**BREAKFAST**

All items are served on eco-friendly products. Coffee (regular and decaf), hot tea, orange juice, and ice water are included with each package. Pricing does not include tax or 22% service charge.

<table>
<thead>
<tr>
<th>Menu Option</th>
<th>Price per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>CONTINENTAL BREAKFAST</strong></td>
<td>$16</td>
</tr>
<tr>
<td>• Assorted muffins, croissants, and danish pastries</td>
<td></td>
</tr>
<tr>
<td>• Low fat yogurt with granola and berries</td>
<td></td>
</tr>
<tr>
<td>• Seasonal fresh fruit salad</td>
<td></td>
</tr>
<tr>
<td><strong>BREAKFAST BURRITO</strong></td>
<td>$21</td>
</tr>
<tr>
<td>• Egg, pork sausage, and cheddar cheese wrapped in an 8” flour tortilla</td>
<td></td>
</tr>
<tr>
<td>• Egg, spinach, and feta wrapped in an 8” flour tortilla</td>
<td></td>
</tr>
<tr>
<td>• Low fat yogurt with granola and berries</td>
<td></td>
</tr>
<tr>
<td>• Seasonal fresh fruit salad</td>
<td></td>
</tr>
<tr>
<td><strong>EXECUTIVE BREAKFAST</strong></td>
<td>$23</td>
</tr>
<tr>
<td>• Seasonal vegetable frittata</td>
<td></td>
</tr>
<tr>
<td>• Garlic and herb roasted gold yukon potatoes</td>
<td></td>
</tr>
<tr>
<td>• Chicken sausage</td>
<td></td>
</tr>
<tr>
<td>• Brown sugar bacon</td>
<td></td>
</tr>
<tr>
<td>• Seasonal fresh fruit salad</td>
<td></td>
</tr>
<tr>
<td><strong>HOMESTYLE BREAKFAST</strong></td>
<td>$24</td>
</tr>
<tr>
<td>• Traditional scrambled eggs</td>
<td></td>
</tr>
<tr>
<td>• Garlic and herb roasted potatoes</td>
<td></td>
</tr>
<tr>
<td>• Pork sausage</td>
<td></td>
</tr>
<tr>
<td>• Brown sugar bacon</td>
<td></td>
</tr>
<tr>
<td>• Pancakes or french toast with butter and maple syrup</td>
<td></td>
</tr>
<tr>
<td>• Seasonal fresh fruit salad</td>
<td></td>
</tr>
</tbody>
</table>

ADD ON OPTIONS

Add one or more of these items to any breakfast. Price is per person.

- **BAGEL BAR** variety of fresh bagels with assorted cream cheeses ........................................ $4
- **OATMEAL BAR** steel cut oatmeal served with brown sugar, cinnamon, walnuts, and raisins .................................. $3
- **BAKED GOODS** assorted muffins, croissants, and danish pastries .................................. $3
- **APPLE JUICE**........................................ $3
- **CITRUS INFUSED WATER**........................... $1
- **CHICKEN SAUSAGE** upgrade from pork sausage .................................. $1.50

**Bottomless Mimosa & Bloody Mary Bar**

**Vegetarian**  ✔  **Vegan**  ✔  **Gluten Free**  ✔

*Available upon request.*

SAN FRANCISCO ZOO EVENTS  415.753.7055  planyourevent@sfzoo.org
DELI LUNCH

BOX LUNCHES

CLASSIC BOX LUNCH
CHOICE OF CLASSIC SANDWICH, PLUS:
- Bag of chips
- Whole fruit
- Chocolate chip cookie
- 8oz bottle of water
- Mustard and mayo packets
- Eco-friendly napkin

$17 per person

CLASSIC SANDWICHES:
- TURKEY AND SWISS on french roll
- SALAMI AND CHEDDAR on whole grain
- ROAST BEEF AND PROVOLONE on Texas toast
- CALIFORNIA VEGGIE with sprouts, avocado, cucumber and hummus on 9-grain sliced bread

KIDS’ CLASSIC SANDWICHES:
- PEANUT BUTTER AND JELLY on whole wheat
- TURKEY AND SWISS on whole wheat

MARKET SALADS:
- CLASSIC CAESAR
- MIXED GREENS
- TRADITIONAL CAPRESE
- POTATO SALAD
- ORZO SALAD
- COLE SLAW

SANDWICH SPREADS

All items are served on eco-friendly products. Lemonade and ice water are included with each package.

