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# 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!

## Minimums & Menus

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 the Birmingham 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.

## 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 Birmingham 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.

## Allergen Notice

SSA Group, LLC. offers products that may contain: Peanuts, Tree Nuts, Soy, Dairy, Sesame and Wheat. While we take steps to minimize the risk of cross contamination, we cannot guarantee that any of our products are 100% safe to consume for people with peanut, tree nut, soy, milk, sesame or wheat allergies. At Birmingham Zoo, we make every effort to identify ingredients that may cause allergic reactions for those individuals with food allergies. Items marked gluten friendly are made with no gluten-containing ingredients. Items marked as vegan are made with no animal products (*dairy, eggs, etc*). We have strict policies in place to avoid cross contamination. However, there is always a risk of contamination (*we cannot guarantee a total absence of these allergens in the menu items we produce*).

## Final Guest Count & Food Guarantees

Final guest count refers to the number of guests the Client expects to attend the event and is used to finalize food, beverage, and catering requirements at the event. The final guest count is due at least ten (10) business days before the event date and may not be less than the guaranteed minimum guest count your agreement was based on.

Increases to the guest count and last-minute orders past this due date will be considered but are subject to necessary equipment and menu items, potential additional costs, and the approval of your Sales Representative.

## 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.

# Rise & Shine Breakfast

## DETAILS:

- Service for up to one hour
- Requires a minimum of 25 guests
- Food quantity must match the final guest count. Prices are per person

## INCLUDES:

- Iced Water
- Orange Juice
- Eco-Friendly Compostable Tableware

## THE CONTINENTAL 🌱

Assorted Breakfast Pastries, Cut Fresh Fruit 🥕🌱

## COMPLETE BREAKFAST

Assorted Breakfast Pastries, Cut Fresh Fruit 🥕🌱, Scrambled Eggs 🌱, Seasoned Breakfast Potatoes 🌱🥕, Breakfast Sausage Links

## 17 CHICKEN & WAFFLES

Sugared Belgian Waffles, Crispy Chicken

24

## 21 TOPPINGS:

Assorted Syrups, Berries, Chocolate Chips, Peanut Butter Chips, Whipped Topping

## ADD-ONS

Quantities must match final guest count.  
Prices are per person.

Sausage, Egg, Cheese Sandwich _____	9	Scrambled Eggs _____	5
Spinach, Tomato, Egg, Cheese Sandwich _____	9	Cheese Grits _____	5
Bacon, Egg, Cheese Burrito _____	9	Seasoned Breakfast Potatoes _____	5
Fried Green Tomato, Herbed Breakfast Potatoes, Eggs, Cheese Burrito _____	9	Yogurt and Granola 🌱 _____	6
Biscuits and Sausage Gravy _____	5	Fresh Whole Fruits _____	4
Applewood Smoked Bacon _____	6	Coffee _____	3
Breakfast Sausage Links _____	6	Hot Tea _____	3

Dietary Information: 🌱 Vegetarian 🥕 Vegan 🌱 Gluten-Free 🥛 Dairy-Free 🥜 Contains Nuts 🌱 Contains Sesame 🌱 Sustainable Seafood

\*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, prices are subject to change. Prices are subject to a 22% service charge, 3% event fee, and current sales tax.

# Make It A Picnic

<p><b>DETAILS:</b></p> <ul style="list-style-type: none"> <li>• Requires a minimum order of 50 guests</li> <li>• Food quantity must match the final guest count. Prices are per person</li> <li>• Menus are served for up to one and a half hours</li> </ul>	<p><b>INCLUDES:</b></p> <ul style="list-style-type: none"> <li>• Iced Water</li> <li>• Sweet Tea</li> <li>• Chips</li> <li>• Cookies</li> <li>• Eco-friendly Compostable Tableware</li> </ul>
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## Classic American

24

### ALL-BEEF HOT DOGS ✘, GRILLED HAMBURGER ✘

Served With:

BBQ Baked Beans ✘, Coleslaw 🥬✘, Buns, American Cheese, Lettuce, Sliced Onions, Pickles, Sliced Tomatoes, Classic Condiments

ADD IMPOSSIBLE BURGER 🥩 \_\_\_\_\_ 6

## Southern BBQ

26

### BBQ PULLED PORK, PULLED CHICKEN

Served With:

Corn-on-the-Cob 🌽, Cut Fresh Fruit 🍌✘, Buns, Pickles, Sliced Onions, Traditional & Alabama White BBQ Sauces

