



ZAZA AUSTIN DOWNTOWN



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WE WILL BREAK THE OVERNIGHT FAST

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

CONTINENTAL BREAKFAST

38. PP

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

HOT BREAKFAST

43. PP

Chive Scrambled Eggs | Applewood Smoked Bacon | Chicken Apple Sausage
Cheesy Breakfast Potatoes | French Toast | Seasonal Fruit & Berry Display
Assorted French Pastries | Whipped Butter | Fruit Preserves
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 | Vanilla Honey Yogurt
Assorted Dry Cereals & Milks | Freshly Brewed Regular & Decaffeinated Coffee | Assorted Hot Teas
Orange Juice | Grapefruit Juice | Berry Smoothies

SOUTHERN HOSPITALITY

49. PP

Scrambled Eggs with Caramelized Onions and Peppers
Applewood Smoked Bacon | Chicken Apple Sausage | Hashbrowns
Flaky Biscuits & Country Sausage Gravy | White Grits | Vanilla Bean Hot Cakes | Maple Syrup
Housemade Pistachio-Coconut Granola | Vanilla Honey Yogurt | Assorted Dry Cereals & Milks
Freshly Brewed Regular & Decaffeinated Coffee | Assorted Hot Teas | Orange Juice | Grapefruit Juice

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

MADE TO ORDER OMELET & EGG STATION

26. PP

Cracked Eggs | Egg Whites | Breakfast Ham | Grilled Chicken
Chicken Apple Sausage | 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

+ 200. ATTENDANT FEE
(PER 20 GUESTS)

SMOKED SALMON STOP

29. 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

HOT ENHANCEMENTS:

ASSORTED MINI QUICHES

48./DOZEN

CHOICE OF: Spinach & Feta | Bacon & Boursin | Asparagus & Mushroom

BREAKFAST TACOS

48./DOZEN

CHOICE OF: Egg, Potato & Cheese | Chorizo, Jalapeño & Egg | Egg & Cheese
Includes Salsas & Sour Cream

BREAKFAST SANDWICHES

48./DOZEN

CHOICE OF: Egg, Ham & Gruyère Croissant | Fried Chicken Biscuit
Ham, Egg & American English Muffin | Egg White & Sautéed Spinach Harvest Roll

*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



PLATED BREAKFAST SELECTIONS

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

ALL PLATED BREAKFAST SELECTIONS INCLUDE:

Breakfast Pastries | Fresh Brewed Coffee | Fresh Squeezed Chilled Juices

TRADITIONAL

30. PP

Farm Fresh Scrambled Eggs | Fresh Herbs
Applewood Smoked Bacon
Potatoes O'Brien

QUICHE LORRAINE

32. PP

Caramelized Onion, Bacon & Swiss in a Crisp Tart

TRADITIONAL "BENNIES"

30. PP

Potatoes O'Brien
Hollandaise

(120 PEOPLE MAXIMUM)

BUTTERMILK PANCAKES

29. PP

Whipped Butter
Fresh Berries
Maple Syrup

EGG WHITE FRITTATA

32. PP

Sauteed Spinach
Feta Cheese
Potatoes O'Brien



A LA CARTE BREAKFAST ENHANCEMENTS

INDIVIDUAL YOGURTS (GF) (V)	8. PP
ASSORTED DRY CEREALS & MILKS (V)	8. PP
WARM OATMEAL (GF) Dried Blueberries & Nuts on the side	9. PP
CHEDDAR GRITS (GF)	10. PP
FARM FRESH SCRAMBLED EGGS (GF)	10. PP
SEASONAL FRUIT & BERRY DISPLAY (GF) (V)	12. PP
APPLEWOOD SMOKED BACON OR PORK SAUSAGE LINKS (GF)	12. PP
HOUSEMADE PISTACHIO-COCONUT GRANOLA & GRANOLA BARS (V)	12. PP
SEASONAL FRESH FRUIT SKEWERS (GF) (V) Vanilla Honey Yogurt	12. PP
HONEY HAM & SWISS CROISSANT	12. PP
BREAKFAST POTATOES	8. PP
MINI BERRY PARFAIT MARTINIS	12. PP
ASSORTED FRENCH PASTRIES	48./DOZEN
EVERYTHING & TRADITIONAL BAGELS Cream Cheese	48./DOZEN

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A LA CARTE BREAKFAST BEVERAGES

REGULAR & DIET SOFT DRINKS	5. EA
BOTTLED JUICES	5. EA
INDIVIDUAL SIZES OF MILK (REGULAR, SKIM & 2%)	6. EA
REGULAR & SUGAR FREE RED BULL	6. EA
ICED FRAPPUCCINOS & COFFEES	6. EA
BERRY SMOOTHIES	10. EA
STILL & SPARKLING BOTTLED WATER SM BOTTLE LG BOTTLE	5. EA 10. EA
CHAMPAGNE MIMOSAS OR BLOODY MARYS	12. EA
WHOLE, 2%, NONFAT, SOY, CHOCOLATE, OAT OR ALMOND MILK	45./GALLON
FRESHLY SQUEEZED ORANGE JUICE OR GRAPEFRUIT JUICE	75./GALLON
FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE & ASSORTED HOT TEAS	95./GALLON

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FOR THE CROWD THAT BRUNCHES

MINIMUM OF 25 GUESTS REQUIRED. IF LESS THAN 25 GUESTS,
A SURCHARGE OF 10./PERSON WILL APPLY.

