

solarus
CATERING
at the Houston Zoo



breakfast



breakfast

CONTINENTAL BREAKFAST

Assorted house baked pastries to include:
Croissants, blueberry lemon scones,
raspberry danish and assorted muffins
Served with preserves and whipped butter
Fresh sliced fruit and berries
Orange and cranberry juices
Freshly brewed coffee, decaffeinated coffee
and assorted teas

\$11 PER PERSON

DELUXE CONTINENTAL BREAKFAST

Assorted house baked pastries to include:
Croissants, Blueberry Lemon Scones,
Raspberry Danish, and Assorted Muffins
Served with Preserves and Whipped Butter
Fresh Sliced Fruit and Berries
Assorted Individual Yogurts
Granola Cereal
Breakfast and Granola Bars
Orange and Cranberry Juices
Freshly Brewed Coffee, Decaffeinated Coffee
and Assorted Teas

\$14 PER PERSON

HOT BREAKFAST BUFFET

Assorted house baked pastries to include:
Croissants, Blueberry Lemon Scones,
Raspberry Danish, and Assorted Muffins
Served with Preserves and Whipped Butter
Fresh Sliced Fruit and Berries
Fluffy Scrambled Eggs
Chicken Apple Sausage or Bacon
Homemade Breakfast Potatoes
Orange and Cranberry Juices
Freshly Brewed Coffee, Decaffeinated Coffee
and Assorted Teas

\$16 PER PERSON

BREAKFAST STATIONS

Assorted house baked pastries to include:
Croissants, Blueberry Lemon Scones,
Raspberry Danish, and Assorted Muffins
Served with Preserves and Whipped Butter
Homemade Hash Browns
Fruit Salad

(please select two from below)

Breakfast Burritos served with salsa picante and
Solarus breakfast sandwiches
Create your own Omelet (*station chef required)
South of the Border Frittata
Traditional Buttermilk Pancakes with Maple Syrup
and Chicken Apple Sausage
Apple French Toast Casserole with Maple
Syrup and Bacon
Sausage, Egg, and Cheddar Cheese Strata

Orange and Cranberry Juices
Freshly Brewed Coffee, Decaffeinated Coffee
and Assorted Teas

\$18 PER PERSON

BAGELS

Assorted Bagels
Served with individual containers of cream cheese
and preserves

\$10 PER DOZEN

DONUTS

Assorted fresh baked donuts

\$8 PER DOZEN

PASTRIES

Assorted house baked pastries to include:
Croissants, Blueberry Lemon Scones,
Raspberry Danish, and Assorted Muffins
Served with Preserves and Whipped butter

\$14 PER DOZEN



beverage stations



COFFEE

Regular Coffee, Decaffeinated Coffee and Assorted Teas
Served with sugar, Equal, Sweet & Low, half and half, milk
(soy milk available upon request)

\$4 PER PERSON

COFFEE AND WATER

Bottled Spring Water
Regular Coffee, Decaffeinated Coffee and Assorted Teas
Served with sugar, Equal, Sweet & Low, half and half, milk
(soy milk available upon request)

\$5 PER PERSON

COFFEE, WATER AND SOFT DRINKS

Bottled Spring Water
Assorted Canned Pepsi Soft Drinks
Regular Coffee, Decaffeinated Coffee and Assorted Teas
Served with sugar, Equal, Sweet & Low, half and half, milk
(soy milk available upon request)

\$6.5 PER PERSON

Add Individual Milk, Apple, Cranberry, Orange and Grapefruit Juice,

\$2 PER PERSON

All food and beverage is subject to an 18% service charge; prices are subject to change.

All Beverage service is based on two hour service; \$2.00 per person per additional hour.

