



HOUSTON MUSEUM DISTRICT

BREAK THE OVERNIGHT FAST

MINIMUM OF 25 GUESTS REQUIRED. IF LESS THAN 25 GUESTS,
A SURCHARGE OF 8./PERSON WILL APPLY.

OATMEAL BAR

21. PP

Steel Cut Oatmeal | Bananas | Apples | Whipped Butter
Sorghum Butter | Warm Cream | Brown Sugar | Toasted Pecans
Toasted Walnuts | Dried Blueberries | Golden Raisins

B-Y-O AVOCADO BAR

24. PP

Smashed Avocado | Sliced Avocado | Chopped Egg White & Yolk
Bacon Crumbles | Goat Cheese | Arugula | Shaved Radish
Shaved Onion | Cherry Tomato | Assorted Toast Points
Lemon-Tahini Vinaigrette | Toasted Spiced Pumpkin Seeds
Everything Spice

**Optional Station Attendant (fee may vary per size of group)*

+200. ATTENDANT FEE

MADE-TO-ORDER OMELET & EGG STATION

29. PP

+200. ATTENDANT FEE (PER 20 GUESTS)

Cracked Eggs | Egg Whites | Breakfast Ham | Grilled Chicken
Pork Sausage Links* | Applewood Smoked Bacon
Caramelized Onions | Red Bell Pepper | Mushrooms | Broccoli
White Cheddar Cheese | Manchego Cheese
Whipped Garlic & Herb Boursin Cheese | Hot Sauce
Salsa Fresca | Tomatillo Salsa

**Sub Chicken Apple Sausage Upon Request*

SMOKED SALMON STOP

31. PP

Sliced Smoked Salmon | Whipped Cream Cheese
Whipped Garlic & Herb Boursin Cheese | Red Onion | Tomato
Capers | Chopped Egg White & Yolk | Toasted Rye Bread
Everything & Traditional Bagels

MIGAS BAR

32. PP

Fresh Scrambled Eggs with Corn Tortilla Strips | Bacon | Chorizo
Jalapeño | Smoked Sausage | Cheddar Cheese | Cotija Cheese
Achiote-Marinaded Veggie Rajas | Refried Black Beans
Smashed Avocado | Pico de Gallo | Queso Fresco | Salsa Verde
Salsa Roja | Sour Cream | Flour Tortillas | Corn Tostadas

CONTINENTAL BREAKFAST

42. PP

Seasonal Fruit & Berry Display | Assorted Pastries
Whipped Butter | Fruit Preserves | Everything & Traditional Bagels
Cream Cheese | Housemade Pistachio-Coconut Granola
Vanilla Honey Yogurt | Freshly Brewed Regular & Decaffeinated Coffee
Assorted Hot Teas | Orange Juice | Grapefruit Juice

HEALTHY START

45. PP

Seasonal Fresh Fruit Skewers | Seasonal Berries
Vanilla Honey Yogurt | Warm Oatmeal | Sugar in the Raw
Sorghum Butter | Dried Blueberries | Golden Raisins | Bran Muffins
Apple Butter | Housemade Pistachio-Coconut Granola | Rice Cakes
Peanut Butter | Almond Butter | Cacao Nibs
Freshly Brewed Regular & Decaffeinated Coffee | Assorted Hot Teas
Orange Juice | Grapefruit Juice | Berry Smoothies

HOT BREAKFAST

46. PP

Chive Scrambled Eggs | Applewood Smoked Bacon
Pork Sausage Links* | Cheesy Breakfast Potatoes | French Toast
Housemade Pistachio-Coconut Granola | Vanilla Honey Yogurt
Seasonal Fruit & Berry Display | Assorted Pastries | Whipped Butter
Fruit Preserves | Freshly Brewed Regular & Decaffeinated Coffee
Assorted Hot Teas | Orange Juice | Grapefruit Juice
**Sub Chicken Apple Sausage Upon Request*

SOUTHERN HOSPITALITY

52. PP

Scrambled Eggs with Caramelized Onions and Peppers
Applewood Smoked Bacon | Pork Sausage Links* | Hashbrowns
Chicken Fried Chicken Tenders | Waffles | Hot Honey | Maple Syrup
Flaky Biscuits & Country Sausage Gravy | White Grits
Seasonal Fruit & Berry Display | Vanilla Honey Yogurt
Housemade Pistachio-Coconut Granola
Freshly Brewed Regular & Decaffeinated Coffee
Assorted Hot Teas | Orange Juice | Grapefruit Juice
**Sub Chicken Apple Sausage Upon Request*

BREAKFAST BUFFET ENHANCEMENTS

FRENCH TOAST STICKS, WAFFLES OR PANCAKES (V) 8. PP

GOOEY CINNAMON ROLL MONKEY BREAD (V) 8. PP
Cinnamon Caramel | Orange-Vanilla Whipped Mascarpone

**APPLEWOOD SMOKED BACON OR
PORK SAUSAGE LINKS (GF)** 10. PP

FARM FRESH SCRAMBLED EGGS (GF)(V) 10. PP

WARM OATMEAL (GF) 10. PP
Dried Blueberries | Nuts

*ALL FOOD & BEVERAGE PRICES ARE SUBJECT TO A 25% SERVICE CHARGE AND A 8.25% SALES TAX.

PRICES AND ADDITIONAL CHARGES ARE SUBJECT TO CHANGE.

GF = GLUTEN FREE | V = VEGETARIAN

DAYTIME BEVERAGE PACKAGES

ALL DAY BEVERAGE STATION PACKAGE

Freshly Brewed Regular & Decaffeinated Coffee & Assorted Hot Teas

Regular & Diet Soft Drinks

Still & Sparkling Bottled Water

UP TO 8 HOURS: 42. PP

UP TO 4 HOURS: 32. PP

BLOODY MARY, MIMOSA, BELLINI & MICHELADA BAR PACKAGE*

2 HOURS OF SERVICE: 36. PP

**Bartender Required. ZaZa Recommends One Bartender For Every 50-75 Guests.*

A LA CARTE BEVERAGES

REGULAR & DIET SOFT DRINKS

7. EA

STILL & SPARKLING BOTTLED WATER

6. EA

BOTTLED JUICES

7. EA

REGULAR & SUGAR-FREE RED BULL

8. EA

FRESHLY SQUEEZED ORANGE JUICE OR GRAPEFRUIT JUICE

75./GALLON

LEMONADE

75./GALLON

ICED TEA

100./GALLON

FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE & ASSORTED HOT TEAS

100./GALLON

ADD FLAVORED SYRUPS

+3. PP

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A LA CARTE FOOD

ASSORTED KETTLE CHIPS & PRETZELS

5. EA

WHOLE FRESH FRUIT

5. EA

ASSORTED GRANOLA & ENERGY BARS

6. EA

ASSORTED DRY CEREALS & MILKS (V)

9. PP

SOFT "GIANT" PRETZELS WITH MUSTARD

9. EA

BUTTERMILK BISCUITS

10. PP

Fruit Preserves | Whipped Butter | Honey

Add Sausage Gravy: +5. PP

**Minimum 25 guests*

TORTILLA CHIPS & SALSA ROJA

10. PP

Add Guacamole +5. PP

SEASONAL FRESH FRUIT SKEWERS (GF)(V)

12. PP

HOUSEMADE PISTACHIO- COCONUT GRANOLA & HONEY VANILLA YOGURT (V)

13. PP

MINI BERRY PARFAIT MARTINIS (GF)(V)

13. PP

SEASONAL FRUIT & BERRY DISPLAY (GF)(V)

