Event Menu

BEVERAGE & BAR

Selecting a bar package requires a bartender* at $150 for up to 4 hours.

*1 bartender is required for every 75 guests.

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 and Cabernet Sauvignon Wine from Dreaming Tree
Michelob Ultra, Bud Light, Budweiser, Corona, Saint Arnold Seasonal
Assorted Coca Cola Sodas, Juices and Spa Water

UP TO 2 HOURS: $26.00 per person | UP TO 3 HOURS: $31.00 per person | UP TO 4 HOURS: $36.00 per person

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

UP TO 2 HOURS: $22.00 per person | UP TO 3 HOURS: $26.00 per person | UP TO 4 HOURS: $30.00 per person

Wine and Beer Bar Package
Chardonnay and Cabernet Sauvignon Wine from Trinity Oaks by Trinchero Family Estates
Michelob Ultra, Bud Light, Budweiser, Corona
Assorted Coca Cola Sodas, Juices and Spa Water

UP TO 2 HOURS: $16.00 per person | UP TO 3 HOURS: $19.00 per person | UP TO 4 HOURS: $22.00 per person

Soda and Water Package
*Bartender NOT required
Assorted Coca Cola Sodas, Juices and Spa Water

UP TO 2 HOURS: $4.00 per person | EACH ADDITIONAL HOUR: $2.00 per person
HORS D’ŒUVRES
Service for up to 1 hour

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

In order to satisfy the appetite of your guests, we recommend the following:

PRE-DINNER DRINK RECEPTION
Three Hors D’œuvre selections per person

STAND-ALONE COCKTAIL PARTY
Three Hors D’œuvre selections and three Appetizer Stations per person

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

$3.25 PER HORS D’ŒUVRE

- Fried Green Tomatoes
  Fried Green Tomatoes with Pimento Cheese

- Pot Stickers
  Chicken Pot Stickers with a Sweet Chile Dipping Sauce

- Risotto Fritter
  Parmesan Risotto Fritter with a Roasted Red Pepper Dipping Sauce

- Mac N’ Cheese Fritter
  Macaroni and Cheese with Garlic Herb Breadcrumbs

- Vegetable Pinwheel
  Herbed Goat Cheese Spread with Pickled Red Onion, Carrot and Bell Pepper

$4.25 PER HORS D’ŒUVRE

- Caprese Skewer
  Tomato, Mozzarella, and Artichokes with a Basil Balsamic Reduction

- Deviled Egg
  Nashville Hot Chicken, House Pickle

- Empanada
  Beef and Cilantro Empanada with Chipotle Aioli

- Cheeseburger Slider
  American Cheese, Russian Dressing

- Roasted Vegetable Crostini
  Red Bean Puree with Marinated Tomatoes, Zucchini, Squash and Goat Cheese

$6.50 PER HORS D’ŒUVRE

- Crab Shooter
  Creole Crab with Roasted Corn and Bell Peppers

- Bacon Wrapped Scallops
  Pan Seared Scallops Wrapped in Applewood Smoked Bacon with Honey Mustard Dipping Sauce

- Tenderloin Slider
  Coffee and Guajillo Rubbed Beef Tenderloin, Tomato Chutney, Moody Blue Cheese

- Pork Belly Skewer
  Sweet Chile, Green Onion, Toasted Sesame Seed

- Chicken and Waffles
  Fried Chicken on a Mini Waffle with Sage and Vanilla Syrup and Candied Jalapeño
APPETIZER STATIONS
Service for up to 1 hour

Seasonal Vegetable Display
Heirloom Carrots, Cucumber Slices, Sliced Bell Peppers, Broccoli, Celery and Cherry Tomatoes
Served with Tarragon-Buttermilk Ranch Dipping Sauce
$8.00 per person

Domestic Cheese Display
Pepper Jack, Swiss, Cheddar, and Chef’s Choice Cheese
Served with Grapes, Seasonal Berries, Grilled Naan and Crackers
$8.00 per person

Mediterranean Antipasto
Assortment of Cured Meats, Domestic and International Cheeses, Hummus, Assorted Olives, and Grilled Naan
$10.00 per person
Event Menu

