



ZAZA HOUSTON MUSEUM DISTRICT



# TABLE OF CONTENTS

---

<b>BREAKFAST</b>	<b>3.</b>
<b>BRUNCH</b>	<b>7.</b>
<b>LUNCH</b>	<b>8.</b>
<b>BANQUET BREAKS</b>	<b>12.</b>
<b>A LA CARTE OPTIONS</b>	<b>13.</b>
<b>STROLLING BITES</b>	<b>14.</b>
<b>RECEPTION DISPLAYS &amp; ACTION STATIONS</b>	<b>16.</b>
<b>CARVING STATIONS</b>	<b>17.</b>
<b>DINNER</b>	<b>18.</b>
<b>VEGETARIAN OPTIONS</b>	<b>23.</b>
<b>SWEETS</b>	<b>24.</b>
<b>ZA LATE MENU</b>	<b>26.</b>
<b>BEVERAGE</b>	<b>27.</b>



# 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

---

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

\*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



## A LA CARTE BREAKFAST BEVERAGES

---

### REGULAR & DIET SOFT DRINKS

5. EA

### BOTTLED JUICES

5. EA

### INDIVIDUAL SIZES OF MILK

6. EA

(REGULAR, SKIM & 2%)

### REGULAR & SUGAR FREE RED BULL

6. EA

### ICED FRAPPUCCINOS & COFFEES

6. EA

### BERRY SMOOTHIES

10. EA

### STILL & SPARKLING BOTTLED WATER

SM BOTTLE

5. EA

LG BOTTLE

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

\*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



# 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

\*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



# 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

\*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





# 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

### 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

\*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



## 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

### 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

\*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



# 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 <sup>(V)</sup>

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	<b>48. PP</b>
Plated	<b>43. PP</b>
Nostalgic Lunch Box	<b>+5. PP</b>
Gluten Free Bread	<b>+5. PP</b>

## THE GARDEN

### GRILLED CHICKEN CAESAR SALAD <sup>(GF - MINUS CROUTONS)</sup>

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

### THE MEDITERRANEAN <sup>(GF - MINUS PITA BREAD)</sup>

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 <sup>(GF)</sup>

Smoked Ham | Roasted Turkey | Bacon | Chopped Egg | Charred Peppers  
Chopped Romaine Lettuce | Manchego Cheese | Buttermilk Ranch Dressing

### BIG STEAK SALAD <sup>(GF)</sup>

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

### SEARED AHI TUNA SALAD <sup>(GF)</sup>

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	<b>46. PP</b>
Plated	<b>43. PP</b>
Nostalgic Lunch Box	<b>+5. PP</b>



# 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

### 7<sup>TH</sup> 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

\*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



## A LA CARTE SPECIALTY BREAKS

---

### BEVERAGE ITEMS

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

### SNACK ITEMS

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

\*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



# 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

\*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



## CHILLED STROLLING BITES

50-PIECE MINIMUM ORDER PER ITEM

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

\*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



# 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-Marinated 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

\*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

*\*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

\*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



## 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

\*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



## 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

\*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

**\*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**

\*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



## 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)

\*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





# 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**

\*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



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

## 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*

\*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



## 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.

\*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



## 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.

\*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