HOTEL ZAZA

SPECIAL EVENT DINING MENU

BUFFET STYLE SANDWICH SELECTIONS

AVAILABLE AS ZAZA BOXED LUNCH FOR AN ADDITIONAL 5. / PERSON

CHOOSE 3 ITEMS

GRILLED PORTOBELLO WRAP

Roasted Red Bell Pepper Aioli | Mung Bean Sprouts | Arugula | Sesame Dressing | Shoestring Parsnips

28. / PERSON

ZAZA CLUB SANDWICH

Roasted Turkey | Bacon | Lettuce | Tomato | Swiss Cheese | Maple Mustard | Ciabatta

28. / PERSON

ULTIMATE VEGETARIAN CLUB

Cucumber | Tomatoes | Avocado | Cream Cheese | Sprouts | Lettuce | Marble Rye Bread

28. / PERSON

ZESTY ITALIAN HOAGIE

Genoa Salami | Mortadella | Bresaola | Pepperoncini | Shaved Greens | Provolone

28. / PERSON

HOT PASTRAMI REUBEN

Gruyère | Marble Rye | Zaioli | Quick Pickled Napa "Sauerkraut"

30. / PERSON

HERBED CHICKEN BREAST

Grilled Breast of Chicken | Lettuce | Tomato | Mozzarella Cheese | Pesto Mayonnaise | Kaiser Roll

32. / PERSON

ROAST BEEF SANDWICH

Prime Beef | Caramelized Onions | Truffle Aioli | Fontina | Watercress | Ciabatta

34. / PERSON

WARM MEATBALL SUB

Mozzarella | Marinara | Arugula | Parmesan | French Bread

36. / PERSON

LUNCHES INCLUDE

CHOOSE ONE ITEM PER GROUP

Basil Pesto Farfalle Pasta Salad, Potato Salad, ***OR*** Fresh Fruit & Berries

Kettle Style Potato Chips ***OR*** Mini Pretzels

Chocolate Fudge Brownie ***OR*** Jumbo Cookie

ABOVE PRICES ARE EXCLUSIVE OF 22% SERVICE CHARGE AND 8.25% SALES TAX.
PRICES ARE SUBJECT TO CHANGE.

HOTEL ZAZA

SPECIAL EVENT DINING MENU

ZAZA LUNCH BUFFETS

THE MAIN STREET DELI

Traditional Caesar Salad
Hill Country Potato Salad | Cheddar | Chives | Bacon
Marinated Artichoke Salad
Tuna Pasta Salad | Apples | Tarragon
Sliced Roasted Turkey | Smoked Ham | Pastrami | Genoa Salami | Roast Beef
Sliced Provolone Cheese | Swiss Cheese | Sharp Cheddar Cheese
Lettuce | Beefsteak Tomatoes | Kosher Dill Pickles
Dijon Mustard | Mayonnaise | Horseradish Cream
Sliced Breads
Fresh Assorted Kettle Chips
Pastry Chef's Choice of Desserts
42. / PERSON

SOUTH OF THE BORDER BUFFET

Green Pozole | Chicken | Lime | Cilantro | Tortilla Crisps
Chopped Romaine Hearts | Crumbled Cotija Cheese | Roasted Red Pepper | Black Beans | Cilantro Caesar Dressing
Spicy Shrimp | Corn Salad
Trio Tomato Salad | Charred Red Onions | Cumin Vinaigrette
Grilled Beef & Chicken Fajitas | Roasted Peppers | Onions
Shredded Lettuce | Monterey Jack Cheese | Cheddar Cheese
Fresh Pico de Gallo | Sour Cream
Warm Corn & Flour Tortillas
Refried Beans | Spanish Rice
Pastry Chef's Choice of Mexican-Inspired Desserts
50. / PERSON

ALL THEMED LUNCH TABLES INCLUDE:
Artisan Rolls | Breads | Iced Tea | Fresh Brewed Coffee

MINIMUM OF 15 GUESTS REQUIRED. IF LESS THAN 15 GUESTS, A SURCHARGE OF $4.00 PER PERSON WILL APPLY.
ABOVE PRICES ARE EXCLUSIVE OF 22% SERVICE CHARGE AND 8.25% SALES TAX.
PRICES ARE SUBJECT TO CHANGE.

