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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

32. PP

Seasonal Fruit & Berry Display | Danish | Petite Muffins | Croissants | 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

36. PP

Chive Scrambled Eggs | Applewood Smoked Bacon | Chicken Apple Sausage
Cheesy Breakfast Potatoes | French Toast | Seasonal Fruit & Berry Display
Danish | Petite Muffins | Croissants | Whipped Butter | Fruit Preserves
Freshly Brewed Regular & Decaffeinated Coffee | Assorted Hot Teas | Orange Juice | Grapefruit Juice

HEALTHY START

38. PP

Seasonal Fresh Fruit Skewers | Seasonal Berries | Vanilla Honey Yogurt
Warm Oatmeal | Sugar in the Raw | Sorghum | Dried Blueberries | Golden Raisins
Banana Bread | 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

41. 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

17. PP

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

MADE TO ORDER OMELET & EGG STATION

21. PP + 150. ATTENDANT FEE

Cracked Eggs | Egg Whites | Breakfast Ham | Grilled Chicken |
Chicken Apple Sausage | Applewood Smoked Bacon | Caramelized Onions |
Red Bell Pepper | Mushrooms | Broccoli | Crispy Hash Brown Crumble |
White Cheddar Cheese | Manchego Cheese | Whipped Garlic & Herb Boursin Cheese |
Cholula Hot Sauce | Salsa Fresca | Tomatillo Salsa

(PER 20 GUESTS)

SMOKED SALMON STOP

25. PP

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

HOT ENHANCEMENTS:

ASSORTED MINI QUICHES

42./DOZEN

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

BREAKFAST TACOS

48./DOZEN

CHOICE OF: Egg, Potato & Cheese | Chorizo, Black Bean & 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

*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.
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PLATED BREAKFAST SELECTIONS

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

ALL PLATEST BREAKFAST SELECTIONS INCLUDE:

Breakfast Pastries | Fresh Brewed Coffee | Fresh Squeezed Chilled Juices

TRADITIONAL

28. PP

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

QUICHE LORRAINE

28. PP

Caramelized Onion, Bacon & Swiss in a Crisp Tart

"BENNIES"

120 PEOPLE MAXIMUM

Served with Potatoes O-Brien

TRADITIONAL

30. PP

Hollandaise

SPINACH & MUSHROOM

32. PP

Sauce Choron

BRAISED SHORT RIB

32. PP

Bernaise

CRAB CAKE

34. PP

Jalapeño Hollandaise

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A LA CARTE BREAKFAST ENHANCEMENTS

INDIVIDUAL YOGURTS (GF) (V)	6. PP
ASSORTED DRY CEREALS & MILKS (V)	6. PP
WARM OATMEAL OR CREAM OF WHEAT (GF) (V)	6. PP
FARM FRESH SCRAMBLED EGGS (GF)	8. PP
WARM OATMEAL (GF) Golden Raisins & Nuts on the side	8. PP
CHEDDAR GRITS (GF)	8. PP
SEASONAL FRUIT & BERRY DISPLAY (GF) (V)	10. PP
APPLEWOOD SMOKED BACON OR PORK SAUSAGE LINKS (GF)	10. PP
HOUSEMADE PISTACHIO-COCONUT GRANOLA & GRANOLA BARS (V)	10. PP
SEASONAL FRESH FRUIT SKEWERS (GF) (V) Vanilla Honey Yogurt	10. PP
HONEY HAM & SWISS CROISSANT	10. PP
MINI BERRY PARFAIT MARTINIS	10. PP
ASSORTED BAKERIES	40./DOZEN
EVERYTHING & TRADITIONAL BAGELS Cream Cheese	44./DOZEN



A LA CARTE BREAKFAST BEVERAGES

REGULAR & DIET SOFT DRINKS	5. EA
BOTTLED JUICES	5. EA
INDIVIDUAL SIZES OF MILK (REGULAR, SKIM & 2%)	6. EA
REGULAR & SUGAR FREE RED BULL	6. EA
ICED FRAPPUCCINOS & COFFEES	6. EA
BERRY SMOOTHIES	8. EA
STILL & SPARKLING BOTTLED WATER	
SM BOTTLE (1/2 LTR)	5. EA
LG BOTTLE (1 LTR)	10. EA
CHAMPAGNE MIMOSAS OR BLOODY MARYS	12. EA
WHOLE, 2%, NONFAT, SOY & CHOCOLATE MILK	34./GALLON
FRESHLY SQUEEZED ORANGE JUICE & GRAPEFRUIT JUICE	64./GALLON
FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE & ASSORTED HOT TEAS	75./GALLON

