



TULSAZOO

CATERING
MENU

RISE & SHINE BREAKFAST

INCLUDES:

Water, Juice & Coffee

CONTINENTAL BREAKFAST \$10

Assorted Breakfast Pastries | Yogurt | Crunchy Granola | Fresh Fruit

COMPLETE BREAKFAST \$14

Assorted Breakfast Pastries | Yogurt | Crunchy Granola | Fresh Fruit & Berries
Scrambled Eggs | Seasoned Breakfast Potatoes | Choice of Thick Cut Bacon or Sausage

SOUTH OF THE BORDER \$16

Chorizo & Eggs | Refried Beans | Scrambled Eggs
Guacamole | Tortillas | Pico de Gallo

SWEET & SAVORY BRUNCH \$19

Fresh Fruit & Berries
Thick Cut Bacon | Assorted Quiches
French Toast Bake | Chicken & Waffles

ADD-ONS

BISCUITS & GRAVY \$3

WAFFLES OR
PANCAKES WITH SYRUP \$3

A LA CARTE
BREAKFAST BURRITOS \$6

BUILD YOUR OWN YOGURT PARFAIT \$5

OMELET STATION \$8
50 guests max & \$50 Chef attendant fee added

BYO WAFFLE STATION \$7

BRUNCH BARS

BLOODY MARY BAR

Celery | Pepperoncini Peppers | Green Olives | Bacon | Lemons & Limes

MIMOSA BAR

Oranges | Strawberries | Mint | Assorted Juice Mixers

*Bartender Required \$100
2 Hours Hosted - \$13 Per Guest*

*To Enjoy Both Bars Add \$3 Per Guest
**1 Bartender per 75 Guests*

*Vegetarian options are available as protein substitutes upon request.
Due to the seasonal nature of our sustainable practices, prices are subject to change.
Prices are subject to a 25% service charge & sales tax.*



CLASSIC LUNCHES

BUILD YOUR OWN DELI BOARD \$14

Assorted Cold Cuts | Fresh Breads & Rolls | Assorted Toppings

Kettle Chips & Garden Salad | Cookies

Add Grilled Vegetables \$2.5

SEASONAL SOUPS \$10

Choice of 2 Soups | Artisan Rolls | Mixed Green Salad | Assorted Dessert Bars

Add Bread Bowls \$3.5

ADD-ONS

PASTA OR POTATO SALAD \$2

FRESH FRUIT \$3

SOUP \$3

COOKIES \$2



SANDWICH & SALAD COMBO \$15

Pick 3 Sandwiches & 1 Salad

Kettle Chips, Cookies, Iced Tea, Water, Lemonade

CAESAR

Hearts of Romaine | Shaved Parm | Caesar Dressing

BABY SPINACH (GF)

Dried Cranberries | Goat Cheese | Red Onion | Aged Sherry Vinaigrette

CHOPHOUSE

Chopped Lettuce | Tomatoes | Red Onion | Cheddar | Bacon | Avocado Ranch

GREEK (GF)

Spinach | Red Onion | Feta | Tomatoes | Banana Peppers | Greek Vinaigrette

HICKORY SMOKED TURKEY BREAST

Swiss | Cranberry Mustard | Baby Spinach | Herb Focaccia Bread

MAPLE GLAZED HONEY HAM

Smoked Cheddar | Creamy Whole Grain Mustard | Arugula | Ciabatta Roll

OVEN ROASTED BEEF

Baby Swiss | Horseradish Aioli | Arugula | Sweet Onion Roll

CAPRESE

Buffalo Mozzarella | Marinated Tomatoes | Fresh Basil | Baby Arugula | Olive Oil
Balsamic Reduction | Ciabatta Roll

