

# PARTY STARTERS

Small yet exquisite bites, Hors D'oeuvres can be butler passed and combined with choices from our Cocktails Display menu. \*Displaying butler passed hors d'oeuvres add \$2/person

In order to satisfy all guests, we recommend the following:

Pre-dinner drink reception: Three Hor D'oeuvre selections

Stand-alone cocktail party: Three Hor D'oeuvre selections and three Stations

## HOR D'OEUVRES

**SELECT 3 ~ \$15 per person**

**SELECT 4 ~ \$19 per person**

### CHICKEN SATAY

With a spicy peanut sauce

### WHIPPED HONEY GOAT CHEESE TART (V)

With candied pecans

### ROASTED MUSHROOMS (V)

Stuffed with spinach and parmesan

### SHRIMP CEVICHE

In a phyllo cup with pickled red onion

### AVOCADO TOAST (V)

With micro cilantro

### CHICKEN POT STICKERS

Served with a sweet chili dipping sauce

### ROAST BEEF CROSTINI

With creamy horseradish and micro arugula

### VEGETARIAN SPRING ROLLS (V)

With sweet chili dipping sauce

### CHICKEN PARMESAN CROQUETTE

Shredded chicken breast & parmesan cheese, fried and served with a creamy marinara sauce

### ANTIPASTO SKEWER (V) (GF)

Mozzarella, artichoke, sundried tomato and olive

### TURKEY WONTON

Ground turkey & sweet chili sauce topped with Asian slaw

### APRICOT TOAST

With melted fontina cheese and crispy pancetta

### MINI BEEF WELLINGTON

Seared beef with sauteed mushrooms wrapped in puff pastry

### BOURSIN STUFFED POTATO (V)

Roasted red potato stuffed with boursin cheese

### MAC & CHEESE CROQUETTE (V)

Panko crusted & fried to crispy perfection

## APPETIZERS DISPLAYS

### CRUDITE DISPLAY (V) ~ \$6 per person

An assortment of fresh seasonal vegetables with a house made buttermilk ranch dipping sauce

### DOMESTIC CHEESE DISPLAY (V) ~ \$7 per person

Assortment of domestic cheeses garnished with grapes and fresh berries, served with crackers

### CHARCUTERIE PLATTER ~ \$10 per person

An assortment of cured meats, cheeses, pickles, olives and whole grain mustard, served with french baguette

### MEDITERRANEAN (V) ~ \$8 per person

An assortment of olives, giardiniera, marinated and grilled vegetables, feta cheese and house made hummus, served with pita bread

### DALLAS MARKET STATION ~ \$8 per person

Artisinal spread of meats, cheeses, grilled and marinated vegetables, served with an assortment of breads

V - Vegetarian

GF - Gluten Friendly

Gluten friendly options available upon request (additional fees may apply).

All menus are subject to 22% service charge and 8.25% sales tax.

*Taste*

DALLAS ZOO CATERING

# DINNER STATIONS

Allow your guests to enjoy small, mix and match plates for a fun evening.

## DINNER STATIONS

### GRILLED CHEESE (V) ~ \$9 per person

Mini, classic grilled cheese and smoked gouda & fontina grilled cheese served with choice of traditional tomato soup or gazpacho (add both soups for \$1 per person)

### MASHED POTATO BAR (GF) ~ \$8 per person

Mashed Yukon gold and sweet potatoes, served with choice of toppings; bacon, cheese, sour cream, chives, marshmallows, brown sugar and pecans

### BUILD YOUR OWN SLIDERS ~ \$9 per person

100% angus sliders and house smoked pork shoulder with cheese, lettuce, tomatoes, pickles and coleslaw (add a station attendant for \$150)

### BUILD YOUR OWN TACOS ~ \$9 per person

Chicken and barbacoa served with flour tortillas, pico de gallo, guacamole, sour cream, cheese and chipotle slaw

### MAC N CHEESE ~ \$8 per person

Baked 3-cheese macaroni with choice of mix-ins: bacon, tomatoes, green chiles, sauteed peppers and onions, parmesan, blue cheese and scallions

### SWEETS (V) ~ \$6 per person

Assortment of mini cheesecakes, petit fours and brownies

## CARVING STATIONS

All have their own special spice blends, slow roasted to perfection and served with rolls

Carving station attendant required ~ \$150 per station

**BEEF TENDERLOIN (GF) ~ \$400 (serves 20 - 25 people)** Whole roasted beef tenderloin served with caramelized onion jus

**PORK LOIN (GF) ~ \$100 (serves 15 - 20 people)** Served with house made applesauce and creamy mustard sauce

**TURKEY BREAST (GF) ~ \$210 (serves 40 - 45 people)** Served with pan au jus and creamy horseradish

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# DINNER BUFFETS

Please select one entree, two sides and one dessert  
All dinner buffets are served with water, iced tea, rolls and butter

