



505.848.7123

2601 Central Avenue NW, Albuquerque, NM 87104

www.abqbiopark.com

Taste of the Wild Catering is here to provide excellent service and quality culinary creations. We engage our guests in a socially valuable experience through our partnerships with ABQ BioPark and the Seafood Watch program supporting ocean-friendly seafood, and providing sustainable menus to our guests.



Service Systems Associates

A Taste of The Wild Catering!

Mission Statement

Conduct business in an environmentally responsible manner. It is our policy to champion and support the conservation efforts to our host institutions and educate our guests, vendors, and or employees to continuously improve our environmental and social performance.

Sustainable Menus

We are committed to using local, organic, and sustainable products wherever and whenever possible. Not only do local initiatives support regional farmers, but also reduces transportation costs and the consumption of fossil fuels. We also believe fresh, local food, tastes better too! We are also dedicated to ensuring that any seafood served comes from sustainable fish stocks and is caught legally and responsibly. We do not serve swordfish, Atlantic Blue fin tuna, Atlantic Sea Scallops, American Lobster, Shark, and many other items. Only “turtle safe” shrimp is served, and is required to come from fishermen who use turtle excluder devices in their nets. Our catering menu is well “stocked” with farm-raised items such as salmon, trout, and more.

Taste of the Wild is Green: We are committed to conducting our business in an environmentally responsible manner. It is our policy to champion and support the conservation efforts of our host institution and educate our guests, vendors, and our employees to continuously improve our environmental and social performance.

Food Servicer Disposables

It is our goal to use packaging that is either compostable, biodegradable or includes recycled content. To do this, we are leveraging our national buying power with two companies that offer the nation’s largest selection of compostable/ biodegradable products. Eco-Products™ and Greenware®

- Bio-Grade cutlery is made from a combination of cellulose and limestone and 100% degradable.
- Bagasse products are made from renewable resource-sugarcane. From this pulp, we provide Bagasse plates, bowls, and hot sandwich boxes.
- Clear corn cups can be imprinted with logos (soy ink), are odorless, completely non-allergenic, and are biodegradable.

Whenever possible we try to eliminate as much as unnecessary paper and packaging. This also provides a more attractive presentation of our products. We vigorously promote the sale of fountain beverage to reduce consumption of plastic bottles.

Important Info:

Food and beverage cannot be taken from the premises by any party other than the catering department. Your catering agreement is based on the food served per the allotted event time, not per the food tray/items.

Breakfast



Continental Breakfast- 8 per person

Muffins, Danish, and Croissants, with whipped butter and preserves, sliced fresh fruit display.

Corporate Breakfast- 11 per Person

Muffins, Danish, New York style bagels with cream cheese and cold smoked salmon, Greek yogurt with crunchy whole grain granola, sliced fresh fruit display.

Traditional Breakfast- 14 per person

Scrambled eggs, breakfast potatoes with peppers & onions, choice of Applewood smoked bacon or sausage links, assorted breakfast breads with whipped butter, fresh fruit display,

New Mexico Rise & Shine- 16 per person

Tortillas, Scrambled eggs, Carne Adovada, breakfast potatoes, shredded cheddar jack cheese, locally harvested red & green chile sauce.



**Price Based On Minimum Of 50
Guests.**

**\$150 Additional Labor Will Apply
For Groups Under 50.**

All breakfasts come with coffee, Juice and water service.

Snacks and Sweets



Beverage Service– 4 per person

Based on 3hr service

- Fresh brewed coffee
- Decaf coffee
- Tazo hot tea
- Bottled water

Something Sweet– 4 per person

- Assorted fresh baked cookies and brownies
- Bottled water

Something To Dip– 6 per person

- Tortilla chips with salsa and guacamole
- House made potato chips with ranch dip
- Classic hummus with pita chips
- Bottled water
- Assorted canned Pepsi products

Something Healthy– 7 per person

- Selection of fresh whole fruit
- Greek yogurt with crunchy granola
- Roasted mixed nuts
- Oatmeal raisin cookies
- Bottled water

Snack Attack– 8 per person

- Assorted bagged chips
- Crunchy pretzels
- Fresh popped popcorn
- Rice Krispies treat bites
- Cantina snack mix
- Fresh baked cookies
- Assorted canned Pepsi products

**Price Based On Minimum Of
50 Guests.**

**\$150 Additional Labor Will Ap-
ply For Groups Under 50.**

Lunch



South of the Border- 19 per person

Chopped salad with romaine, roasted corn, black beans, fresh jalapeno, Caesar dressing

