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 Trinchero 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 Trinchero 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.



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 ors D'oeuvre Selection 95 Per Selection Per Perso

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 9

Parmesan Risotto Fritter | Roasted Red Pepper Sauce

MAC & CHEESE FRITTER 9

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



ors D'oeuvre Selection 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

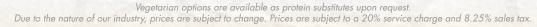
PORK BELLY

Sweet Chile | Green Onion | Toasted Sesame Seed

CHICKEN & WAFFLES

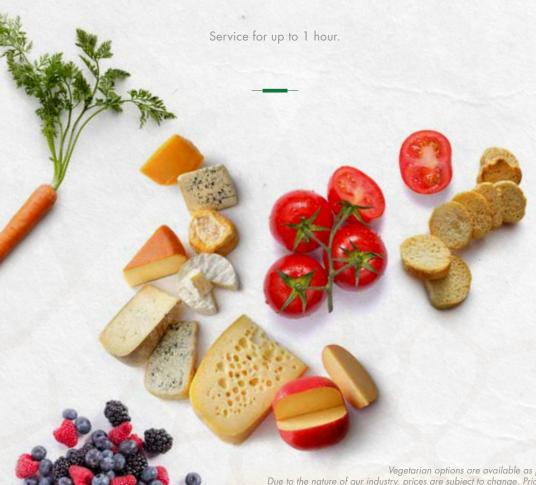
Sage & Vanilla Syrup | Candied Jalapeño







APPETIZER STATIONS



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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DINNER BUFFETS

\$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



Vegetarian Option

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 🏉

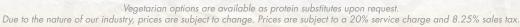
Citrus Herb Roasted Free Range Chicken

Pan Jus | Preserved Lemon | Pepper Jam

Coffee & Ancho Rubbed Tenderloin
Caramelized Onions | Mushroom Ragout

Carrot Cake

Spiced Vanilla Whipped Cream





DINNER STATIONS

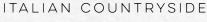
ONE STATION \$32
TWO STATIONS \$42
THREE STATIONS \$52

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 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

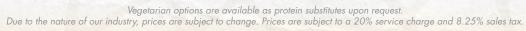
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DESSERT

\$5.50 per person

Assorted Petit Fours
Lemon Bars
Salted Caramel Brownies









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



COO 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