*lunch &
snack
packages*



box lunches



Roasted Turkey Breast with Gruyere and Honey Mustard on Ciabatta Loaf

Roast Beef with Béarnaise Aioli and Arugula on Onion Baguette

Smoked Salmon Salad on Whole Wheat Baguette with Lettuce, Tomato and Chive Caper Dressing

Grilled Vegetables and Goat Cheese with Basil Oil on Herb Focaccia

Black Forest Ham, Gruyere Cheese and Whole Grain Mustard on Croissant

Fresh Mozzarella with Tomato, Basil, and Olive Oil on Herb Focaccia

Chunky Chicken Salad tossed with an Herbed Dressing in a Pita Pocket

Chicken Caesar Wrap, with Fresh Romaine Hearts, and Shredded Parmesan in a Spinach Tortilla

\$12 EACH

Box lunches include Sandwich, Chips, Whole Fruit, Cookie and Soft Drink or Water.

Minimum order of four of each of any box lunch.

snack & break packages



Energy Bars and granola bars

\$4 PER PERSON

Soft jumbo pretzels with mustard

\$3 PER PERSON

Assorted cookies, brownies and biscotti

\$4 PER PERSON

Assorted candy bars

\$3 PER PERSON

Dove ice cream bars

\$4 PER PERSON

Fresh sliced fruit of the season

\$4 PER PERSON

Fresh Popped Popcorn

\$3 PER PERSON

All food and beverage is subject to an 18% service charge; prices are subject to change.

lunch buffets



Standard White China and Glassware included; upgraded china and linen are available upon request.

Acrylic china and disposable glassware also available for a discount, upon request.

Soft Drink and Water Beverage Service is included with selection of buffet.

DELI BUFFET

Rare Roast Beef, Smoked Turkey Breast, Cured Ham and Tuna Salad
Provolone, Swiss and Cheddar Cheeses
Assorted Rolls and Sliced Breads
Mustards, Mayonnaise Packets
Sliced Tomatoes, Red Onions and Leaf Lettuce
Deli Pickles
Garden Fresh Salad with Ranch and Italian Dressings
Rustic Potato Salad

SOUTHERN FLARE BISTRO

BLT Salad
Buttermilk Fried Chicken
Mashed Potatoes with Gravy
Collard Greens and Black Eyed Peas
Corn Bread

TRIO OF SALADS

Chicken Salad
Tuna Salad
Pasta Salad
Fresh Slice Fruit Display

ITALIAN COUNTRY BUFFET

Tossed Garden Salad
Chicken Parmesan with Sautéed Onions, Peas, and Mushrooms
Grilled Vegetable Medley
Buttered Parsley Fettuccine
Warm Marinara Sauce
Garlic Bread Sticks

BEEF ENCHILADAS

Mexican Cobb Salad served with Ranchero Dressing
Seasoned Ground Beef Wrapped in Fresh Tortillas
Fiesta Rice
Spicy Black Bean and Roasted Corn
Sour Cream, Guacamole, Jalapeño, Cilantro, Pico De Gallo

ALL BUFFETS \$19 PER PERSON

plated lunch



Standard White China and Glassware included; upgraded china and linen are available upon request.

Acrylic china and disposable glassware also available for a discount, upon request.

Regular Coffee, Decaffeinated Coffee and Iced Tea, served with sugar, Equal, Sweet & Low, half and half, served with both 2 course and 3 course plated lunch options.

2 course lunch

ENTREES (please select one from below)

THAI CHICKEN SALAD

Thai-style grilled chicken salad with pea shoots, crushed peanuts, ginger and lemongrass dressing

GRILLED FAJITA COBB SALAD

Choice of Julienne Grilled Beef or Chicken Tossed with grilled vegetables, jicama, shredded chesses served with ranchero dressing

CHICKEN PICCATA IN VERMOUTH CAPER SAUCE

Garlic mash potatoes baby carrots and asparagus tips

SALAD NICOISE

Seared fresh tuna, marinated potatoes, greens beans, egg, nicoise olives and mixed field greens

GRILLED SKIRT STEAK STACK

Marinated skirt steak stacked atop roasted garlic mash
Grilled jumbo asparagus and garnished with a fried onion ring

DESSERTS (please select one from below)

