EVENING BEVERAGES

WELCOME DRINK
Welcome Drinks are One Drink per Person.
Virgin Alternatives may be Requested.
Specialty Drinks may be Served at the Bar or Butler Passed.

CHAMPAGNE TOAST $5.95
SPECIALTY COCKTAIL $6.95

PACKAGES

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

Up to two hours $22 per person
Each additional hour $4 per person

WINE AND BEER BAR PACKAGE
Chardonnay & Cabernet Sauvignon Wine from Trinity Oaks by Trinchero Family Estates
Bud Light | Budweiser | Corona | Michelob Ultra
Assorted Coca Cola Sodas | Juices | Spa Water

Up to two hours $16 per person
Each additional hour $3 per person

SODA AND WATER BAR PACKAGE
(No Bartender Required)
Assorted Coca Cola Sodas | Juices | Spa Water

Up to two hours $4 per person
Each additional hour $2 per person

SIGNATURE COFFEE STATION
(No Bartender Required)
Katz Coffee | Hot Herbal Teas | Flavored Syrups | Whipped Cream
Rock Candy Sugar Sticks
First hour $6 per person
Each additional hour $2 per person

INTERNATIONAL COFFEE BAR PACKAGE
(Bartender Required)
Kahlua | Grand Marnier | Bailey’s Irish Cream | Amaretto Di Saronno
Katz Coffee | Hot Herbal Teas | Flavored Syrups | Whipped Cream
Rock Candy Sugar Sticks
First hour $8 per person
Each additional hour $4 per person

BARTENDER REQUIRED FOR ALL ALCOHOL SERVICE
$150 For up to 4 hours of service
1 Bartender required for every 75 guests

PASSER
$60 per Passer for 1 hour of service
1 Passer per 50 guests is recommended

Vegetarian options are available as protein substitutes upon request.
Due to the nature of our industry, prices are subject to change. Prices are subject to a 22% service charge and 8.25% sales tax.

To check availability or book your upcoming party, please contact us at events@houstonzoo.org
HORS D’OEUVRES & APPETIZERS

Service for up to 1 hour.

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

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

SILVER
Hors D’oeuvre Selection
$3.25 Per Selection Per Person

FRIED GREEN TOMATOES
Fried Green Tomatoes | Pimento Cheese

POT STICKERS
Chicken Pot Stickers | Sweet Chile Dipping Sauce

TEX MEX BRUSCHETTA
Grilled Corn | Cilantro | Cotija Cheese | Chipotle Aioli On Baguette

RISOTTO FRITTER
Parmesan Risotto Fritter | Roasted Red Pepper Sauce

MAC & CHEESE FRITTER
Herb Breadcrumbs | Smoked Gouda

VEGETABLE PINWHEEL
Herbed Goat Cheese Spread | Pickled Red Onion
Carrot | Bell Pepper

GOLD
Hors D’oeuvre Selection
$4.25 Per Selection Per Person

CAPRESE SKEWER
Tomato | Mozzarella | Artichokes | Basil-Balsamic Reduction

DEVILED EGG
Nashville Hot Chicken | House Pickle

EMPANADA
Beef & Cilantro Empanada | Chipotle Aioli

CHEESEBURGER SLIDER
American Cheese | Russian Dressing

ROASTED VEGETABLE CROSTINI
Red Bean Puree | Marinated Tomatoes
Zucchini | Squash | Goat Cheese

PLATINUM
Hors D’oeuvre Selection
$6.50 Per Selection Per Person

CRAB SHOOTER
Creole Crab | Roasted Corn | Bell Peppers

BACON WRAPPED SCALLOPS
Honey Mustard Dipping Sauce

TENDERLOIN SLIDER
Coffee & Guajillo Rubbed Beef Tenderloin
Tomato Chutney | Moody Blue Cheese

SPANAKOPITA
Spinach | Cheese | Phyllo

CHICKEN & WAFFLES
Sage & Vanilla Syrup | Candied Jalapeño

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**SLIDERS $10**
Choose Two:
- Cheeseburger with Chipotle Ketchup
- Falafel with Hummus & Cucumber Yogurt
- Pulled Pork with Crispy Onions & Pepper Mash Sauce
- Pastrami Ruben with Sauerkraut & Remoulade

**EMPANADAS $10**
- Beef & Cilantro
- Buffalo Chicken
- Vegetable

**CHIPS & DIPS $10.50**
- Tortilla Chips
- Spinach & Artichoke Dip
- Mexican Fiesta Dip
  - Corn
  - Tomatoes
  - Black Beans
- Queso Fondue
  - Chorizo

**SWEET MINIS $10**
- Salted Caramel Brownies
- Crème Puffs
- Mini Cheesecakes
- Assorted Petit Fours

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**APPETIZER STATIONS**

Service for up to 1 hour.