ALL BRUNCH BUFFETS INCLUDE:

Freshly Brewed Regular & Decaffeinated Coffee | Assorted Hot Teas | Chilled Morning Juices

ZA BRUNCH

85. PP

Assorted French Pastries
Sorghum Butter | Whipped Butter | Fruit Preserves

Seasonal Fruit & Berry Display | Lavender Honey | Lemon-Poppy Seed Yogurt
Vanilla Greek Yogurt (GF) (V)

SALADY STUFF (GF - MINUS CROUTONS) (V)

Seasonal Greens | Heirloom Cherry Tomatoes
Sweet Peppers | Sliced Carrots | English Cucumbers
Parmesan Cheese | Feta Cheese | Sourdough Croutons
Buttermilk Ranch Dressing | Balsamic Vinaigrette
Orecchiette Pasta Salad with Roasted Mushrooms & Basil Pesto

BELGIAN WAFFLES (V)

Orange Infused Maple Syrup | Warm Berry Compote | Sorghum Butter
Whipped Butter | Powdered Sugar | Whipped Cream
Chef attendant required **150. EA.**

SAVORY STUFFS

Chive Scrambled Eggs | Egg Whites | Applewood Smoked Bacon
Chicken Fried Chicken | Poblano Cream Gravy
Chipotle-Lavender Honey Glazed Bay of Fundy Salmon
Brunch Potatoes | Grilled Asparagus with Hollandaise | Herbs

PASTRY SHOP

Pastry Chef's Selection of Petite Sweet Bites

ADD-ONS

BERRY BLINTZ (V)

5. PP

Chamomile Tea Infused Maple Syrup

GOOEY CINNAMON ROLL MONKEY BREAD

6. PP

Cinnamon Caramel | Orange-Vanilla Whipped Mascarpone

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LUNCH BUFFETS

MINIMUM OF 25 GUESTS REQUIRED. IF LESS THAN 25 GUESTS,
A SURCHARGE OF 10./PERSON WILL APPLY.

ALL THEMED LUNCH BUFFETS INCLUDE:

Artisan Rolls | Breads | Iced Tea | Fresh Brewed Regular & Decaffeinated Coffee

THE ALL AMERICAN

79. PP

BUTTERNUT SQUASH SOUP

Bacon Fried 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

ST. ARNOLD'S ROOTBEER BRAISED BEEF SHORT RIB

GRILLED HERB MARINATED AIRLINE CHICKEN BREAST (GF)

SIDES

Garlic Roasted Broccoli | Whipped Potatoes

INDIVIDUAL FRUIT & PECAN PIES

CHOCOLATE & VANILLA CUPCAKES

THE BISTRO

65. 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

ROASTED STRIPED BASS (GF)

Garlic Mushrooms

SIDES

Buttered Haricot Verts | Marble Potatoes

LEMON-BASIL CRÈME BRÛLÉE (GF)

OPERA CAKE

GINO'S DELI

55. PP

Shaved Smoked Turkey | Sliced Honey Cured Ham | Shaved Roast Beef
Grilled Chicken | Manchego Cheese | Vermont White Cheddar Cheese | Fontina Cheese
Whipped Garlic & Herb Boursin Cheese | Traditional Mayonnaise | Citrus Aioli
Smooth Dijon Mustard | Cracked Grain Mustard | Shaved Red Onions | Sliced Tomatoes
Pickle Chips | Spicy Pickled Banana Peppers | Seasonal Greens | Multi Grain Bread
Sourdough Bread | Ciabatta Bread | Brioche Roll | Kettle Potato Chips | Cheetos
House Baked Cookies | Double Fudge Brownies

ENHANCEMENTS:

Sea Salt Yellow Corn Tortilla Chips & Guacamole (GF) (V)
Orecchiette Pasta Salad, Roasted Mushrooms & Basil Pesto (V)
German Style Potato Salad (GF) (V)

+9. PP
+9. PP
+8. PP

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ALL THEMED LUNCH BUFFETS INCLUDE:

Artisan Rolls | Breads | Iced Tea | Fresh Brewed Regular & Decaffeinated Coffee

YOU BE THE CHEF

68. PP

SOUPS | CHOOSE 1

FRENCH ONION SOUP

Melted Gruyère Crostini Crust | Chopped Herbs

BLACK BEAN SOUP (GF)

Madras Curry Roasted Cauliflower "Croutons" | Grilled Scallion

WARM POTATO-LEEK SOUP (GF)

Truffled Pommes Gaufrette | Chive

CHICKEN TORTILLA SOUP (GF)

Lime Crema

LOBSTER BISQUE

Tarragon Pressed Puff Pastry

TOMATO BASIL BISQUE

***ASK ABOUT CHEF'S SEASONAL OFFERING**

SALADS | CHOOSE 2

BABY CAPRESE BOWL

Heirloom Tomato | Bocconcini | Basil | Balsamic

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

CAESAR SALAD

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

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 OFFERING**

PROTEINS | CHOOSE 2

CHICKEN FRIED CHICKEN

Poblano Cream Gravy

ROASTED STRIPED BASS (GF)

Garlic Mushrooms

SEARED BAY OF FUNDY SALMON (GF)

Basil Beurre Blanc

GRILLED HERB-MARINATED CHICKEN BREAST (GF)

Sun-Dried Tomato, Caper & Kalamata Olive Velouté

ST. ARNOLD'S ROOTBEER BRAISED BEEF SHORT RIB

PONZU-MARINATED PORK TENDERLOIN

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LUNCH BUFFETS

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ALL THEMED LUNCH BUFFETS INCLUDE:

