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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

35. 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

38. 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

41. 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

46. 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

24. 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.

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## 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

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<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>

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# A LA CARTE BREAKFAST BEVERAGES

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

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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.

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## ALL BRUNCH BUFFETS INCLUDE:

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

## ZA BRUNCH

78. 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 | Hearts of Romaine | Baby Spinach | Heirloom Cherry Tomatoes  
Sweet Peppers | Sliced Carrots | English Cucumbers | Broccoli | Cauliflower  
Blue Cheese | Parmesan Cheese | Feta Cheese | Sourdough Croutons  
Buttermilk Ranch Dressing | Balsamic Vinaigrette | Caesar Dressing

### BELGIAN WAFFLES (V)

Orange Infused Maple Syrup | Warm Berry Compote | Sorghum Butter  
Whipped Butter | Powdered Sugar | Whipped Cream

### SAVORY STUFFS

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

### PASTRY SHOP

Pastry Chef's Selection of Petite Sweet Bites

## ADD-ONS

### BERRY BLINTZ (V)

Chamomile Tea Infused Maple Syrup

5. PP

### GOOEY CINNAMON ROLL MONKEY BREAD

Cinnamon Caramel | Orange-Vanilla Whipped Mascarpone

6. PP



# 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**

**62. 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**

**55. 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**

**48. 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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# LUNCH BUFFETS

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

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## ALL THEMED LUNCH BUFFETS INCLUDE:

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

### YOU BE THE CHEF

65. 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

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

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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 <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 | Peperoncini Peppers | Mozzarella  
Tomato Aioli | Hoagie Roll

### VEGETABLE BÁNH MÌ

Roasted Portabello | 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>40. 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>40. PP</b>
Nostalgic Lunch Box	<b>+5. PP</b>

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# RECESS TIME!

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

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## 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

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# A LA CARTE SPECIALTY BREAKS

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## 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>5. 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>32./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>44./DOZEN</b>
<b>CHOCOLATE FUDGE BROWNIES</b>	<b>44./DOZEN</b>
<b>HOMEMADE JUMBO COOKIES</b>	<b>44./DOZEN</b>
<b>A VARIETY OF FINGER SANDWICHES</b>	<b>46./DOZEN</b>
<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>

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# HOT STROLLING BITES

50-PIECE MINIMUM ORDER PER ITEM

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- 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

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- 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.**  
Crostoni | 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) **20. 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: + 10. 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) **46. 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.) **10./PIECE**  
California Roll | Ahi Tuna Roll | Tempura Shrimp Roll | Salmon Roll | Wasabi | Soy Sauce  
*Action Station: 60. PP + 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** **34. 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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*\*Station Attendant Required +200. (fee may vary per size of group)*





# SMALL PLATE CHEF-CARVED HOT ENTRÉE STATIONS

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**MARJORAM & SAGE-ROASTED TURKEY BREAST** **26. PP**

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

**BAKED LEMON-CAPER BAY OF FUNDY SALMON** (GF) **26. PP**

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

**SOY GARLIC MARINATED PORK TENDERLOIN** **28. PP**

Mushroom Melange | Roasted Potatoes | Satsuma Gastrique

**ROSEMARY ROASTED NEW YORK STRIP** (GF - MINUS GOUGÈRE) **34. PP**

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

**GRILLED WHOLE FILET OF BEEF** (GF) **42. PP**

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

**PRIME FLAT-IRON FAJITAS** **44. PP**

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

**THE CHURRASCARIA** (GF - MINUS GOUGÈRE) **52. 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

98. 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, Caper & 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

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*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 Pomes 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

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*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:* **62. PP**

