



Houston®
Zoo

Catering Menu

Event Information

How We're Helping Save Wildlife

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 partner with Monterey Bay Aquarium's Seafood Watch program, whose recommendations help 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 event specialist know!

MENU SERVICE TIMES

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

FOOD GUARANTEES

Final guest count is due seven (7) business days prior to the event date. Last minute orders may or may not be accepted. Please note due to the need to expedite staffing, orders, and preparations, a rush fee will be applied, and availability of certain menu items may be limited. The menu cost per guest will increase by 50% for guests added after the due date of seven (7) business days prior to the event.

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 Houston 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.

RENTALS

Please see page 14 for rental packages. China and glassware are included in your venue rental of Reflections Event Hall and Terrace as well as Galapagos Island Venues.

ALLERGEN NOTICE

SSA Group 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 Houston 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 such as dairy, eggs, etc. We have strict policies in place to avoid cross contamination. However, there is always a risk of contamination and we cannot guarantee a total absence of these allergens in the menu items we produce.

Rise & Shine Breakfast

DETAILS:

- Service for up to 1 Hour
- Requires a minimum order of 25 guests. For parties under minimum guest requirement, a \$150 fee will be assessed.
- Prices are per person
- Upgrade to China Service – Please refer to end of menu

INCLUDES:

- Assorted Teas & Coffee
- Iced Water
- Orange Juice
- Eco-Friendly Compostable Tableware

Local Favorite!

Breakfast Tacos

\$28

Warm Flour Tortillas, Scrambled Eggs, Cheddar Cheese, Salsa Fresca

CHOICE OF:

Crumbled Bacon -or- Crumbled Sausage

Served With

Seasoned Breakfast Potatoes, Pico

The Continental

\$19.50

Assorted Breakfast Pastries , Fresh Fruit  

Complete Breakfast

\$26

Assorted Muffins, Fresh Fruit, Yogurt with Crunchy Granola, Scrambled Eggs, Seasoned Breakfast Potatoes

CHOICE OF:

Sausage Links -or- Crispy Bacon

ADD-ONS

*Food Quantities Must Match Final Guest Count.
Prices are per Person.*

Apple -or- Cranberry Juice

\$3

Assorted Breakfast Pastries

\$6

Assorted Mini Quiche

\$8

Biscuits & Gravy

\$5

Yogurt with Crunchy Granola

\$4

Sub Vegan Chorizo

\$6

French Toast

\$5

Served with Maple Syrup

Waffles

\$5

Pancakes

\$5

Served with Maple Syrup

Brunch Bars

DETAILS:

- Service for up to 2 Hours
- \$4 per Person Each Additional Hour.
- To Enjoy Both Bars, Add Additional \$5 per Person
- (1) Bartender Required per 75 Guests
- \$150 per Bartender
- Prices are per Person

Bloody Mary Bar

\$17

Celery, Olive Skewers, Carrots, Pickle Spear, Lemons & Limes, Tabasco, Salt & Pepper Shakers

Mimosa Bar

\$17

Pineapple Juice, Orange Juice, Cranberry Juice, Oranges, Strawberries

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 and current sales tax.

Bistro Lunch

Boxed Lunches \$18

INCLUDES:

Fresh Whole Fruit, Kettle Chips,
Cookie, Iced Water,
Eco-Friendly Compostable Tableware

EACH GROUP TO SELECT UP TO

(3) OPTIONS FROM:

DETAILS:

- For groups of 100 guests or fewer. Groups larger than 100, must order Deli Board on page 5.
- Prices are per Person
- Requires a minimum order of 25 guests. For parties under minimum guest requirement, a \$150 fee will be assessed.
- One menu selection per guest. Pre-selected final food quantities given in advance.
- Must order a minimum of 4 of each selected option

Hickory Smoked Turkey

Breast Sandwich

Swiss Cheese, Cranberry Mayo,
Baby Spinach, Herb Focaccia Bread

Maple Glazed Honey

Ham Sandwich

Cheddar Cheese, Creamy Whole Grain
Mustard, Spring Mix, Ciabatta Roll

Cajun Blackened

Chicken Wrap

Provolone Cheese, Lime Creme
Fraiche, Baby Spinach, Wheat Tortilla

Southwest Grain Wrap

Chopped Romaine, Ancient Grains, Black
Bean Corn Salsa, Red Pepper Hummus,
Cilantro Lime Dressing, Spinach Tortilla

Caprese Sandwich

Buffalo Mozzarella, Marinated Tomatoes,
Avocado Spread, Baby Arugula,
Balsamic Reduction, Ciabatta Roll

Chicken Caesar Salad

Grilled Chicken, Romaine,
Croutons, Shaved Parmesan,
Creamy Caesar Dressing

ADD-ONS

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

Additional Sandwich -or- Wrap Selection	\$8	Lemonade or Iced Tea	\$4
Gluten Free Bread	\$5	Aluminum Canned Water	\$5
Assorted Dessert Bars	\$5	Assorted Canned Soda	\$5
Fudge Brownies	\$5		

Plated Lunch \$45

INCLUDES:

Bread & Butter, Iced Water,
Unsweetened Iced Tea

SELECT ONE ENTREE & ONE DESSERT:

DETAILS:

- Prices are per Person
- Requires a minimum order of 25 guests. For parties under minimum guest requirement, a \$150 fee will be assessed.