Artisan Rolls | Breads | Iced Tea | Fresh Brewed Regular & Decaffeinated Coffee

YOU BE THE CHEF (CONTINUED)

STARCHES | CHOOSE 1

WHIPPED POTATOES (GF)

ROASTED SWEET POTATOES (GF)

HERBED RICE PILAF (GF)

FINGERLING POTATOES (GF) (V)

CREAMY POLENTA (GF)

ROASTED MARBLE POTATOES (GF) (V)

STONE-GROUND GRITS (GF) (V)

VEGETABLES | CHOOSE 1

BUTTERED HARICOT VERTS (GF) (V)

GRILLED ASPARAGUS (GF) (V)

GLAZED BABY CARROTS (GF)

GARLIC ROASTED BROCCOLI (GF) (V)

MADRAS CURRY CAULIFLOWER (GF) (V)

CRISPY BRUSSELS SPROUTS (GF) (V)

DESSERTS | CHOOSE 2

VANILLA BEAN CHEESECAKE

TRIPLE CHOCOLATE MOUSSE

White & Dark Chocolate Mousse | Dark Chocolate Curls | Truffle

STRAWBERRY ROMANOFF

Macerated Strawberries | Grand Marnier Cream | Fresh Strawberries

CHOCOLATE DECADENCE CAKE (GF)

Raspberry Sauce | Dark Chocolate Curls

GRAN MARNIER CRÈME BRÛLÉE (GF)

Caramelized Turbinado Sugar

KEY LIME TART (GF)

Macerated Berries

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HAND HELDS & THE GARDEN

HAND HELDS

TOASTED ALMOND CHICKEN SALAD SANDWICH

Micro Greens | Toasted Croissant

ROASTED TENDERLOIN SANDWICH

Arugula | Roasted Garlic Aioli | Caramelized Onion | Ciabatta

ZAZA CLUB SANDWICH

Roasted Turkey | Ham | Bacon | Tomatoes | Lettuce | Onions | Gruyère | Dijonaise | Brioche

SMOKED SALMON EVERYTHING BAGEL SANDWICH

Chive Cream Cheese | Radish Sprouts

GRILLED VEGGIE WRAP ^(V)

Grilled Eggplant | Grilled Zucchini | Grilled Portobello Mushroom | Radish Sprouts
Kalamata Olive Spread | Flour Tortilla

CHILLED GRILLED CHICKEN SANDWICH

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

ITALIAN HOAGIE

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

VEGETABLE BÁNH MÌ

Roasted Portobello | Julienne Carrot | Sliced Cucumber | Mint | Spicy Mustard | Baguette

ALL HAND HELD ITEMS INCLUDE:

Dirty Chips | House Baked Cookie | Pesto Pasta Salad | 4 oz. ZaZa Bottled Water

Buffet Maximum of 3 Types

48. PP

Plated

43. PP

Nostalgic Lunch Box

+5. PP

Gluten Free Bread

+5. PP

THE GARDEN

GRILLED CHICKEN CAESAR SALAD ^(GF - MINUS CROUTONS)

Grilled Herb Marinated Chicken | Hearts of Romaine | Parmesan | Sourdough-Garlic Croutons
Classic Caesar Dressing

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

BIG STEAK SALAD ^(GF)

Filet of Beef Grilled, Chilled & Shaved | Shaved Red Onions | Heirloom Cherry Tomatoes
Baby Arugula | Blue Cheese Mousse | Honey Balsamic Dressing

SEARED AHI TUNA SALAD ^(GF)

Heirloom Cherry Tomato | Kalamata Olive | Feta Cheese | Red Grapes | Arcadian Mix
Preserved Lemon Vinaigrette

ALL GARDEN ITEMS INCLUDE:

Berry Salad | House Baked Cookie | Artisan Roll | 4 oz. ZaZa Bottled Water

Buffet Maximum of 3 Types

46. PP

Plated

43. PP

Nostalgic Lunch Box

+5. PP



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 POWER BREAK

18. PP

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

7TH INNING STRETCH

18. PP

Peanuts | Cracker Jacks | Warm Jumbo Pretzels | Spicy Mustard | Warm Popcorn

AFTER SCHOOL

19. PP

Mini PB&J | Assorted Cookies | Individual Milks | Juice Boxes | Brownies | Fruit Snacks

FITNESS FUEL

20. PP

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

QUIERO UN DESCANSO

22. 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 con Chorizo | Cinnamon Sugar Dusted Churros

THE GRANOLA BAR

23. 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

THE CHOCOLATE ADDICT

24. PP

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

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A LA CARTE SPECIALTY BREAKS

BEVERAGE ITEMS

GATORADE (16 OZ)	6. EA
REGULAR & SUGAR FREE RED BULL	6. EA
STILL & SPARKLING BOTTLED WATER	
SM BOTTLE (1/2 LTR)	5. EA
LG BOTTLE (1 LTR)	10. EA
LEMONADE	68./GALLON
ICED TEA	90./GALLON
INDIVIDUAL ICED COFFEE & CAPPUCCINOS	6. EA