STRAWBERRY SHORTCAKE

Individual baked shortcake, strawberries, whipped cream

CHOCOLATE PECAN BOURBON TART

Rich chocolate paired pecan set in a tart shell

BREAD PUDDING

House-made bread pudding, Bourbon crème anglaise

VANILLA GELATO

Topped with warm berry compote garnished with a coconut almond tuile

\$22 PER PERSON

3 course lunch

SALADS (please select one from below)

MIXED FIELD GREEN SALAD

Warmed goat cheese cake, herb citrus vinaigrette

STEAKHOUSE WEDGE

Tomatoes, bacon shards and crumbled blue cheese dressing

HEARTS OF ROMAINE WITH CAESAR DRESSING

Parmesan crostini, croutons, and roasted red pepper

BABY GREENS TOSSED IN BALSAMIC VINAIGRETTE

Crostini topped with olive tapenade

ENTREES (please select one from below)

PAN-SEARED WHITE FISH WITH OVEN ROASTED TOMATO AND CAPER

Red potato, and fennel wedges, artichoke and white bean

CHICKEN ROULADE OF SPINACH AND MOREL DUXELLE

Mashed Sun Chokes, fried chervil potatoes

GRILLED FILET OF SALMON

Served atop sautéed spinach, mushrooms and tomato concasse in a roasted garlic tomato sauce
Served with a trio of basiled linguini tuiles

BEEF TENDERLOIN MEDALLIONS WRAPPED AROUND GRILLED JICAMA SLAW

Blood orange garni and drizzled with pomegranate molasses

Add 5\$ Per Person

DESSERTS (please select one from below)

STRAWBERRY SHORTCAKE

Individual baked shortcake, strawberries, whipped cream

CHOCOLATE PECAN BOURBON TART

Rich chocolate paired pecan set in a tart shell

BREAD PUDDING

House-made bread pudding, Bourbon crème anglaise

VANILLA GELATO

Topped with Warm Berry Compote garnished with a Coconut Almond Tuile

\$28 PER PERSON

*beverage
program*



beverage & bar pricing



Standard stemmed glassware included.
Disposable glassware available for a discount,
upon request.

All food and beverage is subject to an 18%
service charge; prices are subject to change.

Bar packages require one bartender per every
75 guests; \$125 per bartender.

CONSUMPTION AND CASH BAR PRICING FOR PREMIUM TO PLATINUM:

Specialty Martinis	\$8 / \$10
Cordials	\$8 / \$10
Cocktails	\$6 / \$8
House Wine	\$5.5 / \$7
Imported Beer	\$5 / \$6
Domestic Beer	\$4 / \$5
Juices	\$3
Soft Drinks	\$2
16 oz Bottled Water	\$2

SIGNATURE COFFEE STATION

Freshly brewed coffee, select Tazo teas, Monin flavored syrups,
Whipped cream, orange peels, shaved chocolate, cinnamon sticks
and rock candy sugar sticks

<i>First Hour</i>	<i>\$6 per person</i>
<i>Each Additional Hour</i>	<i>\$2 per person</i>

ADULT COFFEE STATION

**REQUIRES A BARTENDER*

All of the above, with Kahlua, Bailey's Irish Cream, Sambucca,
Amaretto Di Saronno,

<i>First Hour</i>	<i>\$8 per person</i>
<i>Each Additional Hour</i>	<i>\$4 per person</i>

beverage & bar pricing



Standard stemmed glassware included.
Disposable glassware available for a discount,
upon request.

All food and beverage is subject to an 18%
service charge; prices are subject to change.

Bar packages require one bartender per every
75 guests; \$125 per bartender.