CHICKEN SALAD WRAP

Gilled Chicken | Grapes, Dried Fruit & Nuts | Baby Spinach
Whole Wheat Tortilla

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LUNCH BUFFETS

THE ISLANDS \$16

Jerk Chicken | Kalua Pork | House Green Salad

Pineapple Slaw | Coconut Rice

Served with Fresh Hawaiian Rolls with Butter & Cookies

WHEN IN ROME \$14

BAKED PENNE PASTA

Braised Meat Ragù | Caramelized Peppers & Onions
Crushed Tomato Sauce

CHICKEN PARMESAN

Breaded Chicken | House Marinara | Parmesan | Spaghetti

Served with Classic Caesar Salad, Garlic Bread & Brownies

STREET FAJITAS \$15

Slow Roasted Pork Carnitas | Grilled Marinated Chicken

Cilantro-Lime Rice | Refried Black Beans | Tortillas

Peppers & Onions | Cheese | Sour Cream

Served with Tortilla Salad & Churro Bites

Add Chips & Salsa Bar \$2



EXTRAS

MAKE IT A PICNIC

ALL AMERICAN \$14

100% Angus Beef Hamburgers | All Beef Hot Dogs | Kettle Chips

Macaroni Salad | Cheddar & All the Fixin's | Cookies

Premium Burger Toppings (Mushrooms, Onions & Bacon) \$2.5

Chili Cheese Dogs (Chili, Onions, Nacho Cheese) \$3

Add Veggie Burgers \$4 Each

Add Gluten Free Buns \$2 Each

OKLAHOMA BBQ \$17

Smoked Pulled Pork | Grilled Chicken Breast | Kettle Chips

Ranchero Beans | Coleslaw | Onions & Jalapeños

Texas Toast | Cookies

Smoked Beef Brisket \$5

Smoked Sausage \$4

SOUTHERN PICNIC \$16

Fried Chicken Drumsticks, Thighs, & Breasts

Mashed Potatoes & Gravy | Creamed Corn | Macaroni Salad

Fresh Baked Biscuits | Cookies

MIXED GREEN SALAD \$2

SLICED WATERMELON \$2

POTATO OR MACARONI SALAD \$2

MAC & CHEESE \$3

RANCHERO BEAN \$2

CORN COBETTES \$2

COLESLAW \$2

ASSORTED CANNED SODA \$3

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ZOO TIME

SNACKS & BEVERAGES

BEVERAGES

COFFEE \$3

'JUST WATER' \$4

TEA OR LEMONADE \$2

CANNED PEPSI PRODUCTS \$3

WATER/TEA/LEMONADE \$3 (UP TO 4 HOURS)

HOT COCOA \$3

COOKIES & BROWNIES \$3.5

Baked Cookies & Brownies

HEALTHY TIMEOUT \$5

Seasonal Fresh Fruit with Honey Yogurt Sauce

& Granola Bars

SIESTA FIESTA \$6

Corn Tortilla Chips Served with Assorted Salsas, Guacamole

& a Warm Pepper Jack Cheese Dip

ENERGY BREAK \$6

Chocolate Covered Pretzels, Trail Mix,

Assorted Brownies & Blondies

SNACKS & SWEETS

SEASONAL FRESH FRUIT DISPLAY \$4

THE MIX \$4

Sweet & Savory Snack Mixes

PRETZEL BITES WITH STONE MUSTARD \$3.5

POPCORN \$2/\$4

DESSERT BARS \$3

COTTON CANDY \$2/\$4

NOVELTY ICE CREAM \$3

BROWNIE BITES \$3

DIPPIN' DOTS \$5

ZOO VOUCHER- \$5 OR \$10

Get a food voucher to be used in the park at any food location

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TAKE A BREAK



HORS D'OEUVRES DISPLAYED

Service for up to 1 hour

Recommendations:

