



DALLAS UPTOWN

# 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 | Bacon | Chorizo | Jalapeño | Smoked Sausage  
Cheddar Cheese | Cotija Cheese | Achote-Marinated Veggie Rajas  
Refried Black Beans | Sliced 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

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# DAYTIME BEVERAGE PACKAGES

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## 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

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## 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

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## 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

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

*\*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 | Pepperoncino | 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

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## THE TEXXAN

LUNCH: 60. PP | DINNER: 72. PP

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**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*

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## THE BISTRO

LUNCH: 65. PP | DINNER: 78. PP

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### 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

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## THE GREEK

LUNCH: 72. PP | DINNER: 84. PP

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### 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

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## THE ALL AMERICAN

LUNCH: 79. PP | DINNER: 91. PP

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### 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)  
Cajun Beurre Blanc | Caper Beurre Blanc

**SPINACH, SUNDRIED TOMATO & BOURSIN CHICKEN ROULADE** (GF)

**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

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## SOUPS

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### **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

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## SALADS

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### **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

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## ENTRÉES

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### **GRILLED HERB MARINATED CHICKEN BREAST** (GF)

Sun-Dried Tomato, Caper & Kalamata Olive Velouté

**LUNCH: 69. PP | DINNER: 84. PP**

### **SPINACH, SUNDRIED TOMATO & BOURSIN CHICKEN ROULADE** (GF)

**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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# CENTER OF THE PLATE

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## VEGETARIAN ENTRÉES

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### **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

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## 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)

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## 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

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## 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 | Chinese Mustard  
**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)

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## **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 Blueberries | Thyme Compote | Baby Chives

**9. EA**

## **PIMENTO CHEESE STUFFED PEPPER** (GF)(V)

**8. EA**

## **CRISPY PITA & HUMMUS** (V)

Traditional Hummus | Grilled Eggplant Salad

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**

## **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

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## **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

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## **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

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## **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

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## 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

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## 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

**70. PP**

*+9. PP / Additional Hour*

Community Vodka  
El Perrito Tequila  
Espolòn Reposado Tequila  
Amarás Mezcal  
New Amsterdam Gin  
Boquerón Rum  
TX Whiskey  
Redemption Rye  
Pendleton Canadian Whisky  
Tullamore D.E.W. Irish Whiskey  
Johnnie Walker Red Label Blended Scotch

## DELUXE PACKAGE

**80. PP**

*+10. PP / Additional Hour*

Tito's Handmade Vodka  
Cazadores Blanco Tequila  
Teremana Reposado Tequila  
Montelobos Mezcal  
Bombay Sapphire Gin  
Bacardi Rum  
Maker's Mark Bourbon  
Redemption Rye  
Pendleton Canadian Whisky  
Lost Irish Whiskey  
Glen Grant 12 Year Single Malt Scotch

## PREMIUM PACKAGE

**85. PP**

*+11. PP / Additional Hour*

Grey Goose Vodka  
Patrón Tequila  
Don Julio Reposado Tequila  
Contraluz Mezcal  
Hendrick's Gin  
Santa Teresa 1796 Rum  
Woodinville Bourbon  
Bulleit Rye  
Crown Royal Canadian Whisky  
Jameson Irish Whiskey  
Johnnie Walker Black Label Blended Scotch

## ULTRA PACKAGE

**90. PP**

*+12. PP / Additional Hour*

Belvedere Pure Vodka  
Mayenda Blanco Tequila  
Casamigos Reposado Tequila  
Jose Cuervo Reserva de la Familia Extra Añejo Tequila  
Desolas Mezcal  
Bombay Sapphire Premier Cru Gin  
Santa Teresa 10 yr Speyside Rum  
Angel's Envy Port Finish Bourbon  
Michter's Rye  
Crown Royal Reserve Whisky  
Teeling Irish Whiskey  
Glenfiddich 12 Year Sherry Cask Scotch

## BEER, WINE, SODA

## CORDIALS

## NON- ALCOHOL

**65. PP**

*+7. PP / Additional Hour*

House Wine  
House Bubbles  
Imported & Domestic Beer  
Soft Drinks  
Mineral Water

**ADDITIONAL 5. PP  
TO THE SELECTED PACKAGE**

*- Pick 4 -*

Alma Finca Orange Liqueur  
Aperol  
Baileys  
Campari  
Cointreau  
Disaronno Amaretto  
Grand Marnier  
Licor43 Citrus & Vanilla Liqueur  
Mr Black Coffee Liqueur  
Nixta Licor de Elote  
St. Germain