Platinum Bar Package

Johnny Walker Scotch, Crown Royal, Maker's Mark Bourbon, Grey Goose Vodka,
Bacardi Rum, Drambuie, Tangueray Gin, Patron Tequila, Triple Sec, Apple Pucker,
Sweet Vermouth, Dry Vermouth, Solaire Chardonnay, Souverain Cabernet, Charles
Krug Sauvignon Blanc, Chalone Pinot Noir, Michelob Ultra, Bud Light, Budweiser,
Corona, assorted sodas, juices and bottled water

Up to two hours \$22.5 per person
Each additional hour \$5 per person

Premium Bar Package

Dewar's Scotch, Seagram's 7 Whiskey, Jim Beam Bourbon, Smirnoff Vodka,
Bacardi Rum, Beefeater Gin, Tequila, Triple Sec, Sweet Vermouth, Dry Vermouth,
Chateau St. Jean Chardonnay, Palo Alto Reserve Red, Palo Alto Reserve Sauvignon
Blanc, Castle Rock Pinot Noir, Michelob Ultra, Bud Light, Budweiser,
Assorted sodas, juices and bottled water

Up to two hours \$19.5 per person
Each additional hour \$4 per person

Wine And Beer Bar Package

Chateau St. Jean Chardonnay, Palo Alto Reserve Red, Palo Alto Reserve Sauvignon
Blanc, Castle Rock Pinot Noir, Michelob Ultra, Bud Light, Budweiser,
Assorted sodas, juices and bottled water

Up to two hours \$14.5 per person
Each Additional Hour \$3 per person

Soda and Water Bar Package

*Staff NOT required

Bottled Spring Water
Assorted Canned Soft Drinks

Up to two hours \$4 per person
Each Additional Hour \$2 per person

*hors d'oeuvres
& display
stations*



tray passed hors d'oeuvres



All food and beverage is subject to an 18% service charge; prices are subject to change.

HOT

Chicken, Apple and Cheddar Empanadas with Chipotle Cream
New Zealand Lamb Lollipops served with a Basil Pesto
Petite Pups en Croute with yellow mustard
Chipotle Duck Burgers with Avocado Mousse, Grilled Cumin Baguette
Asparagus Straws wrapped with prosciutto
Lobster, Caramelized Onion and Brie Quesadilla with Smoked Corn Salsa
Grilled Sea bass on a Ginger-Jalapeno Rice Cake
Artichoke Parmesan Puffs
Warm Polenta cups with Mozzarella and Tomato Relish
Stuffed Mushroom Cups with Spinach and Parmesan Soufflé
Miniature Chicken Tacos with Spicy Mexican Salsa
Miniature Cheddar Burgers
Crab Cakes with Spicy Remoulade
Santa Barbara Pot Stickers with Orange Sauce
Mexican Pizza Squares
Crispy Asparagus Straws, Asiago Cheese wrap with phyllo

COLD

Smoked Salmon Pizza Squares
Miniature Mexican Seven Layer
Border Shrimp atop a tortilla round, Chipotle mayo topped with Fresh Salsa
BLT Stuffed Cherry Tomato
Spicy Crab and Corn Salad atop a Plantain Chip
Wild Mushroom Hummus on Herb Pita round drizzled with Truffle oil
Grilled Tenderloin Crostini, Stilton and Caramelized Onion
Fire Spiced Grilled Shrimp Shooter with Tropical Gazpacho
Savory Mushroom Truffle
Vegetable Summer Roll with Nuoc Cham Sauce
Fresh Mozzarella, Tomatoes and Basil atop Grilled Baguette
Shrimp Pico De Gallo in Tortilla Cup

(please select five items from above)

\$15 PER PERSON FOR ONE HOUR

cocktail display & stations



Standard White China and Glassware included; upgraded china and linen are available upon request.

Acrylic china and disposable glassware also available for a discount, upon request.

