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.

TIER 1

CAPRESE BITES WITH PROSCIUTTO
Tomato, basil pesto, & fresh mozzarella skewers wrapped in prosciutto 🍅*

BRIE AND TAPENADE CROSTINI
Tripple cream brie atop whole wheat crostini garnished with a greek olive tapenade 🍕

SMOKED TROUT PATE CROSTINI
Creamy smoked trout pate served on brioche garnished with chopped fresh herbs 🦑*

SHRIMP COCKTAIL
Succulent bay shrimp bathed in our house made cocktail sauce 🦐

MINIATURE COCKTAIL RUEBEN’S
Juicy, bite sized portion of corned beef topped with cabbage, house made thousand island dressing, and served on toasted rye 🥪

STILTON CHEESE CANAPÉ
Buttery stilton blue cheese served on a rye crisp with pear compote and crumbled walnuts 🥂

CHICKEN SATAY SKEWER
Tender chicken breast skewer, grilled and drizzled with your choice of a spicy peanut sauce or our rich garlic black bean sauce 🍗

$4 per hors d’oeuvre selection

TIER 2

PROSCIUTTO AND ASIAGO CHEESE CROSTINI
Crispy crostini topped with Prosciutto di Parma and tangy asiago cheese drizzled with orange blossom honey 🍊

MARGHERITA PIZZETTAS
Bite size flatbread pizzas with basil pesto, cherry tomatoes and fresh mozzarella 🍅

WILD MUSHROOM DUXELLES
Wild mushrooms chopped and sautéed with herbs and brandy served in a phyllo cup 🦆 *

AHÍ TUNA TARTARE
Local albacore tuna dressed with a housemade ponzu sauce. Served on a spoon and topped with black and white sesame seeds 🍣

MEDITERRANEAN CROSTINI
Eggplant, hummus, sundried tomato tapenade 🍆

NAPA VALLEY CHEVRE AND FIG BRUSCHETTA
Herbaceous Laura Chanel goat cheese and mission fig compote served atop a buttery whole grain crostini 🍇

THAI CHICKEN CUPS
Tender chicken breast marinated in our house made chili sauce and served in a crisp lettuce cup 🍽

GRILLED SHRIMP
Local white shrimp skewer bathed in a warm garlic-chili sauce 🦐

$5.50 per hors d’oeuvre selection

TIER 3

BRAISED PORK BELLY
Served on a spoon with pickled red onion and apple slow 🍊

MANDARIN PANCAKE WRAPS
Chinese style crepes wrapped around shredded cabbage, carrots, bamboo shoots and egg. served with hoisin sauce 🍊

CONFIT TUNA WITH OLIVE TAPENADE
Olive oil poached local albacore tuna mixed with a tangy greek olive tapenade 🍊*

WARM GORGONZOLA ONION TARTLETTE
Mini tarts filled with caramelized onions and sweet gorgonzola dolce cheese 🥗

CRAB CAKES
Wild-caught crab meat, seared crispy and served with our housemade Old Bay tartar sauce 🦀

MINI BEEF TOSTADAS
A mexican style deep-fried tortilla topped with a seasoned mixture of beans, ground beef, and avocado and pico de gallo 🌮

SHRIMP CEVICHE
shrimp, cilantro, and red onion in a tomato lime marinate 🍊

PAN SEARED SCALLOP
served with fresh jicama salad 🍊

$7 per hors d’oeuvre selection

Pricing does not include tax or 22% service charge.

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