SNACK ITEMS

WHOLE FRESH FRUIT	5. EA
ASSORTED GRANOLA & ENERGY BARS	5. EA
SOFT "GIANT" PRETZELS WITH MUSTARD	7. EA
ASSORTED KETTLE CHIPS & PRETZELS	5. EA
MINI BERRY PARFAIT MARTINIS	8. EA
SEASONAL FRUIT & BERRY DISPLAY	12. PP
LEMON BARS & WALNUT BROWNIES	44./DOZEN
SPICY CAJUN SNACK BLEND	36./POUND
TROPICAL FRUIT TRAIL MIX & ASSORTED NUTS	40./POUND
ASSORTED FRENCH PASTRIES	48./DOZEN
CHOCOLATE FUDGE BROWNIES	44./DOZEN
HOMEMADE JUMBO COOKIES	44./DOZEN
SPECIALTY BREAD FINGER SANDWICHES	48./DOZEN
Cucumber Salad Chicken Cranberry Salad Egg Salad with Cress	
ASSORTED CHOCOLATE DIPPED FRUITS	46./DOZEN
CHOCOLATE DIPPED STRAWBERRIES	46./DOZEN
TORTILLA CHIPS, SALSA ROJA & GUACAMOLE	8. PP

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HOT STROLLING BITES

50-PIECE MINIMUM ORDER PER ITEM

GRILLED CHICKEN-CHIHUAHUA CHEESE & PEPITA QUESADILLA 6.

Roasted Tomatillo Salsa

MINI MUSHROOM PHYLO PURSE 6.

Dijon Béchamel Dipper

SPANISH CHORIZO-MANCHEGO CROQUETTE 6.

Tomato-Apricot Jam

BBQ PORK BELLY BITES (GF) 6.

Sweet & Sticky Pork Belly | Sesame | Chinese Mustard

CRISPY CRAB RANGOON 7.

Thai Chile Drizzle

THIRD COAST CRAB CAKE 7.

Old Bayoli

CHICKEN SATAY (GF) 7.

Peanut Sauce

KOREAN BULGOGI BITE 7.

Charred Scallion Pistou

CRISPY ARTICHOKE & BOURSIN BEIGNET 7.

Panko Bread Crust | Tabasco Syrup

CHICKEN & WAFFLES 7.

Pickle | Black Pepper | Honey | Hot Sauce

COCONUT PANKO CHICKEN TENDER 7.

Citrus Chili Gastrique

POPCORN DUCK BITES 8.

Charred Poblano Gravy Dipper

TEMPURA THIRD COAST SHRIMP 8.

Honey-Dijon Yogurt Dipper

CHICKEN-FRIED LOBSTER BITE 8.

Thai Red Curry Sauce

MINI BEEF WELLINGTON 8.

Angus Beef Tenderloin | Mushroom Duxelle | Port Wine Reduction

LAMB LOLLIPOPS (GF) 9.

Mint Pistaccio Pesto | Feta | Mint | Chimichurri

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CHILLED STROLLING BITES

50-PIECE MINIMUM ORDER PER ITEM

-
- | | |
|---|----|
| MINT-COMPRESSED WATERMELON (GF) (V) | 6. |
| Feta Mint | |
| TOMATO-MOZZARELLA BRUSCHETTA (V) | 6. |
| PROSCIUTTO-WRAPPED MELON (V) | 6. |
| Balsamic | |
| SMOKED SALMON, GARLIC & HERB BOURSIN ROULADE | 7. |
| Cucumber | |
| MADRAS CURRY CHICKEN SALAD | 7. |
| Grilled Wheat Flatbread | |
| CRAB-AVOCADO-CITRUS SALAD | 7. |
| Micro Cilantro & Basil | |
| DEVILED EGG WITH SPICED AHI TUNA TOPPING (GF) | 7. |
| SPICED AHI TUNA | 7. |
| Avocado Pico de Gallo Wonton Crisp | |
| CARAMELIZED SHALLOT DIP STUFFED GRUYÈRE GOUGÈRE | 7. |
| Jerez Gastrique | |
| SHRIMP CEVICHE TOSTADA | 8. |
| Fresh Chile & Mango | |
| SEARED FILET OF BEEF | 8. |
| Crostini Horseradish Crema Chive | |
| SESAME CRUSTED AHI TUNA | 8. |
| Wasabi Cream | |
| SMOKED SALMON BAGEL CHIP | 8. |
| Smoked Salmon Mousse Fines Herbes | |
| LOBSTER ROLL ON TOAST | 9. |
| Lobster Salad Chives | |

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EVENING RECEPTION DISPLAYS & ACTION STATIONS

VEGGIE GARDEN (GF) (V) **24. PP**
 Baby Carrots | English Cucumbers | Heirloom Cherry Tomatoes | Broccoli | Cauliflower
 Sweet Peppers | Haricot Verts | Beech Mushrooms | Green Goddess Dip

THE BIG CHEESE **28. PP**
 Brie Cheese | Manchego Cheese | Maytag Blue Cheese | Smoked Gouda Cheese
 Marinated Bocconcini Mozzarella | Smoked Almonds | Seasonal Berries
 Assorted Crackers | Sliced Baguette
Enhanced Charcuterie: **+ 14. PP**

THE MEDITERRANEAN (GF - MINUS PITA ITEMS) **27. PP**
 Baba Ganoush | Hummus | Marinated Feta | Roasted Pepper & Artichoke Salad
 Assorted Olives & Nuts | Pita Chips | Grilled Pita

CHILLED SEAFOOD DISPLAY (GF) **64. PP**
 Court Bouillon Poached Peel & Eat Shrimp | Dynamite Crab
 Saffron Poached PEI Mussels | Cracked Crab Claws | Cocktail Sauce | Remoulade | Lemons