NACHO STATION • TRI-COLORED NACHO CHIPS

Corn and black bean salsa
Roasted tomatillo salsa
Tomato-Scotch Bonnet salsa
Jalapenos, chopped black olives, hand ground guacamole, and sour cream,
Melted cheddar cheese, shredded chicken
Add Spicy Shrimp Ceviche, \$2 PER PERSON

MASHED POTATO MARTINI STATION

**REQUIRES STATION CHEF*
ARTICHOKE HORSERADISH WHIPPED POTATOES, ROASTED GARLIC MASHED AND CREAMY BUTTERED SMASHED
Offered with sour cream, snipped chives, bacon crisp, shredded cheddar,
Crumbled blue cheese, caramelized onions, rendered mushrooms

TASTING TABLE

BAKED BRIE WHEEL WITH WILD MUSHROOM A LA GREQUE
Crudité's of jicama, haricot vert, beets, carrot, asparagus and cucumber with
Spinach caramelized onion and bloody mary dip
Sliced baguette and flatbreads

CASCADING MEAT AND VEGETABLE

GENOA SALAMI, SOPPRASETTA, CAPICOLLA,
Smoked gouda, fresh mozzarella ciligini, marinated stuffed olives
Artichoke halves, roasted peppers, asparagus
Whole grain mustard, white bean puree with truffle oil
Sliced Italian Breads, olive baguettes and flatbreads

MEDITERRANEAN STATION

FLATBREADS, HERBED PITA CHIPS, AND FRESH VEGETABLES
Baba ghanoush, Greek eggplant salad, marinated olives
Roast garlic, chipotle and roasted red pepper hummus
Add International Cheeses and Cured Meats

\$5 PER PERSON

\$13.75 PER PERSON FOR ONE HOUR

cocktail display & stations



SMOKED SALMON AND CRACKED PEPPER TERRINE

TERRINE OF SMOKED SALMON ARTFULLY DISPLAYED WITH

Chopped cucumbers, minced red onions,

Diced egg yolk and whites, capers, caper berries, cured olives, crème fraiche

Rye triangles, flatbreads, and Carr's water biscuits

OLD COUNTRY FRENCH CART

WHOLE CAMEMBERT, WEDGED BRIE, CRUMBLED BLEU,

HERBED GARLIC BOURSIN AND AGED CHEDDAR

Accompanied by herbed garlic crostinis, Carr's Water Biscuits, Grape clusters, strawberries and dried fruit

Imported Cheeses and Cured Meats; Add \$5 per person

\$13.75 PER PERSON FOR ONE HOUR

Standard White China and Glassware included; upgraded china and linen are available upon request.

Acrylic china and disposable glassware also available for a discount, upon request.

dinner buffets
and
reception stations



dinner buffets

buffet selections



Standard White China and Glassware included; upgraded china and linen are available upon request.

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ITALIAN BUFFET

Insalata caprese fresh mozzarella, romas, surrounding spring mix with red wine basil vinaigrette
Mushroom and three bean salad tossed with a mustard parsley dressing
Caesar pasta salad, cavatappi pasta tossed with asparagus, red onion tomato
Whole Italian sausage links with peppers and onions in marinara
Chicken with roasted artichokes and mushrooms
Breads and Focaccia

ASIAN BUFFET

Asian salad, red leaf lettuce, garden fresh bell peppers, radish, snow peas with sesame vinaigrette
Fiery roasted broccoli and snap pea tossed in a spicy honey miso glaze
Spicy jeweled beef with udon noodles
Asian style bourbon chicken
Sticky steamed white rice

AMERICANA BUFFET

Chopped BLT salad served with cream bacon dressing
House roasted chicken breast with herbed Au Jus
Beef bourguignon served with steamed rice
Macaroni and Cheese
Sage and sausage stuffing
Spicy stew green bean
Fresh baked yeast rolls

VIEUX CARRE

Zesty Shrimp Creole
Served with steamed white rice with Gambino's French bread
Chicken and sausage jambalaya
Miniature muffuletta topped with a perfect cracked olive salad
Hot crawfish dip

CLASSIC BISTRO

Baby spinach pear and frisee salad with smoked bacon and curried cashews
Pan-seared white fish with oven roasted tomato and caper
Grilled skirt steak with red onions and mushrooms
Roasted brussel sprouts and bacon
Vesuvio style potatoes
French Baguette