Pre-Dinner Cocktail Hour 3-5 App Selections

Evening Reception 6-8 Selections or 3 Selections + 2 Action Stations

Minimum Order of 50 Pieces

TIER 1 \$3


MUSHROOMS 
Spinach Parmesan Soufflé Stuffed Mushroom


JERK CHICKEN 
Jerk Chicken Salad | Fried Plantains

POLENTA CAKE 
Crispy Polenta Cake | Smoked Tomato Relish | Fontina Cheese

POT STICKERS
Pork Pot Stickers | Sweet Chile Dipping Sauce

ELOTE BRUSCHETTA 
Grilled Corn | Cilantro | Cotija Cheese | Chipotle Aioli

RISOTTO FRITTER 
Parmesan Risotto Fritter | Roasted Red Pepper Sauce

MAC & CHEESE FRITTER 
Rolled in Herb Breadcrumbs

CAPRESE SKEWER 
Tomato | Mozzarella | Artichokes | Basil-Balsamic Reduction



TIER 2 \$4.5

SHRIMP BEIGNET
Gulf Shrimp Beignet | Spicy Crème Fraiche

MEDITERRANEAN BRUSCHETTA 
Olive Caper Tapenade with Goat Cheese & Balsamic Glaze

BLACK BEAN TOSTADA 
Cilantro Cabbage Salad | Cotija Cheese | Fresh Lime

BRISKET & BLUE
Shaved Beef Brisket | Blue Cheese | Toasted Crostini

SLOW BRAISED PORK MEATBALLS
Roasted Tomato Sauce | Creamy Goat Cheese Grits | Shaved Parmesan Cheese

CHICKEN & WAFFLES
Deep Fried Honey Butter Chicken | Red Pepper Jelly | Belgian Waffle

EMPANADA
Beef Empanada | Cilantro Crema

SPINACH & FETA SPANAKOPITA (V)
Spinach | Feta | Crispy Phyllo

TIER 3 \$5

SHRIMP & AVOCADO TOSTONE 
Sustainable Shrimp | Black Bean Puree | Avocado | Red Pepper Coulis

PORK BELLY STEAM BUN
Slow Braised Pork Belly | Pickled Veggies | Cilantro & Peanut Sauce

CANDIED BACON & BRIE CROSTINI
Bacon Onion Jam | Brie | Toasted Crostini

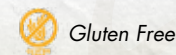
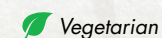
GLAZED SHORT RIBS
Pomegranate Glaze | Beef Short Ribs | Spinach Polenta

CRAB CAKE
Smoked Tomato Aioli | Lump Crab Cake

BLUE CHEESE BEEF TENDERLOIN
Red Onion Jam | Blue Cheese & Arugula | Cracked Pepper Crostini



Passed hors d'oeuvres requires a \$35 fee per 50 people, per hour fee.
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DISPLAY STATIONS

Service for up to 1 hour.
Regular Size: 40 Guests
Large Size: 80 Guests

MEDITERRANEAN \$125/\$250

Domestic & International Cheeses | Grilled Marinated Vegetables
Hummus | Assorted Olives | Pita Bread

CHARCUTERIE BOARD \$130/\$260

Cured Meats | Aged Cheeses | Marinated Vegetables | Olives | Crostinis
Crackers | Olive Oil | Grapes

VEGETABLE BOARD \$100/\$150

Heirloom Carrots | Cucumber | Bell Peppers

Cauliflower | Celery | Broccoli

Served with Ranch & Hummus

DOMESTIC CHEESE DISPLAY \$100/\$150

Pepper Jack | Swiss | Cheddar

Served with Crackers

FRUIT BOARD \$115/\$230

Local Farm Sliced Fruits | Seasonal Berries



ACTION

THE MEZE SKILLETS \$10

White Cheddar Sweet Corn Grits *with Poblano Pepper*
Crispy Brussels Sprouts *with Chile Soy Glaze*
Smoked Andouille Sausage Hash

DIPS & CHIPS \$6.5

Choose Two:

Hot Spinach & Artichoke | Olive Hummus & Romesco Sauce
Assorted Salsas

Served with Chips, Toasted Pita & Breads

Add Queso \$2

PARK SLIDERS \$10

Choose Two:

Steak Burgers *Cheese Fondue & Jalapeño*
Asian Chicken Meatball *Pickled Carrots*

Fried Green Tomato *Goat Cheese Fondue*

Cuban *Ham, Roasted Pork, Swiss Cheese, Pickles & Mustard*

MASHED POTATO BAR \$8

Yukon Gold Mashed Potatoes

*Served with Bacon Bits, Butter, Sour Cream, Cheddar Cheese,
Blue Cheese, Scallions, Fried Onions*