Seasoned Beef

Marinated grilled chicken

Charred bell peppers & onions

Seasoned Spanish rice

Pinto beans

Fresh pico de gallo, house made guacamole, shredded cheddar jack cheese, salsa, shredded lettuce, sour cream, & warm tortillas

Downtown Power Lunch- 22 per person

Soup of the day

Quinoa salad with tomato, cucumber, avocado, fresh herbs, chickpeas, tossed in Greek vinaigrette

Choice of: seared salmon fillet topped with roasted pepper cream and confetti vegetable

OR

Chicken Oscar topped with crabmeat, grilled asparagus & citrus hollandaise

Chocolate Cake

Price Based On Minimum Of 50
Guests.

\$150 Additional Labor Will Apply
For Groups Under 50.

Barbeque Picnic



Classic American- 16.50 per person

1/3 lb grilled Angus beef patties, all beef hot dogs, with choice of two side items, potato chips, & fresh baked cookies

The Western BBQ- 19 per person

Choice of Two: smoked beef brisket, bbq chicken legs & thighs, slow cooked pulled pork, with choice of two side items, potato chips, & fresh baked cookies

Side Items

Brown sugar baked beans
Tossed green salad
Home-style shredded coleslaw
Classic potato salad
Macaroni salad

Add Some Meat- 6 per person per item

Slow cooked pulled pork
BBQ chicken breast
Smoked beef brisket

Gourmet side items- 3 per person per item

Caesar salad with parmesan shards
Red bliss potato salad
Corn Cobbett's with melted butter
Grilled Portobello Mushrooms

Dessert Upgrades- 4 per person per item

Fudge brownies and lemon bars
Strawberry shortcake
Frozen novelties

Picnic packages come with canned Pepsi products
& ice water

Vegetarian option available upon request.

Hors D' Oeuvres

Prices listed above are based on a selection of two Hors D' Oeuvres. If fewer than three are selected, prices are subject to change. We recommend the selection of at least three Hors D' Oeuvres when a meal is served. For cocktail parties without a meal, we recommend at least four Hors D'oeuvres. No discounts for children.



Satay Skewers (per person)

Served with a dipping sauce

-Vegetable– 6

-Thai Glazed Pork– 6

-Beef Teriyaki– 6

-Greek Chicken– 6

-Chipotle Marinated Shrimp– 8

Peel & Eat Shrimp– 8 per person

-Served with cocktail Sauce

Crispy Pork Belly Skewers– 7 per person

-Crispy pork belly skewered and slathered with hoisin bbq sauce, topped with cotton candy wisp.

Crab Stuffed Avocado “Tacos”- 8 per person

-Avocado quarters stuffed with savory crab salad.

Duke City Egg Roll– 7 per person

-Shredded chicken, chopped green chile, cheddar jack cheese all rolled in a won ton wrapper and deep fried until perfectly crispy. Served with house made salsa.

**Add fresh guacamole for \$1*

New Mexico Shrimp Ceviche– 8 per person

-Sustainable black tiger shrimp, green chile, fresh jalapeno, onion, avocado, served with tortilla chips.

Mini Chicken Tostadas– 7 per person

-Seasoned shredded chicken, avocado, shredded cheddar jack cheese and fresh salsa served on mini tostada shell.

Spanakopita– 6 per person

-Spinach, sundried tomatoes and feta cheese stuffed between layers of phyllo dough.

Traditional Chips & Salsa– 4 per person

-Corn tortilla chips served with fresh salsa

Pinwheels– 3 per person

-Roasted red peppers, fresh basil, cream cheese, wrapped in flavored tortillas.

Fresh Fruit Display– 6 per person

-Seasonal sliced fresh fruit

Domestic Cheese Board– 5 per person

-Cubes of Swiss, cheddar, and pepper jack cheese artfully arranged with fresh red grapes & crackers.

Veggie Crudite– 5 per person

-Fresh veggies served with ranch dip

Bruschetta bar– 6 per person

-Classic tomato basil concasse, olive tapenade, roasted red pepper hummus, crostini.

Custom Buffet or Plated Dinner

Buffets include choice of one salad, one entrée, one starch, seasonal vegetables, rolls & butter, assorted soft drinks with Brisk tea & ice water.



