Taste
HOUSTON ZOO CATERING.

EVENING MENU



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 \$7.95

PACKAGES

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 & Cabernet Sauvignon Wine from Dreaming Tree
Bud Light | Saint Arnold Craft Beer | Corona | Michelob Ultra
Assorted Coca Cola Sodas | Juices | Spa Water

Up to two hours \$28 per person Each additional hour \$7 per person

PREMIUM BAR PACKAGE

Dewar's Scotch | Jack Daniels 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 | Saint Arnold Craft Beer | Corona | Michelob Ultra
Assorted Coca Cola Sodas | Juices | Spa Water

Up to two hours \$24 per person Each additional hour \$6 per person

WINE AND BEER BAR PACKAGE

Chardonnay & Cabernet Sauvignon Wine from Trinity Oaks by Trinchero Family Estates

Bud Light | Saint Arnold Craft Beer | Corona | Michelob Ultra

Assorted Coca Cola Sodas | Juices | Spa Water

Up to two hours \$16 per person Each additional hour \$5 per person



SODA AND WATER PACKAGE

(No Bartender Required)
Assorted Coca Cola Sodas | Spa Water
Up to two hours \$4 per person
Each additional hour \$2 per person
Add Lemonade \$2 per person

SIGNATURE COFFEE STATION

(No Bartender Required)

Katz Coffee | Hot Herbal Teas | Flavored Syrups | Whipped Cream
Rock Candy Sugar Sticks
First hour \$7 per person

Each additional hour \$3 per person

BARTENDER

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

\$50 For every additional 1 hour of service

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.



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.

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FRIED VEGETABLE SLICES

Fried Seasonal Vegtable Slices | Green Goddess Ranch

POT STICKERS

Chicken Pot Stickers | Sweet Chili 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

MINI HERB WHIPPED BRIE TART

Herbed Whipped Brie Spread | Balsamic Raspberries

SPANAKOPITA /

Spinach | Cheese | Phyllo

DEVILED EGG

Nashville Hot Chicken | House Pickle

FMPANADA

Beef & Cilantro Empanada | Chipotle Aioli

CHEESEBURGER SLIDER

American Cheese | Russian Dressing

ROASTED VEGETABLE CROSTINIS

Red Bean Puree | Marinated Tomatoes Zucchini & Squash | Goat Cheese



CRAB SHOOTER

Creole Crab | Roasted Corn | Bell Peppers

BACON WRAPPED SCALLOPS

Honey Mustard Dipping Sauce

TENDERIOIN SLIDER

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

CHICKEN & WAFFLES

Sage & Vanilla Syrup | Candied Jalapeño





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 Flatbead & Crackers

MEDITERRANEAN ANTIPASTO DISPLAY \$11

Assortment Of Cured Meats | Domestic & International Cheeses

Served with Hummus. Assorted Olives & Grilled Flatbread





Cheeseburger with Chipotle Ketchup
Falafel with Hummus & Cucumber Yogurt

Pulled Pork with Crispy Onions & Peppermash Sauce

Pastrami Ruben with Sauerkraut & Remoulade

EMPANADAS \$11

Beef & Cilantro | Buffalo Chicken | Vegetable Empanadas

CHIP & DIPS \$10.5

Served With Tortilla Chips

Spinich & Artichoke Dip

Mexican Fiesta Dip

Corn, Tomatoes & Black Beans

Queso Fondue

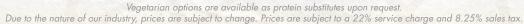
Chorizo

SWEET MINIS \$10

Salted Caramel Brownies | Crème Puffs Mini Cheesecake | Assorted Petit Fours









DINNER STATIONS

ONE STATION \$35

TWO STATIONS \$47

THREE STATIONS \$59

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 China, Silverware, & Glassware

ITALIAN COUNTRYSIDE

Italian Meatballs in Red Sauce
Chicken Marsala | Pesto Gnocchi
Garlic-Citrus Glazed Green Beans | Kale Caesar Salad

TEXAS LIVIN'

Saint Arnold Braised Beef Short Ribs | Wild Texas Mushroom Ragout Smoked Cheddar Grits | Asparagus

CARIBBEAN

Smoked Jerk Chicken | Citrus Seared Salmon
Caribbean Sauteed Corn
Ginger Salad | Red Beans & Peas

TACO TRUCK

Chipotle Skirt Steak | Stewed Chicken Tinga | Salsa Fresco Avocado Salad | Refried Black Beans | Çorn 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

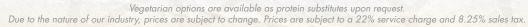


\$6 Per Person

Assorted Petit Fours
Lemon Bars
Salted Caramel Brownies









DINNER BUFFETS

\$45 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
China, Silverware, Glassware
Choice of: One Salad, One Vegetable, One Starch, and Two Entrees



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 | Carrots | Croutons | Ranch Dressing

VEGETABLES

Roasted Brussels 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



Blackened Salmon

Citrus Beurre Blanc

Roasted Sirloin

Madeira Cream Sauce

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

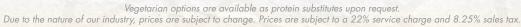
Chocolate Mousse | Meringue Graham Cracker Crust

Spice Cake Trifle

Vanilla Whipped Cream | Caramel Sauce

Strawberry Shortcake

Pound Cake | Basil Macerated Strawberries | Vanilla Whipped Cream





PLATEDDINNER

\$55 PER PERSON INCLUDES:

Choice of Salad, Entree & Dessert

Additional Choice of Entree or Dessert \$2 Per Person

Freshly Baked Bread, Pre-Set Spa Water & Unsweetened Iced Tea

House White or Black Linens
Upgraded linens are available for an additional charge
China, Silverware, & Glassware

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



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

DESSERTS

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





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