MEDITERRANEAN BUFFET

Chilled fresh asparagus with kalamata feta relish
Athenian salad torn lettuce tossed with
Fresh cucumbers, peppers, crumbled feta with balsamic vinaigrette
Moroccan Chicken with Herbed Israeli cous cous
Traditional paella
Grilled ciabatta bread

ALL BUFFETS \$32 PER PERSON

the carvery

*REQUIRES STATION CHEF
(please select one from below)

CEDAR PLANK SALMON
With caper-red onion remoulade

CIDER GLAZED ROASTED PORK LOIN
With pomegranate red onion chutney and spicy creole mustard

HERB RUBBED TURKEY BREAST
With orange cranberry relish and whole grain mustard

\$28 PER PERSON

ROASTED PRIME RIB OF BEEF
With whipped chive and horseradish and roasted garlic Au Jus
Add \$5 Per Person

PEPPER AND HERB CRUSTED TENDERLOIN
With horseradish cream and béarnaise aioli
Add \$10 Per Person

Served with a selection of petite rolls
And Choice of Two Sides:

Scalloped & au gratin potatoes
Basmati pilaf
Balsamic potato & onion gratin
Spicy green beans with bacon & tomatoes
Stuffed baby red potatoes pesto, goat cheese mash
Roasted potatoes with brussel sprouts & bacon
Grilled vegetable medley with asparagus, mushroom, yellow squash and red pepper
Corn bread and sausage stuffing
Creamy smoked gouda polenta with rendered pancetta

reception stations



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SOUTHERN COMFORT

Popcorn shrimp with spicy mayonnaise
Chicken and sausage gumbo
Miniature muffuletta

PATIO CAFÉ

Baby spinach pear and frisee salad with smoked bacon and curried cashews
Chilled fresh asparagus with kalamata feta relish
Braised boneless beef short ribs
Creamy wild mushroom risotto

CLASSIC ITALIAN

Classic chopped salad
Orzo pasta salad tied together with lemon balsamic dressing
Eggplant roulades with a smoked tomato sauce
Chicken parmesan with a sauté of onions, peas, and mushrooms

NUEVO LATINO

Spanish caprese salad orange slices, hearts of palm and avocado wedges
Skirt steak taco alambre
Beer battered fish taco
Served with pico de gallo, and guacamole
Arroz verde

ASIAN FLAVORS

Asian salad, red leaf lettuce, garden fresh bell peppers, radish, snow peas with sesame vinaigrette
Hoisin chicken lettuce wraps
Spicy jeweled beef with udon noodles
Served in mini take out boxes

GOOD OLE HOME COOKING

Garden fresh house salad
Miniature meat loafs atop buttered mash
Spicy stewed green beans
Warm yeast rolls

PASTAS

**REQUIRES STATION CHEF*

RIGATONI
Sausage, garlic and spinach

CAVATAPPI
Grilled vegetables, roasted garlic tomato sauce

SALMON AND SHELL PASTA
Asparagus, fresh salmon all tossed with a tarragon lemon sauce
Garlic cheese bread sticks

SLIDER AND POMME FRITE STATION

Mini angus burgers and turkey burgers with condiments
Crispy thin fries
Chipotle ketchup and parmesan truffle aioli

FRESH SEAFOOD STATION

Cold boiled shrimp served with an array of cocktail sauces
Marinated crab claws
Seared tuna set atop gingered julienne vegetables
Smoked salmon display with traditional garnish

SUSHI STATION

**REQUIRES STATION CHEF*

(CAN BE SOLD AS AN ACTION STATION)

Fresh rolled sushi to include:
California roll, New York roll, spicy tuna roll
Assorted nigiri sushi

All artfully arranged on platters and served with wasabi, garlic soy and pickled ginger

CHOICE OF 2 STATIONS

\$38 PER PERSON;

\$16 PER EACH ADDITIONAL STATION

dessert stations



dessert stations



Standard White China and Glassware included; upgraded china and linen are available upon request.

Acrylic china and disposable glassware also available for a discount, upon request.