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FOR THE CROWD THAT BRUNCHES

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

ALL BRUNCH BUFFETS INCLUDE:

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

ZA BRUNCH

65. PP

House Baked Muffins | Breakfast Breads | Danish & Croissants
Sorghum Butter | Whipped Butter | Fruit Preserves

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

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

SALADY STUFFS (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 Paillard | Tomato-Caper Beurre Blanc
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

THE HIGH SOCIETY BRUNCH

75. PP

House Baked Muffins | Breakfast Breads | Danish & Croissant
Sorghum Butter | Whipped Butter | Fruit Preserves

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

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

SALADY STUFFS (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

GOOEY CINNAMON ROLL MONKEY BREAD

Cinnamon Caramel | Orange-Vanilla Whipped Mascarpone

BERRY BLINTZ (V)

Chamomile Tea Infused Maple Syrup

SAVORY STUFFS

Chive Scrambled Eggs | Chicken Apple Sausage | Grilled Country Ham
Lobster-Mushroom Frittata | Chipotle-Lavender Honey Glazed Bay of Fundy Salmon
Orzo Pasta "Pilaf" | Cheesy Brunch Potatoes

PASTRY SHOP

Pastry Chef Selection of Petite Sweet Bites

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LUNCH BUFFETS

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

ALL THEMED LUNCH BUFFETS INCLUDE:

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

THE ALL AMERICAN

55. PP

BUTTERNUT SQUASH SOUP

Bacon Fried Croutons | Celery Root | Parsley Salad

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

50. PP

FRENCH ONION SOUP

Gruyère Crostini

GREENS MIX SALAD (GF) (V)

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

CHICKEN PAILLARD (GF)

Tomato-Caper Beurre Blanc

ROASTED STRIPED BASS (GF)

Garlic Mushrooms

SIDES

Buttered Haricot Verts | Marble Potatoes

LEMON-BASIL CRÈME BRÛLÉE (GF)

OPERA CAKE

GINO'S DELI

42. 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
"Dirty" Sea Salt Potato Chips | Cheetos | House Baked Cookies | Double Fudge Brownies

ENHANCEMENTS:

Sea Salt Yellow Corn Tortilla Chips & Guacamole (GF) (V)

+9. PP

Orecchiette Pasta Salad, Roasted Mushrooms & Basil Pesto (V)

+9. PP

German Style Potato Salad (GF) (V)

+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.

ALL THEMED LUNCH BUFFETS INCLUDE:

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

YOU BE THE CHEF

58. 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

"BLT" SOUP

Tomato Soup | Bacon | Crispy Sourdough Crumble | Caramelized Garlic Aioli | Micro Basil

GREEN CHILE-PORK STEW

Corn Bread Croutons | Pickled Red Onion | Tequila Aioli

SALADS | CHOOSE 2

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

PROTEINS | CHOOSE 2

CHICKEN PAILLARD (GF)

Tomato-Caper Beurre Blanc

ROASTED STRIPED BASS (GF)

Garlic Mushrooms

CHIPOTLE-LAVENDER HONEY GLAZED 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

ROASTED MUSTARD & HERB-GLAZED PORK LOIN (GF)

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LUNCH BUFFETS

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

ALL THEMED LUNCH BUFFETS INCLUDE:

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

YOU BE THE CHEF (CONTINUED)

STARCHES | CHOOSE 1

WHIPPED POTATOES (GF)

HERBED RICE PILAF (GF)

FINGERLING POTATOES (GF) (V)

CREAMY POLENTA (GF)

ROASTED MARBLE POTATOES (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)

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

Raspberry Sauce | Dark Chocolate Curls

LEMON-BASIL CRÈME BRÛLÉE (GF)

Caramelized Turbinado Sugar



HAND HELDS & THE GARDEN

HAND HELDS

TOASTED ALMOND CHICKEN SALAD SANDWICH

Micro Greens | Toasted Croissant

SHAVED ROAST BEEF SANDWICH

Upland Cress | Caramelized Shallots | Fontina Cheese | Truffle Aioli | Ciabatta

ZAZA CLUB SANDWICH

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

SMOKED SALMON EVERYTHING BAGEL SANDWICH

Chive Cream Cheese | Radish Sprouts

GRILLED VEGGIE WRAP ^(V)