MACARONI & CHEESE BAR \$9

Classic Macaroni & Cheese with Toasted Bread Crumbs

*Served with Parmesan Cheese, Jalapeños, Bacon, Cheddar,
Roasted Tomatoes, Artichoke, Chicken, Scallions, Wild Mushrooms*

SWEET MINIS \$8.5

Salted Caramel Brownies | Lemon Bars

Assorted Petit Fours | Cookies | Mini Cake Bites

S'MORES \$7

Gourmet Toppings | Graham Crackers

ICE CREAM SUNDAE BAR \$8

*Chocolate and Vanilla Ice Cream, Fudge, Caramel & Strawberry
Sauces, Crushed OREO Cookies, Sprinkles, M&Ms® Gummy Bears,
Whipped Cream, Cherries & Nuts*

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DINNER BUFFETS

Select: 2 Entrées in Tier Options,
Select: 1 Salad, 1 Vegetable, 1 Starch
& 1 Dessert

INCLUDES:
Water, Iced Tea & Lemonade
Freshly Baked Bread & Butter


Ask about upgrade to china.



TIER 1 OPTIONS \$24

Sautéed Lemon Cherry Caper Chicken

Asparagus Tips | Tomato Butter Sauce

Grilled Vegetable Baked Ziti 

Parmesan Herb Bread Crumbs

Not Your Mama's Beef Pot Roast

Roasted Carrots, Onions, Celery | Thyme Gravy

Mojo Pork 

Slow Roasted Pork | Citrus Mojo | Cilantro

TIER 2 OPTIONS \$28

Thyme Seared Chicken Breast


Olive Ragout | Artichoke Hearts

Parmesan Crusted Pork Chop


Tomato Olive Ragout

Green Pepper Corn Crusted Tenderloin Beef Tips

Dijon Brandy Cream Sauce

Truffle & Porcini Ravioli 


Leeks | Charred Tomatoes

Churrasco 

Skirt Steak | Chimichurri Sauce



TIER 3 OPTIONS \$32

Sustainable Salmon Steak 

Sustainable Seared Salmon | Honey Ginger Glaze

Grilled Flat Iron Steak


Cilantro Chimichurri | Marinated Heirloom Tomatoes

Seared French Cut Chicken Breast

Prosciutto Ham | Spinach Mushroom Gravy

Gulf Shrimp Sautéed

Red Pepper Pesto | Charred Onions

Jack Daniel's Brined Pork Chop 

Brined Pork Chop | Onion Bacon Jam



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DINNER SELECTION CONTINUED

SALADS

CAESAR

Hearts of Romaine | Shaved Parm | Caesar Dressing

BABY SPINACH

Dried Cranberries | Goat Cheese | Red Onion | Aged Sherry Vinaigrette

GOAT & BEET

Mixed Greens | Goat Cheese | Beets | Candied Walnuts | Balsamic Dressing

CHOPHOUSE

Chopped Lettuce | Tomatoes | Red Onion | Cheddar | Bacon | Avocado Ranch

GREEK

Spinach | Red Onion | Feta | Tomatoes | Banana Peppers | Greek Vinaigrette

VEGETABLES

GARLIC BRUSSEL SPROUTS

ROASTED ASPARAGUS

SEASONAL ROASTED VEGETABLES

PARMESAN GREEN BEANS

GLAZED CARROTS

OVEN-ROASTED BROCCOLINI



STARCHES

GREEN CHILI MAC & CHEESE

SAVORY RICE PILAF

ROASTED RED POTATOES

GARLIC MASHED POTATOES

CAULIFLOWER PURÉE WITH THYME

CORNBREAD STUFFING

DESSERT

CHEESECAKE

Berry or Salted Caramel | Whipped Topping

COBBLER

Wild Berry | Whipped Topping

CHOCOLATE CAKE

WHITE CHOCOLATE BREAD PUDDING

Vanilla Whipped Topping

SELECT A PIE

Apple, Pumpkin or Pecan | Whipped Topping



BAR PACKAGES



HOSTED PACKAGES

PREMIUM BAR PACKAGE

3 Beers | 3 Wines | 4 Liquors
Assorted Sodas | Juices | Water
Up to Two Hours \$25 Per Guest

SELECT BAR PACKAGE

3 Beers | 2 Wines | 3 Liquors
Assorted Sodas | Juices | Water
Up to Two Hours \$23 Per Guest

BEER & WINE PACKAGE

2 Beers | 2 Wines
Assorted Sodas | Juices | Water
