



*Evening 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.

# Appetizer Reception

DETAILS:	TRAY PASSED:	STATIONED:
<ul style="list-style-type: none"> <li>Minimum Order of 50 Pieces per Item</li> <li>Food Quantities Must Match Final Guest Count</li> </ul>	<ul style="list-style-type: none"> <li>Service for up to 1 Hour</li> <li>Pricing is per Piece</li> <li>\$60 Passer Fee Required per 50 Guests</li> </ul>	<ul style="list-style-type: none"> <li>Service for up to 1.5 Hours</li> <li>Pricing includes 2 Pieces per Person</li> <li>Served on Eco-Friendly Compostable Tableware</li> </ul>

## Meat

	PASSED	STATIONED
<b>Beef &amp; Cilantro Empanada</b> Chipotle Aioli	<b>\$4.75</b>	<b>\$9.50</b>
<b>Chicken Pot Stickers</b>   Sweet Chili Dipping Sauce	<b>\$4.75</b>	<b>\$9.50</b>
<b>Deviled Egg</b>   Bacon Onion Jam, Chives	<b>\$5</b>	<b>\$10</b>
<b>Cheeseburger Slider</b> Caramelized Onions, American Cheese, Russian Dressing	<b>\$6</b>	<b>\$12</b>
<b>Chicken &amp; Waffles</b> Nashville Fried Chicken, Maple Syrup, Candied Jalapeño	<b>\$8.50</b>	<b>\$17</b>
<b>Tenderloin Slider</b> Pepper Crusted Beef Tenderloin, Caramelized Onions, Creamy Horseradish	<b>\$8.50</b>	<b>\$17</b>

## Vegetarian

	PASSED	STATIONED
<b>Mac &amp; Cheese Fritter</b> Herb Breadcrumbs, Pepper Jack	<b>\$4.75</b>	<b>\$9.50</b>
<b>Mini Herb Whipped Brie Tart</b> Herbed Whipped Brie Spread, Balsamic Raspberries	<b>\$4.75</b>	<b>\$9.50</b>
<b>Vegetable Spring Roll</b>   Sweet Chili Sauce	<b>\$4.75</b>	<b>\$9.50</b>
<b>Corn Fritter</b> Corn Hush Puppy, Truffle Aioli	<b>\$4.75</b>	<b>\$9.50</b>
<b>Tomato Basil Bruchetta</b>   Heirloom Tomatoes, Micro Basil, Balsamic Glaze	<b>\$5</b>	<b>\$10</b>
<b>Vegetable Empanada</b> Chipotle Chimichurri	<b>\$5</b>	<b>\$10</b>
<b>Spanakopita</b> Spinach, Whipped Feta, Roasted Tomatoes	<b>\$6</b>	<b>\$12</b>
<b>Tex Mex Bruchetta</b> Grilled Corn, Cilantro, Cojita Cheese, Chipotle Aioli on a Baguette	<b>\$6</b>	<b>\$12</b>

## Seafood

	PASSED	STATIONED
<b>Tempura Fried Sushi</b> Soyabi Aioli, Pickled Ginger	<b>\$8</b>	<b>\$16</b>
<b>Seafood Stuffed Mushroom</b> Garlic Herb Butter	<b>\$8.50</b>	<b>\$17</b>

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.

# Boards & Stations

## Dip Trio

*Served with Tortilla Chips*

### SELECT (3):

#### Street Corn Dip

Corn, Red Onion & Jalapeños

#### Spinach & Artichoke Dip

#### Queso Fondue with Chorizo

#### Salsa Roja

### 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

### INCLUDES:

- Eco-Friendly Compostable Tableware

## \$12 Slider Bar

**\$16**

### SELECT (2):

#### BBQ Pulled Pork

Crispy Onions, Coleslaw

#### Crispy Falafel

Arugula, Cucumber, Hummus

#### Nashville Grilled Chicken

Tangy Slaw, Fresno Ranch

#### Pepper Crusted Beef Tenderloin

Caramelized Onions, Creamy Horseradish

# Grazing Boards

Small Feeds 20-40 People • Medium Feeds 40-60 People • Large Feeds 60-80 People

## Seasonal Vegetable Display

### INCLUDES:

Heirloom Carrots

Celery

Sliced Bell Peppers

Broccoli

Cucumber Slices

Cherry Tomatoes

Tarragon-Buttermilk Ranch

**SMALL \$260**

**MEDIUM \$525**

**LARGE \$700**

## Mediterranean Antipasto Display

### INCLUDES:

Assortment of Cured Meats

Hummus

Domestic and International Cheese

Assorted Olives

Grilled Flatbread

**LARGE \$1000**

## Domestic Cheese Display

### INCLUDES:

Pepper Jack

Swiss

Chef's Choice Cheese

Cheddar

Seasonal Berries

Grapes

Grilled Flatbread & Crackers

**SMALL \$350**

**MEDIUM \$600**

**LARGE \$800**

## Seasonal Fruit Display

### INCLUDES:

Assorted Fresh Sliced Fruit

**SMALL \$350**

**MEDIUM \$650**

**LARGE \$950**

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.