**30. PP**

*+12. PP / Additional Hour*

Assorted Sodas  
Assorted Juices  
Assorted Mocktails

*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

**Slate:** Chardonnay & **Slate:** Cabernet Sauvignon

Made by Mayan Koshitzky, premier wine maker of Screaming Eagle & Dalla Valla

*Please inquire about other varietal options.*

## SOFT DRINKS & FRESH JUICES

### MIXERS

**Fever Tree:** Club Soda | Premium Tonic | Ginger Beer | Sparkling Cucumber | Sparkling Pink Grapefruit

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

**Filthy Premium Olives:** Pimento Stuffed | Pitted

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## HOSTED BAR ON CONSUMPTION

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*Additional 1. added to drink prices for cash bar*

Soft Drinks	7. EA
Mineral Water	7. EA
Craft Mixers	7. EA
Domestic Beer	7. EA
Red Bull / Red Bull Sugarfree	8. EA
Imported Beer	8. 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

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## BARTENDERS & CASHIERS

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

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# WINE LIST

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## BUBBLES

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La Marca, Prosecco   Italy	72.
La Marca, Prosecco Rosé   Italy	72.
Mionetto, Prosecco   Italy	80.
Lucien Albrecht, Brut Rosé Crémant d'Alsace, Sparkling   France	80.
Nicolas Feuillatte, Brut Réserve Champagne, NV   France	130.
Veuve Clicquot, Champagne   France	145.
Champagne Lallier, R.018, Brut, Champagne, NV   Aÿ France	150.
Veuve Clicquot, Rosé Champagne   France	170.
Champagne Lallier, Grand, Rosé Champagne, NV   Aÿ France	175.
Dom Pérignon, Champagne   France	500.
Roederer, Cristal, Champagne   France	550.

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## CHARDONNAY

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Silver Gate   California	55.
Slate   Russian River	60.
Rickshaw   Monterey	65.
Meiomi   California	70.
Simi   Sonoma	75.
Daou   Paso Robles	80.
Raeburn   Sonoma County	90.
The Prisoner   Napa	95.
Patz & Hall   Sonoma Coast	110.
Cakebread   Napa	120.
Rombauer   Carneros	130.
Far Niente   Napa	150.

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## PINOT GRIGIO

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Ruffino, Lumina   Italy	60.
Ruffino, Aqua di Venus   Italy	65.
Terlato Family Vineyards   Italy	85.
Santa Margherita   Italy	91.

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## SAUVIGNON BLANC

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Kim Crawford   New Zealand	65.
Ferrari-Carano, Fumé Blanc   Sonoma	68.
Loveblock   New Zealand	72.
Daou   Paso Robles	75.
Duckhorn   Napa	80.
Stag's Leap, Aveta   Napa	90.
Cloudy Bay   New Zealand	125.

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## MERLOT

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Ferrari-Carano   Sonoma	72.
Duckhorn   Napa	115.

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# WINE LIST

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## PINOT NOIR

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Meiomi   California	65.
Juggernaut   Russian River	68.
Slate   Russian River	72.
Diora   Monterey	90.
The Prisoner   California	95.
Brewer-Clifton   Santa Barbara	100.
Belle Glos   California	110.
Patz & Hall   Sonoma Coast	120.
Davis Bynum   Russian River	130.
Resonance   Willamette Valley	80.

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## CABERNET SAUVIGNON

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Silver Gate   California	50.
Rickshaw   California	55.
Slate   Amador County	60.
Meiomi   California	65.
Franciscan   Napa	70.
Imagery   California	72.
Juggernaut   California	75.
Daou   Paso Robles	80.
Scattered Peaks   Napa Valley	120.
The Prisoner   California	110.
Faust   Napa	125.
Hall   Napa	140.
Duckhorn   Napa	145.
Rodney Strong, Symmetry   Sonoma	150.
Joseph Phelps   Napa	165.
Justin, Isosceles   Paso Robles	170.
Stag's Leap, Artemis   Napa	180.
Silver Oak   Alexander Valley	185.
Caymus   Napa	210.
St. Francis, Reserve   Alexander Valley	95.
Sequoia Grove Winery   Napa	110.

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## OTHER VARIETALS

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Slate, Rosé   California	65.
Hampton Water, Rosé   Provence	70.
Whispering Angel, Rosé   Provence	81.
Rock Angel, Rosé   Provence	95.
Eroica, Riesling   Germany	65.
Terrazas Reserva, Malbec   Argentina	80.
Catena Alta, Malbec   Argentina	99.
Lamole di Lamole, Chianti Classico   Italy	85.
Daou, Pessimist, Red Blend   Paso Robles	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.
The Prisoner Wine Company, Zin Blend   California	140.
Rowen Wine Company, Red Blend   Sonoma	140.

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