**RECEPTION STATIONS**
*Service for up to 1.5 hours*
*Includes Spa Water and Unsweetened Iced Tea*

$44.00 per person
*(Two Stations)*

- **GIFTS OF THE SEASON**
  - Cranberry-Orange Salad
    - Field Greens, Cranberries, Orange Supreme and Spiced Walnuts with Poppy Seed Dressing
  - Herb Marinated Tomato Risotto
  - Roasted Mixed Vegetables
  - Herb-Roasted Pork Loin with Honey Mustard Glaze

$56.00 per person
*(Three Stations)*

- **CHRISTMAS COTTAGE**
  - Caprese Salad
    - Marinated Tomatoes, Fresh Buffalo Mozzarella, Baby Arugula, Croutons, Olive Oil and Balsamic
  - Creamy Parmesan Polenta
  - Roasted Garlic and Lemon Broccoli
  - Chicken Cacciatore

$56.00 per person
*(Three Stations)*

- **OVER THE RIVER**
  - Simple Greens
    - Baby Greens, Cucumbers, Grape Tomatoes and Champagne Vinaigrette
  - Roasted Baby Potatoes and Pearl Onions
  - Ginger Glazed Baby Carrots
  - Grilled Skirt Steak with Chimichurri and Crispy Onions

- **HAPPY NEW YEAR**
  - Wedge Salad
    - Iceberg Wedge, Bacon, Pickled Red Onion, Grape Tomatoes with Blue Cheese Dressing
  - Garlic Mashed Potatoes
  - Crispy Brussels Sprouts
  - Herb Roasted Chicken with Citrus Glaze
ZOO LIGHTS
HOUSTON ZOO

Event Menu

BUFFETS
Service for up to 1.5 hours
Includes Fresh Baked Bread Basket, Spa Water and Unsweetened Iced Tea

$35.00 per person
Select one from below

COMING HOME FOR THE HOLIDAYS
House Chopped Salad
Greens, Tomatoes, Cucumbers
with Ranch and Italian Dressing

Roasted Mixed Vegetables

Garlic Mashed Potatoes

Cajun Roasted Turkey

Whole Roasted Sirloin Steak
Bacon Onion Jam

CLASSIC BISTRO LIGHTS
Baby Spinach Salad
Spinach, Pickled Heirloom Carrots, Eggs, Crispy Mushrooms
with Aged Sherry Vinaigrette

Roasted Brussels Sprout Hash

Roasted Fingerling Potatoes

Pan-Seared White Fish
with Lemon Butter Sauce

Wine Braised Short Rib

SEASON’S GREETINGS
Grilled Pear and Gorgonzola Salad
Greens, Grilled Pears, Bacon and Crumbled
Gorgonzola with Walnut Vinaigrette

Citrus Green Bean Almandine

Sweet Potato Casserole
Brown Sugar, Pecan Crust

Maple Pecan Chicken Breast

Seared Salmon with Oven-Roasted Tomatoes and Capers
DESSERT STATIONS
Service for up to 1 hour

$7.50 per person
Select one from below

BUILD YOUR OWN S’MORES
Graham Crackers
Hershey Chocolate Bars
Marshmallows
Hot Cocoa

‘TIS THE SEASON
Double Chocolate Bread Pudding with Candied Nuts
Bourbon Apple Crisp
Pumpkin Toffee Cake

SANTA’S TREATS
Hot Cocoa with Marshmallows
Holiday Cookies

JINGLE BELL BITES
Chocolate Chip Cookies
Rice Krispy Treats
Assorted Mini Donuts

HOLIDAY DELIGHTS
Brownies
Petit Fours
Creme Puffs

HOT BEVERAGES

SIGNATURE COFFEE STATION
Freshly Brewed Coffee, Assorted Hot Herbal Tea, Monin Flavored Syrups, Whipped Cream, Cinnamon Shaker and Rock Candy Sugar Sticks
FIRST HOUR: $6.00 per person | EACH ADDITIONAL HOUR: $2.00 per person

HOT CHOCOLATE STATION
Whipped Cream, Marshmallows, and Cinnamon Shaker
FIRST HOUR: $6.00 per person | EACH ADDITIONAL HOUR: $2.00 per person
EVENT GUIDELINES

Support Charge
All food and beverage is subject to a 22% support charge; prices are subject to change.

Staffing
Each event requires specific staffing; additional fees may be necessary to meet the needs of the event. Taste will determine the number of staffing required for your event based on the confirmed number of guests.

Linen
Standard black or white house linen with purchase of Reception Stations or Buffet. Upgraded linen or color scheme is available upon request.