Entrée Options (Choose One)

Chicken– (Choose One) **Buffet 26, Plated 32**

- Chicken Roulade with Sun Dried Tomato Cream Sauce
- Grilled Chicken Quarters, Chipotle BBQ Sauce

Pork Tenderloin– (Choose One) **Buffet 26, Plated 32**

- Chipotle crusted with Sweet Mango Salsa
- Brined in Apple Cider with Bourbon Apple Demi

Salmon– (Choose One) **Buffet 30, Plated 40**

- Topped with Scallops & Roasted Red Pepper Cream Sauce
- Glazed with Whole Grain Mustard & Honey with Roasted Tomato Romesco

Beef Tenderloin– **Buffet 34, Plated 46**

- Roasted medium rare and carved to order with caramelized onions, creamy horseradish and whole grain mustard

Prime Rib of Beef– **Buffet 36, Plated 48**

- Slow roasted medium rare served with au jus and creamy horseradish

Stuffed Zucchini (Veg.)– **Buffet 24, Plated 34**

- Stuffed & Baked with Zucchini, Squash, Rice, & Parmesan Cheese

***Vegetarian Napoleon**– **Plated 30**

- Eggplant and Roasted Pepper with Fresh Mozzarella, Olive Oil Potatoes, & Arugula with Preserved Lemon Vinaigrette

Salad Options

-Classic Caesar salad with garlic croutons, parmesan shards, & grape tomatoes

-Fedora Salad with Spring mix with strawberries, feta, Pinon, & Poppyseed Dressing

-Romaine wedge salad with blue cheese crumbles, tomatoes, toasted walnuts, crumbled bacon, & balsamic drizzle

Starch Options

- Smashed potatoes
- Rosemary roasted red potatoes
- Wild rice pilaf
- Risotto

Additional Options

Portobello– 2 per person

- Fresh Portobello Mushrooms marinated in Balsamic Vinaigrette

Add a 2nd Entrée:

Chicken Entrée– 5 per person

Fish Entrée– 6 per person

Beef Entrée– 7 per person

Ask your catering sales coordinator for additional suggestions

Strolling Stations

Pick 2 stations for \$25.95 per person
or 3 stations for \$32.95 per person



Slider Station

Choice of two

- Angus beef Patty
- Seasoned Veggie Cake
- Roasted Pulled pork
- Mini Hotdog
- Grilled Chicken Chipotle Honey BBQ

*Served with your choice of Sweet
Potato Fries, Regular Fries,
Homemade Chips*

Accompanied by Assorted Toppings

Stir Fry Station

Choice of two

- Teriyaki Chicken
- Beef & Oyster Sauce
- Sesame Ginger Cod

*Served with your choice of Steamed
White Rice, Fried Rice, or Chinese
Noodles*

Accompanied by Bok Choy, Water Chestnuts,
Snow Peas, Carrots, Chinese Corn,
Mushrooms, & Green Onions

Street Taco Station

Choice of two

- Seasoned Shredded Beef
- Seasoned Shredded Chicken
- Seasoned Shredded Pork
- Chipotle Shrimp
- Roasted Corn & Black Bean

Served with Pinto Beans or Spanish Rice

Accompanied by pico de gallo, house made
guacamole, diced tomato,
onion, sour cream, shredded cheese
& Taco Shells

Salad Station

Choice of two

-Italian Steak Salad

Spring Mix, Roasted Red Pepper, Grilled Onion,
Capers, Bacon, Tomato, Cucumber, Fresh Moz-
zarella, Red Onion, Spicy Balsamic Vinaigrette

-Apple Chicken Walnut

Romaine, Blue Cheese, Walnuts, Green & Red
Apple, Cranberry, Honey Balsamic Vinaigrette

-Asian Shrimp & Peanut

Iceberg Wedge, Sugar Peas, Jicama, Red & Yel-
low Bell Pepper, Red Onion, Sesame Seeds,

Stuffed Sopapilla Station

Choice of two

- Seasoned Ground Beef
- Pulled Pork
- Seasoned Chicken
- Carne Adovada

Served with Pinto Beans, Red & Green Chile

Accompanied by, shredded cheddar jack, lettuce, to-
mato, Sour Cream & onion

Grilled Vegetable Station

All Veggies Included

- Roasted Portobello Mushrooms with Grilled
Honey Carrots
- Roasted Red Pepper, Grilled Artichoke & Sun
Dried Tomato
- Grilled Eggplant with Roasted Tomato & As-
paragus
- Oven Roasted Broccoli & Cauliflower & Red
Onion
- Baked Stuffed Zucchini with Rice & Parme-
san

***Add canned Pepsi products for \$2**

Dinner Packages

Packages include Hors d'oeuvres, entrée, & assorted canned Pepsi, brisk tea, & ice water. Dessert separate. Choose A Taste of the Wild or Louisiana Seafood Boil.



