



LIGHTS

Houston Zoo

Cornerstone Partners



EVENT MENU

BEVERAGE & BAR

Select one from below
(Service for up to 4 hours)*

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, Saint Arnold Craft Beer, Corona

Assorted Coca Cola Sodas, Juices and Spa Water

Up to 2 hours | \$28.00 per person

Up to 3 hours | \$33.00 per person

Up to 4 hours | \$38.00 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 Trincherro Family Estates

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

Assorted Coca Cola Sodas, Juices and Spa Water

Up to 2 hours | \$24.00 per person

Up to 3 hours | \$28.00 per person

Up to 4 hours | \$32.00 per person

WINE AND BEER BAR PACKAGE

Chardonnay and Cabernet Sauvignon Wine from Trinity Oaks by Trincherro Family Estates

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

Assorted Coca Cola Sodas, Juices and Spa Water

Up to 2 hours | \$16.00 per person

Up to 3 hours | \$21.00 per person

Up to 4 hours | \$26.00 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

Add Lemonade | \$2.00 per person

*Selecting a bar package requires a bartender at \$150 for up to 4 hours. 1 bartender is required for every 75 guests.

HORS D'OEUVRES

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

Passer fee of \$60 per passer for 1 hour of service.

1 passer per 30 guests is recommended.

(Service for up to 1 hour)

\$3.75 per Hors D'oeuvre

FRIED VEGETABLE SLICES

Fried Seasonal Vegetable slices with Green Goddess Ranch

POT STICKERS

Chicken or Vegetarian Pot Stickers with Sweet Chili 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

MINI HERB WHIPPED BRIE TART

Herbed Whipped Brie Spread with Balsamic Raspberries



Vegetarian Option

APPETIZER STATIONS

(Service for up to 1 hour)

SEASONAL VEGETABLE DISPLAY

\$8.00 per person

- Heriloom Carrots
- Cucumber Slices
- Sliced Bell Peppers
- Broccoli
- Celery
- Cherry Tomatoes

Served with Tarragon Buttermilk Ranch Dipping Sauce

DOMESTIC CHEESE DISPLAY

\$8.00 per person

- Pepper Jack
- Swiss
- Cheddar
- Chef's Choice Cheese

Served with Grapes, Seasonal Berries, Grilled Naan and Crackers

MEDITERRANEAN ANTIPASTO

\$11.00 per person

- Assortment of Cured Meats
- Domestic and International Cheeses
- Hummus
- Assorted Olives

Served with Grilled Naan

CHIPS & DIPS

\$6.00 per person | 1 Dip

\$9.00 per person | 2 Dips

\$12.00 per person | 3 Dips

- Spinach & Artichoke Dip
- Mexican Fiesta Dip
- Queso Fondue with Chorizo

Served with Tortilla Chips

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

PRE-DINNER DRINK RECEPTION

Three Hors D'oeuvre selections per person

STAND-ALONE COCKTAIL PARTY

Three Hors D'oeuvre selections and three Appetizer Stations per person

\$4.75 per Hors D'oeuvre

SPANAKOPITA

Spinach, Cheese and Phyllo

DEVILED EGG

Nashville Hot Chicken with a House Pickle

EMPANADA

Beef and Cilantro Empanada with Chipotle Aioli

CHEESEBURGER SLIDER

American Cheese with Russian Dressing

ROASTED VEGETABLE CROSTINI

Red Bean Puree with Marinated Tomatoes, Zucchini, Squash and Goat Cheese

\$7.25 per Hors D'oeuvre

CRAB CAKE

Traditional Remoulade

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 and Moody Blue Cheese

PORK BAO BUN

Crispy Pork Belly and Pickled Carrots

CHICKEN AND WAFFLES

Fried Chicken on a Mini Waffle with Sage and Vanilla Syrup and Candied Jalapeño

BUFFETS**

\$37.00 per person, Select one from below
(Service for up to 1.5 hours)