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

CHILLED GRILLED CHICKEN SANDWICH

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

ITALIAN HOAGIE

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

ALL HAND HELD ITEMS INCLUDE:

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

Buffet Maximum of 3 Types	42. PP
Plated	36. PP
Nostalgic Lunch Box	+5. PP

THE GARDEN

GRILLED CHICKEN CAESAR SALAD ^(GF - MINUS CROUTONS)

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

THE MEDITERRANEAN ^(GF - MINUS PITA BREAD)

Grilled Herb Marinated Chicken | Bacon | Red Onions | Kalamata Olives | Hearts of Palm | Baby Spinach | Feta Cheese | Hummus | Pita Bread | Grilled Tomato Vinaigrette

ZAZA COBB SALAD ^(GF)

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

BIG STEAK SALAD ^(GF)

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

GRILLED HAWAIIAN AHI TUNA NICOISE SALAD ^(GF)

Seared Rare and Sliced Ahi Tuna Block | Heirloom Cherry Tomatoes | Nicoise Olives | Red Skin Potatoes | Haricot Verts | Upland Cress | Tarragon-Champagne Vinaigrette

ALL GARDEN ITEMS INCLUDE:

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

Buffet Maximum of 3 Types	42. PP
Plated	36. PP
Nostalgic Lunch Box	+5. PP

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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 POWER BREAK

16. PP

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

7TH INNING STRETCH

16. PP

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

THE CANDY BAR

17. 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

FITNESS FUEL

18. PP

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

THE GRANOLA BAR

21. 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

21. 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

IT'S SUNDAE

21. PP + 150. ATTENDANT FEE

Henry's Texas Chocolate, Vanilla & Strawberry Ice Cream |
Maraschino Cherries | Chocolate Syrup | Caramel Sauce | Pineapple Sauce |
Shaved Chocolate | Bananas | Candied Peanuts

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

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A LA CARTE SPECIALTY BREAKS

BEVERAGE ITEMS

GATORADE (16 OZ)	6. EA
REGULAR & SUGAR FREE RED BULL	6. EA
STILL & SPARKLING BOTTLED WATER	
SM BOTTLE (1/2 LTR)	5. EA
LG BOTTLE (1 LTR)	10. EA
LEMONADE OR ICED TEA	60./GALLON

SNACK ITEMS

WHOLE FRESH FRUIT	4. EA
ASSORTED GRANOLA & ENERGY BARS	4. EA
FROZEN CANDY BARS	5. EA
SOFT "GIANT" PRETZELS WITH MUSTARD	5. EA
ASSORTED KETTLE CHIPS & PRETZELS	5. EA
MINI BERRY PARFAIT MARTINIS	8. EA
SEASONAL FRUIT & BERRY DISPLAY	10. PP
LEMON BARS & WALNUT BROWNIES	30./DOZEN
SPICY CAJUN SNACK BLEND	36./POUND
TROPICAL FRUIT TRAIL MIX & ASSORTED NUTS	40./POUND
ASSORTED FRENCH PASTRIES	40./DOZEN
CHOCOLATE FUDGE BROWNIES	42./DOZEN
HOMEMADE JUMBO COOKIES	42./DOZEN
A VARIETY OF FINGER SANDWICHES	44./DOZEN
ASSORTED CHOCOLATE DIPPED FRUITS	44./DOZEN
CHOCOLATE DIPPED STRAWBERRIES	44./DOZEN

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HOT STROLLING BITES

50-PIECE MINIMUM ORDER PER ITEM.

5.

GRILLED CHICKEN-CHIHUAHUA CHEESE & PEPITA QUESADILLA

Roasted Tomatillo Salsa

MINI MUSHROOM WELLINGTON

Dijon Béchamel Dipper

SPANISH CHORIZO-MANCHEGO CROQUETTE

Tomato- Apricot Jam

CRISPY CRAB RANGOON FIRECRACKERS

Thai Chile Drizzle

THIRD COAST CRAB CAKE

Old Bayoli

CHIPOTLE CHICKEN SKEWER (GF)

Red Pepper Jam

6.

KOREAN BBQ-GLAZED NY STEAK ON A STICK

Charred Scallion Pistou

“PORK & SEEDS” (GF)

Sweet & Sticky Pork Belly | Sesame | Chinese Mustard

POPCORN PHEASANT BITES

Charred Poblano Gravy Dipper

CRISPY ARTICHOKE & BOURSIN BEIGNET

Panko Bread Crust | Tabasco Syrup

7.