SUSHI TIME DISPLAY (GF) (100-PIECE MIN.) **12./PIECE**
 California Roll | Ahi Tuna Roll | Tempura Shrimp Roll | Salmon Roll | Wasabi | Soy Sauce
Action Station: **+ 300. SUSHI CHEF**

TASTE OF VIETNAM **36. PP**
 Pho Broth | Bean Sprouts | Glass Noodles | Sliced Jalapeño | Cold Brisket | Baguette
 Pork Belly | Chicken Thighs | Shredded Carrot & Cucumber | Chili Sauce | Spicy Mustard

BYO RICE BOWL **38. PP**
 Jasmine Rice | Brown Rice | Quinoa | Grilled Soy Ginger Steak
 Herb-Marinaded Chicken Breast | Garlic Shrimp | Grilled Bell Pepper | Roasted Broccoli
 Sautéed Mushrooms | Bean Sprouts | Shredded Carrot | Avocado | Black Beans
 Ponzu Sauce | Soy Peanut Broth | Chimichurri

SLIDER DISPLAY **35. PP**
SLIDERS:
 Ground Bacon | Brisket | Cheddar | Pretzel Bun
 Fried Chicken | Charred Poblano Gravy | Potato Roll
 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

PASTA **36. PP**
CHOOSE 3 FLAVOR COMPOSITIONS:

PENNE PRIMAVERA
 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

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

4 CHEESE MAC-N-CHEESE
 House Blend 4 Cheese Sauce | Roasted Chicken | Chive | Elbow Pasta

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**Optional Station Attendant +200. (fee may vary per size of group).
 **Sushi display has 25 guest minimum. If fewer, +15. per person will apply.*



SMALL PLATE CHEF-CARVED HOT ENTRÉE STATIONS

MARJORAM & SAGE-ROASTED TURKEY BREAST

28. PP

Pan Jus Gravy | Cranberry Citrus Chutney | Italian Sausage-Brioche Stuffing
Toasted Almond Green Beans

BAKED LEMON-CAPER BAY OF FUNDY SALMON (GF)

34. PP

Lemon-Caper Beurre Blanc | Heirloom Cherry Tomato-Kalamata Olive Relish
Basmati Rice | Garlic Roasted Broccolini

SOY GARLIC MARINATED PORK TENDERLOIN

30. PP

Mushroom Melange | Roasted Potatoes | Satsuma Gastrique

ROSEMARY ROASTED NEW YORK STRIP (GF - MINUS GOUGÈRE)

38. PP

Cabernet Steak Sauce | Creamy Horseradish Sauce | Gruyere Gougère
Loaded Mashed Potatoes | Grilled Asparagus

GRILLED WHOLE FILET OF BEEF (GF)

48. PP

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

PRIME FLAT-IRON FAJITAS

46. PP

Fresh Tortillas | Chimichurri | Grilled Onion & Poblano | Black Beans | Rice Pilaf

THE CHURRASCARIA (GF - MINUS GOUGÈRE)

62. PP

CHOICE OF 3 MEATS:

Picanha Steak | Bacon Wrapped Whole Filet of Beef | Roasted Lamb
Chicken Breast Medallions | Garlic Grilled Shrimp

ACCOMPANIMENTS:

Cheese Gougère | Chimichurri | Au Poivre Sauce | Boursin Mashed Potatoes
Charred Pepper-Mozzarella Salad



DINNER BUFFETS

MINIMUM OF 25 GUESTS REQUIRED. IF LESS THAN 25 GUESTS,
A SURCHARGE OF 10./PERSON WILL APPLY.

ALL THEMED DINNER BUFFETS INCLUDE:

Artisan Rolls | Breads | Iced Tea | Fresh Brewed Regular & Decaffeinated Coffee

YOU BE THE CHEF

105. PP

SOUPS | CHOOSE 1

FRENCH ONION SOUP

Melted Gruyère Crostini Crust | Chopped Herbs

BLACK BEAN SOUP (GF)

Madras Curry Roasted Cauliflower "Croutons" | Grilled Scallion

WARM POTATO-LEEK SOUP (GF)

Truffled Pommes Gaufrette | Chive

CHICKEN TORTILLA SOUP

Lime Crema

LOBSTER BISQUE

Chive Crème Fraîche

TOMATO BASIL SOUP

Bacon Crouton

*ASK ABOUT CHEF'S SEASONAL SELECTIONS

SALADS | CHOOSE 2

HOUSE GREENS MIX SALAD (GF) (V)

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

WEDGE SALAD (GF) (V)

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

CAESAR SALAD (GF - MINUS CROUTONS)

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

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

PROTEINS | CHOOSE 3

ROASTED STRIPED BASS (GF)

Garlic Mushrooms

SEARED BAY OF FUNDY SALMON (GF)

Basil Beurre Blanc

BROILED BEEF TENDERLOIN (GF)

Cabernet Demi-Glace

GRILLED HERB-MARINATED CHICKEN BREAST (GF)

Sun-Dried Tomato, Capers & Kalamata Olive Velouté

BRAISED BEEF SHORT RIB (GF)

Shiner Bock Demi-Glace

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DINNER BUFFETS

MINIMUM OF 25 GUESTS REQUIRED. IF LESS THAN 25 GUESTS, A SURCHARGE OF 10./PERSON WILL APPLY.

