

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.

BLOOD ORANGE MARGARITA \$7

Blood Orange Garnish & Sweet Rime

CHAMPAGNE TOAST \$7

SPECIALTY COCKTAIL \$8

PACKAGES

PLATINUM BAR PACKAGE

Johnny 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 | Budweiser | Corona | Saint Arnold Seasonal | Michelob Ultra
Assorted Coca Cola Sodas | Juices | Spa Water

Up to 2 hours \$28 per person
Up to 3 hours \$34 per person
Up to 4 hours \$39 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 Trincherio Family Estates
Bud Light | Budweiser | Corona | Michelob Ultra
Assorted Coca Cola Sodas | Juices | Spa Water

Up to 2 hours \$24 per person
Up to 3 hours \$28 per person
Up to 4 hours \$33 per person

WINE AND BEER BAR PACKAGE

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

Up to 2 hours \$18 per person
Up to 3 hours \$21 per person
Up to 4 hours \$24 per person

SODA AND WATER BAR PACKAGE

(No Bartender Required)

Assorted Coca Cola Sodas | Juices | Spa Water

Up to 2 hours \$4 per person
Each additional hour \$3 per person

SIGNATURE COFFEE STATION

(No Bartender Required)

Lavazza Coffee | Hot Herbal Teas | Flavored Syrups | Whipped Cream
Shaved Chocolate | 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
Lavazza Coffee | Hot Herbal Teas | Flavored Syrups | Whipped Cream
Shaved Chocolate | Rock Candy Sugar Sticks

First hour \$8 per person
Each additional hour \$4 per person

BARTENDER

REQUIRED FOR ALL ALCOHOL SERVICE
\$160 For up to 4 hours of service
1 Bartender required for every 75 guests

DRINK 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 20% service charge and 8.25% sales tax.

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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
\$2.95 Per Selection Per Person

FRIED GREEN TOMATOES 
Fried Green Tomatoes | Pimento Cheese


MUSHROOMS 
Spinach Parmesan Soufflé Stuffed Mushroom

POLENTA CAKE 
Crispy Polenta Cake | Smoked Tomato Relish | Fontina 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 
Rolled in Herb Breadcrumbs



GOLD
Hors D'oeuvre Selection
\$3.95 Per Selection Per Person

CAJUN BOUDIN BALL
Cajun Remoulade | Pork Sausage

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

MEDITERRANEAN BRUSCHETTA 
Olive Caper Tapenade with Goat Cheese & Balsamic Glaze



PLATINUM
Hors D'oeuvre Selection
\$5.95 Per Selection Per Person

CRAB SHOOTER
Creole Crab | Roasted Corn | Bell Peppers

BACON WRAPPED SHRIMP
Honey Mustard Dipping Sauce

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

PORK BELLY
Sweet Chile | Green Onion | Toasted Sesame Seed

CHICKEN & WAFFLES
Sage & Vanilla Syrup | Candied Jalapeño



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APPETIZER STATIONS

Service for up to 1 hour.

SEASONAL VEGETABLE DISPLAY \$7.5

Heirloom Carrots | Cucumber Slices | Sliced Bell Peppers

Broccoli | Cauliflower | Celery

Served with Tarragon-Buttermilk Ranch Dipping Sauce

DOMESTIC CHEESE DISPLAY \$7.5

Pepper Jack | Swiss | Cheddar | Chef's Choice

Served with Grapes, Seasonal Berries, Grilled Naan & Crackers

MEDITERRANEAN \$8

Domestic & International Cheeses | Grilled Marinated Vegetables

Hummus | Assorted Olives

ANTIPASTO PLATTER \$9.5

Assortment of Cured Meats | Aged Cheeses | Pickled Vegetables | Crostinis

SLIDERS \$9.5

Choose Two:

Cheeseburger *with Chipotle Ketchup*

Falafel *with Hummus & Cucumber Yogurt*

Pulled Pork *with Crispy Onions & Peppermash Sauce*

Honey Butter Chicken *with Buttermilk Biscuit*

EMPANADAS \$9.5

Beef & Cilantro | Buffalo Chicken | Vegetable Empanada

CHIPS & DIPS \$10.5

Served with Tortilla Chips

Spinach & Artichoke Crab Dip

Mexican Fiesta Dip *with Corn, Tomatoes & Black Beans*

Queso Fondue *with Chorizo*

SWEET MINIS \$9.5

Salted Caramel Brownies | Crème Puffs | Lemon Bars


Mini Cheesecake | Palm Oil-Free Cookies | Assorted Petit Fours

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Taste
HOUSTON ZOO CATERING
DINNER
BUFFETS