TEMPURA THIRD COAST SHRIMP

Honey-Dijon Yogurt Dipper

SUMAC GRILLED LAMB LOLLIPOPS (GF)

Preserved Lemon Yogurt Drizzle

CHICKEN-FRIED LOBSTER BITE

Thai Red Curry Sauce

“CHICKEN & WAFFLES”

Waffle Coated Fried Chicken | Chipotle Powdered Sugar

MINI BEEF WELLINGTON

Angus Beef Tenderloin | Mushroom Duxelle | Port Wine Reduction

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CHILLED STROLLING BITES

50-PIECE MINIMUM ORDER PER ITEM.

5.

MINT COMPRESSED WATERMELON (GF) (V)

Feta | Mint

TOMATO-MOZZARELLA "BRUSCHETTA" (V)

Pesto Cup

EGGPLANT CAVIAR (V)

Pita Chip

6.

CRAB GAZPACHO SALAD "SPOON" (GF)

Golden Tobiko Caviar

MADRAS CURRY CHICKEN SALAD

Grilled Wheat Flatbread

CRAB-AVOCADO-CITRUS SALAD

Micro Cilantro & Basil | Beet Root Cup

DEVILED EGG WITH SPICED AHI TUNA TOPPING (GF)

SPICED AHI TUNA

Avocado Pico de Gallo | Black Sesame Cup

CARAMELIZED SHALLOT DIP STUFFED GRUYÈRE GOUGÈRE

Jerez Gastrique

7.

SEARED FILET OF BEEF

Beet Chip | Horseradish Crema | Chive

SORGHUM CURED BLACK HILL RANCH LOMO (GF)

Chile-Lavender Honey Scented Chèvre | Toasted Hazelnuts

SMOKED SALMON BAGEL CHIP

Smoked Salmon Mousse | Fines Herbes

DUCK BACON BLT

French Baguette | Madeira Aioli | Upland Cress | Tomato Jam

PB&J

Foie Gras Terrine | Black Berry-Sage Preserve | Foie Buttered Brioche

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EVENING RECEPTION DISPLAYS & ACTION STATIONS

VEGGIE GARDEN (GF) (V) **18. PP**

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

THE BIG CHEESE **25. 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) **25. PP**

Baba Ganoush | Hummus | Marinated Feta | Roasted Pepper & Artichoke Salad |
Assorted Olives & Nuts | Pita Chips | Grilled Pita

CHILLED SEAFOOD DISPLAY (GF) **40. PP**

Court Bouillon Poached Peel & Eat Shrimp | Thai Calamari Salad |
Bloody Mary Cocktail Oyster Shooters | Saffron Poached PEI Mussels |
Cracked Crab Claws | Cocktail Sauce | Remoulade | Lemons

SUSHI TIME DISPLAY (GF) (100-PIECE MIN.) **5./PIECE**

California Roll | Ahi Tuna Roll | Tempura Shrimp Roll | Salmon Roll | Wasabi | Soy Sauce
Action Station **60. PP + 275. SUSHI CHEF**

SLIDER DISPLAY **32. PP**

SLIDERS:

Ground Bacon | Brisket | Cheddar | Pretzel Bun
Fried Chicken | Charred Poblano Gravy | Harvest Bun
Slow Roasted BBQ Pork Carnitas | Harvest Bun

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

Station Attendant **+ 150.**

PASTA **30. PP**

CHOOSE 3 FLAVOR COMPOSITIONS:

FETTUCINI PRIMAVERA

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

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 | Tomato-Kalamata Olive 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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SMALL PLATE CHEF-CARVED HOT ENTRÉE STATIONS

MARJORAM & SAGE-ROASTED TURKEY BREAST **22. PP**

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

BAKED LEMON-CAPER BAY OF FUNDY SALMON (GF) **24. PP**

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

ANCHO CHILE-ROASTED BERKSHIRE PORK LOIN (GF - MINUS BISCUITS) **26. PP**

Green Tomato-Jalapeño Marmalade | Pork Belly Jam | Smoked Gouda Grits |
Garlic Roasted Broccolini | Buttermilk Biscuits | Sorghum Butter

ROASTED HOUSE-CURED PORCHETTA (GF - MINUS FOCACCIA) **28. PP**

Buffalo Trace Bourbon Smoked Hock Jus | Parsley Pistou | Creamy Fontina Polenta |
Grilled Broccolini | Focaccia

