

Taste

HOUSTON ZOO CATERING

EVENING
MENU

Taste

HOUSTON ZOO CATERING

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.

CHAMPAGNE TOAST \$5.95

SPECIALTY COCKTAIL \$7.95

PACKAGES

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 & Cabernet Sauvignon Wine from Dreaming Tree
Bud Light | Saint Arnold Craft Beer | Corona | Michelob Ultra
Assorted Coca Cola Sodas | Juices | Spa Water

Up to two hours \$28 per person
Each additional hour \$7 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 | Saint Arnold Craft Beer | Corona | Michelob Ultra
Assorted Coca Cola Sodas | Juices | Spa Water

Up to two hours \$24 per person
Each additional hour \$6 per person

WINE AND BEER BAR PACKAGE

Chardonnay & Cabernet Sauvignon Wine from Trinity Oaks by Trinchero Family Estates
Bud Light | Saint Arnold Craft Beer | Corona | Michelob Ultra
Assorted Coca Cola Sodas | Juices | Spa Water

Up to two hours \$16 per person
Each additional hour \$5 per person

SODA AND WATER PACKAGE

(No Bartender Required)

Assorted Coca Cola Sodas | Spa Water

Up to two hours \$4 per person
Each additional hour \$2 per person
Add Lemonade \$2 per person

SIGNATURE COFFEE STATION

(No Bartender Required)

Katz Coffee | Hot Herbal Teas | Flavored Syrups | Whipped Cream
Rock Candy Sugar Sticks

First hour \$7 per person
Each additional hour \$3 per person

BARTENDER

REQUIRED FOR ALL ALCOHOL SERVICE

\$150 For up to 4 hours of service
1 Bartender required for every 75 guests
\$50 For every additional 1 hour of service

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 22% service charge and 8.25% sales tax.

To check availability or book your upcoming party, please [contact us at events@houstonzoo.org](mailto:events@houstonzoo.org)

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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
\$3.75 Per Selection Per Person

FRIED VEGETABLE SLICES 
Fried Seasonal Vegetable Slices | Green Goddess Ranch

POT STICKERS
Chicken Pot Stickers | Sweet Chili 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 
Herb Breadcrumbs | Smoked Gouda

MINI HERB WHIPPED BRIE TART 
Herbed Whipped Brie Spread | Balsamic Raspberries



GOLD
Hors D'oeuvre Selection
\$4.75 Per Selection Per Person



SPANAKOPITA 
Spinach | Cheese | Phyllo

DEILED EGG
Nashville Hot Chicken | House Pickle

EMPANADA
Beef & Cilantro Empanada | Chipotle Aioli

CHEESEBURGER SLIDER
American Cheese | Russian Dressing

ROASTED VEGETABLE CROSTINI 
Red Bean Puree | Marinated Tomatoes
Zucchini & Squash | Goat Cheese



PLATINUM
Hors D'oeuvre Selection
\$7.25 Per Selection Per Person

CRAB SHOOTER
Creole Crab | Roasted Corn | Bell Peppers

BACON WRAPPED SCALLOPS
Honey Mustard Dipping Sauce

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

CHICKEN & WAFFLES
Sage & Vanilla Syrup | Candied Jalapeño



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APPETIZER STATIONS

Service for up to 1 hour.

SEASONAL VEGETABLE DISPLAY \$8

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

DOMESTIC CHEESE DISPLAY \$8

Pepper Jack | Swiss | Cheddar | Chef's Choice
Served with Grapes, Seasonal Berries, House Made Flatbread & Crackers

MEDITERRANEAN ANTIPASTO DISPLAY \$11

Assortment Of Cured Meats | Domestic & International Cheeses
Served with Hummus, Assorted Olives & Grilled Flatbread

SLIDERS \$12

Choose Two:

Cheeseburger *with Chipotle Ketchup*
Falafel *with Hummus & Cucumber Yogurt*
Pulled Pork *with Crispy Onions & Peppermash Sauce*
Pastrami Ruben *with Sauerkraut & Remoulade*