*DINNER:* **75. PP**

### **BULLEIT BOURBON BRAISED SHORT RIB** (GF)

*LUNCH:* **62. PP**

*DINNER:* **75. PP**

### **GARLIC & HERB BOURSIN & MUSHROOM STUFFED CHICKEN**

Chimichurri Sauce

*LUNCH:* **62. PP**

*DINNER:* **78. PP**

### **SEARED CRISPY SKIN STRIPED BASS** (GF)

*LUNCH:* **68. PP**

*DINNER:* **79. PP**

### **ROASTED FILET OF BEEF** (GF)

Trebbiano Demi-Glace

*LUNCH:* **75. PP**

*DINNER:* **92. PP**

### **MISO-GLAZED SEABASS**

Pineapple Gastrique

*DINNER:* **96. PP**

### **GRILLED NEW ZEALAND LAMB HALF RACK** (GF)

Heirloom Cherry Tomato-Mint Relish

*DINNER:* **95. PP**

### **BLACKENED NY STRIP** (GF)

Herb Shallot Butter

*DINNER:* **96. PP**

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# CENTER OF THE PLATE

## DUO-PLATED MAIN COURSE

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

**BULLEIT BOURBON BRAISED SHORT RIB & GARLIC CHICKEN BREAST** (GF) **88. PP**  
Bourbon Demi-Glace | White Wine Veloute

**GRILLED 5OZ FILET OF BEEF & SEARED BAY OF FUNDY SALMON** (GF) **99. PP**  
Basil Beurre Blanc | Trebbiano Demi-Glace

**ROASTED 5OZ FILET OF BEEF & BUTTER POACHED LOBSTER TAIL** (GF) **105. PP**  
Trebbiano Demi-Glace | Tobiko Roe Butter

**FILET MEDALLIONS & 2 JUMBO GULF SHRIMP** **105. 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

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*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

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## 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

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

**8. PP**

### CHEF ATTENDED S'MORES BAR

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

**25. PP**  
**+ 200. ATTENDANT FEE**

*(FEE MAY VARY PER SIZE OF GROUP)*

### BANANAS FOSTER

Bourbon Caramel Sauce | Fresh Banans  
Crème Brûlée Cream | Cherries

**28. PP**  
**+ 200. ATTENDANT FEE**

*(FEE MAY VARY PER SIZE OF GROUP)*

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# SWEET TOOTH CURES

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MINIMUM 15 PIECES PER ITEM

## **PASTRY SHOP DISPLAYS**

### **SWEET TREATS**

**6. 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**

**6. EA**

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

### **CHEESECAKE LOLLIPOP BITES**

**6. 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

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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

**45. 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>11. EA</b>
Deluxe Spirits	<b>12. EA</b>
Premium Spirits	<b>13. 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  
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  
Bulliet Rye  
Crown Royal  
Jameson  
Johnnie Walker Black

**65. 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.*

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## **BUBBLES**

<b>LA MARCA PROSECCO</b>   Italy	<b>72.</b> (PACKAGE)
<b>AMELIA ROSÉ</b>   France	<b>81.</b>
<b>LALLIER BRUT, R.018</b>   France	<b>115.</b>
<b>VEUVE CLICQUOT</b>   France	<b>145.</b>
<b>VEUVE CLICQUOT ROSÉ</b>   France	<b>170.</b>
<b>PERRIER-JOUËT BELLE EPOQUE</b>   France	<b>375.</b>
<b>DOM PÉRIGNON</b>   France	<b>500.</b>
<b>ROEDERER CRISTAL</b>   France	<b>550.</b>

## **CHARDONNAY**

<b>SLATE</b>   Russian River	<b>60.</b> (PACKAGE)
<b>MEIOMI</b>   California	<b>60.</b>
<b>SIMI</b>   Sonoma	<b>65.</b>
<b>DAOU</b>   Paso Robles	<b>72.</b>
<b>PENFOLDS, MAX'S</b>   Australia	<b>75.</b>
<b>SONOMA CUTRER</b>   Sonoma	<b>75.</b>
<b>PRISONER</b>   Napa	<b>80.</b>
<b>ROMBAUER</b>   Carneros	<b>115.</b>
<b>CAKEBREAD</b>   Napa	<b>120.</b>
<b>FAR NIENTE</b>   Napa	<b>140.</b>