SALT-BAKED WHOLE NEW YORK STRIP (GF - MINUS GOUGÈRE) **32. PP**

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

GRILLED WHOLE FILET OF BEEF (GF) **35. PP**

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

BEEF WELLINGTON **39. PP**

Puff Pastry Wrapped Beef Tenderloin Baked with Foie Gras-Cremeni Mushroom Duxelle |
Dijon Caramelized Garlic Velouté | Herb Roasted Marble Potatoes | Creamed Spinach

CHAI TEA-BRINED & HARISSA-ROASTED LEG OF LAMB (GF - MINUS PITA BREAD) **42. PP**

Chimichurri Sauce | Red & Gold Pepperada | Saffron Cous Cous |
Golden Raisin – Madras Curry Roasted Cauliflower | Grilled Pita Bread

THE CHURRASCARIA (GF - MINUS GOUGÈRE) **46. 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

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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

90. PP

SOUPS | CHOOSE 1

FRENCH ONION SOUP

Melted Gruyère Crostini Crust | Chopped Herbs

BLACK BEAN SOUP (GF)

Madras Curry Roasted Cauliflower "Crostons" | Grilled Scallion

WARM POTATO-LEEK SOUP (GF)

Truffled Pommes Gaufrette | Chive

CHICKEN TORTILLA SOUP

Lime Crema

LOBSTER BISQUE

Tarragon Pressed Puff Pastry

"BLT" SOUP (GF - MINUS SOURDOUGH CRUMBLE)

Tomato Soup | Bacon | Crispy Sourdough Crumble | Caramelized Garlic Aioli | Micro Basil

GREEN CHILE-PORK STEW

Corn Bread Croutons | Pickled Red Onion | Tequila Aioli

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

PROTEINS | CHOOSE 3

ROASTED STRIPED BASS (GF)

Garlic Mushrooms

CHIPOTLE-LAVENDER HONEY-GLAZED BAY OF FUNDY SALMON (GF)

Basil Beurre Blanc

ROASTED BEEF TENDERLOIN (GF)

Cabernet Demi-Glace

GRILLED HERB-MARINATED CHICKEN BREAST (GF)

Sun-Dried Tomato, Capers & Kalamata Olive Velouté

ROASTED MUSTARD & HERB-GLAZED PORK LOIN (GF)

BRAISED BEEF SHORT RIB (GF)

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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)

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)

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

Raspberry Sauce | Dark Chocolate Curls

LEMON-BASIL CRÈME BRÛLÉE (GF)

Caramelized Turbinado Sugar

CHOCOLATE CARAMEL GANACHE TART

Blueberries | Blackberries

ASSORTED TINY CONFECTIONS

Pastry Chef's Selection Du Jour

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CENTER OF THE PLATE

SOUP & SALAD

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

365 STAPLES

FRENCH ONION SOUP

Melted Gruyère Crostini Crust | Chopped Herbs

BLACK BEAN SOUP *(GF)*

Madras Curry Roasted Cauliflower "Croutons" | Grilled Scallion

WARM POTATO-LEEK SOUP *(GF)*

Truffled Pommes Gaufrette | Chive

CHICKEN TORTILLA SOUP *(GF)*

Black Bean Tamale En Croûte | Lime Crema

LOBSTER BISQUE

Tarragon Pressed Puff Pastry

"BLT" SOUP

Tomato Soup | Bacon | Crispy Sourdough Crumble | Caramelized Garlic Aioli | Micro Basil

GREEN CHILE-PORK STEW

Corn Bread Croutons | Pickled Red Onion | Tequila Aioli

HOUSE GREENS MIX SALAD *(GF) (V)*

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

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

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

HYDRO BIBB BLT SALAD

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

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CENTER OF THE PLATE SOUP & SALAD

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

WINTER FEATURES | NOVEMBER-FEBRUARY

CELERIAC-GRUYÈRE SOUP (GF)
Roasted Beech Mushrooms | Chervil

BUTTERNUT SQUASH SOUP
Charred Poblano | Smoked Bacon | Crab Fritter

SWEET POTATO CHOWDER (GF)
Smoked Bacon | Cream

GRILLED RADICCHIO SALAD (V)
Capers | Frisée | Brie-Baguette Crostini | Cracked Grain Champagne Dressing

ROASTED BABY BEET SALAD (GF)
Tri Color Beets | Goat Milk Ricotta | Baby Arugula | Pecan-Bacon Brittle