CLASSIC SANDWICH LUNCH
CHOICE OF 2 MARKET SALADS AND 2 BISTRO SANDWICHES, PLUS:
- House kettle chips
- Assorted cookie display

$20 per person

MARKET SALADS:
- CLASSIC CAESAR
- MIXED GREENS
- TRADITIONAL CAPRESE
- POTATO SALAD
- ORZO SALAD
- COLE SLAW

BISTRO SANDWICHES:
- TURKEY PESTO on dutch crunch
- HONEY HAM AND SWISS on french bread
- ROAST BEEF WITH HORSERADISH on sweet roll
- CALIFORNIA VEGGIE with sprouts, avocado, cucumber and hummus on 9-grain sliced bread

DELUXE SANDWICH LUNCH
SELECTION OF 2 MARKET SALADS AND 3 BISTRO SANDWICHES, PLUS:
- House kettle chips
- Seasonal fresh fruit platter
- Choice of assorted cookies or assorted dessert bar

$25 per person

BISTRO SANDWICHES:
- TURKEY PESTO on dutch crunch
- HONEY HAM AND SWISS on french bread
- ROAST BEEF WITH HORSERADISH on sweet roll
- CALIFORNIA VEGGIE with sprouts, avocado, cucumber and hummus on 9-grain sliced bread

GLUTEN FREE BREAD available for any sandwich ................. $2.50
CITRUS INFUSED WATER ......................................................... $1.00

Pricing does not include tax or 22% service charge.

SAN FRANCISCO ZOO EVENTS 415.753.7055 planyourevent@sfzoo.org
BUFFET LUNCH

THE CLASSIC GRILL BUFFET $26 per person
- Grilled California grass fed angus beef hamburgers
- Jumbo beef hot dogs
- Vegetarian garden burgers
- Condiment tray of cheese, lettuce, tomatoes, onions, and pickles
- Garden salad with housemade dressing
- Home style baked beans
- Potato chips
- Assorted cookies

MEDITERRANEAN MARKET $27 per person
- Herbed chicken breast with basil pesto cream sauce
- Roasted vegetable farfalle pasta with olive oil
- Classic caesar with shaved parmesan and house croutons
- Greek Salad with romaine, cucumber, red onion, kalamata olives, and feta cheese
- Pita bread and hummus
- Assorted cookies

SIZZLING FAJITAS $28 per person
- Chicken, steak, or mushroom fajitas (choice of 2)
- Pico de gallo, shredded cheese, sour cream, guacamole, and flour tortillas
- Spanish rice and black beans
- Mixed greens salad with corn salsa, cheese, pepitas, avocado, tortilla strips, and cilantro vinaigrette (on the side)
- Assorted cookies

ADD ON OPTIONS
Add one or more of these items to any buffet. Price is per person.

ENTRÉES
- ST. LOUIS STYLE PORK RIBS ............................................... $4.00
- MARINATED SLICED TRI TIP ........................................... $4.50
- BBQ CHICKEN THIGH .................................................. $2.50
- BBQ CHICKEN BREAST ................................................ $3.00
- LAMB SKEWERS .......................................................... $5.00
- PULLED PORK .................................................................. $2.75
- PULLED CHICKEN .......................................................... $2.50
- GRILLED SMOKED PORK SAUSAGE ................................ $2.50
- GRILLED BEEF HOT LINKS ........................................... $2.00

VEGETABLE & SIDES
- BUTTERED CORN ON THE COB ......................................... $1.75
- MAC & CHEESE ............................................................ $3.00
- POTATO SALAD ............................................................. $3.30
- COLE SLAW ................................................................. $2.50
- QUINOA SALAD .............................................................. $3.00
- SEASONAL GRILLED VEGETABLES .................................. $3.50
- LOUISIANA RICE AND BEANS ........................................ $3.25
- CORN BREAD MUFFINS .................................................... $1.25
- LUNDBERG RICE CHIPS ................................................ $2.50

DESSERTS
- BROWNIES AND BLONDIES ............................................. $2.50
- LEMON BARS ................................................................. $2.75
- SEASONAL FRUIT TARTS .................................................. $3.25
- POPCORN ................................................................. $2.75

REFRESHMENTS
- Lemonade and ice water are included with each buffet.
- CANNED SODA Coke, Diet Coke, Sprite .................................. $3.30
- SOUTHERN STYLE SWEET ICED TEA ................................ $3.00
- CITRUS INFUSED WATER ................................................ $1.00

SAN FRANCISCO ZOO EVENTS 415.753.7055  planyourevent@sfzoo.org

All items are served on eco-friendly products.
Pricing does not include tax or 22% service charge.
PICNIC LUNCH

All picnic menus come with potato salad, buttered corn on the cob, variety of chips, lemonade, ice water, and an assorted cookie display. All items are served on eco-friendly products.