- Upgrade to China Service
– Please refer to end of menu

INCLUDES:

- Black or white house linens

Entrées

Blackened Chicken

Asiago Stuffed Gnocchi in a
Mushroom Cream Sauce
with Peas & Tomatoes

Spinach & Salmon Salad

Macerated Strawberries,
Blueberries, Goat Cheese
with Crispy Quinoa & Honey
Balsamic Dressing

Aguachile Tostada

Gulf Shrimp, Cucumber, Red
Onion, Shaved Radish,
Smeared Black Bean & Lime
Cilantro Dressing

Wild Rice Pilaf

Stuffed Portobello
Romesco Sauce and Broccoli

Desserts

Berries & Cream

Assorted Fresh Berries, Creme Anglaise,
Artisan Waffle Cone

Traditional NY Style Cheesecake

Berry Compote, Chantilly Cream

Apple Crostada

Rum Anglaise

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Lunch Buffets

DETAILS:

- Service for up to 1.5 hours
- Requires a minimum of 25 guests
- Prices are per person
- Upgrade to China Service
– Please refer to end of menu

INCLUDES:

- Iced Water
- Iced Tea
- Black or white house linens
- Eco-Friendly Compostable Tableware

Local Favorite!

Street Tacos

\$27

Served With

Flour Tortillas, Avocado Ranch Dressing, Cilantro-Lime Rice, Refried Black Beans, Tortilla Salad, Cilantro & Onions, Lime Wedges, Salsa Fresca, Salsa Verde, Churro Bites

CHOICE OF:

Slow Roasted Pork Carnitas -or- Chicken Tinga

Add/Substitute Vegan Chorizo  \$6

Salad Trio

\$25

Served With

Sliced Fruit Tray, Freshly Baked Bread & Cookies

Chicken Caesar Salad

Grilled Chicken, Romaine, Parmesan, Croutons, Creamy Caesar Dressing

Mediterranean Salad

Pepperoncini Peppers, Artichokes, Olives, Herbed Feta Cheese, Oil & Vinegar

Orzo Pasta Salad

Garlic Poached Shrimp, Orzo, Roasted Seasonal Vegetables, House Vinaigrette

When in Rome

\$24

Served With

Garlic Bread , Fudge Brownies

Classic Caesar

Romaine, Croutons, Shaved Parmesan, Creamy Caesar Dressing

Baked Penne Pasta

Meat Ragu, Caramelized Peppers & Onions

Three-Cheese Tortellini

Sundried Tomatoes, Spinach, Basil, Alfredo Sauce

Add/Substitute Gluten Free Pasta  \$5

Add/Substitute Impossible Ragu  \$7

Deli Board

\$22

Served With

Sliced Fruit Tray, Kettle Chips, Cookies

Ham, Salami, Turkey, Cheddar & Provolone Cheeses, Lettuce, Onion, Pickle, Tomato, Assorted Breads, Classic Condiments

ADD-ONS

Food Quantities Must Match Final Guest Count.

Prices are per person.

Assorted Dessert Bars \$5

Cookies -or- Brownies \$5

Assorted Canned Soda \$5

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Make It A Picnic

DETAILS:

- Service for up to 1.5 hours
- Requires a minimum order of 25 guests. For parties under minimum guest requirement, a \$150 fee will be assessed.
- Prices are per person

INCLUDES:

- Unsweetened Tea or Lemonade
- Iced Water
- Eco-Friendly Compostable Tableware

Local Favorite!

Texas Proud BBQ \$30

Dry Rubbed BBQ Chicken ✕, Smoked Beef Brisket ✕

Add/Substitute BBQ Jackfruit ✕ \$8

Served With

Coleslaw ✕, Baked Beans ✕, Potato Salad, Texas Toast ✕, Onion, Jalapeños, BBQ Sauce, Cookies

Texas Fajitas \$25

Citrus Marinated Chicken Breast ✕, Ancho Rubbed Skirt Steak ✕

Add/Substitute Vegan Chorizo ✕ \$6

Served With

Sautéed Peppers & Onions, Cilantro Rice ✕, Refried Beans, Flour Tortillas, Sour Cream, Monterey Jack Cheese, Pico de Gallo, Guacamole, Pickled Jalapeños, Cookies

Classic American Grill \$20

All-Beef Hot Dogs ✕, Grilled Hamburgers ✕

Add/Substitute Black Bean Burger ✕ \$8 Add/Substitute Gluten Free Bun ✕ \$5

Served With

Baked Beans ✕, Kettle Chips, Buns, Cheese, Lettuce, Onion, Pickles, Sliced Tomatoes, Classic Condiments, Cookies