13. PP

SPICY CAJUN SNACK BLEND

36./POUND

TROPICAL FRUIT TRAIL MIX & ASSORTED NUTS

40./POUND

ASSORTED MINI QUICHES

60./DOZEN

CHOICE OF:

Spinach & Feta | Bacon & Boursin

Asparagus & Mushroom

ASSORTED PASTRIES (V)

72./DOZEN

EVERYTHING & TRADITIONAL BAGELS

54./DOZEN

Whipped Cream Cheese | Strawberry Cream Cheese

Chive & Onion Cream Cheese

SPECIALTY BREAD FINGER SANDWICHES

55./DOZEN

Pimento Cheese | Chicken Salad | Egg Salad

Cucumber & Cream Cheese

BREAKFAST SANDWICHES

60./DOZEN

CHOICE OF:

Egg, Ham & Gruyère Croissant | Fried Chicken Biscuit

Ham, Egg & American English Muffin

Egg White & Sautéed Spinach Harvest Roll

BREAKFAST TACOS

60./DOZEN

CHOICE OF:

Potato, Egg & Cheese | Bacon, Egg & Cheese

Chorizo, Jalapeño & Egg | Egg & Cheese

**Includes Salsas & Sour Cream*

CHOCOLATE FUDGE BROWNIES

60./DOZEN

HOMEMADE JUMBO COOKIES

60./DOZEN

LEMON BARS

60./DOZEN

CHOCOLATE-DIPPED STRAWBERRIES

65./DOZEN

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RECESS TIME!

MINIMUM OF 10 GUESTS REQUIRED.
BREAKS BASED ON 30-MINUTES OF SERVICE.

ALL SPECIALTY BREAKS INCLUDE: ASSORTMENT OF SOFT DRINKS & BOTTLED WATER

THE GRANOLA BAR

24. PP

House-Made Pistachio, Coconut & Cocoa Nib Granola | Toasted Flax Seeds
Dried & Fresh Blueberries | Dried Apricots | Dried Cherries | Dried Banana Chips
Dried Peaches | Toasted Coconut Flakes | Tiny Marshmallows | Tiny Chocolate Chips
Strawberries | Honey | Vanilla Bean Yogurt | Greek Yogurt | Whole Milk | Almond Milk

7TH INNING STRETCH

25. PP

Peanuts | Cracker Jacks | Warm Jumbo Pretzels | Spicy Mustard
Smoked Gouda Queso | Warm Popcorn

QUIERO UN DESCANSO

25. PP

Sea Salt Yellow Corn Tortilla Chips | Celery Salt White Corn Tortilla Chips
Taco Spice Dusted Blue Corn Tortilla Chips | Guacamole | Charred Tomato Salsa
Bloody Mary Salsa Fresca | Queso | Chorizo | Cinnamon Sugar Dusted Churros

BYO RICE CAKE BAR

26. PP

Rice Cakes | Almond Butter | Peanut Butter | Whipped Cream Cheese
Sliced Strawberries | Sliced Bananas | Blueberries | Cacao Nibs | Sliced Almonds | Honey

THE CHOCOLATE ADDICT

26. PP

House Baked Double Fudge Brownies | House Baked White Chocolate Chip Cookies
House Baked Chocolate Chip Cookies | Plain & Peanut M&Ms
Chocolate Covered Pretzels | Chocolate Covered Fruit | Hot Chocolate | Chocolate Milk

THE POWER BREAK

26. PP

Seasonal Sliced Fruit | Assorted Granola & Energy Bars | Nut & Dried Fruit Trail Mix
Honey-Wasabi Almonds | Fruit Juices | Regular & Sugar Free Red Bull

FITNESS FUEL

28. PP

Seasonal Sliced Fruit | Mixed Nuts | Trail Mix | Carrot & Celery Sticks | Hummus Dip
Protein Drinks | Vitamin Water | Green Tea

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HAND HELDS & THE GARDEN

HAND HELDS & THE GARDEN INCLUDE: CHOICE OF SOUP | UP TO 3 HANDHELD & GARDEN SELECTIONS | DIRTY CHIPS | HOUSE-BAKED COOKIE | 4 OZ. ZAZA BOTTLED WATER

BUFFET*:	60. PP
LUNCH BOX:	57. PP
PLATED:	55. PP
GLUTEN FREE BREAD:	+5. PP

**Minimum of 25 guests required for buffet. If less than 25 guests, a surcharge of \$10/person will apply.*

- SOUP -

BAKED POTATO SOUP (GF) (V)
Potato Sticks

BROCCOLI CHEDDAR SOUP (GF) (V)
Crispy Broccoli Florets

TOMATO BASIL SOUP (V)
Garlic Crouton

- HAND HELDS -

CHILLED GRILLED CHICKEN SANDWICH
Grilled Marinated Chicken Breast | Avocado | Roasted Red Pepper
Baby Spinach | Green Goddess Mayoli | Brioche Bun

GRILLED VEGGIE WRAP (V)
Grilled Eggplant | Grilled Zucchini | Grilled Portobello Mushroom
Radish Sprouts | Kalamata Olive Spread | Flour Tortilla

ITALIAN HOAGIE
Genoa Salami | Mortadella | Peperoncino | Pepperoncini Peppers
Mozzarella | Tomato Aioli | Hoagie Roll

ONE HOT CHICK
Blackened Chicken Breast | Sliced Avocado | Sliced Tomato
Muenster | Chipotle Mayo

ROAST BEEF SANDWICH
Arugula | Dijon | Havarti | Caramelized Onion | Potato Roll

**TOASTED ALMOND
CHICKEN SALAD SANDWICH**
Micro Greens | Toasted Croissant

ZAZA CLUB SANDWICH
Roasted Turkey | Ham | Bacon | Tomatoes | Lettuce | Onions
Gruyère | Dijonaise | Brioche

- THE GARDEN -

ANTIPASTO SALAD (GF)
Romaine Hearts | Radicchio | Kalamata Olives
Artichoke Hearts | Heirloom Cherry Tomato Pepperoncini Peppers
Genoa Salami | Pecorino Romano | Oregano Basil Vinaigrette

BIG STEAK SALAD (GF)
Filet of Beef Grilled, Chilled & Shaved | Shaved Red Onions
Heirloom Cherry Tomatoes | Baby Arugula
Blue Cheese Mousse | Honey Balsamic Dressing

GRILLED CHICKEN CAESAR SALAD
(GF - MINUS CROUTONS)
Grilled Herb Marinated Chicken | Hearts of Romaine
Parmesan | Sourdough-Garlic Croutons | Classic Caesar Dressing

SEARED AHI TUNA SALAD (GF)
Heirloom Cherry Tomato | Kalamata Olive | Feta Cheese
Red Grapes | Arcadian Mix | Preserved Lemon Vinaigrette

THE MEDITERRANEAN
(GF - MINUS PITA BREAD)
Grilled Herb Marinated Chicken | Bacon | Red Onions
Kalamata Olives | Hearts of Palm | Baby Spinach | Feta Cheese
Hummus | Pita Bread | Grilled Tomato Vinaigrette

ZAZA COBB SALAD (GF)
Smoked Ham | Roasted Turkey | Bacon | Chopped Egg
Charred Peppers | Chopped Romaine Lettuce
Manchego Cheese | Buttermilk Ranch Dressing

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BUFFETS

MINIMUM OF 25 GUESTS REQUIRED. IF LESS THAN 25 GUESTS,
A SURCHARGE OF 10./PERSON WILL APPLY.
LUNCH SERVICE UNTIL 2 PM | DINNER SERVICE AFTER 2 PM