CLASSIC GRILL
GRILLED CALIFORNIA GRASS FED ANGUS BEEF HAMBURGERS
JUMBO ALL BEEF HOT DOGS
VEGETARIAN GARDEN BURGERS
$27 per person

BBQ FAVORITES
BBQ PULLED PORK OR BBQ PULLED CHICKEN CHOOSE 1
BBQ SMOKED BEEF BRISKET
VEGETARIAN GARDEN BURGERS
$32 per person

SMOKEHOUSE SPECIAL
ST. LOUIS STYLE PORK RIBS
BBQ CHICKEN BREAST
VEGETARIAN GARDEN BURGERS
$36 per person

ADD ON OPTIONS

Add one or more of these items to any buffet. Price is per person.

ENTRÉES
MARINATED SLICED TRI TIP ........................................................... $4.50
BBQ CHICKEN THIGH ................................................................. $2.50
LAMB SKEWERS ........................................................................ $5.00
GRILLED SMOKED PORK SAUSAGE ............................................ $2.50
GRILLED BEEF HOT LINKS .......................................................... $2.00

SIDES & VEGETABLES
GARDEN SALAD ........................................................................ $2.00
BAKED BEANS ............................................................................ $2.00
MAC & CHEESE ........................................................................ $3.50
COLE SLAW ................................................................................ $2.50
QUINOA SALAD .......................................................................... $3.00
SEASONAL GRILLED VEGETABLES ............................................ $3.50
LOUISIANA RICE AND BEANS .................................................. $3.25
CORN BREAD MUFFINS .............................................................. $1.25
LUNDBERG RICE CHIPS ............................................................ $2.50

DESSERTS
BROWNIES AND BLONDIES ........................................................ $2.50
LEMON BARS ............................................................................. $2.75
SEASONAL FRUIT TARTS ............................................................ $3.25
POPCORN .................................................................................. $4.25
COTTON CANDY .......................................................................... $4.25
DIPPIN’ DOTS .............................................................................. $4.25

BEVERAGES
SOUTHERN STYLE SWEET ICED TEA ........................................... $3.00
CANNED SODAS ........................................................................ $3.50
ALL PARK BEVERAGE WRISTBAND ........................................... $7.00

ZOO Bucks are also available in addition to your buffet.
Ask your sales rep for more information.

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SAN FRANCISCO ZOO EVENTS  415.753.7055  planyourevent@sfzoo.org
**SNACKS**

**FRESH BREAK**
$7 per person
Seasonal fresh fruit platter and vegetable crudite with tzatziki, hummus, and ranch.

**HEALTHY BREAK**
$8 per person
Housemade mixed nuts, That’s It fruit bars, Carob Oat bars, trail mix, and seasonal fruit platter.

**CHOCOLATE LOVERS BREAK**
$8 per person
Chocolate fudge brownies, freshly baked chocolate chip and triple chocolate cookies, and Carob Oat bars.

**ZOO SNACK BREAK**
$8 per person
**CHOICE OF 3 DELICIOUS ZOO SNACK FAVORITES**
- Pretzel bites with mustard and warm nacho cheese
- Cinnamon sugar pretzel bites with Ghiradelli chocolate sauce
- Popcorn
- Cotton candy
- Dippin’ Dots
- Churros with Ghiradelli chocolate sauce
- Sweet Street chewy marshmallow rice crispy treat
- Pico de gallo chips
- Black bean chips
- Pirates booty

**FIESTA SNACK BREAK**
$10 per person
Tri color corn chips with housemade ranchero salsa, pico de gallo, and guacamole.

**POPCORN BAR**
$12 per person
Baskets of popcorn with individual paper bags for guests to sprinkle with their choice of butter, cinnamon and sugar, ranch, or salt. Additional toppings included are M&Ms, Skittles, Reese’s Pieces, peanuts and honey roasted nuts.

**REFRESHMENTS**

**CANNED SODA**
- Coke, Diet Coke, Sprite.......................... $3.50

**JUICE**
- Orange, Apple, Cranberry, Pineapple ...... $4

**COFFEE, DECAF COFFEE, ASSORTED HOT TEA**............. $3

**Pricing does not include tax or 22% service charge.**

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**SAN FRANCISCO ZOO EVENTS**
415.753.7055
planyourevent@sfzoo.org
**HORS D’OEUVRES**

Small yet exquisite bites, hors d’oeuvres can be butler passed or displayed, and can be combined with choices from our stations menu. To satisfy the appetite of our guests, we recommend 3 hors d’oeuvre selections for a pre-dinner drink reception.