SWEET ENDING MINIATURES

Cream puffs, lemon bars, caramel fudge brownie bites, Mini fruit tarts, cheesecake lolly pops and chocolate covered strawberries

WHOLE CAKES AND PIES

Double chocolate, strawberry cream, apple, key lime and coconut cream pie

MOUSSE STATION

**REQUIRES STATION CHEF*

(CAN BE SOLD AS AN ACTION STATION)

White chocolate mousse, chocolate mousse and raspberry mousse
Piped into glasses offered to guest with topping to include;
Toasted coconut, fresh berry compote, chocolate curls, crushed Oreos, and crushed peppermint

CHEESE CAKE MARTINIS

Rich New York style cheesecake
In stemmed martini glasses
With fresh strawberries, chocolate sauce and vanilla whipped cream

SOLARUS SUNDAE BAR

**REQUIRES STATION CHEF*

French Vanilla, Chocolate, Strawberry
Served with toasted coconut, pecan pieces, crushed Oreos, Butterfingers, chocolate curls, strawberry sauce, Caramel sauce, chocolate sauce, whipped cream, Maraschino cherries, nuts and sprinkles

NOVELTY DESSERT CARTS

**REQUIRES STATION CHEF*

Assorted Ice Cream Bars
Cotton Candy
Popcorn
Sno Kones
Dippin' Dots

CHOICE OF THREE CARTS

EACH DESSERT STATION \$6.5 PER PERSON

GOURMET MINIATURES

Raspberry squares, key lime bombs, pistachio cake, Coffee éclairs, hazelnut crème puffs, banana chocolates, Petite almond cake, red currant mirliton, Caramelized hazelnut and cocoa cherry cake
Add \$2 Per Person

served dinner



served dinner



Standard White China and Glassware included; upgraded china and linen are available upon request.

Acrylic china and disposable glassware also available for a discount, upon request.

All food and beverage is subject to an 18% service charge, prices are subject to change.

1st course

ASIAN CHICKEN NOODLE SOUP
With ginger, shiitakes and leeks

MUSHROOM BARLEY SOUP
baked gruyere croustade

WHITE BEAN AND ROASTED CAULIFLOWER SOUP
Topped with fried garlic slivers

JAMBALAYA RISOTTO
Sautéed with creole trinity and andouille Sausage

POTATO CANNELLONI
Topped with a tomato porcini sauce

(please select one from above)

salad

SOLARUS HOUSE SALAD
Garden vegetables and champagne vinaigrette

MIXED FIELD GREEN SALAD
warmed goat cheese medallion, herb citrus vinaigrette

STEAKHOUSE WEDGE
Tomatoes, bacon shards and crumbled blue cheese dressing

HEARTS OF ROMAINE WITH CAESAR DRESSING
Parmesan crostini, croutons, and roasted red pepper

BABY GREENS TOSSED IN BALSAMIC VINAIGRETTE
crostini topped with olive tapanade

SALAD DUET
Caesar Salad surrounded by a parm frico fence
Paired with insalata caprese drizzled with basil oil
Add \$3 Per Person

(please select one from above)

dinner entrees

CHICKEN NAPOLEON WITH WILD MUSHROOM RISOTTO CRESCENTS

Baby carrots, zucchini and yellow squash and a port demi-glace

GRILLED SKIRT STEAK AND SMOKED GOUDA POLENTA CAKE
Roasted root vegetables accented with a turmeric emulsion

PAN-SEARED WHITE FISH WITH OVEN ROASTED TOMATO AND CAPER
Red potato, and fennel wedges, artichoke and white bean

CHICKEN ROULADE OF SPINACH AND MOREL DUXELLE
Mashed sun chokes, fried chervil potatoes

GRILLED FILET OF SALMON
Served atop sautéed spinach, mushrooms and tomato concasse
Roasted garlic tomato sauce with a trio of basiled linguini tuiles

CHICKEN VESUVIO WITH PURPLE FINGERLING POTATOES
Rosemary cous cous topped with pan seared root vegetables and haricot vert and a madeira demi