ALL THEMED DINNER BUFFETS INCLUDE:

Artisan Rolls | Breads | Iced Tea | Fresh Brewed Regular & Decaffeinated Coffee

YOU BE THE CHEF (CONTINUED)

STARCHES | CHOOSE 1

WHIPPED POTATOES (GF) (V)

HERBED RICE PILAF (GF) (V)

FINGERLING POTATOES (GF) (V)

CREAMY POLENTA (GF) (V)

ROASTED MARBLE POTATOES (GF) (V)

SCALLOPED POTATOES (GF) (V)

ROASTED SWEET POTATOES

BAKED MACARONI & CHEESE

LEMON TAHINI QUINOA

VEGETABLES | CHOOSE 1

BUTTERED HARICOT VERTS (GF) (V)

GRILLED ASPARAGUS (GF) (V)

GLAZED BABY CARROTS (GF)

GARLIC ROASTED BROCCOLI (GF) (V)

MADRAS CURRY CAULIFLOWER (GF) (V)

CRISPY BRUSSELS SPROUTS (GF) (V)

DESSERTS | CHOOSE 2

BRIOCHE BREAD PUDDING

Bulleit Bourbon Whiskey Sauce

VANILLA BEAN CHEESECAKE

TRIPLE CHOCOLATE MOUSSE

White & Dark Chocolate Mousse | Dark Chocolate Curls | Truffle

STRAWBERRY ROMANOFF

Macerated Strawberries | Grand Marnier Cream | Fresh Strawberries

CHOCOLATE DECADENCE CAKE

Raspberry Sauce | Dark Chocolate Curls

GRAN MARNIER CRÈME BRÛLÉE (GF)

Caramelized Turbinado Sugar

KEY LIME TART

Fresh Berries

ASSORTED TINY CONFECTIONS

Pastry Chef's Selection Du Jour

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CENTER OF THE PLATE SOUP & SALAD

*PRICING INCLUDES EITHER A CHOICE OF SOUP OR
SALAD SELECTION & A DESSERT*

365 STAPLES

FRENCH ONION SOUP

Melted Gruyère Crostini Crust | Chopped Herbs

BLACK BEAN SOUP (GF)

Madras Curry Roasted Cauliflower "Croutons" | Grilled Scallion

WARM POTATO-LEEK SOUP (GF)

Truffled Pommes Gaufrette | Chive

CHICKEN TORTILLA SOUP (GF)

Black Bean Tamale En Croûte | Lime Crema

LOBSTER BISQUE

Tarragon Pressed Puff Pastry

TOMATO BASIL SOUP

Bacon Crouton

HOUSE GREENS MIX SALAD (GF) (V)

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

WEDGE SALAD (GF) (V)

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

CAESAR SALAD

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

THE MEDITERRANEAN SPINACH SALAD (GF)

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

TEXAS HILL COUNTRY SALAD (GF)

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

HYDRO BIBB BLT SALAD (GF)

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

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***ASK ABOUT CHEF'S SEASONAL SELECTIONS**



CENTER OF THE PLATE MAIN COURSE

*PRICING INCLUDES EITHER A CHOICE OF SOUP OR
SALAD SELECTION & A DESSERT*

GRILLED HERB MARINATED CHICKEN BREAST (GF)

Sun-Dried Tomato, Caper & Kalamata Olive Velouté

LUNCH: **59. PP**

DINNER: **74. PP**

SEARED BAY OF FUNDY SALMON (GF)

Basil Beurre Blanc

LUNCH: **65. PP**

DINNER: **80. PP**

BULLEIT BOURBON BRAISED SHORT RIB (GF)

LUNCH: **68. PP**

DINNER: **85. PP**

GARLIC & HERB BOURSIN & MUSHROOM STUFFED CHICKEN

Chimichurri Sauce

LUNCH: **62. PP**

DINNER: **78. PP**

SEARED CRISPY SKIN STRIPED BASS (GF)

LUNCH: **70. PP**

DINNER: **82. PP**

ROASTED FILET OF BEEF (GF)

Trebbiano Demi-Glace

LUNCH: **85. PP**

DINNER: **102. PP**

MISO-GLAZED SEABASS

Pineapple Gastrique

DINNER: **102. PP**

GRILLED NEW ZEALAND LAMB LOIN (GF)

Heirloom Cherry Tomato-Mint Relish

DINNER: **98. PP**



CENTER OF THE PLATE DUO-PLATED MAIN COURSE

*PRICING INCLUDES EITHER A CHOICE OF SOUP OR
SALAD SELECTION & A DESSERT*

**BULLEIT BOURBON BRAISED SHORT RIB &
GARLIC CHICKEN BREAST (GF)** **95. PP**
Bourbon Demi-Glace | White Wine Veloute

**GRILLED 5OZ FILET OF BEEF &
SEARED BAY OF FUNDY SALMON (GF)** **105. PP**
Basil Beurre Blanc | Trebbiano Demi-Glace

**ROASTED 5OZ FILET OF BEEF &
BUTTER POACHED LOBSTER TAIL (GF)** **125. PP**
Trebbiano Demi-Glace | Tobiko Roe Butter

FILET MEDALLIONS & 2 JUMBO GULF SHRIMP **115. PP**
Mushroom Merlot Reduction | Herb Butter