<table>
<thead>
<tr>
<th>TIER 1</th>
<th>TIER 2</th>
<th>TIER 3</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>CAPRESE BITES WITH PROSCIUTTO</strong>&lt;br&gt;Tomato, basil pesto, &amp; fresh mozzarella skewers wrapped in prosciutto</td>
<td><strong>PROSCIUTTO AND ASIAGO CHEESE CROSTINI</strong>&lt;br&gt;Crispy crostini topped with Prosciutto di Parma and tangy asiago cheese drizzled with orange blossom honey</td>
<td><strong>BRAISED PORK BELLY</strong>&lt;br&gt;Served on a spoon with pickled red onion and apple slaw</td>
</tr>
<tr>
<td><strong>BRIE AND TAPENADE CROSTINI</strong>&lt;br&gt;Triple cream brie atop whole wheat crostini garnished with a Greek olive tapenade</td>
<td><strong>MARGHERITA PIZZETTAS</strong>&lt;br&gt;Bite size flatbread pizzas with basil pesto, cherry tomatoes and fresh mozzarella</td>
<td><strong>MANDARIN PANCAKE WRAPS</strong>&lt;br&gt;Chinese style crepes wrapped around shredded cabbage, carrots, bamboo shoots and egg. served with hoisin sauce</td>
</tr>
<tr>
<td><strong>SMOKED TROUT PATE CROSTINI</strong>&lt;br&gt;Creamy smoked trout pâté served on brioche garnished with chopped fresh herbs</td>
<td><strong>WILD MUSHROOM DUXELLES</strong>&lt;br&gt;Wild mushrooms chopped and sautéed with herbs and brandy served in a phyllo cup</td>
<td><strong>CONFIT TUNA WITH OLIVE TAPENADE</strong>&lt;br&gt;Olive oil poached local albacore tuna mixed with a tangy greek olive tapenade</td>
</tr>
<tr>
<td><strong>SHRIMP COCKTAIL</strong>&lt;br&gt;Succulent bay shrimp bathed in our house made cocktail sauce</td>
<td><strong>AHÍ TUNA TARTARE</strong>&lt;br&gt;Local albacore tuna dressed with a housemade ponzu sauce. Served on a spoon and topped with black and white sesame seeds</td>
<td><strong>WARM GORGONZOLA ONION TARTLETTE</strong>&lt;br&gt;Mini tarts filled with caramelized onions and sweet gorgonzola dolce cheese</td>
</tr>
<tr>
<td><strong>MINIATURE COCKTAIL RUEBEN’S</strong>&lt;br&gt; Juicy, bite sized portion of corned beef topped with cabbage, house made thousand island dressing, and served on toasted rye</td>
<td><strong>MEDITERRANEAN CROSTINI</strong>&lt;br&gt;Eggplant, hummus, sundried tomato tapenade</td>
<td><strong>CRAB CAKES</strong>&lt;br&gt;Wild-caught crab meat, seared crispy and served with our housemade Old Bay tartar sauce</td>
</tr>
<tr>
<td><strong>STILTON CHEESE CANAPÉ</strong>&lt;br&gt;Buttery stilton blue cheese served on a rye crisp with pear compote and crumbled walnuts</td>
<td><strong>NAPA VALLEY CHEVRE AND FIG BRUSCHETTA</strong>&lt;br&gt;Herbaceous Laura Chanel goat cheese and mission fig compote served atop a buttery whole grain crostini</td>
<td><strong>MINI BEEF TOSTADAS</strong>&lt;br&gt;A mexican style deep-fried tortilla topped with a seasoned mixture of beans, ground beef, and avocado and pico de gallo</td>
</tr>
<tr>
<td><strong>CHICKEN SATAY SKWER</strong>&lt;br&gt;Tender chicken breast skewer, grilled and drizzled with your choice of a spicy peanut sauce or our rich garlic black bean sauce</td>
<td><strong>THAI CHICKEN CUPS</strong>&lt;br&gt;Tender chicken breast marinated in our house made chili sauce and served in a crisp lettuce cup</td>
<td><strong>SHRIMP CEVICHE</strong>&lt;br&gt;shrimp, cilantro, and red onion in a tomato lime marinate</td>
</tr>
<tr>
<td><strong>GRILLED SHRIMP</strong>&lt;br&gt;Local white shrimp skewer bathed in a warm garlic-chili sauce</td>
<td></td>
<td><strong>PAN SEARED SCALLOP</strong>&lt;br&gt;served with fresh jicama salad</td>
</tr>
</tbody>
</table>

$4 per hors d’oeuvre selection | $5.50 per hors d’oeuvre selection | $7 per hors d’oeuvre selection

Pricing does not include tax or 22% service charge.