## The Smokehouse

28

### SMOKED BBQ CHICKEN, GRILLED PORK RIBS

Served With:

Coleslaw 🥬✘, Corn-on-the-Cob 🌽, Traditional, Alabama White BBQ Sauces

<b>ADD-ONS</b>			
<small>Quantities must match final guest count. Prices are per person.</small>			
Lemonade _____	3	Bottled Water _____	4
Popcorn _____	6	Potato Salad _____	5
Dippin' Dots _____	6	Mac and Cheese _____	6
Fudge Brownies _____	5	Mixed Greens Salad _____	5
Assorted Canned Sodas _____	4	Tomato, Cucumber, Croutons, Balsamic Vinaigrette, Herbed Ranch Dressing	

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# Bistro Lunch

## DETAILS:

- Drop-Off service
- For groups of 100 or fewer. Groups larger than 100, please inquire for additional menu items.
- Select up to two options per event from the choices below. One menu selection per guest. Pre-selected final food quantities required in advance.

## INCLUDES:

- Chips
- Cookies
- Water

## Boxed Lunch

22

### Salads

#### MEDITERRANEAN GREENS

Feta Cheese, Olives, Red Peppers, Red Onion, Cucumbers, Greek Dressing

#### COBB

Carrots, Cucumbers, Grape Tomatoes, Croutons, Hard Boiled Eggs, Bacon, Cheddar Cheese, Herbed Ranch

#### CLASSIC CAESAR

Cracked Pepper, Herb Croutons, Shaved Parmesan, Caesar Dressing

#### ADD-ONS

Quantities must match final guest count.  
Prices are per person.

Grilled Chicken \_\_\_\_\_ 5

### Sandwiches

#### CLASSIC BLT

Applewood Smoked Bacon, Lettuce, Tomato, Herb Aioli, on Focaccia

#### HAM & SWISS

Lettuce, Tomato, Garlic Dijon Aioli, on Ciabatta

#### ROASTED CHICKEN SALAD

Lettuce, Tomato, Green Goddess Aioli, on Ciabatta

#### CAPRESE

Basil Pesto, Fresh Mozzarella, Fresh Tomatoes, Roasted Tomatoes

#### TURKEY & CHEDDAR

Lettuce, Tomato, Garlic Dijon Aioli, on Ciabatta

# Lunch Buffets

## DETAILS:

- Service for up to one and a half hours
- Requires a minimum of 25 guests
- Food quantities must match final guest count. Prices are per person

## INCLUDES:

- Iced Water
- Sweet Tea
- Eco-Friendly Compostable Tableware

## Sandwich & Salad

### Served with:

Chips and Pasta Salad

### BUILD YOUR OWN SALAD

Mixed Greens, Carrots, Cucumbers, Grape Tomatoes, Balsamic Vinaigrette, Herbed Ranch

### ADD CHICKEN

5

### SANDWICHES

#### PICK TWO

#### CAPRESE SANDWICH

Basil Pesto, Fresh Mozzarella, Fresh Tomatoes, Roasted Tomatoes

#### ROASTED CHICKEN SALAD SANDWICH

Lettuce, Tomato, Green Goddess Aioli, on Ciabatta

#### TURKEY BACON CLUB

Applewood Smoked Bacon, Turkey, Tomato, Herb Aioli, on Focaccia

## All American

### Served with:

Garlic Mashed Potatoes, Roasted Green Beans, Rolls with Butter

### MIXED GREENS SALAD

Carrots, Cucumbers, Grape Tomatoes, Balsamic Vinaigrette, Herbed Ranch

### HERB ROASTED CHICKEN WITH PAN SAUCE

23

## Tuscan

### Served with:

Garlic Knots

### CLASSIC CAESAR SALAD

Cracked Pepper, Herb Croutons, Shaved Parmesan, Caesar Dressing

### PASTA PRIMAVERA

### CLASSIC CHICKEN PARMIGIANA

### FETTUCCINI ALFREDO

### ADD CHICKEN

5

24

## 21 Taco Bar

### Served with:

Assorted Salsas, Black Beans, Flour Tortillas, Lettuce, Guacamole, Shredded Cheese, Sour Cream, Cilantro Lime Rice, Pickled Jalapeños

### GROUND BEEF -OR- SHREDDED CHICKEN

### SOUTHWEST SALAD

Corn, Black Beans, Tortilla Strips, Jalapeño Ranch

## Mediterranean

26

### Served with:

Feta Cheese, Lettuce, Red Onions, Tomatoes, Tzatziki Sauce, Classic Hummus, Pita Chips, Basmati Rice

### GREEK STYLE SALAD

Feta Cheese, Olives, Red Peppers, Red Onions, Cucumbers, Greek Dressing








### CHICKEN SHWARMA

### Assorted Dessert Bars

6

### ADD-ONS

Quantities must match final guest count. Prices are per person.