Up to Two Hours \$20 Per Guest

BARTENDER
REQUIRED FOR ALL ALCOHOL SERVICE
\$100 per Bartender
1 Bartender required for every 75 Guests

CONSUMPTION BAR
Drinks can either be counted by tickets or tally for drinks consumed.
A bartender fee will apply for every 75 guests.

CASH BAR
Drinks can be purchased at the bar by guests.
A bartender fee will apply for every 75 guests.

Soda \$3
Domestic Beer \$8
Imports & Local Beer \$9
Wine \$9
Select Mixed Cocktails \$10
Premium Cocktails \$11-12

BEER

Domestic Beer
Budweiser, Bud Light, Michelob Ultra, Blue Moon

Imports & Local Beer
Marshall Brewing Co Beers, Angry Orchard, Cabin Boys Brewery Beer
Additional local beers are available on request

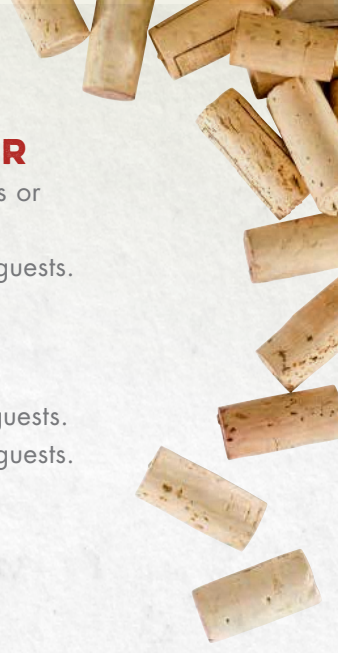
Assorted Hard Seltzers \$8



SPECIALTY ZOO COCKTAILS

\$9 Each
Rhino Fizz
Vodka, Lemonade & Sierra Mist
Love Birds
Gin, Cranberry Juice, & Lime Wedge

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EVENT SERVICES INFORMATION



Our team of chefs & event managers are here to help you create the perfect event. Together we can plan a unique & unforgettable experience by coordinating vendors, entertainment, food, décor & much, much more.

From small & intimate to large & lavish, the Tulsa Zoo offers the perfect setting for social celebrations, such as corporate events, meetings, weddings & receptions, client entertainment & any other affair. With unique spaces & professional, friendly service, delicious catering options are everything you need to take your events to a new height. Join us today!

Important Information

- Food cannot be removed from the premises by anyone but the catering department.
- An estimated catering number is due to the event department 14 days in advance.
- Final catering guarantees are due 5 business days prior to your event by noon.
- Until contracted, prices listed are subject to change due to market changes.
- Sales tax (8.517%) & service charge (25%) are not included in the catering prices.
- All buffet options are served for up to 2 hours.

FAQ's

Can I use my own caterer?

No. Tulsa Zoo has an exclusive onsite caterer. Popular options are listed in the menu, but we can be flexible in customizing menus to your taste, budget & vision. Please contact your event manager for exemptions.

Is there a food & beverage minimum?

For weddings, there is a \$1,000 minimum in food & beverages. For all events we do require that our suggested amount of food for your event will be adhered to in order to create the best experience for your guests.

How do I confirm my event?

To confirm your event, we require 1) A signed contract; 2) A deposit of 50% of your estimated total. When we receive both items, your event is firmly secured in our event calendar. Until then, we reserve the right to accept other offers for the date & space(s) that you are interested in.

Additional Services

We are happy to provide you with additional services such as entertainment, china, linen rentals or other vendor options from our preferred list. Please contact your event manager for more information about these services & more.