SAN FRANCISCO ZOO EVENTS 415.753.7055 planyourevent@sfzoo.org
STATION PACKAGES

Stations are a stylish accompaniment to hors d’oeuvres or an alternative to a seated dinner buffet. By choosing a selection from our displays, action stations, and carveries, your guests can sample a variety of different cuisines, benefit from the speed of separate buffet lines, and enjoy a mix and mingle atmosphere among large groups. Minimum 30 people.

ADVENTURER

COCKTAIL PARTY 1 HOUR
• Choose 1 Hors d’Oeuvre from each tier (3 Hors d’Oeuvre total)
• 1 hour hosted Beer and Wine bar
UPGRADE TO FULL BAR — $3 per person

DINNER
• Choose 2 Display Stations
• Choose 1 Action Station

$60 per person

EXPLORER

COCKTAIL PARTY 1 HOUR
• Choose 1 Hors d’Oeuvre from each tier (3 Hors d’Oeuvre total)
• 1 hour hosted Beer and Wine bar
UPGRADE TO FULL BAR — $3 per person

DINNER
• Choose 2 Display Stations
• Choose 1 Carving Station
• Choose 1 Action Station

$79 per person

RENEGADE

COCKTAIL PARTY 1 HOUR
• Choose 1 Hors d’Oeuvre from each tier (3 Hors d’Oeuvre total)
• 1 hour hosted Beer and Wine Bar
UPGRADE TO FULL BAR — $3 per person

DINNER
• Choose 2 Hors d’Oeuvres as display
• Choose 2 Display Stations
• Choose 1 Carving Station
• Choose 1 Action Station

$89 per person

BAR ADD ON OPTIONS

HOSTED BEER AND WINE BAR
2 HOURS: $16 per person
3 HOURS: $23 per person

HOSTED FULL BAR
2 HOURS: $22 per person
3 HOURS: $31 per person

CONSUMPTION AND CASH BARS ARE ALSO AVAILABLE. ASK YOUR SALES REP FOR MORE INFORMATION.

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SAN FRANCISCO ZOO EVENTS 415.753.7055 planyourevent@sfzoo.org
Stations are a stylish accompaniment to hors d’oeuvres or an alternative to a seated dinner buffet. By choosing a selection from our displays, action stations, and carveries, your guests can sample a variety of different cuisines, benefit from the speed of separate buffet lines, and enjoy a mix and mingle atmosphere among large groups. Minimum 30 people.

### MINI TACO BAR

<table>
<thead>
<tr>
<th>Choice of 2</th>
<th>$17 per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Seasoned Ground Beef</td>
<td></td>
</tr>
<tr>
<td>Grilled Julienne Chicken</td>
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</tr>
<tr>
<td>Mushroom and Zucchini</td>
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</tr>
<tr>
<td>Steak or Shrimp</td>
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</tr>
<tr>
<td>ADD $4 per person</td>
<td></td>
</tr>
</tbody>
</table>

Served with mini corn soft tortillas. Toppings include sautéed onions and bell peppers, shredded lettuce, diced tomatoes, jalapeños, black olives, shredded cheddar cheese, sour cream, black beans, and traditional salsa.

### MASHED POTATO MARTINI BAR

<table>
<thead>
<tr>
<th>Choice of 2</th>
<th>$17 per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Savory, fluffy mashed potatoes piped into a martini glass. Toppings include crispy shallots, bacon, sour cream, chives, brown sugar, and Gorgonzola cheese. Potato options include:</td>
<td></td>
</tr>
<tr>
<td>Roasted Garlic Mashed Potatoes</td>
<td></td>
</tr>
<tr>
<td>Parmesan-Pesto Mashed Potatoes</td>
<td></td>
</tr>
<tr>
<td>Mashed Sweet Potato</td>
<td></td>
</tr>
</tbody>
</table>

### MEAT CARVING AND SEARING STATION

All of our meats are traditionally carved or seared to order on a slab of seasoned steel with infused oils. Rolls are included with each meat selection.

| HONEY-BAKED HAM with assorted mustards | $10 |
| PORK LOIN with roasted garlic, pine nuts, and asiago cheese served with an apple onion marmalade | $10 |
| PRIME RIB OF BEEF served with au jus and horseradish cream | $14 |
| SESAME-CRUSTED AHI TUNA with a ginger lemongrass sauce | $16 |

Additional $175 required for station attendant. Each carving station must have an attendant.