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

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# Snacks & Beverages

## Break Time

### DETAILS:

- Menu served for up to two hours
- Requires a minimum of ten guests
- Quantities must match final guest count. Prices are per person

### INCLUDES:

- Eco-Friendly Compostable Tableware

## Non-Alcoholic Beverage Packages

### LEMONADE & SELTZER BAR

Lemonade, Iced Water, Sparkling Water

*Served With:*

Mint, Assorted Fruit, Flavored Syrups

10

### HOT CHOCOLATE BAR

Candy Canes, Caramel Syrup, White Chocolate Syrup, Crushed Oreos, Whipped Topping, Sprinkles, Mini Marshmallows

10

### ADD-ONS

Quantities must match final guest count. Prices are per person.

Assorted Canned Sodas \_\_\_\_\_ 4

Coffee and Hot Tea \_\_\_\_\_ 6

*Decaf Coffee Available Upon Request*

Hot Chocolate \_\_\_\_\_ 4

Lemonade \_\_\_\_\_ 3

Sweet or Unsweet Tea \_\_\_\_\_ 3

## Snack Boards

### POPCORN STATION 14

Buttered Popcorn Made In-House

*Served With:*

Chocolate Chips, Crushed Oreos, Marshmallows, Pretzels, Goldfish, Assorted Seasonings

### VEGETABLE CRUDITÉS 8

Seasonal Vegetables, Herbed Ranch Dip, Hummus

### HOUSE TRAIL MIX 6

Gardetto's Snack Mix, Chocolate Chips, Dried Cranberries

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

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# Evening Menu

# Hors D'oeuvres

<p><b>DETAILS:</b></p> <ul style="list-style-type: none"> <li>• Minimum of three selections recommended</li> <li>• Requires a minimum of 50 guests</li> <li>• Food quantities must match final guest count</li> <li>• Includes Eco-Friendly Compostable Tableware</li> </ul>	<p><b>TRAY PASSED:</b></p> <ul style="list-style-type: none"> <li>• Service for up to one hour</li> <li>• One Passer per 50 Guests</li> <li>• Pricing is Per Piece</li> </ul>	<p><b>STATIONED:</b></p> <ul style="list-style-type: none"> <li>• Service for up to one and a half hours</li> <li>• Pricing includes two pieces per person</li> </ul>
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## Land

	PASSED	STATIONED
<b>CHICKEN POTSTICKERS</b> Sweet Chili Sauce	5	10
<b>PULLED PORK SLIDERS</b> Skewered Pickle, Fried Onions, Alabama White Sauce	5	10
<b>CRISPY PORK BELLY</b> Spicy Ponzu Sauce	5	10
<b>STEAK &amp; CILANTRO EMPANADAS</b> Chipotle Dipping Sauce	5	10
<b>SWEET &amp; SPICY BBQ MEATBALL</b> BBQ Sauce	5	10

## Garden

	PASSED	STATIONED
<b>CHARRED TOMATO BRUSCHETTA</b> 🌱 5 Balsamic Glaze, Basil, Crostini	5	10
<b>VEGETABLE SPRING ROLL</b> 5 Sesame-Soy Glaze	5	10
<b>MAC &amp; CHEESE BITES</b> 5 Sweet and Sour Sauce	5	10
<b>SPINACH &amp; FETA SPANIKOPITA</b> 5 Red Pepper Romesco Sauce	5	10
<b>STREET CORN PHYLLO CUP</b> 5 Cotija Cheese & Pico de Gallo	5	10

## Sea 🌊

ALL SEAFOOD IS SUSTAINABLY SOURCED.

