

BREAKFAST

Events
at the Zoo



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.

CONTINENTAL BREAKFAST

\$16 per person

- Assorted muffins, croissants, and danish pastries 🌱*
- Low fat yogurt with granola and berries
- Seasonal fresh fruit salad 🌱 🌱 🌱

BREAKFAST BURRITO

\$21 per person

- Egg, pork sausage, and cheddar cheese wrapped in an 8" flour tortilla
- Egg, spinach, and feta wrapped in an 8" flour tortilla 🌱
- Low fat yogurt with granola and berries 🌱 🌱
- Seasonal fresh fruit salad 🌱 🌱 🌱

EXECUTIVE BREAKFAST

\$23 per person

- Seasonal vegetable frittata 🌱 🌱
- Garlic and herb roasted gold yukon potatoes 🌱 🌱
- Chicken sausage 🌱
- Brown sugar bacon 🌱
- Seasonal fresh fruit salad 🌱 🌱 🌱

HOMESTYLE BREAKFAST

\$24 per person

- Traditional scrambled eggs 🌱 🌱
- Garlic and herb roasted potatoes 🌱 🌱 🌱
- Pork sausage 🌱
- Brown sugar bacon 🌱
- Pancakes or french toast with butter and maple syrup 🌱 🌱 *
- Seasonal fresh fruit salad 🌱 🌱 🌱

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

ASK ABOUT OUR
**BOTTOMLESS MIMOSAS
& BLOODY MARY BAR**



VEGETARIAN



VEGAN



GLUTEN FREE

* AVAILABLE UPON REQUEST

SAN FRANCISCO ZOO EVENTS

415.753.7055

planyourevent@sfzoo.org

DELI LUNCH

Events
at the Zoo



BOX LUNCHES

CLASSIC BOX LUNCH

\$17 per person

CHOICE OF CLASSIC SANDWICH, PLUS:

- Bag of chips
- Whole fruit
- Chocolate chip cookie
- 8oz bottle of water
- Mustard and mayo packets
- Eco-friendly napkin

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

SANDWICH SPREADS

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

CLASSIC SANDWICH LUNCH

\$20 per person

CHOICE OF 2 MARKET SALADS AND 2 BISTRO SANDWICHES, PLUS:

- House kettle chips
- Assorted cookie display

DELUXE SANDWICH LUNCH

\$25 per person

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

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 HORSE RADISH 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

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BUFFET LUNCH

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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 farfale 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)
ADDITIONAL \$2 PER PERSON FOR ALL THREE FAJITA OPTIONS
- 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 

All items are served on eco-friendly products.

Pricing does not include tax or 22% service charge.



VEGETARIAN



VEGAN



GLUTEN FREE

* AVAILABLE UPON REQUEST

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  	\$3.50
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  	\$2.75

REFRESHMENTS

Lemonade and ice water are included with each buffet.

CANNED SODA Coke, Diet Coke, Sprite	\$3.50
SOUTHERN STYLE SWEET ICED TEA	\$3.00
CITRUS INFUSED WATER	\$1.00

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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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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 | • Popcorn | • Sweet Street chewy marshmallow rice crispy treat |
| • Cinnamon sugar pretzel bites with Ghiradelli chocolate sauce | • Cotton candy | • Pico de gallo chips |
| | • Dippin' Dots | • Black bean chips |
| | • Churros with Ghiradelli chocolate sauce | • 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

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HORS D'OEUVRES

Events
at the Zoo



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 patè 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 🌱 🌾*

AHI 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 slaw 🌱

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 CECICHE

shrimp, cilantro, and red onion in a tomato lime marinade 🌱

PAN SEARED SCALLOP

served with fresh jicama salad 🌱

\$7 per hors d'oeuvre selection

Pricing does not include tax or 22% service charge.



VEGETARIAN



VEGAN



GLUTEN FREE

* AVAILABLE UPON REQUEST

SAN FRANCISCO ZOO EVENTS

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planyourevent@sfbayzoo.org

STATION PACKAGES

Events
at the Zoo



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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STATIONS – ACTION

Events
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Minimum 30 people.

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 \$17 per person

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

MINI TACO BAR

CHOICE OF 2

SEASONED GROUND BEEF

GRILLED JULIENNE CHICKEN

MUSHROOM AND ZUCCHINI

STEAK OR SHRIMP

\$17 per person

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

MASHED POTATO MARTINI BAR

CHOICE OF 2

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:

ROASTED GARLIC MASHED POTATOES 🌱 🌱*

PARMESAN-PESTO MASHED POTATOES 🌱 🌱*

MASHED SWEET POTATO 🌱 🌱*

\$17 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 caramelized onions.

