

Taste

HOUSTON ZOO CATERING

WEDDING
PACKAGES



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WEDDING PACKAGES



EMERALD CUT

\$85.00
PER PERSON

PACKAGE INCLUDES:

Four Hour Premium Bar

Champagne Toast

Selection of

Two Silver Butler Passed Hors D'oeuvres

Dinner Buffet

Katz Coffee

Cake Cutting Service

Black or White Linen is Provided for Guest Tables

PRINCESS CUT

\$95.00
PER PERSON

PACKAGE INCLUDES:

Four Hour Premium Bar

Champagne Toast

Selection of

One Silver &
One Gold Passed Hors D'oeuvres

One Appetizer Station

Selection of Two Dinner Stations

Katz Coffee

Cake Cutting Service

Black or White Linen is Provided for Guest Tables

RADIANT CUT

\$105.00
PER PERSON

PACKAGE INCLUDES:

Four Hour Premium Bar

Champagne Toast

Selection of

One Silver, One Gold &
One Platinum Passed Hors D'oeuvres

One Appetizer Station

Two Course Plated Dinner

Katz 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 22% 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 Trincherro Family Estates
 Bud Light | Saint Arnold Craft Beer | Corona | Michelob Ultra
 Assorted Coca Cola Sodas | Juices | Spa Water
 Katz Coffee

BARTENDER

REQUIRED FOR ALL ALCOHOL SERVICE
 \$150 For up to 4 hours of service
 1 Bartender required for every 75 guests




SILVER


FRIED SEASONAL VEGTABLES 
 Fried Seasonal Vegetables | Green Goddess Ranch

POT STICKERS
 Chicken Pot Stickers | Sweet Chili Dipping Sauce

SPRING ROLLS
 Vegetables Spring Rolls | 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 
 Smoked Gouda | Herb Breadcrumbs

MINI HERB WHIPPED BRIE TART 
 Herbed Whipped Brie | Balsamic Raspberries



GOLD

SPANAKOPITA 
 Spinach | Cheese | Phyllo

DEVILED EGG
 Nashville Hot Chicken | House Pickle

EMPANADA
 Beef & Cilantro Empanada | Chipotle Aioli

MEDITERRANEAN BRUSCHETTA 
 Olive Caper Tapenade
 Goat Cheese | Balsamic Glaze

BEEF MEATBALL
 Honey Sriracha | BBQ Sauce



PLATINUM

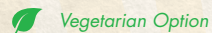
CRAB CAKE
 Traditional Remoulade

COFFEE TENDERLOIN CROSTINI
 Tomato Jam | Blue Cheese | Coffee Roasted Tenderloin

BACON WRAPPED SCALLOPS
 Honey Mustard Sauce

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

PORK BELLY BAO
 Crispy Pork Belly | Pickled Carrots





APPETIZERS STATIONS

SEASONAL VEGETABLE DISPLAY

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

DOMESTIC CHEESE DISPLAY

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

SEASONAL FRUIT DISPLAY

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

MEDITERRANEAN ANTIPASTO

Assortment of Cured Meats | Domestic & International Cheeses
Served with Hummus, Assorted Olives & Grilled flatbread

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 BUFFETS

SALADS

Please Select One:

FARMER'S MARKET SALAD

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

CLASSIC WEDGE

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

SPINACH

Baby Spinach | Roasted Beets | Mandarin Oranges
Roasted Walnuts | Grain Mustard Vinigrette

HOUSE

Chopped Mixed Greens | Tomatoes | Cucumbers
Carrots | Croutons | Ranch Dressing



VEGETABLES

Please Select One:

ROASTED BRUSSEL SPROUTS

LEMON GARLIC BROCCOLINI

CITRUS GLAZED HERLOOM
CARROTS

ROASTED ASPARAGUS

CHARRED GREEN BEANS
& TOMATOES

MIXED VEGETABLE MEDLEY

SIDES

Please Select Two:

GARLIC SMASHED POTATOES

WHITE CHEDDAR GRITS

ROASTED FINGERLING
POTATOES

WILD MUSHROOM RISOTTO

THREE CHEESE TORTELLINI

TOASTED CRUMB MACARONI
& CHEESE

ENTREES

Please Select Two:

SIRLOIN AU POIRRE

Seared Sirloin | Cracked Peppercorn Sauce

PAN-SEARED RED FISH

Red Fish | Roasted Red Pepper Butter Sauce

SOUTHERN SMOTHERED CHICKEN

Seared Chicken | Pan Gravy

BLACKENED SALMON

Charred Atlantic Salmon | Blackened Seasoning

BRINED PORK CHOP

Apple Cider Brined | Herb Butter

HERB CRUSTED TENDERLOIN

Oven Roasted | Zip Sauce

CITRUS HERB CHICKEN

Citrus Herb Marinated | Pan Jus



DINNER
STATIONS

ITALIAN COUNTRYSIDE

Shrimp Scampi Risotto | Chicken Scaloppini
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 | Aparagus

