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

**DINNER**

- Choose 2 Display Stations
- Choose 1 Action Station

$60 per person

UPGRADE TO FULL BAR — $3 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

**DINNER**

- Choose 2 Display Stations
- Choose 1 Action Station
- Choose 1 Carving Station

$79 per person

UPGRADE TO FULL BAR — $3 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

**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.

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

CHOICE OF 2

- **SEASONED GROUND BEEF**
- **GRILLED JULIENNE CHICKEN**
- **MUSHROOM AND ZUCCHINI STEAK OR SHRIMP**

ADD $4 per person

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.

CHOICE OF 3

$20 per person

---

**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.

---

**MASHED POTATO MARTINI BAR**

CHOICE OF 2

- **ROASTED GARLIC MASHED POTATOES**
- **PARMESAN-PESTO MASHED POTATOES**
- **MASHED SWEET POTATO**

$17 per person

---

**GOURMET PASTA STATION**

CHOICE OF 2

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:

- **CAVATAPPI PASTA MELANZANE** house made marinara sauce, eggplant, ricotta, and baby spinach
- **PENNE CHICKEN PARMESAN** penne pasta served with tomato braised chicken breast and tossed with fresh mozzarella
- **PORCHETTA PASTA** Italian pork and fennel sausage, shaved brussels sprouts, and red bell pepper sautéed together and tossed with fettuccini pasta

**GLUTEN FREE PASTA**

ADD $4 per person

---

**GOURMET SLIDER BAR**

CHOICE OF 2

- **HOUSE DOUBLE STACK SLIDER** made with two beef patties, bacon, and cheddar cheese
- **SWISS BEEF SLIDER** with sautéed mushrooms and brie cheese
- **CALIFORNIA BEEF SLIDER** with sprouts, avocado, and cheddar cheese
- **VEGAN BLACK BEAN VEGGIE SLIDER** served with avocado and sprouts

Toppings include ketchup, BBQ sauce, mayo, cole slaw, fried onion straws, crispy bacon, tomato slices, avocado, pickles, cheddar cheese, and Carmelized onions.

CHOICE OF 3

$23 per person

---

Pricing does not include tax or 22% service charge.

**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.

<table>
<thead>
<tr>
<th>Stations</th>
<th>Price per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mediterranean Platter</td>
<td>$9</td>
</tr>
<tr>
<td>Chopped Salad</td>
<td>$9</td>
</tr>
<tr>
<td>Fresh Vegetables</td>
<td>$14</td>
</tr>
<tr>
<td>Farmer’s Market</td>
<td>$14</td>
</tr>
<tr>
<td>Ceviche Spoon</td>
<td>$16</td>
</tr>
<tr>
<td>Charcuterie Board</td>
<td>$14</td>
</tr>
<tr>
<td>Seafood Spoon</td>
<td>$20</td>
</tr>
</tbody>
</table>

**Mediterranean Platter**
Grilled marinated vegetables, traditional hummus, falafel, pickled vegetables, and assorted olives.

**Chopped Salad**
**Choice of 2**
- Cobb Salad: baby spinach, egg, bacon, red onion, herb 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

**Fresh Vegetables**
**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

**Farmer’s Market**
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.

**Ceviche Spoon**
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

**Charcuterie Board**
- Dried and smoked meats of prosciutto, soppressata, and aged salami. Displayed with assorted olives, mustards, marmalades, crackers, crostini, nuts, and dried and fresh fruits.

**Seafood Spoon**
Choice of 1
- Ahi 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**

$7 per person

- Choice of 2
- Assorted European macarons
- Mini brownies
- Chocolate mousse cup
- Mini apple pie
- Lemon bars
- Petite vanilla bean cupcake
- Petite red velvet cupcake

**SUNDAE BAR**

$12 per person

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 1 flavor
- Choice of 2 flavors
- Choice of 3 flavors

**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.

**TORTS & CHEESECAKES**

$8 per person

- Choice of 1
- Old-fashioned cheesecake
- Fresh fruit tortes
- Pecan bourbon pie
- Espresso cheesecake

**M&Ms**

ADD $3 per person

**CHOCOLATE CHIP COOKIES**

ADD $1 per person

Pricing includes station attendant.

Pricing does not include tax or 22% service charge.