 Vegetarian Option

\$40 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

GALLERIA

Panzanella Salad 

Kale | Bell Peppers | Cherry Tomato | Cucumber | Herb Vinaigrette

Smoked Cheddar Grits

"Pixar Style" Ratatouille 

Squash | Zucchini | Eggplant | Tomato Sauce | Roma Tomato

Mediterranean Orzo Pasta 

Artichokes | Olives | Roasted Tomato | Feta

Cider Braised Pork Loin

Apple Butter | Savoy Red Cabbage

Blackened Salmon

Crispy Parsnips | Beurre Rouge

Chocolate Mousse Cake



VERANDA

Farmer's Market Salad 

Organic Baby Greens | Lone Star Chevre | Pickled Onions
Cranberries | Balsamic Vinaigrette

Three Cheese Tortellini 

Brown Butter Lemoncello Sauce | Corn Succotash with Lima Beans

Roasted Brussels Sprouts 

Chicken Pot Pie

Sugar Roasted Root Vegetables & Chicken under a Buttermilk Crust

Petite Sirloin Steaks

Caramelized Shallot Braised Kale | Bacon Onion Jam

Strawberry Shortcakes

Fluffy Cakes | Fresh Macerated Strawberries | Vanilla Whipped Cream

PANTRY

Wedge Salad

Tomato | Shaved Red Onion | Candied Bacon
Blue Cheese Dressing | Balsamic Glaze

Sautéed Green Beans with Charred Tomatoes 

Toasted Crumb Macaroni & Cheese 

Citrus Herb Roasted Free Range Chicken


Pan Jus | Preserved Lemon | Pepper Jam

Coffee & Ancho Rubbed Tenderloin

Caramelized Onions | Mushroom Ragout

Carrot Cake

Spiced Vanilla Whipped Cream



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DINNER STATIONS

- ONE STATION \$32
- TWO STATIONS \$42
- THREE STATIONS \$52

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



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 Grilled Salmon
- Caribbean Sautéed Corn
- Ginger Salad | Red Beans & Rice

TACO TRUCK

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

GALVESTON BOARDWALK

- Crispy Grouper Filets | Zatarain's Remoulade
- Herb Roasted Red Skin Potato | Kohlrabi Slaw
- Crab, Corn & Avocado Salad

EASY CHEESY

- Four Cheese Mac | Bacon Alfredo Mac
- Tex Mex Mac | Garden Salad

BACKYARD BBQ

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

SLIDERS, FRIES & RINGS

- Black Angus Sliders | Turkey Burgers | Crispy Fries
- Beer Battered Onion Rings

All the Fixin's - Chipotle Ketchup, Parmesan-Truffle Aioli & House Pickles



ADD-ONS

DESSERT STATION

\$5.50 per person

Assorted Petit Fours

Lemon Bars

Salted Caramel Brownies



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PLATED DINNER

\$48 PER PERSON

INCLUDES:

Choice of Salad, Entrée & Dessert

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

House White or Black Linens

Upgraded linens are available for an additional charge

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 | Burrata Cheese
Basil | Local Honey

CLASSIC WEDGE

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



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 Kolsch Demi | Roasted Garlic Mashers | Pickled Green Tomato Salsa

GRILLED FLAT IRON STEAK

Roasted Tomato Cilantro Chimichurri | Duck Fat Roasted Fingerling Potato | Grilled Broccolini

SEARED RED SNAPPER

Pancetta Brussel Sprout Hash | Grain Mustard Vinaigrette

BLACKENED GULF GROUPER

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

Upgrade Any Entrée with One of the Following Proteins for \$10.00

Filet Mignon | Striped Sea Bass | Lump Crab Cake

Upgrade the Entrée Selection to a Duet for \$12.00

DESSERT

PECAN DESSERT BAR

Salted Bourbon Cream Sauce

CAMPFIRE PIE

Espresso Chocolate Drizzle

CEREAL MILK PANNA COTTA

Fruit Cereal Crunch | Boba Pearls

STRAWBERRY SHORTCAKE

Pound Cake | Vanilla Chantilly Cream

VANILLA CRÈME BRULEE

Grand Marnier Soaked Berries

GOAT CHEESE CHEESECAKE

Pink Peppercorn Pineapple Sauce

MOLTEN LAVA CAKE

Crème Anglaise | Macerated Strawberry



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