	PASSED	STATIONED
<b>COCONUT SHRIMP</b> Gribiche Sauce	6	12
<b>SHRIMP &amp; GRITS</b> 🌱 Jalapeño Cheese Grits, Pan-Seared Shrimp, Tasso Gravy	6	12
<b>TUNA &amp; AVOCADO WONTON</b> Chipotle Aioli	6	12
<b>BACON WRAPPED SCALLOP</b> Lemon Butter Buerre Blanc	6	12

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# Stations


## DETAILS:

- Service for up to one and a half hours
- Requires a minimum of 50 guests
- Food quantities must match final guest count. Prices are per person

## INCLUDES:

- Eco-Friendly Compostable Tableware

## BREADS & SPREADS

Fresh Vegetables, Pita Bread, Tortilla Chips, Hummus , French Onion Dip

Buffalo Chicken Dip -or- Spinach-Artichoke Fondue 

## MAC N' CHEESE BAR

*Served with:*

Grilled Chicken, Crispy Bacon, Fried Onions, Green Onion, Roasted Broccoli, Shredded Cheese, Toasted Breadcrumbs, Hot Sauce

**ADD PULLED PORK & BBQ SAUCE** \_\_\_\_\_ **6**

## MASHED POTATO BAR

*Served With:*

Bacon, Scallions, Shredded Cheese, Sour Cream, Butter, Broccoli, BBQ Sauce, Hot Sauce

Pulled Pork -or- Pulled Chicken with BBQ sauce

**ADD SWEET POTATOES** \_\_\_\_\_ **8**

Cinnamon Sugar, Brown Sugar, Maple Syrup, Marshmallows

## 12 Boards

**HARVEST**   **9**

Assorted Seasonal Raw, Roasted, Marinated Vegetables, Ranch-Dill Dip

**21**

**CHEESE**  **12**

Assorted Imported & Domestic Cheese, Fresh Fruit, Assorted Crackers

**GRANDE** **18**

Assortment of Cured Meats & Domestic Cheeses, Olives, Pickled Vegetables, Assorted Crackers and Breads

## Sweet

**DIPPIN' DOTS SUNDAE STATION** **12**

Assorted Pre-Packaged Flavors

*Served with:*

Caramel Sauce, Cherries, Chocolate Syrup, Crushed Oreos, Sprinkles, Whipped Cream

# Dinner Buffets

ONE SALAD, TWO ENTRÉES, TWO ACCOMPANIMENTS, ONE DESSERT

50

## DETAILS:

- Service for up to one and a half hours
- Requires a minimum of 50 guests
- Food quantities must match final guest count. Prices are per person

## INCLUDES:

- Iced Water
- Sweet Tea
- Eco-friendly Compostable Tableware

## Salads

SELECT ONE

### BABY SPINACH

Cranberries, Goat Cheese, Red Onion, Slivered Almonds, Balsamic Vinaigrette, Herbed Ranch

### CLASSIC CAESAR

Croutons, Cracked Black Pepper, Shaved Parmesan, Caesar Dressing

### MIXED GREENS

Cucumber, Grape Tomatoes, Shaved Red Onion, Balsamic Vinaigrette, Herbed Ranch

### ICEBERG

Bleu Cheese Crumbles, Red Onion, Rendered Bacon, Tomatoes, Balsamic Vinaigrette, Herbed Ranch

## Accompaniments

SELECT ONE

### LEMON BUTTER BROCCOLINI

### GRILLED ASPARAGUS

### HONEY GARLIC GREEN BEANS

### ROASTED BRUSSELS SPROUTS

### HONEY-GLAZED CARROTS

### ROASTED BROCCOLI AND CAULIFLOWER

SELECT ONE

### BOURSIN MACARONI AND CHEESE

### GARLIC MASHED POTATOES

### HERB ROASTED POTATOES

### ROASTED SWEET POTATOES

### ROASTED VEGETABLE ORZO SALAD

## ADD-ONS

Quantities must match final guest count. Prices are per person.