*\$38 per person for THREE course dinner
\$42 per person for FOUR course dinner*

CHAR-GRILLED FILET WITH PORT WINE REDUCTION
caramelized shallot, basil goat cheese mash, haricot vert and butternut squash

BEEF TENDERLOIN MEDALLIONS ENCIRCLING A SHIITAKE LEEK FLAN
Sautéed spinach, asparagus, beets, and baby carrots

Add \$5 per person

SKILLET SEARED VEAL CHOP
Truffle buttered mash and grilled root vegetable

CORIANDER CRUSTED RACK OF LAMB SET WITH CABERNET REDUCTION
Goat cheese mash, caramelized fennel, basil shiitake mushroom and baby carrot

Add \$10 per person

\$38 PER PERSON FOR THREE COURSE DINNER
\$42 PER PERSON FOR FOUR COURSE DINNER

served dinner



Standard White China and Glassware included; upgraded china and linen are available upon request.

Acrylic china and disposable glassware also available for a discount, upon request.

All food and beverage is subject to an 18% service charge, prices are subject to change.

duet of

- SEARED FILET AU POUIVE
Dauphinoise potato tower

GRILLED FILET OF SALMON SET WITH A CITRUS BEURRE BLANC
Sautéed pearl onion, haircot verts and baby carrots

- FILET MIGNON CARAMELIZED SHALLOT AND MADERIA PEPPERCORN SAUCE
Set with truffle butter mash

SEARED SEA BASS SET ATOP HERBED RISOTTO CAKE
Haricot vert and baby beets

ADD \$10 PER PERSON
(please select one from above)

trio of

- SEARED FILET AU POUIVE
Set with port wine demi
- OVEN ROASTED PISTACHIO CRUSTED FILET SALMON
Napped with citrus beurre blanc
- CHICKEN ROULADE OF SPINACH AND MOREL DUXELLE
Paired with wild mushroom sauce
Surrounding Roasted Garlic Mash sautéed Baby Carrots and Haricot Verts

Add \$15 per person

dessert

CHOCOLATE LAVA CAKE WITH MOLTEN GANACH CENTER
Fresh raspberry sauce and vanilla gelato in a short bread cup

STRAWBERRY SHORTCAKE
Individual baked shortcake, strawberries, whipped cream

CHOCOLATE PECAN BOURBON TART
Rich chocolate paired pecan set in a tart shell

BREAD PUDDING
House-made bread pudding, bourbon crème anglaise
VANILLA GELATO
Topped with warm berry compote garnished with a coconut almond tuile

TARTE TARTIN
individual upside-down apple tart, whipped vanilla bean cream

PETITE LEMON CHANTILLY
Vanilla genoise, lemon cream, shredded coconut drizzled with raspberry coulis

(please select one from above)

event guidelines



solarus
CATERING
at the Houston Zoo

For inquiries, or to book an event
please contact:

Amanda Push

Director of Venue Sales

713-533-6833 P

713-533-6762 F

apush@houstonzoo.org

www.houstonzoo.org

SERVICE CHARGE

All food and beverage is subject to an 18% service charge; prices are subject to change.

STAFFING

Each event requires specific staffing, additional fees may be necessary to meet the needs of the event. Solarus will determine the number of staffing required for your event based on the a confirmed number of guests.

BARTENDER FEES

Bars require one bartender per every 75 guests.
\$125 for each bartender up to three hours;
\$35 for each bartender each additional hour.

STATION CHEF FEES

Station Chefs buffets require one per every 150 guests.
\$100 for each Station Chef up to two hours;
\$35 for each chef each additional hour.

CHINA/GLASSWARE

Plated and stations buffets china is included up to 200 guests, additional fees may be required. Upgraded china and glassware is available upon request. Acrylic china and disposable glassware is also available for a discount upon request.

LINEN

All events include Standard Black or White House Linen.
Upgraded linen or color scheme is available upon request.