# Dinner Buffets

## DETAILS:

- Prices are per person
- 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.

## INCLUDES:

- Bread & Butter
- Iced Water
- Unsweetened Iced Tea
- Eco-Friendly Compostable Tableware
- Black or white house linens
- Upgrade to China Service – Please refer to end of menu

## OPTION ONE

- (1) Salad, (2) Accompaniments,  
(2) Entrées, (1) Mini Dessert**

**\$65**

## OPTION TWO

- (2) Salads, (3) Accompaniments,  
(3) Entrées, (2) Mini Desserts**

**\$80**

## Salads

### Farmer's Market Salad

Baby Greens, Lone Star Chevre, Pickled Onions, Cranberries, Balsamic Vinaigrette

### Chopped

Tomatoes, Cucumbers, Carrots, Croutons, Ranch Dressing

### Classic Caesar

Romaine Lettuce, Garlic Croutons, Shaved Parmesan, Caesar Dressing

### Wedge Salad

Shaved Red Onions, Tomatoes, Crumbled Bacon, Blue Cheese Dressing

### Roasted Vegetable Orzo Pasta

Roasted Vegetables, Fresh Herbs, Feta Cheese, Balsamic Glaze

### Blackened Salmon

Citrus Burre Blanc

### Roasted Sirloin

Madeira Cream Sauce

### Free Range Chicken Breast

Citrus Herb Pan Jus

### Jerk Chicken

Caribbean Jerk Sauce

### Saint Arnold Braised Beef Short Ribs

Wild Texas Mushroom Ragout

### Wild Rice Pilaf Stuffed Portobello

Romesco Sauce, Grilled Broccolini

## Accompaniments

### Roasted Brussels Sprouts

Sautéed Green Beans with Charred Tomatoes

### Roasted Mixed Vegetables

### Lemon Garlic Broccolini

### Citrus Glazed Carrots

### Roasted Asparagus

### Red Beans & Rice

### Smoked Cheddar Grits

### Herb Roasted Potatoes

### Garlic Mashed Potatoes

### Toasted Crumb Mac & Cheese

## Desserts

### Mini Salted Caramel Chocolate Tart

Chocolate Ganache

### Mini Tres Leches Cake

Fresh Whipped Cream & Strawberries

### Mini White Chocolate Bread Pudding

Caramel Sauce

### Gluten Free Chocolate Cake

Wild Berry Compote

## ADD-ONS

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

### Coffee & Hot Tea Station

Decaf Coffee Available Upon Request

**\$5** Additional Accompaniment **\$8**

Please Inquire For Pricing

### Additional Salad

**\$8** Additional Entrée **\$9** Additional Dessert

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.

# Plated Dinner

## Three-Course Dinner

One Salad, Two Pre-Selected Entrées,  
One Dessert  
\$70

Upgrade to Duo Entrée -  
Please Inquire for Additional Menu

### DETAILS:

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

### INCLUDES:

- Bread & Butter
- Iced Water & Unsweetened Iced Tea
- Coffee & Hot Tea
- Black or white house linens
- Upgrade to China Service – Please refer to end of menu

## Salads

### SELECT ONE:

#### Baby Spinach

Pickled Heirloom Carrots, Egg, Crispy Mushrooms, Aged Sherry Vinaigrette

#### Hearts of Romaine

Focaccia Crostini, Shaved Local Parmesan Reggiano, Creamy Caesar Dressing

#### Caprese

Marinated Heirloom Tomatoes, Arugula, Fresh Mozzarella, Basil, Local Honey

#### Classic Wedge

Crispy Pork Belly, Pickled Red Onion, Grape Tomatoes, Blue Cheese Dressing, Balsamic Drizzle