Regular Coffee and Hot Tea \_\_\_\_\_ 6

Bread and Butter \_\_\_\_\_ 5

## Entrées

SELECT TWO

### BAKED CAVATAPPI

Grilled Vegetables, Marinara, Mozzarella

### HARDWOOD-SMOKED BEEF BRISKET

Caramelized Onion, Mushroom Cream Sauce

### HERB-ROASTED CHICKEN

Pan Jus

### SLOW-ROASTED PORK

Chimichurri Sauce, Pickled Red Onion

### ROASTED SIRLOIN +8

Demi-Glace

### SEARED CHICKEN BREAST +8

Garlic Herb Velouté

### SEARED SALMON +8

Brown Butter Sauce

### POTATO GNOCCHI +11

Wild Mushroom Ragout

### ROASTED NEW YORK STRIPLOIN +11

Demi-Glace, Onion Marmalade

### THYME MARINATED PORK LOIN +11

Dijon Cream Sauce

## Desserts

SELECT ONE

### BREAD PUDDING



Whipped Topping

### ASSORTED MINI CHEESECAKES

### CARAMEL PECAN BROWNIE

### WARM APPLE COBBLER

Whipped Topping

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# Plated Dinner

## THREE-COURSE DINNER

ONE SALAD, ONE PRE-SELECTED ENTRÉE,  
ONE DESSERT

80

Upgrade to Duo Entrée

Please Inquire for Pricing

### DETAILS:

- Requires a minimum of 50 guests
- Food quantities must match final guest count. Prices are per person
- China Rental Required (additional fee applies and are dependent upon menu selections)

### INCLUDES:

- Iced Water
- Coffee and Hot Tea
- Bread and Butter

## Salads

SELECT ONE

### KALE CAESAR

Shaved Parmesan, Focaccia Crouton, Caesar Dressing

### ROASTED BEET

Arugula, Goat Cheese, Orange, Candied Pecans, Citrus Vinaigrette

### WEDGE STYLE

Tomato, Pickled Red Onion, Crumbled Bacon, Blue Cheese Dressing

## Entrées

SELECT ONE

### ALMOND CRUSTED LAMB CHOPS

Charred Heirloom Carrots, Garlic Mashed Potatoes, Mint Relish

### BUTTERNUT SQUASH STEAK

Brown Butter, Sautéed Spinach, Sage Sauce

### NY STRIP STEAK

Broccoli, Garlic Mashed Potatoes, Herb Compound Butter

### BRAISED SHORT RIB

Garlic Mashed Potatoes, Broccoli

### HONEY GLAZED SALMON

Brussels Sprouts, Sweet Potato Mash

### SEARED CHICKEN BREAST

Pancetta-Swiss Chard, Sweet Corn Puree, Pan Jus

### BROILED RED FISH

Artichoke and Wild Mushroom Ragout, Roasted Baby Potatoes, Brown Butter Sage Sauce

### HARDWOOD GRILLED PORK CHOP

Broccoli, Mashed Potatoes, Apple Compote


### SEARED SALMON

Asparagus with Lemon-Caper Beurre Blanc, Fingerling Potatoes

## Desserts

SELECT ONE

### CHOCOLATE DECADENCE CAKE

Raspberry Sauce 

### KEY LIME PIE

Whipped Topping

### SOUTHERN-STYLE PECAN APPLE TART

Bourbon-Banana Cream

### STRAWBERRY SYMPHONY CHEESECAKE

Berry Compote

## ADD-ONS

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

Additional Entrée Selection \_\_\_\_\_ Please Inquire for Pricing

Dual Entrée Upgrade \_\_\_\_\_ Please Inquire for Pricing

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# Bar Services

## SPIRITS INCLUDES:

BOURBON, GIN, RUM, SCOTCH, TEQUILA, VODKA, WHISKEY

### DETAILS:

- Security is required for all events with alcohol.
- Served in Eco-Friendly Compostable Drinkware
- Upgrade to Rental Glassware – *Please Inquire for pricing*

## Consumption Bar

### SETTLED POST EVENT BY THE HOST

Requires a Minimum Bar Spend of \$500 per Bar

\$100 per Bartender per Hour

Pricing is per beverage

## Cash Bar

### GUESTS PURCHASE THEIR OWN BEVERAGES

Requires Bar Setup Fee of \$200 per Bar

\$100 per Bartender/Cashier per Hour

Pricing is per beverage

DOMESTIC BEER _____	7
CRAFT/IMPORTED BEER _____	9
WINE _____	8
LIQUOR _____	10
BOTTLED WATER AND CANNED SODAS _____	4

DOMESTIC BEER _____	8
CRAFT/IMPORTED BEER _____	10
WINE _____	9
LIQUOR _____	11
BOTTLED WATER AND CANNED SODAS _____	5

## Hosted Bar

### THE COST OF BAR SERVICES AND DRINKS IS PAID IN ADVANCE BY THE EVENT HOST.

#### HOSTED BAR IS FOR UP TO TWO HOURS

Additional Hours – Please Inquire for Pricing

Requires Bar Setup Fee of \$200 per Bar

\$100 per Bartender per Hour

Prices are per person

### BEER AND WINE BAR

22

### FULL BAR

30

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

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

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