**SEASONAL VEGETABLE DISPLAY $8**
- Heirloom Carrots
- Cucumber Slices
- Sliced Bell Peppers
- Broccoli
- Celery
- Cherry Tomatoes
  Served with Tarragon-Buttermilk Ranch Dipping Sauce

**DOMESTIC CHEESE DISPLAY $8**
- Pepper Jack
- Swiss
- Cheddar
- Chef’s Choice
  Served with Grapes, Seasonal Berries, House Made Flatbread & Crackers

**MEDITERRANEAN ANTIPASTO DISPLAY $10**
- Assortment Of Cured Meats
- Domestic & International Cheeses
  Served with Hummus, Assorted Olives & Grilled Flatbread

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Taste
HOUSTON ZOO CATERING

DINNER
BUFFETS

$42 PER PERSON
Service for up to 1.5 hours.
INCLUDES:
- Spa Water & Unsweetened Iced Tea
- Freshly Baked Bread
- House White or Black Linens
- Upgraded linens are available for an additional charge
- Choice Of: One Salad, One Vegetable, One Side, and Two Entrees

SALADS
- Farmer’s Market Salad
  - Organic Baby Greens | Lone Star Chevre | Pickled Onions | Cranberries | Balsamic Vinaigrette
- Wedge Salad
  - Shaved Red Onion | Tomatoes | Crumbled Bacon | Blue Cheese Dressing
- House Chopped Salad
  - Tomatoes | Cucumbers | Carrot | Croutons | Ranch Dressing

VEGETABLES
- Roasted Brussel Sprouts
- Sauteed Green Beans With Charred Tomatoes
- Roasted Mixed Vegetables
- Southwestern Corn With Onions & Peppers

SIDES
- Smoked Cheddar Grits
- Herb Roasted Potatoes
- Toasted Crumb Macaroni & Cheese
- Garlic Mashed Potatoes

ENTREES
- Blackened Salmon
  - Citrus Beurre Blanc
- Whole Roasted Sirloin
  - Bacon Onion Jam
- Free Range Chicken Breast
  - Citrus Herb Pan Jus
- Cider Braised Pork Loin
  - Apple Butter
- Three Cheese Tortellini
  - Roasted Tomatoes | Roasted Mushrooms
  - Pesto Cream Sauce
- Roasted Vegetable Orzo Pasta
  - Roasted Vegetables | Fresh Herbs
  - Feta Cheese | Balsamic Glaze

DESSERTS
- Campfire Pie
  - Chocolate Mousse | Meringue
  - Graham Cracker Crust
- Spice Cake Trifle
  - Vanilla Whipped Cream | Caramel Sauce
- Strawberry Shortcake
  - Pound Cake | Basil Macerated Strawberries
  - Vanilla Whipped Cream

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DINNER STATIONS

ONE STATION $32
TWO STATIONS $44
THREE STATIONS $56

Service for up to 1.5 hours.

INCLUDES:
 Spa Water & Unsweetened Iced Tea
 House White or Black Linens
 Upgraded linens are available for an additional charge

CARIBBEAN
 Smoked Jerk Chicken | Citrus Seared Salmon
 Caribbean Sauteed Corn
 Ginger Salad | Rice & Peas

TACO TRUCK
 Chipotle Skirt Steak | Stewed Chicken Tinga | Salsa Fresco
 Avocado Salad | Refried Black Beans | Corn Tortillas

GULF COAST
 Fried Catfish | Pickled Okra Relish
 Coleslaw | Crab & Corn Cobb Salad
 Hushpuppies

CHOPSTICKS
 Teriyaki Chicken | Beef & Broccoli
 Fried Tofu Vegetable Stir Fry | Vegetable Fried Rice
 Vegetable Spring Rolls | Chicken Pot Stickers

SOUTHERN STYLE
 Fried Chicken | Macaroni & Cheese
 Sauteed Zucchini & Squash | Buttermilk Biscuits
 Garden Salad With Ranch Dressing

BACKYARD BBQ
 Slow Smoked Brisket | Mojo Chicken | BBQ Baked Beans
 Home-Style Potato Salad | Texas Toast

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ENTREE

COQ AU VIN
Red Wine Braised Chicken | Boursin Country Grit Cake | Rainbow Swiss Chard

SWEET BASIL PESTO CHICKEN
Parmesan Reggiano Polenta | Citrus Glazed French Beans | Charred Tomato Salsa

SAINT ARNOLD BRAISED BEEF SHORT RIB
Black Cherry Demi | Roasted Garlic Mashers | Boursin Creamed Spinach

GRILLED FLAT IRON STEAK
Roasted Tomato Cilantro Chimichurri | Duck Fat Roasted Fingerling Potato | Grilled Broccolini

BLACKENED GULF GROUPER
Sweet Corn & Lima Bean Succotash | Roasted Garlic Cauliflower Puree | Three Pepper Relish

SEARED RED SNAPPER
Pancetta Brussel Sprout Hash | Grain Mustard Vinaigrette

Upgrade Any Entrée with One of the Following Proteins for $10.00 Per Person
Filet Mignon | Striped Sea Bass | Lump Crab Cake
Upgrade the Entrée Selection to a Duet for $12.00 Per Person

DESSERT

RASPBERRY PAVLOVA MERINGUE
Lime Mousse | White Chocolate Sauce

SALTED CARAMEL PANNA COTTA
Mixed Nut Brittle

DEVIL’S CHOCOLATE PROFITEROLE
Trio Of Profiteroles | Chocolate Mousse | Dark Chocolate Ganache

RICOTTA CHEESECAKE
Gingersnap Crust | Honey Gastrique

CARROT CAKE
Ginger Cream Cheese | Whiskey Toffee Sauce

SALADS

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 Tomato | Arugula | Fresh Mozzarella
Basil | Local Honey

CLASSIC WEDGE
Crispy Pork Belly | Pickled Red Onion | Grape Tomato
Blue Cheese Dressing | Balsamic Drizzle

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