

ZOO IGITS **HOUSTON ZOO**

Event Menu

BEVERAGE & BAR

Selecting a bar package requires a bartender* at \$150 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: \$26.00 per person | UP TO 3 HOURS: \$31.00 per person | UP TO 4 HOURS: \$36.00 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: \$22.00 per person | UP TO 3 HOURS: \$26.00 per person | UP TO 4 HOURS: \$30.00 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: \$16.00 per person | UP TO 3 HOURS: \$19.00 per person | UP TO 4 HOURS: \$22.00 per person

Soda and Water Package *Bartender NOT required

Assorted Coca Cola Sodas, Juices and Spa Water

UP TO 2 HOURS: \$4.00 per person | EACH ADDITIONAL HOUR: \$2.00 per person

CORNERSTONE PARTNERS



RESENTS

Event Menu

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.

\$3.25 PER HORS D'OEUVRE

Fried Green Tomatoes Fried Green Tomatoes with Pimento 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

Vegetable Pinwheel

Herbed Goat Cheese Spread with Pickled Red Onion, Carrot and Bell Pepper

\$4.25 PER HORS D'OEUVRE

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*

Roasted Vegetable Crostini

Red Bean Puree with Marinated Tomatoes, Zucchini, Squash and Goat Cheese

\$6.50 PER HORS D'OEUVRE

Crab Shooter Creole Crab with Roasted Corn and Bell Peppers

Bacon Wrapped Scallops

Pan Seared Scallops Wrapped in Applewood Smoked Bacon with Honey Mustard Dipping Sauce

Tenderloin Slider Coffee and Guajillo Rubbed Beef Tenderloin, Tomato Chutney, Moody Blue Cheese

> Pork Belly Skewer Sweet Chile, Green Onion, Toasted Sesame Seed

Chicken and Waffles

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





Event Menu

APPETIZER STATIONS

Service for up to 1 hour

Seasonal Vegetable Display

Heirloom Carrots, Cucumber Slices, Sliced Bell Peppers, Broccoli, Celery and Cherry Tomatoes Served with Tarragon-Buttermilk Ranch Dipping Sauce

\$8.00 per person

Domestic Cheese Display

Pepper Jack, Swiss, Cheddar, and Chef's Choice Cheese Served with Grapes, Seasonal Berries, Grilled Naan and Crackers

\$8.00 per person

Mediterranean Antipasto

Assortment of Cured Meats, Domestic and International Cheeses, Hummus, Assorted Olives, and Grilled Naan

\$10.00 per person







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RECEPTION STATIONS

Service for up to 1.5 hours Includes Spa Water and Unsweetened Iced Tea

\$44.00 per person (Two Stations)

GIFTS OF THE SEASON

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

Herb Marinated Tomato Risotto

Roasted Mixed Vegetables

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

Grilled Skirt Steak with Chimichurri and Crispy Onions

\$56.00 per person

(Three Stations)

CHRISTMAS COTTAGE

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

Creamy Parmesan Polenta

Roasted Garlic and Lemon Broccoli

Chicken Cacciatore

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 Citrus Glaze





Event Menu

BUFFETS

Service for up to 1.5 hours

Includes Fresh Baked Bread Basket, Spa Water and Unsweetened Iced Tea

\$35.00 per person

Select one from below

COMING HOME FOR THE HOLIDAYS

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

Roasted Mixed Vegetables

Garlic Mashed Potatoes

Cajun Roasted Turkey

Whole Roasted Sirloin Steak Bacon Onion Jam

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

Maple Pecan Chicken Breast

Seared Salmon with Oven-Roasted Tomatoes and Cape<u>rs</u>

CLASSIC BISTRO LIGHTS

Baby Spinach Salad Spinach, 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

Wine Braised Short Rib





ZOOLIGHTS*

Event Menu

DESSERT STATIONS

Service for up to 1 hour

\$7.50 per person

Select one from below

BUILD YOUR OWN S'MORES

Graham Crackers Hershey Chocolate Bars Marshmallows Hot Cocoa

JINGLE BELL BITES

Chocolate Chip Cookies Rice Krispy Treats Assorted Mini Donuts

'TIS THE SEASON

Double Chocolate Bread Pudding with Candied Nuts

Bourbon Apple Crisp Pumpkin Toffee Cake

HOLIDAY DELIGHTS

Brownies Petit Fours Creme Puffs

SANTA'S TREATS

Hot Cocoa with Marshmallows Holiday Cookies



CORNERSTONE PARTNERS

HOT BEVERAGES

SIGNATURE COFFEE STATION

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



ZOO LIGHTS*

Event Menu

EVENT GUIDELINES

Support Charge

All food and beverage is subject to a 22% 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.