## **PINOT GRIGIO**

<b>SANTA MARINA</b>   Italy	<b>55.</b>
<b>RUFFINO, LUMINA</b>   Italy	<b>60.</b>
<b>RUFFINO, AQUA DI VENUS</b>   Italy	<b>65.</b>
<b>SANTA MARGHERITA</b>   Italy	<b>81.</b>

## **SAUVIGNON BLANC**

<b>OYSTER BAY</b>   New Zealand	<b>60.</b>
<b>KIM CRAWFORD</b>   New Zealand	<b>65.</b>
<b>FERRARI CARANO, FUME BLANC</b>   Sonoma	<b>68.</b>
<b>DUCKHORN</b>   Napa	<b>80.</b>
<b>CAKEBREAD</b>   New Zealand	<b>90.</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*



# 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**

<b>JUGGERNAUT</b>   Russian River	<b>65.</b>
<b>MEIOMI</b>   California	<b>65.</b>
<b>SLATE</b>   Russian River	<b>72.</b>
<b>DIORA</b>   Monterey	<b>85.</b>
<b>PRISONER</b>   California	<b>95.</b>
<b>BREWER CLIFTON</b>   Santa Barbara	<b>100.</b>
<b>BELLE GLOS</b>   California	<b>105.</b>
<b>PENNER-ASH</b>   Willamette Valley	<b>110.</b>
<b>FLOWERS</b>   Sonoma Coast	<b>125.</b>

## **MERLOT**

<b>FERRARI-CARANO</b>   Sonoma	<b>72.</b>
<b>DUCKHORN</b>   Napa	<b>115.</b>

## **CABERNET SAUVIGNON**

<b>SLATE</b>   Amador County	<b>60. (PACKAGE)</b>
<b>MEIOMI</b>   California	<b>65.</b>
<b>SIMI</b>   Sonoma	<b>70.</b>
<b>JUGGERNAUT</b>   California	<b>75.</b>
<b>DAOU</b>   Paso Robles	<b>80.</b>
<b>PENFOLDS, MAX'S</b>   Australia	<b>80.</b>
<b>PRISONER</b>   California	<b>95.</b>
<b>FAUST</b>   Napa	<b>125.</b>
<b>PENFOLDS, BIN 704</b>   Napa	<b>135.</b>
<b>HALL</b>   Napa	<b>140.</b>
<b>DUCKHORN</b>   Napa	<b>145.</b>
<b>JUSTIN ISOSCELES</b>   Paso Robles	<b>170.</b>
<b>SILVER OAK</b>   Alexander Valley	<b>185.</b>
<b>CAYMUS</b>   Napa	<b>210.</b>

## **OTHER VARIETALS**

<b>SLATE, ROSÉ</b>   California	<b>60.</b>
<b>THOMAS SCHMITT, RIESLING</b>   Germany	<b>60.</b>
<b>CONUNDRUM, WHITE BLEND</b>   California	<b>72.</b>
<b>TERRAZAS RESERVA, MALBEC</b>   Argentina	<b>72.</b>
<b>WHISPERING ANGEL, ROSÉ</b>   Provence	<b>81.</b>
<b>LAMOLE DI LAMOLE, CHIANTI CLASSICO</b>   Italy	<b>85.</b>
<b>CATENA ALTA, MALBEC</b>   Argentina	<b>95.</b>
<b>ORIN SWIFT ABSTRACT, GRENACHE</b>   California	<b>98.</b>
<b>DUCKHORN PARADUXX, ZIN BLEND</b>   Napa	<b>100.</b>
<b>WESTWOOD, LEGEND</b>   Sonoma	<b>115.</b>
<b>ORIN SWIFT, 8 YEARS IN THE DESERT, ZIN BLEND</b>   Australia	<b>121.</b>
<b>PRISONER, ZIN BLEND</b>   California	<b>132.</b>

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