

Taste
HOUSTON ZOO CATERING

WEDDING
PACKAGES



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WEDDING PACKAGES



EMERALD CUT

\$75.00
PER PERSON

PACKAGE INCLUDES:

- Four Hour Premium Bar
- Selection of
Two Silver Butler Passed Hors D'oeuvres
- Champagne Toast
- Dinner Buffet
- Lavazza Coffee
- Cake Cutting Service
- Black or White Linen is Provided
for Guest Tables

PRINCESS CUT

\$85.00
PER PERSON

PACKAGE INCLUDES:

- Four Hour Premium Bar
- Selection of
One Silver &
One Gold Passed Hors D'oeuvres
- One Appetizer Station
- Champagne Toast
- Selection of Two Dinner Stations
- Lavazza Coffee
- Cake Cutting Service
- Black or White Linen is Provided
for Guest Tables

RADIANT CUT

\$95.00
PER PERSON

PACKAGE INCLUDES:

- Four Hour Premium Bar
- Selection of
One Silver, One Gold &
One Platinum Passed Hors D'oeuvres
- One Appetizer Station
- Champagne Toast
- Two Course Plated Dinner
- Lavazza Coffee
- Cake Cutting Service
- Black or White Linen is Provided
for Guest Tables



*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.*

To check availability or book your upcoming party, please **contact us** at events@houstonzoo.org

HORS D'OEUVRES & APPETIZERS

PREMIUM BAR

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
 Lavazza Coffee


BARTENDER

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

SILVER

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 Chili Dipping Sauce

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

RISOTTO FRITTER 
 Parmesan Risotto Fritter | Roasted Red Pepper Sauce

MAC & CHEESE FRITTER 
 Rolled in Herb Breadcrumbs

GOLD

CAPRESE SKEWER 
 Tomato | Mozzarella | Artichokes
 Basil-Balsamic Reduction

DEVILED EGG 
 Nashville Hot Chicken | House Pickle

EMPANADA
 Beef & Cilantro Empanada | Chipotle Aioli

MEDITERRANEAN
 BRUSCHETTA 
 Olive Caper Tapenade with
 Goat Cheese & Balsamic Glaze

PLATINUM

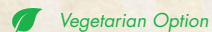
CHICKEN & WAFFLES
 Fried Chicken | Mini Waffle
 Sage & Vanilla Syrup | Candied Jalapeño

COFFEE TENDERLOIN
 CROSTINI
 Tomato Jam | Blue Cheese
 Coffee Roasted Tenderloin

SWEET CHILI
 PORK BELLY BITE
 Crisp Pork Belly | Sweet Chili Sauce | Green Onions

CRAB SHOOTER
 Creole Crab | Roasted Corn | Bell Peppers

BACON WRAPPED
 SHRIMP
 Honey Mustard Sauce



APPETIZERS STATIONS

SEASONAL VEGETABLE DISPLAY

Heirloom Carrots | Cucumber Slices | Sliced Bell Peppers
Broccoli | Cauliflower | Celery
Served with Tarragon-Buttermilk Ranch Dipping Sauce

DOMESTIC CHEESE DISPLAY

Pepper Jack | Swiss | Cheddar
Served with Grapes, Seasonal Berries, Crackers & Grilled Naan

SEASONAL FRUIT DISPLAY

Local Farm Sliced Fruits | Seasonal Berries
Served with Thyme-Yogurt Dipping Sauce

MEDITERRANEAN DISPLAY

Domestic & International Cheeses | Grilled Marinated Vegetables
Hummus | Assorted Olives

ANTIPASTO PLATTER

Assortment of Cured Meats | Aged Cheeses
Pickled Vegetables | Crostinis

SLIDERS

Choose Two:

Cheeseburger *with Chipotle Ketchup*
Falafel *with Hummus & Cucumber Yogurt*
Pulled Pork *with Crispy Onions & Peppermash Sauce*
Nashville Hot Chicken *with Pickles & Chipotle Aioli*

EMPANADAS

Steak & Cilantro | Buffalo Chicken | Vegetable



DINNER STATIONS

ITALIAN COUNTRYSIDE

Shrimp Scampi Risotto | Chicken Marsala & Roasted Garlic Mashers
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

SPANISH

Seafood Paella with Crispy Serrano Ham | Salt Cod Fritters | Potatas Bravas
Charred Green Onions with Romesco | Herbed Focaccia

CENTRAL TEXAS

Slow Smoked Brisket | Spice Rubbed Grilled Chicken | Burnt-end Baked Beans | Coleslaw
Onion & Pickle Garnish | Texas Toast | Carolina Gold & Kansas City BBQ Sauces on the Side

MID-ATLANTIC

Crab Cakes | Blackened Atlantic Salmon | Garlic Mashed Potatoes
Parmesan-garlic Broccoli Steaks | Cheddar Bay Biscuits