ALL THEMED BUFFETS INCLUDE: ARTISAN ROLLS | BREADS | ICED TEA
FRESH BREWED REGULAR & DECAFFEINATED COFFEE

GINO'S DELI

LUNCH: 55. PP

PROTEINS

Shaved Smoked Turkey | Sliced Honey Cured Ham
Shaved Roast Beef | Grilled Chicken

CHEESE

Manchego Cheese | Vermont White Cheddar Cheese | Fontina Cheese
Whipped Garlic & Herb Boursin Cheese

CONDIMENTS

Traditional Mayonnaise | Citrus Aioli | Smooth Dijon Mustard'
Cracked Grain Mustard | Shaved Red Onions

VEGETABLES

Sliced Tomatoes | Pickle Chips | Spicy Pickled Banana Peppers | Seasonal Greens

BREAD

Multi Grain Bread | Sourdough Bread | Ciabatta Bread | Brioche Roll

SIDES

Potato Salad | Kettle Potato Chips | Cheetos | House Baked Cookies
Double Fudge Brownies

SOUTH OF THE BORDER

LUNCH: 58. PP | DINNER: 70. PP

CHICKEN TORTILLA SOUP (GF)

Lime Crema

OLÉ OLÉ SALAD (GF) (V)

Spinach | Black Beans | Corn | Cotija Cheese
Crispy Tortilla Strips | Lime Vinaigrette

BEEF & CHICKEN FAJITAS

Flour & Corn Tortillas | Grilled Onions & Bell Peppers
Pico de Gallo | Sour Cream

PORK CARNITAS

SIDES

Mexican Rice | Refried Black Beans

TRES LECHES

CHURROS

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BUFFETS

THE TEXXAN

LUNCH: 60. PP | DINNER: 72. PP

SMOKED SLICED BRISKET* (GF)

JALAPEÑO SMOKED SAUSAGE (GF)

BBQ-GLAZED CHICKEN (GF)

SMOKED PULLED PORK (GF)

SIDES

BBQ Baked Beans | Southern Potato Salad | Shaved Onion

Pickle Chips | BBQ Sauce | Down Home Pasta Salad

Kings Hawaiian Rolls | Jalapeño Cornbread

**Optional Station Attendant (fee may vary per size of group)*

+ 200. attendant fee

THE BISTRO

LUNCH: 65. PP | DINNER: 78. PP

FRENCH ONION SOUP

Gruyère Crostini

HOUSE GREENS MIX SALAD (GF)(V)

Baby Lolla Rossa | Upland Cress | Frisée | Berries

Candied Pecans | Goat Cheese | Golden Balsamic Vinaigrette

CHICKEN FRIED CHICKEN

Poblano Cream Gravy

BLACKENED REDFISH (GF)

Cajun Beurre Blanc

SIDES

Buttered Haricot Verts | Marble Potatoes

LEMON-BASIL CRÈME BRÛLÉE

OPERA CAKE

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BUFFETS

THE GREEK

LUNCH: 72. PP | DINNER: 84. PP

BEEF & BARLEY SOUP (GF)

Bloomed Capers

PANZANELLA CHOPPED GREEK SALAD (GF)(V)

Romaine Hearts | Pita Crouton | Feta Crumble | Diced Cucumber | Heirloom Cherry Tomato
Black Olives | Pickled Red Onion | Oregano Vinaigrette

BASIL GARLIC-MARINATED GRILLED CHICKEN (GF)

Harissa Cream Sauce

SEARED RED SNAPPER (GF)

Artichoke Caper Ragout

SIDES

Sumac Roasted Cauliflower | Lemon Fingerling Potato

REVANI CAKE

BAKLAVA

THE ALL AMERICAN

LUNCH: 79. PP | DINNER: 91. PP

BUTTERNUT SQUASH SOUP (GF)(V)

Garlic Croutons

WEDGE SALAD (GF)(V)

Baby Iceberg | Heirloom Cherry Tomatoes | Chive Snips | Blue Cheese Crumbles
Buttermilk Ranch Dressing

ROASTED BAY OF FUNDY SALMON (GF)

Lemon-Caper Beurre Blanc

RED WINE-BRAISED SHORT RIBS (GF)

GRILLED HERB-MARINATED CHICKEN BREAST (GF)

SIDES

Garlic Roasted Broccoli | Whipped Potatoes

INDIVIDUAL FRUIT & PECAN PIES

CHOCOLATE & VANILLA CUPCAKES

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BUFFETS

YOU BE THE CHEF

LUNCH: 79. PP | DINNER: 125. PP

SOUPS

CHOOSE ONE:

BAKED POTATO SOUP (GF)(V)
Potato Sticks

BEEF & BARLEY SOUP (GF)
Bloomed Capers

BLACK BEAN SOUP (GF)(V)
Madras Curry Roasted Cauliflower "Croutons" | Grilled Scallion

BROCCOLI CHEDDAR SOUP (GF)(V)
Crispy Broccoli Florets

CHICKEN TORTILLA SOUP (GF)
Lime Crema

FRENCH ONION SOUP
Melted Gruyère Crostini Crust | Chopped Herbs

LOBSTER BISQUE
Tarragon Pressed Puff Pastry | Chive Crème Fraîche

TOMATO BASIL SOUP (GF)(V)

WARM POTATO-LEEK SOUP (GF)(V)
Truffled Pommes Gaufrette | Chive

SALADS

LUNCH - CHOOSE ONE:
DINNER - CHOOSE TWO:

ANTIPASTO SALAD (GF)
Romaine Hearts | Radicchio | Kalamata Olives
Artichoke Hearts | Heirloom Cherry Tomato
Pepperoncini Peppers | Genoa Salami
Pecorino Romano | Oregano Basil Vinaigrette

BABY CAPRESE BOWL (GF)(V)
Heirloom Tomato | Bocconcini | Basil | Balsamic

CAESAR SALAD
Hearts of Romaine | Garlic-Sourdough Croutons
Parmigiano-Reggiano | Classic Dressing

HOUSE GREENS MIX SALAD (GF)(V)
Baby Lolla Rossa | Upland Cress | Frisée | Berries
Candied Pecans | Goat Cheese | Golden Balsamic Vinaigrette

ICEBERG WEDGE SALAD (GF)(V)
Baby Iceberg | Heirloom Cherry Tomatoes | Chive Snips
Blue Cheese Crumbles | Buttermilk Ranch Dressing

**THE MEDITERRANEAN
SPINACH SALAD** (GF)
Baby Spinach | Hearts of Palm | Red Onions
Bacon | Kalamata Olives | Feta Cheese'
Grilled Tomato Vinaigrette

PROTEINS

LUNCH - CHOOSE TWO:
DINNER - CHOOSE THREE:

CHICKEN FRIED CHICKEN
Poblano Cream Gravy

**DIJON HERB-RUBBED
PORK TENDERLOIN** (GF)

GRILLED BEEF TENDERLOIN (GF)
Chimichurri

**GRILLED HERB-MARINATED
CHICKEN BREAST** (GF)
Sun-Dried Tomato, Caper & Kalamata Olive Velouté

BLACKENED OR SEARED REDFISH (GF)
BLACKENED: Cajun Cream | SEARED: Lemon Buerre Blanc

**SPINACH, SUNDRIED TOMATO &
BOURSIN STUFFED CHICKEN BREAST** (GF)
Chimichurri

**SEARED BAY OF
FUNDY SALMON** (GF)
Basil Beurre Blanc

**RED WINE-BRAISED
SHORT RIBS** (GF)

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BUFFETS

YOU BE THE CHEF

(CONTINUED)

