Bone-In Chicken Thighs | Brownies

*Served with: Buns, Pickles, Onions, BBQ Sauce*

### CAROLINA BBQ | \$26

BBQ Chicken Quarters | Grilled Pork Ribs

Sliced Bread | Pecan Pie

*Served with: MOP Sauce, Pickles, Onions*

## SIDES

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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

# 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 or (1) Sandwich per event**

## Includes:

Bottled Water | Freshly Baked Cookie | Potato Chips

Whole Fruit | Compostable Cutlery

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## SALADS

Add Grilled Chicken for \$5 Per Person

### Salad Nicoise

Green Beans | Potatoes | Olives | Heirloom Tomatos  
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

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## 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

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*20 persons minimum. For quantities under 20 guests, an additional fee will be assessed. All prices are subject to service charge & tax.*



# 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

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## 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.

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## 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

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## 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*

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## 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

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## 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



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EVENING  
**MENUS**

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# 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

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### 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

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### 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

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### 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

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### 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

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### 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

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### 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

#### North Carolina Cornmeal Breaded Catfish

Remoulade | Cocktail Sauce

#### Classic Lasagna

(Vegetable Option available)

#### 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

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## 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 GROUPEL

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 | Castelvetrano Olives

### NY STRIP STEAK

Roasted Garlic and Truffle Butter

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## 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

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## 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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