SOUTHERN

Pickle Brined Fried Chicken | Southern Mac & Cheese
Sautéed Zucchini & Squash | Buttermilk Biscuits with Honey Butter



DINNER BUFFETS

Includes Fresh Baked Bread

BLUSHING BRIDE

FARMER'S MARKET SALAD

Organic Baby Greens | Lone Star Chevre
Pickled Onion | Dried Cranberries | Balsamic Vinaigrette

SIRLOIN AU POIVRE

Seared Sirloin | Peppercorn Sauce

PAN SEARED RED FISH

Roasted Red Pepper Butter Sauce

THREE CHEESE TORTELLINI

Charred Corn Succotash | Lemoncello Sauce

CARAMELIZED GARLIC SMASHED POTATOES

ROASTED BRUSSEL SPROUTS

GRINNING GROOM

BABY SPINACH SALAD

Candied Bacon | Cage Free Egg
Wild Texas Mushroom | Aged Sherry Vinaigrette

SMOKED LOW COUNTRY TRI-TIP

Spicy Tomato and Okra Relish

BLACKENED SALMON

ASPARAGUS

WHITE CHEDDAR GRITS

Dairy Maids Smoked White Cheddar

JAMBALYA

Andouille Sausage & Gulf Shrimp

FRIENDS & FAMILY

WEDGE SALAD

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

HERB CRUSTED TENDERLOIN

ROASTED FREE RANGE CHICKEN

Citrus Herb Pan Jus & Pepper Jam

ROASTED FINGERLING POTATOES

CITRUS GLAZED HEIRLOOM CARROTS

TOASTED CRUMB MACARONI & CHEESE



PLATED DINNER

SALAD

Please select one

BABY SPINACH

Candied Bacon | Cage Free Egg | Wild Texas Mushroom
Aged Sherry Vinaigrette

HEARTS OF ROMAINE

Focaccia Crostini | Shaved Local Parmesan Reggiano
Creamy Caesar Dressing

CAPRESE

Marinated Tomatoes | Fresh Buffalo Mozzarella | Baby Arugula
Ciabatta Croutons | Olive Oil & Balsamic

CLASSIC WEDGE

Tomato | Shaved Red Onion | Blue Cheese Dressing
Balsamic Glaze

ENTRÉE

Please select one

BROWN BUTTER & SAGE CHICKEN

Giant Mushroom Ravioli | Charred Asparagus
Brown Butter Sage & Caper Sauce

CHICKEN PAILLARD

Marinated Tomato, Olive & Caper Tapenade | Roasted Fingerling Potatoes
Brown Butter Green Beans

FILET MIGNON

Espresso Bordelaise | Caramelized Leek Potato Cake | Wild Mushroom Duxelle

SAINT ARNOLD BRAISED WAGYU FLAT IRON

Roasted Corn & Poblano Polenta Cake | Rainbow Chard | Guajillo Demi

STRIPED SEA BASS

Miso Butter Sauce | Sweet Potato Puree | Confit Porcini Mushrooms

SEARED YELLOWFIN TUNA

Asparagus & Lobster Hash | Truffled Vinaigrette

LATE NIGHT
MENU

PRETZEL DISPLAY

Pretzel Rods | Pretzel Bites | Beer Cheese | Beer Mustard

\$7.50 per person

HOT WING STATION

Buffalo Hot Wings | Garlic Parmesan Wings | Sweet Chili Wings

\$12 per person

SLIDER STATION

HONEY CHICKEN SLIDER

Classic Fried Chicken | Honey Butter Smear | Buttermilk Biscuit

BURGER

Cheese | Spicy Ketchup

FALAFEL SLIDER

Hummus | Cucumber Yogurt Sauce

\$14 per person

TACO TRUCK

Chipotle Skirt Steak | Cilantro Lime Chicken | Salsa Fresca | Guacamole

Refried Black Beans | Corn Tortillas

\$14 per person

CHURRO STATION

Cinnamon Sugar Churro | Mexican Chocolate | Whiskey Caramel

Grand Marnier Berry Compote | Orange Cream Cheese

\$9 per person

LOVE YOU S'MORE

Marshmallows | Hershey's Chocolate Bars | Graham Crackers

Peanut Butter | Nutella | Sliced Strawberries | Sliced Bananas

\$9 per person

SWEET MINIS

Chocolate Chip Cookies | Fudge Brownies | Cinnamon Sugar & Glazed Donut Holes

\$9.5 per person

BEVERAGES
UPGRADES

UPGRADED PLATINUM BAR PACKAGE

Johnny Walker Black Scotch | Crown Royal | Maker's Mark Bourbon

Grey Goose Vodka | Captain Morgan Spiced 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

Lavazza Coffee | Hot Herbal Teas

\$6 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

Lavazza Coffee | Hot Herbal Teas

First hour \$8 per person

Each additional hour \$4 per person

SPECIALTY COCKTAIL

\$8 per person