HOTEL ZAZA

SPECIAL EVENT DINING MENU

ZAZA LUNCH BUFFETS

THE TUSCAN

Minestrone Soup
Classic Romaine Caesar Salad | Shaved Parmesan and Garlic Croutons
Grilled Balsamic Vegetables
Basil Pesto Farfalle Pasta Salad | Italian Vinaigrette | Roasted Peppers | Artichokes
Veal Scallopini | Wild Mushrooms | Olives | Capers | Lemon
Roasted Chicken | Artichokes | Sundried Tomatoes
Tortellini | Italian Bacon | Peas | Carbonara Sauce
Roasted Baby Squashes | Cherry Tomatoes
Rosemary Roasted Red Potatoes
Pastry Chef's Choice of Desserts
52. / PERSON

THE NEW AMERICAN

Roasted Butternut Squash Bisque
Baby Lettuces | Carrots | Tomatoes | Mushrooms | Balsamic Vinaigrette | Ranch
Blue Cheese Potato Salad | Cucumber Salad | Dill Yogurt Dressing
Thyme Marinated Beef Sirloin | Roasted Vegetable Couscous
Pan-Roasted Salmon | Spinach | Sundried Tomato Butter
Chicken Breast | Mushrooms | Wild Rice | Cherry Tomato Relish
Boursin Smashed Red Potatoes with Sweet Cream Butter
Seasonal Vegetables | Almond Garlic Butter
Pastry Chef's Choice of Desserts
54. / PERSON

ALL THEMED LUNCH TABLES INCLUDE:
Artisan Breads | Iced Tea | Fresh Brewed Coffee

MINIMUM OF 15 GUESTS REQUIRED. IF LESS THAN 15 GUESTS, A SURCHARGE OF $4.00 PER PERSON WILL APPLY.
ABOVE PRICES ARE EXCLUSIVE OF 22% SERVICE CHARGE AND 8.25% SALES TAX.
PRICES ARE SUBJECT TO CHANGE.

HOTEL ZAZA

SPECIAL EVENT DINING MENU

PLATED LUNCH SELECTIONS

SOUPS

BUTTERNUT SQUASH SOUP

Bacon Fried Croutons | Celery Root | Parsley Salad

10. / PERSON

CORN CHOWDER

Sweet Corn | Applewood Smoked Bacon | Lemon | Chervil Gremolata

10. / PERSON

TOMATO BASIL SOUP

Pecorino Romano | Pesto Crostini | Micro Basil

10. / PERSON

GREEN POZOLE

Chicken | Lime | Cilantro | Tortilla Crisps

10. / PERSON

FRENCH ONION SOUP

Caramelized Sweet Onions | Gruyere Crostini | Chervil

10. / PERSON

POTATO LEEK SOUP

Crispy Leeks | Crispy Prosciutto

10. / PERSON

MINESTRONE SOUP

Ditalini Pasta | Pancetta | Rosemary | Cannellini Beans | Brioche Croutons

10. / PERSON

LOBSTER & CORN CHOWDER

Red Potato | Smoked Bacon | Cream

12. / PERSON

A $1.50 SURCHARGE WILL APPLY FOR EN CROÛTE PRESENTATIONS

ABOVE PRICES ARE EXCLUSIVE OF 22% SERVICE CHARGE AND 8.25% SALES TAX.
PRICES ARE SUBJECT TO CHANGE.

HOTEL ZAZA

SPECIAL EVENT DINING MENU

PLATED LUNCH SELECTIONS

SALADS

HYDRO BLT WEDGE

Shaved Red Onions | Tomatoes | Bacon
Crumbled Blue Cheese | Creamy Buttermilk Ranch
10. / PERSON

RED & GREEN CAESAR SALAD

Baby Green Romaine | Baby Red Romaine | Red Kale
Roasted Garlic Caesar Dressing | Pesto Croutons
10. / PERSON

BABY SPINACH SALAD

Heirloom Carrots | Maytag Blue Cheese
Pinot Poached Pears | Bacon & Pecan Brittle
Apple Cider Vinaigrette
10. / PERSON

GREEK SALAD

Red & Green Peppers | Banana Peppers | Greek Olives
English Cucumbers | Tomatoes | Artichoke Hearts | Feta Cheese
Crispy Greens | Oregano Vinaigrette
10. / PERSON

LOLLA ROSSA SALAD

Lolla Rossa | Baby Spinach | Candied Pecans
Goat Cheese | Berries | White Balsamic Vinaigrette
11. / PERSON

STACKED CAPRESE SALAD

Texas Artisan Mozzarella | Beefsteak Tomatoes
Organic Basil | Local Olive Oil | Balsamic Vinaigrette
11. / PERSON

ZAZA COBB SALAD

Iceberg Lettuce | Watercress | Cucumbers
Organic Tomatoes | Boiled Egg | Crispy Applewood Smoked Bacon
Avocado & Buttermilk Dressing
11. / PERSON

BABY HEIRLOOM BEETS

Beet & Vanilla Purée | Arugula | Candied Pecans
Goat Cheese | Hill Country Olive Oil
11. / PERSON

TEXAS HILL COUNTRY SALAD

Avocado Purée | Pink Grapefruit | Queso Cotija | Spiced Pepitas
Shaved Onions | Black Beans | Smoked Poblano Ranch
11. / PERSON

ABOVE PRICES ARE EXCLUSIVE OF 22% SERVICE CHARGE AND 8.25% SALES TAX.
PRICES ARE SUBJECT TO CHANGE.