SPRING FEATURES | MARCH-MAY

MINTED ENGLISH PEA SOUP (GF)
Pancetta Lardon | Pea Tendrils | Goat Milk Crème Fraîche

ASPARAGUS SOUP (GF)
Cured Organic Egg | Smoked Bacon | Pickled White Asparagus

CARROT-GINGER SOUP (GF)
Scallion | Daikon Sprout | Tiny Cilantro

SUMMER FEATURES | JUNE-SEPTEMBER

GRILLED TOMATO SOUP (GF) (V)
Green Tomato Chow Chow

MINISTRONE SOUP
Elbow Noodles | Garlic Sourdough Croutons | Basil-Chive Chimichurri

SUMMER GARDEN GAZPACHO (V)
Focaccia Panzanella Salad Garnish

TOMATO-BASIL SOUP (GF)
Balsamic Marinated Heirloom Tomato Relish

GRILLED SUMMER CORN CHOWDER (GF)
Pancetta | Fingerling Potatoes | Basil Pesto

HERB COMPRESSED WATERMELON SALAD (GF) (V)
Feta | Baby Arugula | Basil | Mint | Micro Radish | Sherry Vinaigrette

TOMATO CAPRESE SALAD (GF) (V)
Summer Tomatoes | Basil Marinated Bocconcini Mozzarella | Pine Nut Brittle | Black Lava Salt | Truffled Trebbiano Dressing

FALL FEATURES | SEPTEMBER-OCTOBER

TEXAS SPICED PUMPKIN SOUP
Chile Dusted Pepitas

WHITE BEAN SOUP
Mirepoix | Smoked Chicken | Marjoram Oil

CHARRED RED PEPPER & BLACK BEAN SOUP
Cilantro Chimichurri

BABY KALE SALAD
Frisée | Pomegranate Seeds | Toasted Walnuts | Manchego Cheese | Unfiltered Apple Cider Vinaigrette

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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: **54. PP**

DINNER: **68. PP**

CHIPOTLE-LAVENDER SCENTED HONEY GLAZED BAY OF FUNDY SALMON (GF)

Basil Beurre Blanc

LUNCH: **58. PP**

DINNER: **70. PP**

BULLEIT BOURBON BRAISED SHORT RIB (GF)

LUNCH: **58. PP**

DINNER: **70. PP**

GRILLED PORK TENDERLOIN (GF)

Madeira Pork Demi

LUNCH: **58. PP**

DINNER: **70. PP**

GARLIC & HERB BOURSIN & MUSHROOM CHICKEN ROULADE

Chimichurri Sauce

LUNCH: **58. PP**

DINNER: **72. PP**

SEARED CRISPY SKIN STRIPED BASS (GF)

LUNCH: **64. PP**

DINNER: **75. PP**

ROASTED FILET OF BEEF (GF)

Trebbiano Demi-Glace

LUNCH: **68. PP**

DINNER: **80. PP**

GRILLED NEW ZEALAND LAMB HALF RACK (GF)

Heirloom Cherry Tomato-Mint Relish

DINNER: **85. PP**

GRILLED 12 OZ RIBEYE (GF)

Smoked Bacon | Fontina

DINNER: **90. PP**

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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) **80. PP**

**TOASTED FENNEL, GARLIC, SAGE & RED CHILE PORK TENDERLOIN
& SEARED SEA SCALLOPS** (GF) **85. PP**
Madeira Pork Demi

ROASTED 5OZ FILET OF BEEF & BUTTER POACHED LOBSTER TAIL (GF) **95. PP**
Trebiano Demi-Glace | Tobiko Roe Butter

**GRILLED 5OZ FILET OF BEEF & CHIPOTLE-LAVENDER SCENTED
HONEY-GLAZED BAY OF FUNDY SALMON** (GF) **90. PP**
Basil Beurre Blanc | Trebbiano Demi-Glace

STARCHES | CHOOSE 1

CREAMY GREMOLATA RICE PUDDING

CREMINI-SCALLION BASMATI RICE

SMOKED GOUDA GRISTMILL GRITS

GARLIC & HERB BOURSIN SMASHED RED SKIN POTATOES

HERBED CHÈVRE CREAMY POLENTA

SMOKED PECAN BLUE CHEESE AU GRATIN POTATOES

CHIVE & CRÈME FRAÎCHE LOADED PERSONAL YUKON GOLD POTATO

CHIVE BUTTERMILK WHIPPED POTATOES

GOLDEN RAISIN SMOKED ALMOND RICE

VEGETABLES | CHOOSE 1

WARM WHITE BEAN HUMMUS

ASPARAGUS TIPS

GARLIC ROASTED BROCCOLINI

BUTTERED HARICOT VERTS

GARLIC ROASTED BROCCOLI

CRISPY BRUSSELS SPROUTS

GRILLED ASPARAGUS

SHIITAKE MUSHROOM-FRENCH BEAN COMPOTE

GLAZED BABY CARROTS

MADRAS CURRY BAKED CAULIFLOWER

**CARAMELIZED RED ONION, SUN DRIED TOMATO &
KALAMATA OLIVE WARM TABBOULEH**

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CENTER OF THE PLATE VEGETARIAN