A Taste of the Wild

Our most popular menu

**Seasonal fruit display &
Domestic cheese board**
with Grapes & Crackers

The Carvery

Slow roasted top sirloin
Creamy horseradish & Whole grain mustard

Roasted rosemary red potatoes
Chef choice vegetables
Rolls & Butter

Ciao Bella Pasta Bar

Tossed green salad, tomato, Cucumber
Ranch & Italian Dressing

Penne with house made marinara

&

**Fettuccini with Caramelized Onion & roasted garlic
cream sauce**
Garlic bread

29 Per Person

Louisiana Seafood Boil

Down & Dirty or Civilized Buffet

Bruschetta Bar

Classic Tomato Basil Concasse, Olive Tapenade, Roasted Red
Pepper Hummus, Variety of breads & Crostini
Served with Infused Oils

Choice of two

**Shrimp, Crab, Crawfish, Muscles,
Clam, Lobster, or Oyster**

**Served with Corn on the Cob, Kielbasa Sausage,
Roasted New Potato, Red Beans, & Dirty Rice**



Market Price

Confections Corner

Candy Lovers Heaven

Candy Buffet, Candy Station, Candy Bar. Call it what you want. It's the new trend in party favors. Forget the old boring party favors and get a candy buffet customized for your party. We will work with you to create the best candy buffet for your event. Candy stations can be created in a variety of styles, sizes, color schemes and themes. Ask your Catering Sales Manager for different styles to choose from.

Assorted Candies: 7 per person



Sweet Endings

Strawberry Shortcake Builder 4 per person
Strawberries, pound cake, whipped topping

Cake Display 4 per person

Choice of Two

Death by chocolate cake

Carrot cake

New York style cheesecake



S' mores 4 per person

Build your own! Fun for all ages

Sweet Bar 4 person

A variety of mini sweets to satisfy everyone's cravings



Bar Packages

Service Requirements: SSA Shall: (a) request proper identification (photo id) of any person who in SSA's judgment appears to be of questionable age and refuse alcoholic beverage service if either the person is under age or proper identification cannot be produced, and (b) refuse alcoholic beverage service to any person who, in SSA's judgment, appears intoxicated, or for any other reason required by law, cannot be served. Training- SSA personnel that dispense alcoholic beverages have undergone adequate training to prevent any incidents which could result in claims of liquor liability.

Standard Brand Liquors

Smirnoff Vodka, Tanqueray Gin, Bacardi Rum, Jose Cuervo Tequila,
Jack Daniels Bourbon, Dewar's Red Label Scotch

Standard House Wine

Chardonnay, Pinot Grigio, Moscato, Cabernet Sauvignon, & Merlot

Standard Beer

Imported, Domestic, & Microbrew Beer

Full Bar- Host

- 3 Hours (minimum) Unlimited Service..... \$21.95 per person
+Bartender fee \$150
Additional hour \$2.50 per guest per hour

Beer and Wine Bar- Host

- 3 Hours (minimum) Unlimited Service..... \$14.95 per person
+Bartender fee \$150
Additional hour \$2.00 per guest per hour

Cash Bar

-Bartender fee applied, full bar offered

Beer and Wine \$6

Cocktails \$7

Drink Tickets

-Pre purchase drink tickets for your guests.

Beer/Wine -\$6

Beer/Wine/Liquor- \$7

**Bartender fee: \$150.00 per 100
guests, per bar set up.
Host Bar- must be purchased
for all adults over 21.**

Aqua Bar

\$4.00 per person

Spice up or cool down your event by adding a refreshing "interactive" water station. Guests are offered a flute filled with their choice of bottle water or sparkling Perrier to create their own infused delight. Your guests will be able to add flavored ice along with frozen fruit pieces to their flute. Lemon and lime slices can be used as a garnish or a hit of extra flavor. Add liquor for an additional \$8.00 per person.