STARCHES

CHOOSE ONE:

BAKED CHEESE MAC & CHEESE

FINGERLING POTATOES (GF)

HERBED RICE PILAF (GF)

**MOROCCAN COUSCOUS WITH
ALMONDS & CRANBERRIES**

ROASTED SWEET POTATOES (GF)

ROASTED MARBLE POTATOES (GF)

SCALLOPED POTATOES (GF)

SMOKED GOUDA GRISTMILL GRITS (GF)

WHIPPED POTATOES (GF)

WILD MUSHROOM RISOTTO (GF)

VEGETABLES

CHOOSE ONE:

**BASIL PARMESAN ROASTED
CAULIFLOWER** (GF)

BUTTERED HARICOT VERTS (GF)

CRISPY BRUSSELS SPROUTS (GF)

GARLIC ROASTED BROCCOLI (GF)

GLAZED BABY CARROTS (GF)

GRILLED ASPARAGUS (GF)

GRILLED SUMMER SQUASH (GF)

DESSERTS

CHOOSE TWO:

BERRIES & CHANTILLY CREAM (GF)

CARROT CAKE

CHOCOLATE DECADENCE CAKE

Raspberry Sauce | Dark Chocolate Curls

GRAN MARNIER CRÈME BRÛLÉE

Caramelized Turbinado Sugar

KEY LIME TART

Macerated Berries

TIRAMISU

VANILLA BEAN CHEESECAKE

TRIPLE CHOCOLATE MOUSSE

White & Dark Chocolate Mousse | Dark Chocolate Curls | Truffle

STRAWBERRY ROMANOFF (GF)

Macerated Strawberries | Grand Marnier Cream | Fresh Strawberries

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CENTER OF THE PLATE

PRICING INCLUDES A CHOICE OF ONE SOUP OR
ONE SALAD SELECTION + ONE DESSERT

SOUPS

BAKED POTATO SOUP (GF)(V)

Potato Sticks

BLACK BEAN SOUP (GF)(V)

Madras Curry Roasted Cauliflower "Croutons" | Grilled Scallion

BROCCOLI CHEDDAR SOUP (GF)(V)

Crispy Broccoli Florets

CHICKEN TORTILLA SOUP (GF)

Black Bean Tamale En Croûte | Lime Crema

FRENCH ONION SOUP

Melted Gruyère Crostini Crust | Chopped Herbs

LOBSTER BISQUE

Tarragon Pressed Puff Pastry

TOMATO BASIL SOUP (V)

Garlic Crouton

WARM POTATO-LEEK SOUP (GF)(V)

Truffled Pommes Gaufrette | Chive

SALADS

ANTIPASTO SALAD (GF)

Romaine Hearts | Radicchio | Kalamata Olives | Artichoke Hearts | Heirloom Cherry Tomato
Pepperoncini Peppers | Genoa Salami | Pecorino Romano | Oregano Basil Vinaigrette

GRILLED CAESAR SALAD

Grilled Romaine | Sautéed Cherry Tomatoes | Crispy Parmigiano-Reggiano Twill | Classic Dressing

HOUSE GREENS MIX SALAD (GF)(V)

Baby Lolla Rossa | Upland Cress | Frisée | Berries | Candied Pecans | Goat Cheese
Golden Balsamic Vinaigrette

HYDRO BIBB BLT SALAD (GF)

Hydroponic Bibb Lettuce | Crispy Bacon | Heirloom Cherry Tomatoes | Chive Snips
Cotija Cheese | Green Goddess Dressing

ICEBERG WEDGE SALAD (GF)(V)

Baby Iceberg | Heirloom Cherry Tomatoes | Chive Snips | Blue Cheese Crumbles
Buttermilk Ranch Dressing

TEXAS HILL COUNTRY SALAD (GF)

Ruby Red Grapefruit | Whipped Avocado | Candied Pecans | Pickled Red Onions
Black Bean Pico | Smoked Poblano Ranch

THE MEDITERRANEAN SPINACH SALAD (GF)

Baby Spinach | Hearts of Palm | Red Onions | Bacon | Kalamata Olives | Feta Cheese
Grilled Tomato Vinaigrette

**Ask about chef's seasonal selections*

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CENTER OF THE PLATE

ENTRÉES

GRILLED HERB MARINATED CHICKEN BREAST (GF)

Sun-Dried Tomato, Caper & Kalamata Olive Velouté

LUNCH: 69. PP | DINNER: 84. PP

SPINACH, SUNDRIED TOMATO & BOURSIN STUFFED CHICKEN BREAST (GF)

Chimichurri Sauce

LUNCH: 72. PP | DINNER: 88. PP

GARLIC & HERB BOURSIN & MUSHROOM STUFFED CHICKEN

Chimichurri Sauce

LUNCH: 72. PP | DINNER: 88. PP

RED WINE-BRAISED SHORT RIB (GF)

LUNCH: 78. PP | DINNER: 95. PP

SEARED BAY OF FUNDY SALMON (GF)

Basil Beurre Blanc

LUNCH: 75. PP | DINNER: 90. PP

CITRUS-CRUSTED RED SNAPPER (GF)

Citrus Compound Butter

LUNCH: 80. PP | DINNER: 93. PP

BLOCK-CUT NY STRIP OSCAR (GF)

Jumbo Crab | Bay Compound Butter

DINNER: 110. PP

ROASTED FILET OF BEEF (GF)

Trebbiano Demi-Glace

LUNCH (6 OZ): 95. PP | DINNER (8 OZ): 112. PP

SEARED SEA BASS (GF)

Pineapple Salsa

DINNER: 112. PP

DUO OF RED WINE-BRAISED SHORT RIB + GARLIC CHICKEN BREAST (GF)

Demi-Glace | White Wine Velouté

DINNER: 105. PP

DUO OF GRILLED 5OZ FILET OF BEEF + GARLIC CHICKEN BREAST (GF)

Trebbiano Demi-Glace | White Wine Velouté

DINNER: 110. PP

DUO OF GRILLED 5OZ FILET OF BEEF + SEARED BAY OF FUNDY SALMON (GF)

Trebbiano Demi-Glace | Basil Beurre Blanc

DINNER: 115. PP

DUO OF ROASTED 5OZ FILET OF BEEF + BUTTER POACHED LOBSTER TAIL (GF)

Trebbiano Demi-Glace | Citrus Compound Butter

DINNER: MKT PRICE

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GF = GLUTEN FREE | V = VEGETARIAN

CENTER OF THE PLATE

VEGETARIAN ENTRÉES

ACHIOTE-ROASTED PORTOBELLO (GF)(VEGAN)

Chimichurri Rice | Grilled Squash | Micro Greens

LUNCH: 54. PP | DINNER: 63. PP

EGGPLANT, ROASTED PEPPER & SQUASH NAPOLEON (GF)(VEGAN)

Garlic Wilted Baby Kale | Cilantro Chimichurri | Harissa

LUNCH: 54. PP | DINNER: 63. PP

GRILLED MARINATED CAULIFLOWER STEAK (GF)(VEGAN)

Turmeric Basmati Rice | Grilled Summer Squash | Micro Greens

LUNCH: 54. PP | DINNER: 63. PP

ORECCHIETTE PRIMAVERA (V)