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

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

Garlic Wilted Baby Kale | Cilantro Chimichurri | Harissa

LUNCH: **54. PP**

DINNER: **63. PP**

SPAGHETTI SQUASH "PASTA" (GF - MINUS NAAN) (V)

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

LUNCH: **54. PP**

DINNER: **63. PP**

THAI CHILE GLAZED TOFU STEAK (V)

Ponzu Braised Baby Bok Choy | Red Quinoa "Fried Rice" | Shiitake Mushroom "Bacon"

LUNCH: **54. PP**

DINNER: **63. PP**

FOREST MUSHROOM TAMALES (V)

Chile-Parmesan Calle Corn | Tomatillo Salsa Verde | Pickled White Watermelon

LUNCH: **54. PP**

DINNER: **63. PP**

BUTTERNUT SQUASH, MUSHROOM & BRIE STRUDEL (V)

Balsamic Glaze | Roasted Asparagus

LUNCH: **54. PP**

DINNER: **63. PP**

ORECCHIETTE PRIMAVERA (GF) (V)

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

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

LEMON TART

Assorted Berries | Basil Crystals | Vanilla Bean Whipped Cream

INTERMEZZO

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

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

7. PP

SUGAR BARS

BELOW ITEMS WILL BE SERVED BUFFET-STYLE:

VANILLA BEAN CHEESECAKE

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

8. PP

THE CAKE BAR

House Crafted Whole Cakes

28. PP

CHOOSE 4 FLAVORS BELOW FOR OVER 50 GUESTS:

CHOOSE 3 FLAVORS FOR UNDER 50 GUESTS:

Chocolate Thunder Cake | Pink Champagne Strawberry Cake |

Angel Food Cake with Assorted Berries | Cookies & Cream Cake | Candy Bar Cake |

Vanilla Bean Cake | Classic Turtle Cake

CHEF ATTENDED S'MORES BAR

Graham Crackers | Ritz Crackers | Marshmallows |

Chocolate Bar | Peanut Butter Cups | Cookies & Cream Bars |

Chocolate Mint Bar | Strawberries

25. PP + 150. ATTENDANT FEE

(PER 20 GUESTS)

HEY CHEF-FLAMBE` ME!

Bananas Foster | Brandied Peaches | Cherries Jubilee |

Vanilla Bean Ice Cream

22. PP + 150. ATTENDANT FEE

(PER 20 GUESTS)

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SWEET TOOTH CURES

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

5. EA

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

SSSSSSSHOTS

5. EA

Lemon Lush | Cookies & Cream | Chocolate Mudslide | Peanut Butter Pie |
Brownie & Raspberry

CHEESECAKE LOLLIPOP BITES

5. EA

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

FRENCH MACARONS

6. EA

Vanilla | Pistachio | Raspberry | Chocolate | Espresso | Lemon



ZA LATE MENU

TOMATO BASIL BISQUE SHOOTERS (GF) (V) 4. EA

FRENCH FRIES IN MINI ROCK GLASS (V) 5. EA

ZA BREAKFAST TACOS 5. EA

Potato | Egg | Cheese
Sausage | Egg | Cheese
Bacon | Egg | Cheese

MINI GRILLED CHEESE SANDWICHES 5. EA

MINI CROQUE MONSIEUR 5. EA

FRENCH TOAST ON A STICK (V) 5. EA

MINI MILKSHAKES 5. EA

Strawberry | Chocolate | Vanilla

ASSORTED PIZZA SQUARES 5. EA

Pepperoni | Sausage | Cheese

BACON BRISKET & CHEDDAR SLIDERS 6. EA

Traditional Garnish | Challah Bun

PULLED BBQ PORK SLIDERS 6. EA

Cabbage Slaw

FRIED CHICKEN SLIDERS 6. EA

Poblano Gravy

MINI CHICKEN & WAFFLE BITES 6. EA

MINI BRANDY ALEXANDERS 6. EA

Served in Shooters

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BEVERAGE MENU

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

BEER, WINE & SODA BAR 45. PP
 House Wine | House Champagne | Imported & Domestic Beer | +7. PP / ADDITIONAL HOUR
 Soft Drinks | Mineral Water