ADD-ONS

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

Gluten Free Buns	\$5	Potato Salad	\$4	Specialty Popcorn	\$4
Black Bean Vegetarian Burgers	\$8	Watermelon	\$3	CHOOSE ONE: Oreo, Hot Cheeto, Cheddar or Caramel	
Garden Salad	\$5	Fudge Brownies	\$5	Iced Tea -or- Lemonade	\$4
Grilled Chicken Breast	\$6	Ice Cream Novelties	\$5	Assorted Canned Soda	\$5
Sweet Corn on the Cob	\$4	Popcorn	\$4		

Snow Cone Station \$4

With selection of Grape, Lime, Cherry & Blue Raspberry

Requires Station Attendant

\$100 per 75 Guests

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SNACKS & BEVERAGES

Break Time

DETAILS:

- Prices are per person
- Requires a minimum order of 25 guests. For parties under minimum guest requirement, a \$150 fee will be assessed.
- Served with Eco-Friendly Compostable Tableware

Snack Boards

Healthy Timeout  	\$6.50	Seasonal Fresh Fruit Display  	\$6	Chips & Dips  	\$9
Fresh Whole Fruit & Granola Bars				Corn Tortilla Chips Served with Assorted Salsas, Guacamole & Warm Queso	
Energy Break  	\$7	Walking Hummus & Crudités Cups  	\$5.50	Dessert Bars	\$5.50
Assortment of Pretzels, Trail Mix & Cheese Cups with Grapes & Crackers				Rice Krispie Treats, Brownies, Chef's Choice Dessert Bar	
The Mix  	\$7				
Mix of Nuts, Candy & Dried Fruit					

ALL DAY WRISTBAND | \$9.95

Perfect for guests who plan to explore the Zoo. Includes basic hot beverages & fountain sodas.

PRE-FILLED REUSABLE WATER BOTTLE | \$12

Help us save the environment by using our refillable water bottle. Water refill stations are located throughout the Zoo.

Non-Alcoholic Beverage Packages

Half-Day Service for up to 4 Hours • Full Day Service for up to 8 Hours

Assorted Canned Sodas

Assorted Canned Sodas, Iced Water

HALF-DAY \$6 **FULL DAY \$12**

Coffee & Iced Tea Package

Regular Coffee, Assorted Hot

Herbal Teas, Iced Water

Decaf Coffee Available Upon Request

HALF-DAY \$8 **FULL DAY \$12**

Complete Beverage Package

Regular Coffee, Assorted Hot

Teas, Iced Water,

Assorted Canned Sodas

Decaf Coffee Available Upon Request

HALF-DAY \$11 **FULL DAY \$15**

Daytime Bar Offerings

DETAILS:

- \$150 Bartender Fee
- 1 Bartender Required per 75 Guests for Up to 3 Hours
- Eco-Friendly Compostable Drinkware

Domestic Beer Keg

\$340

Choice of: Michelob Ultra, Bud Lite

Craft Beer Keg

\$400

Choice of: Saint Arnold Lawnmower, Saint Arnold Seasonal

Margarita Machine

\$500

\$275 per Additional Refill

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China Rental Packages

China and glassware are included in your venue rental of Reflections Event Hall and Terrace as well as Galapagos Island Venues.

DETAILS:

- Pricing is per Person
- Speak with your event specialist to determine the best tier for your menu and service style
- Black or white house linens are included for Plated Lunch, Lunch Buffets, Dinner Buffets and Plated Dinner service

Tier 1

Dinner Plate, Dessert Plate, Dinner Fork, Dinner Knife, Dessert Fork/Spoon, Linen Napkin, Water Goblet

\$11

Tier 4

\$21

Dinner Plate, Dessert Plate, Dinner Fork, Salad Fork, Steak Knife, Salad Knife, Dessert Fork/Spoon, Linen Napkin, Water Goblet, Iced Tea Goblet, Coffee Cup, Teaspoon

Tier 2

Dinner Plate, Dessert Plate, Dinner Fork, Dinner Knife, Dessert Fork/Spoon, Linen Napkin, Water Goblet, Coffee Cup

\$13

Tier 5

\$26

Dinner Plate, Dessert Plate, Dinner Fork, Salad Fork, Steak Knife, Salad Knife, Dessert Fork/Spoon, Polyester Napkin (Your choice of Color), Water Goblet, Iced Tea Goblet, Wine Glass, Coffee Cup, Teaspoon, and Water Carafe on Table

Tier 3

\$19

Dinner Plate, Dessert Plate, Dinner Fork, Salad Fork, Dinner Knife, Salad Knife, Dessert Fork/Spoon, Linen Napkin, Water Goblet, Iced Tea Goblet, Coffee Cup, Teaspoon

BAR

Includes 2 glasses per person

Beer & Wine

\$6

Add Champagne Glass

\$3

Full Bar

\$9

Beer, Wine, Rocks Glasses

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