

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

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