Crushed Garlic Tomato Sauce | Broccoli | Mushrooms | Zucchini | Basil | Parmesan

LUNCH: 54. PP | DINNER: 63. PP

PORCINI & TRUFFLE MEZZELUNE RAVIOLI (V)

Porcini Mushroom | Truffle | Parmesan Fonduta

LUNCH: 54. PP | DINNER: 63. PP

SPAGHETTI SQUASH "PASTA" (GF)(VEGAN)

Tomatoes | Sage | Capers | Roasted Brussels Sprouts | Brown Beech Mushrooms

LUNCH: 54. PP | DINNER: 63. PP

SUPERFOODS BOWL (GF)(VEGAN)

Lemon Tahini Quinoa | Roasted Sweet Potato | Sliced Jalapeño | Radish Sprouts | Sliced Avocado

LUNCH: 54. PP | DINNER: 63. PP

VEGETARIAN LASAGNA (V)

Eggplant | Yellow Squash | Zucchini | Heirloom Tomato | Pecorino Cheese

LUNCH: 54. PP | DINNER: 63. PP

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CENTER OF THE PLATE

STARCHES

CHOOSE ONE:

**CHIVE BUTTERMILK WHIPPED
POTATOES** (GF)

CREMINI-SCALLION BASMATI RICE (GF)

**HERBED CHÈVRE
CREAMY POLENTA** (GF)

**GARLIC & HERB BOURSIN
SMASHED RED SKIN POTATOES** (GF)

**GRUYÈRE CRUSTED
GRATIN POTATOES** (GF)

**MOROCCAN COUSCOUS WITH
ALMONDS & CRANBERRIES**

**GOLDEN RAISIN
SMOKED ALMOND RICE** (GF)

SMOKED GOUDA GRISTMILL GRITS (GF)

WILD MUSHROOM RISOTTO (GF)

VEGETABLES

CHOOSE ONE:

**BASIL PARMESAN
ROASTED CAULIFLOWER** (GF)

BUTTERED HARICOT VERTS (GF)

CRISPY BRUSSELS SPROUTS (GF)

GARLIC ROASTED BROCCOLINI (GF)

GLAZED BABY CARROTS (GF)

GRILLED ASPARAGUS (GF)

GRILLED SUMMER SQUASH (GF)

**OLIVE OIL & SEA SALT
ROASTED BROCCOLINI** (GF)

DESSERTS

CHOOSE ONE:

BERRIES & CHANTILLY CREAM (GF)

CHOCOLATE DECADENCE CAKE
Raspberry Sauce | Dark Chocolate Curls

KEY LIME TART
Assorted Berries | Vanilla Whipped Cream

PERSONAL CHOCOLATE PECAN PIE
Vanilla Bean Chantilly Cream

S'MORES PIE
Graham Crust | Chocolate Filling | Brulee'd Mallow

STRAWBERRY ROMANOFF (GF)

Macerated Strawberries | Grand Marnier Cream | Fresh Strawberries

TIRAMISU

Lady Finger Stacks | Cream Filling | Espresso

TRIPLE CHOCOLATE MOUSSE

White & Dark Chocolate Mousse | Dark Chocolate Curls | Truffle

VANILLA BEAN CHEESECAKE

CHOOSE ONE: Chocolate Hazelnut | Cookies & Cream
Forest Berry | Raspberry

INTERMEZZO

CHOICE OF ONE TO CLEANSE YOUR PALATE: (GF)(V)

Lemon Basil Granita | Champagne Raspberry Sorbet | Blackberry Chambord | Citrus Burst

7. PP

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HOT HORS D'OEUVRES

50-PIECE MINIMUM ORDER PER ITEM (ITEMS PRICED PER PIECE)

BUTLER PASSED: +100. PER BUTLER

(ONE BUTLER PER APPETIZER RECOMMENDED PER 100 PIECES)

BBQ PORK BELLY BITES (GF)

Sweet & Sticky Pork Belly | Sesame | Wasabi Honey Glaze
8. EA

GRILLED CHICKEN-CHIHUAHUA CHEESE & PEPITA QUESADILLA

Roasted Tomatillo Salsa
8. EA

MINI MUSHROOM PHYLLO PURSE (V)

Dijon Béchamel Dipper
8. EA

WILD MUSHROOM ARANCINI (V)

Truffle Basil Aioli
8. EA

BARBACOA TOSTADA

Pickled Onion | Jalapeño Relish
9. EA

BEEF EMPANADA

Avocado Salsa
9. EA

CHICKEN & WAFFLES

Pickle | Black Pepper | Honey | Hot Sauce
9. EA

CHICKEN OR SHRIMP PAD THAI SPRING ROLL

Sweet Chili Sauce
9. EA

CHICKEN SATAY (GF)

Chili Glaze
9. EA

COCONUT PANKO CHICKEN TENDER

Citrus Chili Gastrique
9. EA

CRISPY ARTICHOKE & BOURSIN BEIGNET (V)

Panko Bread Crust | Tabasco Syrup
9. EA

CRISPY CRAB RANGOON

Thai Chile Drizzle
9. EA

KOREAN BULGOGI BITE (GF)

Charred Scallion Pistou
9. EA

MEDITERRANEAN GRILLED CHICKEN SKEWER (GF)

Harissa Sweet Glaze
9. EA

THIRD COAST CRAB CAKE

Old Bayoli
9. EA

TOMATO BASIL BISQUE SHOOTER (V)

Mini Grilled Cheese
9. EA

VEGETABLE SAMOSA (V)

Coriander Cream Chutney
9. EA

BACON WRAPPED SCALLOP (GF)

10. EA

BREADED BOURSIN STUFFED MUSHROOM (V)

10. EA

CHICKEN-FRIED LOBSTER BITE

Thai Red Curry Sauce
10. EA

MINI BEEF WELLINGTON

Angus Beef Tenderloin | Mushroom Duxelle
Port Wine Reduction
10. EA

TEMPURA THIRD COAST SHRIMP

Honey-Dijon Yogurt Dipper
10. EA

LAMB LOLLIPOPS (GF)

Mint Pistachio Pesto | Feta | Mint | Chimichurri
11. EA

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CHILLED HORS D'OEUVRES

50-PIECE MINIMUM ORDER PER ITEM (ITEMS PRICED PER PIECE)

BUTLER PASSED: +100. PER BUTLER

(ONE BUTLER PER APPETIZER RECOMMENDED PER 100 PIECES)

GREEK SALAD SKEWER (GF)(V)

Marinated Grilled Vegetables

8. EA

THAI CHICKEN SALAD (GF)

Wonton Crisp

9. EA

MINT-COMPRESSED WATERMELON (GF)(V)

Feta | Mint

8. EA

WHIPPED GOAT CHEESE BRUSCHETTA (V)

Pickled Blueberry Thyme Compote | Baby Chives

9. EA

PIMENTO CHEESE STUFFED PEPPER (GF)(V)

8. EA

CRISPY PITA & HUMMUS (V)

Traditional Hummus | Grilled Eggplant Dill Citrus Salad

10. EA

SPINACH & ARTICHOKE EVERYTHING BAGEL BITE (V)

8. EA

SEARED FILET OF BEEF

Crostini | Horseradish Crema | Chive

10. EA

TOMATO-MOZZARELLA PHYLLO CUP (V)

8. EA

SHRIMP CEVICHE TOSTADA

Fresh Chile & Mango

10. EA

DEVILED EGG (GF)

CHOOSE 1 TOPPING: Crispy Onion | Bacon | Ahi Tuna

9. EA

PINK PEPPERCORN CANDIED BACON WRAPPED FIG (GF)

Gorgonzola

9. EA

SMOKED SALMON BLINI

Smoked Salmon Mousse | Blini | Caviar

10. EA

SMOKED SALMON, GARLIC & HERB BOURSIN ROULADE (GF)

Cucumber

9. EA

LOBSTER ROLL ON TOAST

Lobster Salad | Chives

11. EA

SPICED AHI TUNA

Avocado | Pico de Gallo | Wonton Crisp

9. EA

POTATO CHIPS & CAVIAR

Crème Fraîche | Chives

11. EA

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EVENING RECEPTION DISPLAYS & ACTION STATIONS

SUSHI TIME DISPLAY *(GF)*

(100-piece min.)