HOSTED BAR ON CONSUMPTION
 ADD AN ADDITIONAL 1. TO DRINK PRICES FOR CASH BAR

Mineral Water	5. EA
Soft Drinks	5. EA
Red Bull / Sugar Free Red Bull	5. EA
Domestic Beer	6. EA
Imported Beer	7. EA
House	10. EA
House Wine & Bubbles	11. EA
Deluxe	11. EA
Martini	11. EA
Premium	12. EA
Cordials	12. EA

BAR PACKAGES
 INCLUDES BEER, HOUSE WINE, HOUSE CHAMPAGNE & SOFT DRINKS

HOUSE 55. PP
 Skyy Vodka +9. PP / ADDITIONAL HOUR
 Espolòn
 New Amsterdam
 Boquerón Rum
 Jim Beam
 Redemption Rye
 Legacy
 Tullamore Dew
 Loch Lomond

DELUXE 60. PP
+10. PP / ADDITIONAL HOUR
 Ketel One
 Avión
 Bombay Sapphire
 Bacardi
 Jack Daniel's
 Redemption Rye
 40 Creek
 Jameson
 Dewar's

PREMIUM 65. PP
+11. PP / ADDITIONAL HOUR
 Grey Goose
 Patron
 Hendrick's
 Bacardi
 Maker's Mark
 Bulliet Rye
 Crown Royal
 Jameson
 Johnnie Walker Black

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WINE LIST

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

BUBBLES

LA MARCA PROSECCO Italy	60.
J VINEYARDS ROSÉ California	75.
TAITTINGER France	95.
VEUVE CLICQUOT France	130.
VEUVE CLICQUOT ROSÉ France	150.
PERRIER-JOUËT BELLE EPOQUE France	375.
DOM PÉRIGNON France	450.
ROEDERER CRISTAL France	500.

CHARDONNAY

SLATE Russian River	55.
RODNEY STRONG Russian River	65.
SONOMA CUTRER Sonoma	70.
ROMBAUER Carneros	95.
CAKEBREAD Napa	99.
FAR NIENTE Napa	130.

PINOT GRIGIO

JERMANN Italy	60.
SANTA MARGHERITA Italy	70.

SAUVIGNON BLANC

OYSTER BAY New Zealand	55.
DUCKHORN Napa	70.
CLOUDY BAY New Zealand	85.

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WINE LIST

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50. PER EACH ADDITIONAL HOUR. MENU PACKAGES PRICED FOR 4-HOUR DURATION.
ZAZA RECOMMENDS ONE BAR FOR EVERY 50-75 GUESTS.**

PINOT NOIR

SLATE Russian River	55.
VIRGINIA DARE Russian River	75.
MELVILLE Santa Rita Hills	85.
BELLE GLOS California	95.
PENNER-ASH Willamette Valley	105.
FLOWERS Sonoma Coast	115.

MERLOT

RODNEY STRONG Sonoma	60.
DUCKHORN Napa	100.

CABERNET SAUVIGNON

SLATE Amador County	60.
NEWTON Napa	60.
JACKSON ESTATE Alexander Valley	75.
DANCING HARES MAD HATTER Napa	105.
CARAVAN Napa	115.
FAUST Napa	120.
JUSTIN ISOSCELES Paso Robles	140.
SILVER OAK Alexander Valley	155.
CAYMUS Napa	165.

OTHER VARIETALS

THOMAS SCHMITT Germany	60.
CONUNDRUM, WHITE BLEND California	72.
WHISPERING ANGEL, ROSÉ Provence	72.
TERRAZAS RESERVA, MALBEC Argentina	68.
CATENA ALTA, MALBEC Argentina	95.
PRISONER, ZIN BLEND California	90.
ORIN SWIFT ABSTRACT, GRENACHE California	85.
DUCKHORN PARADUXX, ZIN BLEND Napa	90.
LAMOLE DI LAMOLE, CHIANTI CLASSICO Italy	65.
ORIN SWIFT, 8 YEARS IN THE DESERT, ZIN BLEND Australia	99.
LEVIATHAN, RED WINE Napa	105.

**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*