CENTRAL INDIAN

Indian Green Curry | Butter Chicken
Basmati Rice | Creamy Cucumber Salad
Naan Bread

SPANISH

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

CENTRAL TEXAS

Slow Smoked Brisket | Spice Rubbed Grilled Chicken
Burnt-end Baked Bean | Coleslaw | Onion & Pickles | Texas Toast
BBQ Sauces

MID-ATLANTIC

Crab Cokes | Blackened Atlantic-Salmon
Garlic Mashers Potatoes | Parmesan Garlic Broccoli Steaks
Cheddar Bay Biscuits

SOUTHERN

Pickle Brined Fried Chicken
Southern Mac & Cheese | Sauteed Zucchini & Squash
Buttermilk Biscuits With Honey Butter



PLATED DINNER

SALAD

Please select one

BABY SPINACH

Candied Bacon | Cage Free Eggs | Wild Texas Mushrooms
Aged Sherry Vinaigrette

HEARTS OF ROMAINE

Focaccia Crostini | Shaved Local Parmesan Reggiano
Creamy Caesar Dressing

CAPRESE

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

CLASSIC HOUSE

Baby Greens | Tomatoes | Cucumbers | Carrots
Balsamic Vinaigrette

ENTREE

Please select one

BROWN BUTTER & SAGE CHICKEN

Giant Mushroom Ravioli | Charred Asparagus
Brown Butter Sage Sauce

SEARED FLORAL SPICE SALMON

Carrot Ginger Puree | Romanesco | Potato Pave

SAINT ARNOLD BRAISED SHORT RIB

Roasted Corn and Poblano | Mushroom Conserva | Marchand Sauce

STRIPED SEA BASS

Miso Butter Sauce | Green Tea Ponzu Jasmine Rice | Baby Bok Choy

FILET MIGNON

Espresso Bordelaise | Caramelized Leek Potato Cake | Wild Mushroom Duxelle

CHICKEN PAILLARD

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



LATE NIGHT
MENU

PREZTEL DISPLAY *\$7.50 Per Person*

Pretzel Rods | Pretzel Bites | Beer Cheese | Yellow Mustard

LOVE YOU S'MORE *\$9 Per Person*

Marshmallows | Hershey's Chocolate Bars | Graham Crackers

Peanut Butter | Nutella | Sliced Strawberries

SLIDER STATION *\$14 Per Person*

CHOOSE TWO:

HONEY CHICKEN SLIDER

Classic Fried Chicken | Honey Butter Smear | Buttermilk Biscuit

BURGER

Cheese | Russian Dressing

FALAFEL SLIDER

Hummus | Cucumber Yougurt Sauce

CHURRO STATION *\$9 Per Person*

Cinnamon Sugar Churro | Mexican Chocolate

Grand Marnier Berry Compote | Orange Cream Cheese

TACO TRUCK *\$16 Per Person*

Chipotle Skirt Steak | Cilantro Lime Chicken

Refried Black Beans | Salsa Fresca | Corn Tortillas

HOT WING STATION *\$15 Per Person*

Buffalo Hot Wings | Garlic Parmesan Wings | House Fries

SWEET MINIS *\$9.50 Per Person*

Chocolate Chip Cookies | Fudge Brownies | Rice Krispy Treats



ELEGANT ADDITIONS

SPECIALTY DRINK 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 | Saint Arnold Craft Beer | Corona | Saint Arnold Seasonal | Michelob Ultra

Assorted Coca Cola Sodas | Juices | Spa Water

\$6 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

INTERNATIONAL COFFEE BAR PACKAGE

(Bartender Required)

Kahlua | Grand Marnier | Bailey's Irish Cream | Amaretto Di Saronno

Katz Coffee | Hot Herbal Teas | Flavored Syrups | Whipped Cream

Rock Candy Sugar Sticks

First hour \$9 per person

Each additional hour \$4 per person

SPECIALTY COCKTAILS

\$8 per drink

SOUTHERN BELLE

Sweet Tea Vodka | Lemonade

SAY "I DO" SANGRIA

White Wine Sangria | Seasonal Fruit

MARRY ME MARGARITA

Tequila | Triple Sec | Lime

LOVE POTION

Vodka | Chambord Raspberry Liquor | Lemonade

GROOM'S GIMLET

Gin | Lime Juice | Soda Water

ALTAR-ED STATE

Bourbon Whiskey | Peach | Soda Water