## Desserts

### SELECT ONE:

#### Chocolate Chiffon Cake

Red Wine Chocolate Mousse, Mirror Glaze

#### Deconstructed Napoleon

Ginger Diplomat Cream, Caramelized Bananas

#### Strawberry Shortcake

Chantilly Cream, Fresh Strawberry, Strawberry Jus

#### Salted Caramel Panna Cotta

Mixed Nut Brittle

#### Mixed Fresh Berries

Lemon-Thyme Honey Sauce

## Entrées

### SELECT TWO:

#### Sweet Basil Pesto Chicken

Parmesan Reggiano Polenta, Citrus Glazed French Beans, Charred Tomato Sauce

#### Saint Arnold Braised Beef Short Rib

Black Cherry Demi, Roasted Garlic Mashers, Boursin Creamed Spinach

#### Blackened Gulf Redfish

Charleston Style Red Rice, Summer Succotash, Crispy Okra

#### Texas Proud Black Angus

#### New York Strip

Smoked Chipotle Honey Butter, Cowboy Caviar, Redskin Scallion Mashed Potatoes

#### Creole Style Jumbo Gulf Shrimp

Smoked Cheddar Stone Ground Grits, Charred Local Andouille, Tomato Broth & Stewed Trinity Vegetables

#### Blackened Salmon

Wild Mushroom Risotto, Grilled Broccolini

#### Chicken Paillard

Roasted Fingerling Potatoes, Brown Butter Green Beans & Marinated Tomatoes

#### Impossible Meat Bolognese

\* Vegan available upon request

Roasted Eggplant, Pappardelle Egg Noodles

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.

# Bar Services

## SPIRITS INCLUDE:

Bourbon, Rum, Scotch, Tequila, Vodka, Gin, Whiskey

## Non-Hosted Bar

### GUESTS PURCHASE THEIR OWN BEVERAGES

Pricing is per Beverage & Includes Sales Tax

Domestic Beer	\$9
Craft/Imported Beer	\$11
Wine	\$11
Premium Liquor	\$12
Platinum Liquor	\$13
Aluminum Canned Water & Canned Sodas	\$5

### Non-Hosted Bar Fees

Requires Bar Set-Up Fee of \$150, per Bar

## Bartender Fees

Labor Fee of \$150 per Bartender for  
Up to 4 Hours of Service,  
One Bartender per 75 Guests

## DETAILS:

- Served in Eco-Friendly Compostable Drinkware
- Upgrade to Rental Glassware – Please refer to end of menu

## Hosted Bar

### THE COST FOR BAR SERVICES AND DRINKS ARE PAID IN ADVANCE BY HOST

Additional Hours - Please Inquire for Pricing

Prices are per person

### Beer & Wine Bar

Trinity Oaks Chardonnay & Cabernet Sauvignon Wine,  
Saint Arnold Craft Beer, Corona, Michelob Ultra,  
Assorted Canned Soda, Juices, Iced Water

**2 HOURS - \$20    3 HOURS - \$25    4 HOURS - \$30**

### Premium Bar

Trinity Oaks Chardonnay & Cabernet Sauvignon Wine,  
Saint Arnold Craft Beer, Corona, Michelob Ultra, Dewars Scotch,  
Jack Daniels Whiskey, Tito's Vodka, Captain Morgan Spiced  
Rum, Dripping Springs Gin, Jose Cuervo Tequila, Basic Mixers  
& Assorted Canned Soda, Iced Water

**2 HOURS - \$28    3 HOURS - \$34    4 HOURS - \$40**

### Platinum Bar

Twenty Acres Chardonnay & Cabernet Sauvignon Wine,  
Saint Arnold Craft Beer, Corona, Michelob Ultra,  
Johnnie Walker Black Scotch, Crown Royal Whiskey,  
Maker's Mark Bourbon, Grey Goose Vodka, Bacardi Rum,  
Tanqueray Gin, Patron Tequila, Basic Mixers & Assorted Canned  
Soda, Iced Water

**2 HOURS - \$34    3 HOURS - \$41    4 HOURS - \$48**

## Welcome Drink

One Drink per Person, Virgin Alternatives May be Requested.

Champagne Toast	\$9	Specialty Cocktail	\$11
-----------------	-----	--------------------	------

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.

# 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

## Tier 4

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

**\$21**

## Tier 2

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

**\$13**

## Tier 3

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

**\$19**

**\$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

## BAR

*Includes 2 glasses per person*

**Beer & Wine**

**\$6 Add Champagne Glass**

**\$3**

**Full Bar**

**\$9**

*Beer, Wine, Rocks Glasses*

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.