### GOURMET PASTA STATION

<table>
<thead>
<tr>
<th>Choice of 2</th>
<th>$17 per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Guests choose their pasta and top with their choice of olives, artichoke hearts, sun dried tomatoes, parmesan cheese, red pepper flakes, and pine nuts. Pasta options include:</td>
<td></td>
</tr>
<tr>
<td>CAVATAPPi PASTA MELANZANE house made marinara sauce, eggplant, ricotta, and baby spinach</td>
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</tr>
<tr>
<td>PENNE CHICKEN PARMESAN penne pasta served with tomato braised chicken breast and tossed with fresh mozzarella</td>
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<tr>
<td>PORCHETTA PASTA Italian pork and fennel sausage, shaved brussels sprouts, and red bell pepper sautéed together and tossed with fettuccini pasta</td>
<td></td>
</tr>
<tr>
<td>GLUTEN FREE PASTA</td>
<td>ADD $4 per person</td>
</tr>
</tbody>
</table>

### GOURMET SLIDER BAR

<table>
<thead>
<tr>
<th>Choice of 2</th>
<th>$19 per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>HOUSE DOUBLE STACK SLIDER made with two beef patties, bacon, and cheddar cheese</td>
<td></td>
</tr>
<tr>
<td>SWISS BEEF SLIDER with sautéed mushrooms and brie cheese</td>
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</tr>
<tr>
<td>CALIFORNIA BEEF SLIDER with sprouts, avocado, and cheddar cheese</td>
<td></td>
</tr>
<tr>
<td>VEGAN BLACK BEAN VEGGIE SLIDER served with avocado and sprouts</td>
<td></td>
</tr>
<tr>
<td>Toppings include ketchup, BBQ sauce, mayo, cole slaw, fried onion straws, crispy bacon, tomato slices, avocado, pickles, cheddar cheese, and carmelized onions.</td>
<td></td>
</tr>
</tbody>
</table>

### GOURMET PASTA STATION

<table>
<thead>
<tr>
<th>Choice of 3</th>
<th>$20 per person</th>
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</thead>
<tbody>
<tr>
<td>SDTATIONS — ACTION</td>
<td></td>
</tr>
</tbody>
</table>

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Stations are a stylish accompaniment to hors d’oeuvres or an alternative to a seated dinner buffet. By choosing a selection from our displays, action stations, and carveries, your guests can sample a variety of different cuisines, benefit from the speed of separate buffet lines, and enjoy a mix and mingle atmosphere among large groups. Minimum 30 people.

**MEDITERRANEAN PLATTER** $9 per person
Grilled marinated vegetables, traditional hummus, falafel, pickled vegetables, and assorted olives.

**CHOPPED SALAD** $9 per person
**CHOICE OF 2**
- **COBB SALAD** baby spinach, egg, bacon, red onion herbed vinaigrette
- **THAI CHICKEN** spicy chicken breast marinated in a chili vinaigrette served with chopped romaine, green onion, crispy wonton, cilantro, and sesame seeds
- **TRADITIONAL CHOPPED SALAD** romaine, green peas, red onion, radish, blue cheese, shaved carrots, tarragon vinaigrette

**FARMER’S MARKET** $14 per person
**INCLUDES ALL 3**
- **CRUDITÉS**
  An array of whole and fresh cut market vegetables with a selection of dips, including warm jalapeno cheddar dip, caramelized onion and bacon dip, and ranch dip.
- **BREADS & SPREADS**
  Assorted artisan breads, pita chips, crostini, and crackers with choice of 3 dips: kalamata olive and sun-dried tomato tapenade, hummus, hot artichoke dip, creamy spinach dip, and roasted garlic onion dip.
- **ARTISAN CHEESE BOARD**
  Gourmet cheeses of 4-year-old cheddar, Fontina, gouda, buttermilk bleu, brie and goat cheese. Displayed with crackers, crostini, dried and fresh fruits, and nuts.

**CHARCUTERIE BOARD** $14 per person
Dried and smoked meats of prosciutto, sopresseta, and aged salami. Displayed with assorted olives, mustards, marmalades, crackers, crostini, nuts, and dried and fresh fruits.

**FRESH VEGETABLES** $14 per person
**CHOICE OF 2**
- **GRILLED PORTABELLA MUSHROOMS** with port wine demi-glace
- **SAUTÉED WILD MUSHROOMS** with creamy herb sauce
- **GRILLED EGGPLANT & PEPPERS** marinated in balsamic vinegar
- **ZUCCHINI FRITTERS** with creamy dill sauce

**CEVICHE SPOON** $16 per person
**CHOICE OF 1**
- **FRUTTI DI MARE** calamari, mussels, and whitefish in a red vinegar and olive oil
- **SHRIMP AND SCALLOP CEVICHE** shrimp, scallops, mango, red onion, lime, orange and jalapeños

**SEAFOOD SPOON** $20 per person
**CHOICE OF 1**
- **AHÍ TUNA** served on seaweed salad with pickled ginger
- **CRABTINI** crab, avocado, and cilantro tossed in coriander vinaigrette

Pricing does not include tax or 22% service charge.
Stations are a stylish accompaniment to hors d’oeuvres or an alternative to a seated dinner buffet. By choosing a selection from our displays, action stations, and carveries, your guests can sample a variety of different cuisines, benefit from the speed of separate buffet lines, and enjoy a mix and mingle atmosphere among large groups. Minimum 30 people.

