

BUFFET DINNER

Events
at the Zoo



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

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