California Roll | Ahi Tuna Roll | Tempura Shrimp Roll | Salmon Roll | Wasabi | Soy Sauce

8./PIECE

ACTION STATION: +300. SUSHI CHEF

VEGGIE GARDEN *(GF) (V)*

Baby Carrots | English Cucumbers | Heirloom Cherry Tomatoes | Broccoli | Cauliflower
Sweet Peppers | Haricot Verts | Beech Mushrooms | Green Goddess Dip

24. PP

THE BIG CHEESE

Brie Cheese | Manchego Cheese | Maytag Blue Cheese | Smoked Gouda Cheese
Marinated Bocconcini Mozzarella | Smoked Almonds | Seasonal Berries
Assorted Crackers | Sliced Baguette

28. PP

ENHANCED CHARCUTERIE: +14. PP

GET ME TO THE GREEK *(GF - MINUS PITA ITEMS)*

Baba Ganoush | Traditional Hummus | Whipped Feta Dip | Tzatziki | Diced Cucumber | Pickled Red Onion
Heirloom Cherry Tomatoes | Roasted Pepper & Artichoke Salad | Assorted Olives & Nuts
Pita Chips | Grilled Pita

30. PP

ENHANCEMENTS: +10. PP

Herb-Marinated Chicken Skewer | Sumac Grilled Beef Skewer | Falafel | Spicy Harissa

RISOTTO STATION

Jumbo Crab | Pancetta | Peas | Sweet Peppers | Sundried Tomato | Heirloom Cherry Tomato
Spinach | Baby Kale | Shaved Parmesan | Grated Parmesan | Boursin | Blue Cheese Crumble
Goat Cheese Crumble | Arborio Rice

34. PP

SLIDER DISPLAY

35. PP

SLIDERS:

Brisket | Cheddar | Pretzel Bun
Fried Chicken | Charred Poblano Gravy | Harvest Slider Bun
Slow Roasted BBQ Pork Carnitas | Potato Roll

ADDITIONS:

Ketchup | Smooth Dijon Mustard | American Yellow Mustard | Sliced Tomatoes
Shaved Red Onions | Seasonal Greens | Pickle Chips | Brioche Buns
Sea Salt & Herb Shoe String Potatoes

MAC N' CHEESE STOP

4 Cheese Sauce | Blue Cheese Sauce | Cheddar Cheese | Goat Cheese | Boursin Cheese
Pimento Cheese | Grilled Chicken | Bacon | Shrimp | Crab | Smoked Brisket | Hot Cheeto Dust

36. PP

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EVENING RECEPTION DISPLAYS & ACTION STATIONS

B-Y-O POKE BOWL

Diced Ahi Tuna | Diced Salmon Toro | Fresh Jumbo Lump Crab | Japanese Sushi Rice
Seaweed Salad | Red Tobiko | Black Tobiko | Ponzu | Diced Avocado | Sesame Seeds

38. PP

B-Y-O TACO BAR

Chicken Tinga | Beef Picadillo | Carnitas | Corn & Flour Tortillas | Tostadas | Tri-Color Tortilla Chips
Queso | Pico de Gallo | Guacamole | Shredded Cheddar | Queso Fresco | Cotija | Shredded Lettuce
Diced Onion | Chopped Cilantro | Refried Beans | Rice

38. PP

STREET TACO FARE

Carne Asada | Al Pastor | Birria | Street Corn & Flour Tortillas | Sencilla Quesadillas
Mexican Rice | Refried Beans | Escabeche | Shaved Radish | Marinated Shredded Green Cabbage
Salsa Verde | Salsa Roja | Avocado Salsa | Guacamole | Sour Cream

38. PP

PASTA

CHOOSE 3 FLAVOR COMPOSITIONS:

40. PP

PENNE PRIMAVERA (V)

Grilled Zucchini & Yellow Squash | Heirloom Cherry Tomatoes | Roasted Broccoli
Grilled Asparagus | Parmesan Cheese | Basil Pesto

SHRIMP LINGUINE

Chimichurri Roasted Shrimp | Cremini Mushrooms | Basil | Spinach
Toasted Walnuts | Toasted Garlic Oil | Linguine Pasta

CACIO E PEPE (V)

CARBONARA CLASSIC

Smoked Pork Belly Lardon | Cured Grated Egg Yolk | Garlic Cream Sauce | Tagliatelle Pasta

CHICKEN ORECCHIETTE PASTA

Grilled Marinated Chicken | Basil | Asiago Cheese | Basil Cream Sauce | Orecchiette Pasta

SPAGHETTI BOLOGNESE

Meat Bolognese Sauce | Truffle Oil Drizzle | Parmesan Cheese | Spaghetti Pasta

SEAFOOD DISPLAY (GF)

**Up to four choices, additional will be charged accordingly*

Court Bouillon Poached Peel & Eat Shrimp | Dynamite Crab | Cracked Crab Claws
Fried Calamari | Crab Cakes | Charbroiled Oysters | Shrimp & Avocado Salad
Tri-Color Tortilla Chips | Cocktail Sauce | Remoulade | Lemons

64. PP

**Optional Station Attendant +200 (fee may vary per size of group).*

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SMALL PLATE CHEF-CARVED HOT ENTRÉE STATIONS

*STATION ATTENDANT REQUIRED +200.
FEE MAY VARY PER SIZE OF GROUP - 25 GUEST MINIMUM

WHOLE ROASTED LEMON-HERB CHICKEN *(GF)*

Pan Au Jus | Whipped Potatoes | Haricot Verts

32. PP

BAKED LEMON-CAPER BAY OF FUNDY SALMON *(GF)*

Lemon-Caper Beurre Blanc | Heirloom Cherry Tomato-Kalamata Olive Relish

Basmati Rice | Garlic Roasted Broccolini

34. PP

DIJON HERB-RUBBED PORK TENDERLOIN *(GF)*

Pan Jus | Wild Mushroom Ragout | Boursin-Whipped Potato | Garlic Grilled Asparagus

34. PP

SEARED CITRUS HALIBUT *(GF)*

Citrus Herb Butter | Manestra Orzo | Sumac-Glazed Baby Carrots

36. PP

ROSEMARY ROASTED NEW YORK STRIP *(GF - MINUS GOUGÈRE)*

Cabernet Steak Sauce | Creamy Horseradish Sauce | Gruyère Gougère

Loaded Mashed Potatoes | Grilled Asparagus

38. PP

GRILLED WHOLE FILET OF BEEF *(GF)*

Truffle Aioli | Red Wine Demi-Glace | Scalloped Potatoes | Glazed Baby Carrots

48. PP

THE CHURRASCARIA *(GF - MINUS GOUGÈRE)*

CHOICE OF 3 MEATS:

62. PP

Picanha Steak | Roasted Lamb | Chicken Breast Medallions | Garlic Grilled Shrimp

Bacon Wrapped Whole Filet of Beef: +5. PP

ACCOMPANIMENTS:

Cheese Gougère | Chimichurri | Au Poivre Sauce | Boursin Mashed Potatoes

Charred Pepper-Mozzarella Salad

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SWEET TOOTH CURES

MINIMUM 15 PIECES PER ITEM
MAXIMUM OF THREE DISPLAYS

PASTRY SHOP DISPLAYS

CAKEPOP BITES

Seasalt Caramel | Seasonal | Vanilla Bean | Marble | Chocolate
7. EA

CHEESECAKE BITES

Raspberry Cheesecake | Chocolate Cheesecake | Coffee Cheesecake
Caramel Cheesecake | Brulee'd Vanilla Cheesecake
8. EA

FRENCH MACARONS (GF)

Chef's Selection
8. EA

SUGAR-TINIS

Strawberry Shortcake | Chocolate Mint Mousse | Key Lime | Triple Chocolate
8. EA

SWEET TREATS

Chocolate Fudge Brownies | Tiramisu | Texas Praline Bread Pudding Bites
Luscious Lemon Bars | Jumbo Cookies
8. EA

PETITE PATISSERIE

Petite Lemon Meringue Tarts | Mini Pecan Pie Tarts | Mini French Silk Tarts
Mini Éclair | Chocolate Covered Strawberries
9. EA

THE CANDY BAR

Hershey Bars | Chocolate Kisses | Kit Kat Bars | Peanut Butter Cups
Starburst | Skittles | Life Savers | Butterfinger | Heath Bar | Chocolate Milk
19. PP

SUGAR BARS

SERVED BUFFET-STYLE - ATTENDANT FEE REQUIRED FOR EACH: +200.
(FEE MAY VARY PER SIZE OF GROUP)

CHEF ATTENDED S'MORES BAR

Graham Crackers | Ritz Crackers | Marshmallows | Chocolate Bar
Peanut Butter Cups | Cookies & Cream Bars | Chocolate Mint Bar | Strawberries
25. PP

BANANA SPLIT BAR

Fresh Bananas | Vanilla Ice Cream | Cherries | Pineapple | Candied Pecans
Bourbon Caramel Sauce | Chocolate Sauce
28. PP

GELATO BAR

Vanilla, Chocolate & Pistachio Gelato | Biscotti | Hot Fudge
Crushed Nuts | Whipped Cream | Maraschino Cherries
32. PP

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ZA LATE MENU

MINIMUM 25 PIECES PER ITEM

ASSORTED PIZZA SQUARES

Pepperoni | Sausage | Cheese
7. EA

ELVIS TOASTIE

Bacon | Honey | Banana | Peanut Butter
7. EA

FRENCH FRIES IN MINI ROCK GLASS (V)

7. EA

MINI MILKSHAKES

Strawberry | Chocolate | Vanilla
7. EA

MINI SOFT PRETZEL STICKS (V)

Dijon Mustard
7. EA

ZA BREAKFAST TACOS

Bacon, Egg & Cheese | Potato, Egg & Cheese | Sausage, Egg & Cheese
7. EA

HAND BATTERED CHICKEN TENDERS

Ranch
8. PP

BRISKET & CHEDDAR SLIDERS

Traditional Garnish | Challah Bun
8. EA

CHICKEN FRIED STEAK FRIES

Pepper Gravy
8. PP

FRIED CHICKEN BISCUITS

Honey Butter
8. EA

MAC & CHEESE BITES

CHOOSE ONE STYLE: Hot Cheetos | Lobster | Truffle Panko
8. PP

NASHVILLE HOT CHICKEN SLIDER

Spicy Chicken | Pickle | Brioche Bun
8. PP

PULLED BBQ PORK SLIDERS

Cabbage Slaw
8. EA

WAFFLE FRY CHICKEN SLIDERS

Waffle Fry Bun | Chipotle Aioli | Pickle
8. PP

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BAR PACKAGES

HOUSE PACKAGE

55. PP

+9. PP / Additional Hour

Three Olives Vodka
El Perrito Tequila
Espolón Reposado Tequila
Koch Art Elemental Mezcal
New Amsterdam Gin
Don Q Cristal Rum
Jack Daniels Tennessee Whiskey
Redemption Rye
Pendleton Canadian Whisky
Tullamore D.E.W. Irish Whiskey
Johnnie Walker Red Label Blended Scotch

DELUXE PACKAGE

62. PP

+10. PP / Additional Hour

Tito's Handmade Vodka
Cazadores Blanco Tequila
Teremana Reposado Tequila
400 Conejos Mezcal
Bombay Sapphire Gin
Bacardi Rum
Maker's Mark Bourbon
Redemption Rye
Pendleton Canadian Whisky
Writer's Tears Irish Whiskey
Chivas Regas 12 Year Scotch

PREMIUM PACKAGE

70. PP

+11. PP / Additional Hour

Grey Goose Vodka
Patrón Tequila
Don Julio Reposado Tequila
Desolas Mezcal
Hendrick's Gin
Flor De Cana 4 Year White Rum
Woodford Reserve Bourbon
Bulleit Rye
Crown Royal Canadian Whisky
Jameson Irish Whiskey
Johnnie Walker Black Label Blended Scotch

ULTRA PACKAGE

75. PP

+12. PP / Additional Hour

Belvedere Pure Vodka
Mayenda Blanco Tequila
Casamigos Reposado Tequila
Jose Cuervo Reserva de la Familia Extra Añejo Tequila
The Lost Explorer Mezcal
Bombay Sapphire Premier Cru Gin
Diplomatico Reserva Rum
Angel's Envy Port Finish Bourbon
Jack Daniels Bonded Rye
Crown Royal Reserve Whisky
Teeling Irish Whiskey
Glenfiddich 12 Year Sherry Cask Scotch

BEER, WINE, SODA

50. PP

+7. PP / Additional Hour

House Wine
House Bubbles
Imported & Domestic Beer
Soft Drinks
Evian & San Pellegrino Mineral Water

NON- ALCOHOLIC

35. PP

+12. PP / Additional Hour

Assorted Sodas
Assorted Juices
Assorted Zero Proof Cocktails
Assorted Non Alcoholic Beer

CORDIALS

ADDITIONAL 5. PP TO THE SELECTED PACKAGE

- Pick 4 -
Cointreau Liqueur
Aperol
Baileys
Campari
Cointreau
Luxardo Amaretto
Luxardo Limoncello
Grand Marnier
Licor43 Citrus & Vanilla Liqueur
Mr Black Coffee Liqueur
Nixta Licor de Elote
St. Germain

IF THERE ARE ANY SUBSTITUTIONS YOU WOULD LIKE, PLEASE DON'T HESITATE TO ASK!

BAR PACKAGES

ALL PACKAGES PRICED FOR A FOUR HOUR DURATION AND INCLUDE:

BEER (Domestic & Imported)

Miller Light | Michelob Ultra | Dos XX | Corona | Stella Artois

Please inquire about Local Seasonal Craft Brews

HOUSE BUBBLES

Prosecco

HOUSE WINE

Joel Gott: Unoaked Chardonnay / **Joel Gott:** 815 Cabernet Sauvignon / **Joel Gott:** Pinot Noir

Joel Gott is a celebrated California winemaker known for crafting approachable,

award-winning wines with a focus on regional character and sustainability.

Please inquire about other varietal options.