EMPANADAS \$11

Beef & Cilantro | Buffalo Chicken | Vegetable Empanadas

CHIP & DIPS \$10.5

Served With Tortilla Chips

Spinich & Artichoke Dip
Mexican Fiesta Dip

Corn, Tomatoes & Black Beans

Queso Fondue

Chorizo

SWEET MINIS \$10

Salted Caramel Brownies | Crème Puffs
Mini Cheesecake | Assorted Petit Fours

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DINNER STATIONS

ONE STATION	\$35
TWO STATIONS	\$47
THREE STATIONS	\$59

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
China, Silverware, & Glassware

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 Seared Salmon
Caribbean Sautéed Corn
Ginger Salad | Red Beans & Peas

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

GULF COAST
Fried Catfish | Pickled Okra Relish
Coleslaw | Crab & Corn Cobb Salad
Hushpuppies

CHOPSTICKS
Teriyaki Chicken | Beef & Broccoli
Fried Tofu Vegetable Stir Fry | Vegetable Fried Rice
Vegetable Spring Rolls | Chicken Pot Stickers

SOUTHERN STYLE
Fried Chicken | Macaroni & Cheese
Sautéed Zucchini & Squash | Buttermilk Biscuits
Garden Salad with Ranch Dressing

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

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ADD-ONS

SIGNATURE DESSERT STATION

\$6 Per Person

Assorted Petit Fours

Lemon Bars

Salted Caramel Brownies



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DINNER BUFFETS

\$45 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

China, Silverware, Glassware

Choice of: One Salad, One Vegetable, One Starch, and Two Entrees

SALADS

Farmer's Market Salad

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

Wedge Salad

Shaved Red Onion | Tomatoes | Crumbled Bacon | Blue Cheese Dressing

House Chopped Salad

Tomatoes | Cucumbers | Carrots | Croutons | Ranch Dressing

VEGETABLES

Roasted Brussels Sprouts

Sauteed Green Beans with Charred Tomatoes

Roasted Mixed Vegetables

Southwestern Corn with Onions & Peppers

SIDES

Smoked Cheddar Grits

Herb Roasted Potatoes

Toasted Crumb Macaroni & Cheese

Garlic Mashed Potatoes

ENTREES

Blackened Salmon

Citrus Beurre Blanc

Roasted Sirloin

Madeira Cream Sauce

Free Range Chicken Breast

Citrus Herb Pan Jus

Cider Braised Pork Loin

Apple Butter

Three Cheese Tortellini

Roasted Tomatoes | Roasted Mushrooms

Pesto Cream Sauce

Roasted Vegetable Orzo Pasta

Roasted Vegetables | Fresh Herbs

Feta Cheese | Balsamic Glaze

DESSERTS

Campfire Pie

Chocolate Mousse | Meringue

Graham Cracker Crust

Spice Cake Trifle

Vanilla Whipped Cream | Caramel Sauce

Strawberry Shortcake

Pound Cake | Basil Macerated

Strawberries | Vanilla Whipped Cream

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PLATED DINNER

\$55 PER PERSON

INCLUDES:

Choice of Salad, Entree & Dessert

Additional Choice of Entree or Dessert \$2 Per Person

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

House White or Black Linens
Upgraded linens are available for an additional charge
China, Silverware, & Glassware

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 | Fresh Mozzarella
Basil | Local Honey

CLASSIC WEDGE

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

ENTREES

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 Cherry Demi | Roasted Garlic Mashers | Boursin Creamed Spinach

GRILLED FLAT IRON STEAK

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

BLACKENED GULF GROUPER

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

SEARED RED SNAPPER

Pancetta Brussel Sprout Hash | Grain Mustard Vinaigrette

Upgrade Any Entrée with One of the Following Proteins for \$10.00 Per Person
Filet Mignon | Striped Sea Bass | Lump Crab Cake
Upgrade the Entrée Selection to a Duet for \$12.00 Per Person

DESSERTS

RASPBERRY PAVLOVA MERINGUE

Lime Mousse | White Chocolate Sauce

SALTED CARAMEL PANNA COTTA

Mixed Nut Brittle

DEVIL'S CHOCOLATE PROFITEROLE

Trio Of Profiteroles | Chocolate Mousse | Dark Chocolate Ganache

RICOTTA CHEESECAKE

Gingersnap Crust | Honey Gastrique

CARROT CAKE

Ginger Cream Cheese | Whiskey Toffee Sauce

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