

BEVERAGE & BAR

Selecting a bar package requires a bartender* at \$160 for up to 4 hours. *1 bartender is required for every 75 guests.

Platinum Bar Package

Johnnie Walker Black Scotch, Crown Royal, Maker's Mark Bourbon, Grey Goose Vodka, Bacardi Rum, Tanqueray Gin, Patron Tequila, Triple Sec Chardonnay and Cabernet Sauvignon Wine from Dreaming Tree Michelob Ultra, Bud Light, Budweiser, Corona, Saint Arnold, Seasonal

Assorted Coca Cola Sodas, Juices and Spa Water

UP TO 2 HOURS: \$28.00 per person | UP TO 3 HOURS: \$34.00 per person | UP TO 4 HOURS: \$39.00 per person

Premium Bar Package

Dewar's Scotch, Jack Daniel's Whiskey, Tito's Vodka, Captain Morgan Spiced Rum, Lone Star Gin, Jose Cuervo Tequila, Triple Sec Chardonnay and Cabernet Sauvignon Wine from Trinity Oaks by Trinchero Family Estates

Michelob Ultra, Bud Light, Budweiser, Corona

Assorted Coca Cola Sodas, Juices and Spa Water

UP TO 2 HOURS: \$24.00 per person | UP TO 3 HOURS: \$28.00 per person | UP TO 4 HOURS: \$33.00 per person

Wine and Beer Bar Package

Chardonnay and Cabernet Sauvignon Wine from Trinity Oaks by Trinchero Family Estates Michelob Ultra, Bud Light, Budweiser, Corona Assorted Coca Cola Sodas, Juices and Spa Water

UP TO 2 HOURS: \$18.00 per person | UP TO 3 HOURS: \$21.00 per person | UP TO 4 HOURS: \$24.00 per person

Soda and Water Package *Staff NOT required

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Assorted Coca Cola Sodas, Juices and Spa Water

UP TO 2 HOURS: \$4.00 per person | EACH ADDITIONAL HOUR: \$3.00 per person

CORNERSTONE PARTNERS



RESENTS

HORS D'OEUVRES

Service for up to 1 hour

Small yet exquisite bites, Hors D'oeuvres can be butler passed, displayed or combined with choices from our Appetizer Stations menu.

In order to satisfy the appetite of your guests, we recommend the following:

PRE-DINNER DRINK RECEPTION *Three Hors D'oeuvre selections per person*

STAND-ALONE COCKTAIL PARTY

Three Hors D'oeuvre selections and three Appetizer Stations per person

Passer fee of \$60 per passer for 1 hour of service. 1 passer per 30 guests is recommended.

\$2.95 PER HORS D'OEUVRE

Fried Green Tomatoes *Fried Green Tomatoes with Pimento Cheese*

> **Mushrooms** Spinach Parmesan Soufflé Stuffed Mushroom

Polenta Cake Crispy Polenta Cake with Smoked Tomato Relish and Fontina Cheese

Pot Stickers Chicken Pot Stickers with a Sweet Chile Dipping Sauce

Risotto Fritter Parmesan Risotto Fritter with a Roasted Red Pepper Dipping Sauce

Mac N' Cheese Fritter Macaroni and Cheese with Garlic Herb Breadcrumbs

\$3.95 PER HORS D'OEUVRE

Cajun Boudin Balls Cajun Remoulade, Pork Sausage

Caprese Skewer Tomato, Mozzarella, and Artichokes with a Basil Balsamic Reduction

Deviled Egg Nashville Hot Chicken, House Pickle

Empanada Beef and Cilantro Empanada with Chipotle Aioli

Cheeseburger Slider American Cheese, Russian Dressing

Mediterranean Bruschetta Olive Caper Tapenade with Goat Cheese and Balsamic Glaze

\$5.95 PER HORS D'OEUVRE

Crab Shooter Creole Crab Martini with Roasted Corn and Bell Peppers

Bacon Wrapped Scallops Pan Seared Scallops Wrapped in Applewood Smoked Bacon

Tenderloin Slider Coffee (†) Guajillo Rubbed Beef Tenderloin, Tomato Chutney, Moody Blue Cheese

Pork Belly

Sweet Chile, Green Onion, Toasted Sesame Seed

Chicken and Waffles

Fried Chicken on a Mini Waffle with Sage and Vanilla Syrup and Candied Jalapeño





ZOOLIGHTS* *---HOUSTON ZOO---* Event Menu

APPETIZER STATIONS \$14.75 per person, for 1 hour

OFFICE PARTY

Domestic Cheese Display Locally Sourced Cheese, Dried Fruit, Artisan Crackers and Flatbreads

> **Antipasto** Cured Meat, House Giardiniera, Garlic Crostini, Fresh Baked Breads with Infused Oils and Pesto

Deviled Eggs Candied Bacon and Tarragon, Pickled Jalapeno

Caprese

LITTLE PRESENTS

Grilled Marinated Vegetables and Olives

Parmesan Risotto Balls with Spicy Tomato Sauce

Spanakopita

Spinach Phyllo Pocket with Tzatziki Sauce

GULF COAST HOLIDAY PARTY

Chipotle Shrimp with Bloody Mary Cocktail Sauce Andouille Sausage Quesadilla with Lime Sour Cream