CHOICE OF 3

\$23 per person

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VEGETARIAN



VEGAN



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STATIONS – DISPLAY

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MEDITERRANEAN PLATTER

\$9 per person

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

CHARCUTERIE BOARD

\$14 per person

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

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 🌱 🌱 *

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 🌱

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, gruyere, gouda, buttermilk bleu, brie and goat cheese. Displayed with crackers, crostini, dried and fresh fruits, and nuts.

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 CECICHE shrimp, scallops, mango, red onion, lime, orange and jalapeños 🌱

SEAFOOD SPOON

\$20 per person

CHOICE OF 1

AHI TUNA served on seaweed salad with pickled ginger

CRABTINI crab, avocado, and cilantro tossed in coriander vinaigrette 🌱

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STATIONS – DESSERT

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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 🌱

CHOICE OF 3

\$10 per person

SUNDAE BAR

\$12 per person

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

CHOCOLATE CHIP COOKIES

ADD \$3 per person

M&Ms

ADD \$1 per person

Pricing includes station attendant

TORTS & CHEESECAKES

\$8 per person

CHOICE OF 1

OLD-FASHIONED CHEESECAKE

FRESH FRUIT TORTES

PECAN BOURBON PIE

ESPRESSO CHEESECAKE

CHOICE OF 2

\$12 per person

CHOICE OF 3

\$15 per person

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.

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VEGETARIAN



VEGAN



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BUFFET DINNER

Events
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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

SMOKED 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 🌿 🌱 🌾* \$14

POLENTA LASAGNA 🌿 🌱 \$14

EGGPLANT RICOTTA ROLLATINI 🌿 🌱 \$15

COCONUT LIME HALIBUT 🌿 \$17.50

CHILI LIME BUTTER POACHED SALMON 🌿 \$20

FILET MIGNON with mushroom demi glaze 🌿 \$22

SALADS

BABY ARUGULA with parmesan cheese, cherry tomato, and fresh lemon dressing 🌿 🌱 🌾* \$5.50

GREEK SALAD with romaine, feta, tomato, cucumbers, Kalamata olives, red onion, and herb vinaigrette 🌿 🌱 🌾* \$6.50

VEGETABLES

SWEET ONION BRAISED KALE 🌿 🌱 🌾 \$5.50

ROASTED BABY BEETS 🌿 🌱 🌾 \$6

HONEY AND THYME ROASTED ROOT VEGETABLES 🌿 🌱 🌾 \$5.50

SAUTÉED SWEET CORN 🌿 🌱 🌾* \$5

SIDES

CREAMY WILD MUSHROOM BARLEY 🌿 \$6.50

MAPLE ROASTED SWEET POTATOES 🌿 🌱 🌾 \$6

CITRUS TARRAGON QUINOA 🌿 🌱 \$6

DESSERTS

SEASONAL FRUIT TART 🌿 🌱* \$7

SALTED DARK CHOCOLATE LAYER CAKE with milk chocolate ganache 🌿 \$8.50

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.



VEGETARIAN



VEGAN



GLUTEN FREE

* AVAILABLE UPON REQUEST

SAN FRANCISCO ZOO EVENTS

415.753.7055

planyourevent@sfbzoo.org

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, kalamata 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 entree selections. The highest price entree will apply.

Pricing does not include tax or 22% service charge.



VEGETARIAN



VEGAN



GLUTEN FREE

* AVAILABLE UPON REQUEST

SAN FRANCISCO ZOO EVENTS

415.753.7055

planyourevent@sfbayarea.org

BAR OPTIONS



FULL BAR PACKAGE

UNLIMITED DRINKS, INCLUDING CANNED SODAS

1 HOUR	\$13
2 HOURS	\$22
3 HOURS	\$31
4 HOURS	\$40
5 HOURS	\$50
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

UNLIMITED DRINKS, INCLUDING CANNED SODAS

1 HOUR	\$10
2 HOURS	\$16
3 HOURS	\$23
4 HOURS	\$30
5 HOURS	\$37
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

CONSUMED BEVERAGES CHARGED POST EVENT

COCKTAILS	\$10
WINE	\$9
BEER	\$5
SODA	\$3

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

GUESTS PAY FOR THEIR OWN BEVERAGES

COCKTAILS	\$13
WINE	\$12
BEER	\$7
SODA	\$4

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.