

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 patè served on brioche garnished with chopped fresh herbs 🌿*

SHRIMP COCKTAIL

Succulent bay shrimp bathed in our house made cocktail sauce 🌿

MINIATURE COCKTAIL RUBEEN'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 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.



VEGETARIAN



VEGAN



GLUTEN FREE

* AVAILABLE UPON REQUEST

SAN FRANCISCO ZOO EVENTS

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