Red Bean Purée with Crostini and Marinated Garden Veggie Platter Cajun Boudin Ball with Remoulade

CORNERSTONE PARTNERS



RECEPTION STATIONS

\$40.00 per person, for 1.5 hours

Select two from below \$16.00 per person for additional station

GIFTS OF THE SEASON

Cranberry-Orange Salad Field Greens, Cranberries, Orange Supreme and Spiced Walnuts with Poppy Seed Dressing

Brown Butter Gnocchi Crisp Bacon, Sage and Brown Butter Sauce

Roasted Mixed Vegetables Sweet Potatoes, Turnips, Parsnips, Beets, Garlic and Thyme

Herb-Roasted Pork Loin with Honey Mustard Glaze

OVER THE RIVER

Simple Greens Baby Greens, Cucumbers, Grape Tomatoes and Champagne Vinaigrette

Roasted Baby Potatoes and Pearl Onions

Ginger Glazed Baby Carrots

Petite Bistro Tenderloin Medallions with Roasted Garlic Demi

CHRISTMAS COTTAGE

Caprese Salad Marinated Tomatoes, Fresh Buffalo Mozzarella, Baby Arugula, Croutons, Olive Oil and Balsamic

Creamy Parmesan Polenta

Ratatouille

Seared Gulf Red Fish with Basil Caper Butter Sauce

HAPPY NEW YEAR

Wedge Salad Iceberg Wedge, Bacon, Pickled Red Onion, Grape Tomatoes with Blue Cheese Dressing

Garlic Mashed Potatoes

Crispy Brussels Sprouts

Herb Roasted Chicken with Maple Sage Jus

CORNERSTONE PARTNERS

H-E-B



BUFFETS

\$32.00 per person, for 1.5 hours

Select one from below

COMING HOME FOR THE HOLIDAYS

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House Chop Salad Greens, Tomatoes, Cucumbers with Ranch and Italian Dressing

Roasted Mixed Vegetables

Garlic Mashed Potatoes

Maple Pecan Turkey Apple Sage Stuffing

Whole Roasted Sirloin Steak Bacon Onion Jam

Fresh-Baked Bread Basket

SEASON'S GREETINGS

Grilled Pear and Gorgonzola Salad Greens, Grilled Pears, Bacon and Crumbled Gorgonzola with Walnut Vinaigrette

Citrus Green Bean Almandine

Sweet Potato Casserole Brown Sugar, Pecan Crust

Apple-Brined Pork Loin with Stewed Apples

Seared Salmon with Oven-Roasted Tomatoes and Capers Fresh-Baked Bread Basket

CLASSIC BISTRO LIGHTS

Baby Spinach Salad Pickled Heirloom Carrots, Egg, Crispy Mushrooms with Aged Sherry Vinaigrette

Roasted Brussels Sprout Hash

Roasted Fingerling Potatoes

Pan-Seared White Fish with Lemon Butter Sauce

> **Grilled Skirt Steak** *Chimichurri and Crispy Onions*

Fresh-Baked Bread Basket

CORNERSTONE PARTNERS

H. E. B



DESSERT STATIONS

\$7.00 per person, for 1 hour

Select one from below

BUILD YOUR OWN S'MORES

Graham Crackers Hershey Chocolate Bars Marshmallows Hot Cocoa

JINGLE BELL BITES

Holiday Cookies

Sugar Donuts

Fudge Brownies

Rice Crispy Treats

'TIS THE SEASON

Cranberry Pecan Bread Pudding Bourbon Apple Cobbler Cinnamon Rolls Whipped Cream

HOLIDAY DELIGHTS

Variety of Mini Cheesecakes Assorted Petit Fours Assorted Dessert Bars

SANTA'S TREATS

Hot Cocoa with Assorted Garnishes and Toppings Holiday Cookies



CORNERSTONE PARTNERS

HOT BEVERAGES

SIGNATURE COFFEE STATION

Freshly Brewed Coffee, Assorted Hot Herbal Tea, Monin Flavored Syrups, Whipped Cream, Shaved Chocolate, Cinnamon Shaker and Rock Candy Sugar Sticks **FIRST HOUR:** \$6.00 per person | **EACH ADDITIONAL HOUR:** \$2.00 per person

HOT CHOCOLATE STATION

Whipped Cream, Marshmallows, Chocolate Shaved and Cinnamon Shaker FIRST HOUR: \$6.00 per person | EACH ADDITIONAL HOUR: \$2.00 per person



EVENT GUIDELINES

Support Charge

All food and beverage is subject to a 20% support charge; prices are subject to change.

Staffing

Each event requires specific staffing; additional fees may be necessary to meet the needs of the event. Taste will determine the number of staffing required for your event based on the confirmed number of guests.

Linens

Standard black or white house linens with purchase of Reception Stations or Buffet. Upgraded linen or color scheme is available upon request.