### Signature Pastries

**Choice of 2**
- Assorted European Macarons
- Mini Brownies
- Chocolate Mousse Cup
- Mini Apple Pie
- Lemon Bars
- Petite Vanilla Bean Cupcake
- Petite Red Velvet Cupcake

$7 per person

**Choice of 3**

$10 per person

### Sundae Bar

**Choice of 1 Flavor**

Choice of french vanilla, chocolate, or strawberry ice cream with hot fudge, caramel sauce, rainbow sprinkles, crushed Oreo cookies, chopped walnuts, whipped cream, and maraschino cherries.

**Choice of 2 Flavors**

$14 per person

**Choice of 3 Flavors**

$16 per person

### Tortes & Cheesecakes

**Choice of 1**
- Old-Fashioned Cheesecake
- Fresh Fruit Tortes
- Pecan Bourbon Pie
- Espresso Cheesecake

$8 per person

**Choice of 2**

$12 per person

**Choice of 3**

$15 per person

### Popcorn Bar

Baskets of popcorn with individual paper bags for guests to sprinkle with their choice of butter, cinnamon and sugar, ranch, or salt. Additional toppings included are M&Ms, Skittles, Reese’s Pieces, peanuts and honey roasted nuts.

$12 per person

### Pricing does not include tax or 22% service charge.

San Francisco Zoo Events

415.753.7055

planyourevent@sfzoo.org

Vegetarian, Vegan, Gluten Free

Available upon request
BUFFET DINNER

TASTY $48 per person
- PAN SEARED CHICKEN THIGH with riesling-herb cream sauce and wild mushrooms
- TOMATO BRAISED PORK LOIN with smashed apples and calvados
- MARKET GREEN SALAD with red wine vinaigrette
- HARICOT VERT steamed over a flavorful citrus broth
- GARLIC PARMESAN ROASTED YUKON GOLD POTATOES
- APPLE PECAN caked with hot maple butter

SAVORY $55 per person
- SMOKE CHILI BRAISED CHICKEN BREAST
- BRAISED BEEF BRISKET served with garlic chimichurri
- BABY SPINACH SALAD with hard boiled eggs, red onion, tomato and lemon vinaigrette
- ROASTED BRUSSEL SPROUTS
- HERBED COUSCOUS
- TRES LECHE CAKE

GOURMET $68 per person
- LEMON HERB ROASTED CHICKEN BREAST
- HAND CARVED GRILLED TRI TIP FILET bathed in a buttery garlic sauce
- CLASSIC CAESAR with romaine, parmesan, homemade croutons and caesar dressing
- FIELD GREEN SALAD with dried cranberries, goat cheese and balsamic vinaigrette
- BAKED CAULIFLOWER GRATIN
- SMASHED PARMESAN YUKON GOLD POTATOES
- CHOCOLATE PEANUT BUTTER TORTE

ADD ON OPTIONS

Add one or more of these items to any buffet. Price is per person.

ENTRÉES
- ROASTED ACORN SQUASH with pears, braised greens and gorgonzola
- POLENTA LASAGNA
- EGGPLANT RICOTTA ROLLATINI
- COCONUT LIME HALIBUT
- CHILI LIME BUTTER POACHED SALMON
- FILET MIGNON with mushroom demi glaze

SALADS
- BABY ARUGULA with parmesan cheese, cherry tomato, and fresh lemon dressing
- GREEK SALAD with romaine, feta, tomato, cucumbers, Kalamata olives, red onion, and herb vinaigrette

VEGETABLES
- SWEET ONION BRAISED KALE
- ROASTED BABY BEETS
- HONEY AND THYME ROASTED ROOT VEGETABLES
- SAUTÉED SWEET CORN

SIDES
- CREAMY WILD MUSHROOM BARLEY
- MAPLE ROASTED SWEET POTATOES
- CITRUS TARRAGON QUINOA

DESSERTS
- SEASONAL FRUIT TART
- SALTED DARK CHOCOLATE LAYER CAKE with milk chocolate ganache

Each menu includes fresh rolls and butter, ice water, coffee, and assorted hot teas. Pricing is per person, and does not include tax or 22% service charge.
3 COURSE DINNER

All 3 course plated dinners include choice of salad, dinner course, and dessert. Meals are served with baked rolls and butter. Beverages include ice water, coffee, and assorted hot teas.