**INCLUDES

Fresh Baked Bread
Basket, Spa Water and
Unsweetened Iced Tea

COMING HOME FOR THE HOLIDAYS

HOUSE CHOPPED SALAD

Greens, Tomatoes and Cucumbers
with Ranch and Italian Dressing

ROASTED MIXED VEGETABLES

GARLIC MASHED POTATOES

CIDER-BRINED ROASTED TURKEY

ROASTED SIRLOIN STEAK

Madeira Cream Sauce

SEASONS GREETINGS

GRILLED PEAR AND GORGONZOLA SALAD

Greens, Grilled Pears, Bacon and
Crumbled Gorgonzola with
Spiced Cider Vinaigrette Dressing

CITRUS GREEN BEAN ALMANDINE

SWEET POTATO CASSEROLE

Pecan Crust

MAPLE CRANBERRY GLAZED CHICKEN BREAST

SEARED SALMON WITH OVEN- ROASTED TOMATOES AND CAPERS

CLASSIC BISTRO LIGHTS

BABY ARUGULA SALAD

Arugula, Spiced Hazelnuts, Pickled
Grapes, Shredded Parmesan,
Marinated Shallots, Orange Supremes

ROASTED BRUSSELS SPROUT HASH

ROASTED FINGERLING POTATOES

PAN-SEARED WHITE FISH WITH LEMON BUTTER SAUCE

WINE-BRAISED SHORT RIB

RECEPTION STATIONS*

\$46.00 per person, Two Stations
(Service for up to 1.5 hours)

\$59.00 per person, Three Stations
(Service for up to 1.5 hours)

*INCLUDES

Spa Water and
Unsweetened Iced Tea

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

ROASTED PORK LOIN WITH APPLE BUTTER

OVER THE RIVER

SIMPLE GREENS

Baby Greens, Cucumbers
and Grape Tomatoes with
Champagne Vinaigrette
Dressing

ROASTED BABY POTATOES AND PEARL ONIONS

GINGER GLAZED BABY CARROTS

GRILLED SKIRT STEAK WITH CHIMICHURRI AND CRISPY ONIONS

CHRISTMAS COTTAGE

CAPRESE SALAD

Marinated Tomatoes, Fresh
Buffalo Mozzarella, Baby
Arugula and Croutons
with Olive Oil and
Balsamic Dressing

CREAMY PARMESAN POLENTA

ROASTED GARLIC AND LEMON BROCCOLI

CHICKEN CACCIATORE

HAPPY NEW YEAR

WEDGE SALAD

Iceberg Wedge, Bacon, Pickled
Red Onion and Grape Tomatoes
with Blue Cheese Dressing

GARLIC MASHED POTATOES

CRISPY BRUSSELS SPROUTS

HERB-ROASTED CHICKEN WITH CITRUS GLAZE

DESSERT STATIONS

\$8.00 per person, Select one from below
(Service for up to 1 hour)

BUILD YOUR OWN S'MORES

- Graham Crackers
- Hershey Chocolate Bars
- Marshmallows
- Hot Cocoa

JINGLE BELL BITES

- Chocolate Chip Cookies
- Rice Krispies Treats
- Assorted Mini Donuts

'TIS THE SEASON

- Citrus Glazed Cinnamon Roll
- Mixed Berry Crumble
- Gingerbread Curd Trifle Cake
- Blackforest Chocolate Trifle with Berry
- Compote, Cream Anglaise

SANTA'S TREATS

- Hot Cocoa with Marshmallows
- Holiday Cookies

HOLIDAY DELIGHTS

- Brownies
- Petit Fours
- Assorted Mini Cupcakes

HOT BEVERAGE STATIONS

Select one from below

Up to 1 hour | \$7.00 per person

Each additional hour | \$3.00 per person

SIGNATURE COFFEE

- Freshly Brewed Coffee
- Assorted Hot Herbal Tea
- Monin Flavored Syrups
- Whipped Cream
- Cinnamon Shaker
- Rock Candy Sugar Sticks

HOT CHOCOLATE

- Whipped Cream
- Marshmallows
- Cinnamon Shaker



All food and beverage is subject to a 22% service charge and 8.25% tax; prices are subject to change. 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. Food & Beverage items include china and glassware. Standard black or white house linens included with purchase of Reception Stations or Buffet. Upgraded linen or color scheme is available upon request.