Lime, Blue Raspberry, Cherry, Grape, Orange,
Pina Colada, & Strawberry



Rental Options



Tables

5' Round Table (seats 8)	\$12.95+Linen
6' Round Table (seats 10)	\$14.95+ Linen
8' Banquet Table (seats 8)	\$12.95+ Linen

Chairs

White Resin w/ Padded Seat	\$3.25
Plastic Picnic Chair	\$2.25

Linen

85" Square (White, Black, Ivory)	\$3.00
120" Round (White, Black, Ivory)	\$10.00 & up
Napkins (Any Color)	\$1.00
Color Linen	\$18.00 & up

Other

Delivery Fee (applied to anything rented)	\$95.00
Linen Only	\$25.00
China and Service Ware Package	\$5.00 & up
Dinner and Dessert Plate, Knife/Fork/Spoon, Water Goblet, and Coffee Cup		

Sales tax will be added to total (7%)

Rental Fees do not include set up, tear down, breakage deposit, and applicable tax

Additional Labor charges may be applicable depending on the order size, setup location, and de-

Space Rentals

To book your event, please call Renee Rivera at 505.848.7115



All events are scheduled in the evening for a maximum of three hours (rain or shine). The Aquarium, Shark Tank, and Shark Reef Café are rented year-round. The Gardens, Main Plaza, and Zoo are rented May through September only.

Aquarium

Capacity: 200
Rental Fee: \$1,000.00

Add \$200.00 for liquor

Botanic Gardens

Capacity: 1,500
Rental Fee: \$1,500.00

Add \$200.00 for liquor

Main Plaza and Aquarium

Capacity: 400
Rental Fee: \$1,250.00

Add \$200.00 for liquor

Aquarium/Botanic Garden/ Plaza

Capacity: 2,000
Rental Fee: \$2,500

Add \$200.00 for liquor

Shark Tank/Sea Horses/ Jellies

Capacity: 72 seated
Rental Fee: \$500.00

Shark Reef Café

Capacity: 120
Rental Fee: \$500.00

Add \$200.00 for liquor

Animals on Exhibit until 8pm or Dusk

As dusk approaches, the park lights will be turned on to complete a wonderful evening. Picnic in the Park Area.

Zoo Entire (Entire Zoo)

Charges: (includes indoor areas)

250-6000

6001+

Add Liquor \$300.00

\$4,000

\$1.50 per quest above 6000 people

Zoo Outdoor (Outdoor Areas Only)

Charges: (excludes indoor areas)

250-6000

6001+

Add Liquor \$300.00

\$3,000

\$2.25 per quest above 6000 people

Zoo Central (Catwalk. Polar Bear, Sea Lion Exhibits Only)

Charges:

250-1000 people

Add Liquor \$225.00

\$1,250.00

Corporate Tables Now Available for Zoo Music

Enjoy the concert and a great dinner buffet



Contact your catering sales representative for more information and availability. One group booked per concert.

Space Charges



Daytime events may be scheduled between 10:00 am and 4:30 pm for up to 200 people. May through September.

All pricing is subject to change with notice.
Contract must be signed to honor current pricing.

Admissions: (Picnics are in the Park Area)

Children 3-12	\$4.00 per person
Adults 13-64	\$9.00 per person
Seniors 65+	\$4.50 per person

EVENT SERVICES

Our event production fee is 18% of food and beverage sales charged to cover all staffing and labor including planning, event design, and “whatever you need” services for your event.

Group Discounts

We offer discounts to groups of 50 or more:

- 50 or more - \$0.50 off for adults; \$0.25 off for kids (3-12) and seniors (65+)
- 100 or more - \$1.00 off for adults; \$0.50 off for kids (3-12) and seniors (65+)
- 500 or more - \$2.00 off for adults; \$1.00 off for kids (3-12) and seniors (65+)

We charge per guest, not per tray or menu selection as we guarantee to not run out and will continue to replenish displays for a fresh look for each guest. Prices listed are subject to proportionate changes in market conditions. Sales tax (7%) and a service charge (18%) will be added to the food and beverage items (not rentals). Rentals will charge a delivery fee and sales tax.

Facility Guidelines

- Booking are non-refundable, rain or shine. All facilities (except for Aquarium) are outdoors. There are no back-up sites for inclement weather.
- The BioPark facilities may not be rented for fundraisers.
- Entities wishing to book the Park must read and comply with all rules and regulations. These will be supplied along with a catering contract.
- Admission charges will be based on the actual number of attending.

Alcoholic beverages may not be brought into the ABQ Bio Park from outside sources. Food, liquor, beer and wine may not be removed from the site.

A signed contract detailing all arrangements must be received by SSA and we must be notified of the exact number of guests attending the function at least five business days before the event. ***All charges will be based on this guarantee or the actual number attending, whichever is greater.***

Children 3-12 may receive a \$4.00 discount on all menus, excluding hors d oeuvres. If adult/ child break down is not given at the time of guarantee, discount will not be applied. There is no charge for children 2 years of age or younger.