$75 per person

SALAD COURSE

CHOOSE 1

MARKET GREEN SALAD with red wine vinaigrette ✱
CLASSIC CAESAR with romaine, parmesan, homemade croutons, and caesar dressing ✱
GREEK SALAD with romaine, feta, tomato, cucumbers, kalmata olives, red onion, and herb vinaigrette ✱
BABY SPINACH SALAD with bacon, hard boiled eggs, red onion, tomato, and lemon vinaigrette ✱
FIELD GREEN SALAD with dried cranberries, goat cheese, and balsamic vinaigrette ✱
BABY ARUGULA with parmesan cheese, cherry tomato, and fresh lemon dressing ✱

DINNER COURSE

CHOOSE 1

GRILLED TRI TIP hand carved and bathed in a buttery garlic sauce served with parmesan smashed potatoes and baby glazed carrots
TOMATO BRAISED CHICKEN THIGH served with herbed couscous and baby root vegetables
FENNEL SPICED PORK LOIN served with fingerling potatoes and roasted brussels sprouts
COCONUT LIME HALIBUT served with jasmine rice and baby bok choy
ROASTED ACORN SQUASH with pears, braised greens, and gorgonzola ✱

UPGRADED DINNER COURSE

ROASTED VEGETABLE SFORMATO — $85 per person ✱
BACON THYME ROASTED CHICKEN BREAST served with shaved brussel sprouts and royal quinoa — $87 per person
ROASTED SALMON in champagne beurre blanc served with wild rice and slow cooked sweet peppers — $90 per person
FILET MIGNON with mushroom demi glace, celeriac puree and mixed baby vegetables — $92.50 per person

DESSERT COURSE

CHOOSE 1

APPLE GALETTE with lavender honey calvados cream ✱
CHEVRE CHEESECAKE ✱
PUMPKIN TART with lavender honey ✱
FLOURLESS CHOCOLATE BUDINO with caramel nuts ✱
SEASONAL FRUIT TART ✱

For choice of entrée, you can select up to 2 entrées. You must collect meal selections from your guests in advance and provide each guest with a card indicating their meal selection the night of the event to ensure accurate service. We are happy to accommodate vegetarian, gluten free, and special allergies in addition to the two entrée selections. The highest price entrée will apply.

Pricing does not include tax or 22% service charge.

SAN FRANCISCO ZOO EVENTS 415.753.7055 planyourevent@sfzoo.org
# BAR OPTIONS

## FULL BAR PACKAGE

<table>
<thead>
<tr>
<th>Duration</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 Hour</td>
<td>$13</td>
</tr>
<tr>
<td>2 Hours</td>
<td>$22</td>
</tr>
<tr>
<td>3 Hours</td>
<td>$31</td>
</tr>
<tr>
<td>4 Hours</td>
<td>$40</td>
</tr>
<tr>
<td>5 Hours</td>
<td>$50</td>
</tr>
</tbody>
</table>

Add Champagne or a festive cocktail: $2

Bartender fees included. Pricing is per person, and does not include tax or 22% service charge.

## BEER & WINE PACKAGE

<table>
<thead>
<tr>
<th>Duration</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 Hour</td>
<td>$10</td>
</tr>
<tr>
<td>2 Hours</td>
<td>$16</td>
</tr>
<tr>
<td>3 Hours</td>
<td>$23</td>
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<tr>
<td>4 Hours</td>
<td>$30</td>
</tr>
<tr>
<td>5 Hours</td>
<td>$37</td>
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</table>

Add Champagne or a festive cocktail: $2

Bartender fees included. Pricing is per person, and does not include tax or 22% service charge.

## CONSUMPTION BAR

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cocktails</td>
<td>$10</td>
</tr>
<tr>
<td>Wine</td>
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</tr>
<tr>
<td>Beer</td>
<td>$5</td>
</tr>
<tr>
<td>Soda</td>
<td>$3</td>
</tr>
</tbody>
</table>

Requires $200 bartender fee for beer, wine, and soda. $300 bartender fee required for full bar. Pricing is per drink, and does not include tax or 22% service charge. Minimum will apply based on guest count.

## CASH BAR

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cocktails</td>
<td>$13</td>
</tr>
<tr>
<td>Wine</td>
<td>$12</td>
</tr>
<tr>
<td>Beer</td>
<td>$7</td>
</tr>
<tr>
<td>Soda</td>
<td>$4</td>
</tr>
</tbody>
</table>

Requires $250 bartender fee for beer, wine, and soda. $350 bartender fee required for full bar. Pricing is per drink.

The Catering Department has the right to determine the number of bartenders required for your event based on your guest count.