STARCHES | CHOOSE 1

CREMINI-SCALLION BASMATI RICE

SMOKED GOUDA GRISTMILL GRITS

GARLIC & HERB BOURSIN SMASHED RED SKIN POTATOES

HERBED CHÈVRE CREAMY POLENTA

GRUYÈRE CRUSTED GRATIN POTATOES

CHIVE BUTTERMILK WHIPPED POTATOES

GOLDEN RAISIN SMOKED ALMOND RICE

VEGETABLES | CHOOSE 1

GARLIC ROASTED BROCCOLINI

BUTTERED HARICOT VERTS

OLIVE OIL & SEA SALT ROASTED BROCCOLI

CRISPY BRUSSELS SPROUTS

GRILLED ASPARAGUS

GLAZED BABY CARROTS

MADRAS CURRY BAKED CAULIFLOWER

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CENTER OF THE PLATE VEGETARIAN

*PRICING INCLUDES EITHER A CHOICE OF SOUP OR
SALAD SELECTION & A DESSERT*

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

Garlic Wilted Baby Kale | Cilantro Chimichurri | Harissa

LUNCH: **54. PP**

DINNER: **63. PP**

SPAGHETTI SQUASH "PASTA" (V)

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

LUNCH: **54. PP**

DINNER: **63. PP**

ORECCHIETTE PRIMAVERA (V)

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

LUNCH: **54. PP**

DINNER: **63. PP**

ACHIOTE-ROASTED PORTOBELLO (GF) (V)

Chimichurri Rice | Grilled Squash | Micro Greens

LUNCH: **54. PP**

DINNER: **63. PP**



SWEET TOOTH CURES

PLATED

VANILLA BEAN CHEESECAKE

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

TRIPLE CHOCOLATE MOUSSE

White & Dark Chocolate Mousse | Dark Chocolate Curls | Truffle

STRAWBERRY ROMANOFF

Macerated Strawberries | Grand Marnier Cream | Fresh Strawberries

CHOCOLATE DECADENCE CAKE

Raspberry Sauce | Dark Chocolate Curls

PERSONAL CHOCOLATE PECAN PIE

Vanilla Bean Chantilly Cream

KEY LIME TART

Assorted Berries | Vanilla Whipped Cream

INTERMEZZO

CHOICE OF ONE TO CLEANSE YOUR PALATE: (GF) (V) **7. PP**

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

SUGAR BARS

BELOW ITEMS WILL BE SERVED BUFFET-STYLE:

VANILLA BEAN CHEESECAKE

8. PP

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

CHEF ATTENDED S'MORES BAR

25. PP

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

+ 200. ATTENDANT FEE

(FEE MAY VARY PER SIZE OF GROUP)

BANANAS FOSTER

28. PP

Bourbon Caramel Sauce | Fresh Banans
Crème Brûlée Cream | Cherries

+ 200. ATTENDANT FEE

(FEE MAY VARY PER SIZE OF GROUP)

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SWEET TOOTH CURES

MINIMUM 15 PIECES PER ITEM

PASTRY SHOP DISPLAYS

SWEET TREATS

8. EA

Chocolate Fudge Brownies | Chocolate Praline Cake | Tiramisu | Éclair
Texas Praline Bread Pudding Bites | Lemon Meringue Tarts | Cherry Pie Bar
Pecan Pie Tarts | Mini French Silk Tarts | Truffles | Chocolate Hazelnut Fudge
Chocolate Covered Strawberries | Jumbo Cookies

SUGAR-TINIS

8. EA

Chocolate Mint Mousse | Double Chocolate & Caramel Turtle Trifle
Strawberry Shortcake Tiramisu | Boston Cream Pie | Key Lime Cheesecake

CHEESECAKE LOLLIPOP BITES

7. EA

Sea Salt Caramel Chocolate Raspberry | Seasonal Berry | Vanilla Bean | Marble

FRENCH MACARONS

8. EA

Chef's Selection

THE CANDY BAR

19. PP

Hershey Bars | Chocolate Kisses | Kit Kat Bars | Peanut Butter Cups
York Peppermint Patties | Jelly Belly Mix | Jolly Ranchers | Pixy Sticks
Rope Liquorice | Chocolate Milk



ZA LATE MENU

MINIMUM 25 PIECES PER ITEM

TOMATO BASIL BISQUE SHOOTERS (GF) (V) **5. EA**

MINI GRILLED CHEESE SANDWICHES **6. EA**

FRENCH TOAST STICKS (V) **6. EA**

MINI MILKSHAKES **6. EA**

Strawberry | Chocolate | Vanilla

ASSORTED PIZZA SQUARES **6. EA**

Pepperoni | Sausage | Cheese

MINI CHICKEN & WAFFLE BITES **6. EA**

FRENCH FRIES IN MINI ROCK GLASS (V) **7. EA**

ZA BREAKFAST TACOS **7. EA**

Potato | Egg | Cheese

Sausage | Egg | Cheese

Bacon | Egg | Cheese

BACON BRISKET & CHEDDAR SLIDERS **8. EA**

Traditional Garnish | Challah Bun

PULLED BBQ PORK SLIDERS **8. EA**

Cabbage Slaw

FRIED CHICKEN BISCUITS **8. EA**

Honey Butter

MINI CUBAN SANDWICHES **8. EA**

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BEVERAGE MENU

BARTENDERS & CASHIERS: 100. EACH FOR FOUR HOUR DURATION.

50. EACH PER ADDITIONAL HOUR. MENU PACKAGES PRICED FOR 4-HOUR DURATION.

ZAZA RECOMMENDS ONE BARTENDER FOR EVERY 50-75 GUESTS.