SOFT DRINKS & FRESH JUICES

MIXERS

Lady Bird Soda Co: Van Zandt Club Soda | Classic Tonic | Key Lime Ginger Beer | Ruby Red Grapefruit Soda | Cactus Pear Soda

Filthy Premium Cocktail Mixers & Garnishes: Premium Olive Juice | Wild Italian Black Cherries

Filthy Premium Olives: Pimento Stuffed | Pitted

HOSTED BAR ON CONSUMPTION

Additional 1. added to drink prices for cash bar

Soft Drinks (Coke products - inquire for other options)	6. EA
Still & Sparkling Water (Evian & San Pellegrino)	6. EA
Craft Mixers	8. EA
Red Bull / Red Bull Sugarfree	10. EA
Domestic Beer	7. EA
Imported Beer	8. EA
Non Alcoholic Beer	8. EA
Zero Proof Cocktails	12. EA
House Wine & Bubbles	13. EA
House Spirits	13. EA
Deluxe Spirits	14. EA
Premium Spirits	15. EA
Ultra Spirits	16. EA
Cordials	14. EA

BARTENDERS & CASHIERS

**150.
EACH**

FOR 4-HOUR
DURATION

+50.

PER
ADDITIONAL
HOUR

ZAZA RECOMMENDS
ONE BARTENDER
FOR EVERY
50-75 GUESTS

ALL FEES MAY VARY
PER GROUP SIZE.

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WINE LIST

BUBBLES

La Marca, Prosecco Italy	72.
La Marca, Prosecco Rosé Italy	72.
Torresella, Prosecco Italy	80.
Lucien Albrecht, Brut Rosé Crémant d'Alsace, Sparkling France	80.
Mumm, Blanc de Blanc Napa	100.
Domain Carneros, Sparkling Rosé Carneros	125.
Nicolas Feuillatte, Brut Réserve Champagne, NV France	130.
Perrier Jouet, Brut, Champagne France	140.
Veuve Clicquot, Champagne France	145.
Champagne Lallier, R.018, Brut, Champagne, NV Aÿ France	150.
Champagne Lanson, Le Black Reserve Brut France	155.
Veuve Clicquot, Rosé Champagne France	170.
Dom Pérignon, Champagne France	500.
Roederer, Cristal, Champagne France	550.

CHARDONNAY

Silver Gate California	55.
Joel Gott Unoaked California	60.
Alexander Valley Vineyards Alexander Valley	65.
Meiomi California	70.
Provenance Monterey	75.
Daou Paso Robles	80.
Benzinger, Running Wild Paicines	85.
Raeburn Sonoma County	90.
Hartford Court Russian River	90.
The Prisoner Napa	95.
Hess, Allomi Napa Valley	105.
Rex Hill, Seven Soils Willamette Valley	120.
Cakebread Napa	125.
Rombauer Carneros	130.
Far Niente Napa	150.

PINOT GRIGIO

Te Pa New Zealand	70.
J Winery California	72.
Ruffino, Aqua di Venus Italy	75.
Ruffino, Lumina Italy	75.
Banfi, San Angelo Italy	80.
Santa Margherita Italy	100.

SAUVIGNON BLANC

Lylo New Zealand	65.
Ferrari-Carano, Fumé Blanc Sonoma	68.
Koha New Zealand	70.
Threadcount California	72.
Daou Paso Robles	75.
Mahua New Zealand	79.
St. Suprey Napa Valley	82.
Cakebread North Coast	85.
Stag's Leap, Aveta Napa	90.
Cloudy Bay New Zealand	125.
Rombauer Carneros	130.

WINE LIST

MERLOT

Ferrari-Carano Sonoma	72.
Markham Napa	100.
Duckhorn Napa	115.

PINOT NOIR

Joel Gott California	60.
Meiomi California	65.
Koha New Zealand	70.
Elouan Oregon	72.
Juggernaut Russian River	75.
Resonance Willamette Valley	80.
Diora Monterey	90.
The Prisoner California	95.
Routestock Sonoma Coast	100.
Belle Glos California	110.
San Simeon Monterey	110.
Etude Napa	130.

CABERNET SAUVIGNON

Silver Gate California	50.
Angeline Sonoma	55.
Joel Gott California	60.
Meiomi California	65.
Franciscan Napa	70.
Imagery California	72.
Juggernaut California	75.
Daou Paso Robles	85.
St. Francis, Reserve Alexander Valley	95.
BV Napa	99.
Martis Alexander Valley	100.
Sequoia Grove Winery Napa	105.
The Prisoner California	110.
Black Stallion Napa	115.
Scattered Peaks Napa Valley	120.
Faust Napa	125.
Hall Napa	140.
Joseph Phelps Napa	165.
Justin, Isosceles Paso Robles	170.
Stag's Leap, Artemis Napa	180.
Silver Oak Alexander Valley	185.
Caymus Napa	210.

OTHER VARIETALS

Angels & Cowboys Sonoma County	65.
Hampton Water, Rosé Provence	70.
Tenuta di Nozzole, Chianti Classico Riserva Tuscany	75.
Whispering Angel, Rosé Provence	81.
Rock Angel, Rosé Provence	95.
Eroica, Riesling Germany	65.
Terrazas Reserva, Malbec Argentina	80.
Daou, Pessimist, Red Blend Paso Robles	90.
Piattelli Vineyards, Grand Reserve Malbec Mendoza	90.
Villa Antinori Toscano Rosso Super Tuscan Tuscany	100.
Pèppoli Chianti Classico Italy	100.
Orin Swift Abstract, Grenache California	110.
Orin Swift, 8 Years in the Desert, Zin Blend California	135.
Spring Valley Vineyards, Uriah Syrah Blend	140.
The Prisoner Wine Company, Zin Blend California	140.
Penfolds 389, Cabernet-Shiraz Blend Australia	145.

**ALL FOOD & BEVERAGE PRICES ARE SUBJECT TO 25% SERVICE CHARGE AND 8.25% SALES TAX. PRICES AND ADDITIONAL CHARGES ARE SUBJECT TO CHANGE.*

ZERO PROOF MENU

NON-ALCOHOLIC

12. EACH

ZERO PROOF MARGARITA

Ritual Tequila Alternative | Fresh Lime Juice
Jalapeno Pepper Syrup | Salt Rim
Ask for Non-Spicy, No Problem!

ZERO PROOF PALOMA

Ritual Tequila Alternative | Fresh Lime Juice
Grapefruit Juice | Soda | Lime

PINEAPPLE NOJITO

Ritual Rum Alternative | Pineapple Juice | Mint | Lime
Pineapple Syrup | Lady Bird Soda

ZERO PROOF ESPRESSO MARTINI

Ritual Rum Alternative | Espresso | Vanilla Syrup

JUNGLE BIRD

Ritual Rum Alternative | Ritual Aperitif Alternative
Demerara Syrup | Pineapple | Fresh Lime Juice

ZERO PROOF PINK LEMON DROP

Ritual Gin Alternative | Fresh Lemon Juice
Liquid Alchemist Strawberry Syrup | Sugar Rim

ZERO PROOF SPRITZ

Ritual Aperitif Alternative | Simple Syrup
Zonin Cuvee Zero
We can add fruit too, just let us know!

LIMONCELLO SPRITZ

Pallini Lemonzero | Zonin Cuvee Zero

BEER + WINE

NON-ALCOHOLIC BEER

Peroni 00 | Stella Liberte | Heineken 00 | Athletic IPA

NON-ALCOHOLIC WINE

Zonin, Cuvee Zero, Italy | Non Alcoholic Prosecco 55.
Luminara, Chardonnay, Napa | Alcohol Removed 55.
Luminara, Cabernet, Napa | Alcohol Removed 55.