## ENTREE (select one)

**CAPRESE CHICKEN (GF)** ~ \$28 per person  
Marinated chicken breast with vine ripened tomatoes and melted fresh mozzarella with balsamic glaze and fresh basil

**ROASTED PORK LOIN** ~ \$32 per person  
Spice rubbed pork loin, roasted and sliced, served with caramelized onions and apples with an apple cider mustard cream sauce

**ROASTED CHICKEN BREAST** ~ \$30 per person  
Rotisserie style roasted airline chicken breast served with caramelized onion and dijon mustard sauce

**GRILLED FLANK STEAK** ~ \$36 per person  
Marinated and grilled flank steak served with a red wine mushroom ragout

## SALADS & SIDES (select two)

### SALADS

The standard  
Italian house  
Classic caesar  
Greek  
Spinach and strawberry

### SIDES

Whipped potatoes  
Potatoes au gratin  
Roasted new potatoes  
Sweet potato puree with chive oil  
Balsamic roasted butternut squash  
Roasted carnival cauliflower  
Roasted asparagus  
Sauteed french green beans  
Roasted root vegetables  
Braised kale

*Additional sides ~ \$2 per person*

## DESSERTS

**SEASONAL FRUIT COBBLER**  
Served warm with fresh whipped cream

**MONKEY BREAD**  
With chocolate chips and served with bruleed bananas

**MALVA PUDDING**  
With dried apricots and Amarula creme anglaise

**TIRAMISU**

**ASSORTED DESSERT BARS**

**SEASONAL FRUIT & BERRIES (GF)**

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# PLATED DINNER

Please select one salad, one entree, two sides and one dessert.  
Includes baked rolls, butter, water & iced tea  
Chef's choice vegetarian option included (if necessary)

## SALADS (select one)

### THE STANDARD

Romaine lettuce, cherry tomatoes, sliced cucumber, cheddar cheese, croutons with house made ranch

### ITALIAN HOUSE

Mixed greens, red onions, cherry tomatoes, and pepperoncini with italian vinaigrette

### CLASSIC CAESAR

Romaine lettuce, country croutons, parmesan cheese & creamy caesar dressing

### GRILLED ROMAINE

Grilled baby romaine with melted tomatoes, crumbled blue cheese and roasted shallot vinaigrette

### CLASSIC WEDGE

Iceberge wedge with tomatoes, bacon crumbles and blue cheese dressing

### SPINACH & STRAWBERRY

Fresh spinach with shaved red onion, toasted almonds and balsamic vinaigrette

## ENTREES (select one)

### CHICKEN PICCATA ~ \$28 per person

Boneless chicken breast in traditional lemon, caper sauce

### GRILLED SALMON ~ \$46 per person

With a mustard dill vinaigrette

### BONE-IN PORK CHOP ~ \$45 per person

With an apple bourbon glaze

### BEER BRAISED SHORT RIBS ~ \$48 per person

Slow braised and served with natural braising liquid

### FILET MIGNON ~ \$56 per person

Served with a red wine demi glaze

### MEDITERRANEAN CHICKEN ROULADE ~

\$38 per person

Stuffed with spinach, olives, tomatoes and feta cheese, served with a white wine tomato sauce

### N.Y. STRIP STEAK ~ \$52 per person

Grilled and served with creamy bearnaise sauce

### VEGETARIAN RISOTTO ~ \$28 per person

Traditional risotto with seasonal vegetables and drizzled with pesto

### CAULIFLOWER STEAK ~ \$32 per person

Grilled and served with chimichurri sauce

## SIDES (select two)

Whipped potatoes

Potatoes au gratin

Roasted new potatoes

Sweet potato puree with chive oil

Balsamic roasted butternut squash

Couscous and quinoa salad

Roasted carnival squash

Roasted asparagus

Sauteed french green beans

Roasted root vegetables

Braised kale

Additional sides ~ \$2 per person

## DESSERT (select one)

### CLASSIC CHEESECAKE

With choice of strawberry, blueberry or chocolate sauce

### APPLE GALETTE

Served warm with cinnamon whipped cream

### MONKEY BREAD

With chocolate chips and served with bruleed bananas

### SEASONAL FRUIT COBBLER

Served warm with fresh whipped cream

### MALVA PUDDING

With amarula liqueur cream sauce

### SEASONAL FRUIT & BERRIES

With fresh whipped cream

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