**ALL FEES MAY VARY PER GROUP SIZE.*

BEER, WINE & SODA BAR

House Wine | House Champagne | Imported & Domestic Beer
Soft Drinks | Mineral Water

50. PP

+7. PP / ADDITIONAL HOUR

HOSTED BAR ON CONSUMPTION

ADD AN ADDITIONAL 1. TO DRINK PRICES FOR CASH BAR

Mineral Water	5. EA
Soft Drinks	5. EA
Red Bull / Sugar Free Red Bull	5. EA
Domestic Beer	7. EA
Imported Beer	8. EA
House Wine & Bubbles	13. EA
House Spirits	12. EA
Deluxe Spirits	13. EA
Premium Spirits	14. EA
Martini	14. EA
Cordials	13. EA

BAR PACKAGES

INCLUDES BEER, HOUSE WINE, HOUSE CHAMPAGNE
& SOFT DRINKS

HOUSE

Skyy Vodka
Espolòn
New Amsterdam
Boquerón Rum
Jim Beam Black
Redemption Rye
Legacy
Tullamore Dew
Dewar's

55. PP

+9. PP / ADDITIONAL HOUR

DELUXE

Tito's
Cazadores
Bombay Sapphire
Bacardi
Jack Daniel's
Redemption Rye
40 Creek
Jameson
Glen Grant 12

60. PP

+10. PP / ADDITIONAL HOUR

PREMIUM

Grey Goose
Patron
Hendrick's
Bacardi
Maker's Mark
Bulldog Rye
Crown Royal
Jameson
Johnnie Walker Black

68. PP

+11. PP / ADDITIONAL HOUR

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WINE LIST

BARTENDERS & CASHIERS: 100. EACH FOR FOUR HOUR DURATION.
50. EACH PER ADDITIONAL HOUR. MENU PACKAGES PRICED FOR 4-HOUR DURATION.
ZAZA RECOMMENDS ONE BARTENDER FOR EVERY 50-75 GUESTS.

**ALL FEES MAY VARY PER GROUP SIZE.*

BUBBLES

LAMARCA PROSECCO Italy	72. (PACKAGE)
LAMARCA PROSECCO, ROSÉ Italy	72.
NICHOLAS FEUILLATTE, BRUT RESERVE, NV France	130.
VEUVE CLICQUOT France	145.
VEUVE CLICQUOT ROSÉ France	170.
DOM PÉRIGNON France	500.
ROEDERER CRISTAL France	550.

CHARDONNAY

SLATE Russian River	60. (PACKAGE)
MEIOMI California	60.
SIMI Sonoma	65.
DAOU Paso Robles	72.
SONOMA CUTRER Sonoma	75.
PATZ AND HALL Sonoma Coast	80.
PRISONER Napa	85.
ROMBAUER Carneros	115.
CAKEBREAD Napa	120.
FAR NIENTE Napa	140.

PINOT GRIGIO

SANTA MARINA Italy	55.
RUFFINO, LUMINA Italy	60.
RUFFINO, AQUA DI VENUS Italy	65.
SANTA MARGHERITA Italy	81.

SAUVIGNON BLANC

OYSTER BAY New Zealand	60.
KIM CRAWFORD New Zealand	65.
FERRARI CARANO, FUME BLANC Sonoma	68.
DUCKHORN Napa	80.
CLOUDY BAY New Zealand	110.

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WINE LIST

BARTENDERS & CASHIERS: 100. EACH FOR FOUR HOUR DURATION.
50. EACH PER ADDITIONAL HOUR. MENU PACKAGES PRICED FOR 4-HOUR DURATION.
ZAZA RECOMMENDS ONE BARTENDER FOR EVERY 50-75 GUESTS.

**ALL FEES MAY VARY PER GROUP SIZE.*

PINOT NOIR

JUGGERNAUT Russian River	65.
MEIOMI California	65.
SLATE Russian River	72.
DIORA Monterey	85.
PRISONER California	95.
BREWER CLIFTON Santa Barbara	100.
BELLE GLOS California	105.
PATZ AND HALL Sonoma Coast	110.
THE CALLING, FOX DEN Russian River	115.

MERLOT

FERRARI-CARANO Sonoma	72.
DUCKHORN Napa	115.

CABERNET SAUVIGNON

SLATE Amador County	60. (PACKAGE)
MEIOMI California	65.
SIMI Sonoma	70.
JUGGERNAUT California	75.
DAOU Paso Robles	80.
PENFOLDS, MAX'S Australia	80.
PRISONER California	110.
FAUST Napa	125.
PENFOLDS, BIN 704 Napa	135.
HALL Napa	140.
DUCKHORN Napa	145.
JUSTIN ISOSCELES Paso Robles	170.
SILVER OAK Alexander Valley	185.
CAYMUS Napa	210.

OTHER VARIETALS

SLATE, ROSÉ California	60.
THOMAS SCHMITT, RIESLING Germany	60.
CONUNDRUM, WHITE BLEND California	72.
TERRAZAS RESERVA, MALBEC Argentina	72.
WHISPERING ANGEL, ROSÉ Provence	81.
LAMOLE DI LAMOLE, CHIANTI CLASSICO Italy	85.
CATENA ALTA, MALBEC Argentina	95.
ORIN SWIFT ABSTRACT, GRENACHE California	98.
ROCK ANGEL, ROSÉ Provence	110.
WESTWOOD, LEGEND Sonoma	115.
ORIN SWIFT, 8 YEARS IN THE DESERT, ZIN BLEND Australia	121.
PRISONER, ZIN BLEND California	132.

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