HOTEL ZAZA

SPECIAL EVENT DINING MENU

PLATED LUNCH SELECTIONS

CHILLED ENTRÉES

GRILLED CHICKEN BREAST CAESAR SALAD

Crisp Romaine Lettuce | Grilled Chicken Breast
Shaved Parmesan | Garlic Croutons | Caesar Dressing
24. / PERSON

CHARRED SHRIMP WRAP

Romaine Lettuce | Black Bean & Charred Corn Pico
Avocado Ranch | Salsa Verde Wrap
26. / PERSON

BLACK LABEL SALAD

Sliced Beef Tenderloin | Mixed Greens | Bacon | Blue Cheese
Shaved Red Onion | Baby Teardrop Tomatoes
Honey Balsamic Dressing
28. / PERSON

GRILLED AHI NIÇOISE SALAD

Upland Cress | Baby Green Beans | Teardrop Tomatoes
Nicoise Olives | New Potatoes | Tarragon Vinaigrette
30. / PERSON

ALL COLD PLATED LUNCHES INCLUDE:
Artisan Rolls | Breads | Iced Tea | Fresh Brewed Coffee

ABOVE PRICES ARE EXCLUSIVE OF 22% SERVICE CHARGE AND 8.25% SALES TAX.
PRICES ARE SUBJECT TO CHANGE.

HOTEL ZAZA

SPECIAL EVENT DINING MENU

PLATED LUNCH SELECTIONS

HOT ENTRÉES

GRILLED CHICKEN BREAST

Mushroom-Madeira Sauce

28. / PERSON

FETTUCCINE PRIMAVERA

Roasted Garlic | Heirloom Tomatoes | Baby Roasted Bell Peppers
Basil | Shaved Parmesan Cheese

28. / PERSON

SPINACH & MASCARPONE STUFFED CHICKEN

Sundried Tomato and Artichoke Ragout

30. / PERSON

CRISPY SKIN TEXAS STRIPED BASS

Tomato | Greek Olive Fondutta

32. / PERSON

LEMON PICATTA STYLE CHICKEN

Caper-Preserved Lemon Velouté

28. / PERSON

ZAZA BLACK BEAN BURGER

House Pickles | Hydro Bibb | Marinated Beefsteak Tomato
Dill Aioli | Shoestring Parsnips

28. / PERSON

SEARED ORGANIC SALMON

Rosemary | Lemon Butter

32. / PERSON

ST. ARNOLD'S ROOT BEER BRAISED BEEF SHORT RIBS

Braising Jus

34. / PERSON

GRILLED PETITE FILET OF BEEF

Port Wine Jus

38. / PERSON

SIDES #1

(SELECT ONE)

Grilled Jumbo Asparagus Tossed With Herbs & EVOO
Buttered Tiny French Beans
Ratatouille with Market Veggies & Basil
Broccolini with Fines Herbs & Lemon
Roasted Cauliflower with Capers & Pecorino Romano
Chef's Seasonal Veggie Whim

SIDES #2

(SELECT ONE)

Truffle-Whipped Mashed Potatoes
Boursin Smashed Red Potatoes with Sweet Cream Butter
Maple Whipped Sweet Potatoes
Roasted Baby Potatoes with Rosemary & Garlic Cloves
Cheddar Cheese Au Gratin Potatoes
Toasted Almond & Mint Couscous
Basmati Rice Pilaf with Fragrant Herbs & Toasted Almonds
Asian "Fried Rice" Quinoa with Peas, Soy & Sesame
Fingerling Potatoes with Mushroom Hash
Wild Mushroom Risotto

ALL HOT PLATED LUNCHES INCLUDE: Artisan Breads | Iced Tea | Fresh Brewed Coffee

ABOVE PRICES ARE EXCLUSIVE OF 22% SERVICE CHARGE AND 8.25% SALES TAX. PRICES ARE SUBJECT TO CHANGE.

HOTEL ZAZA

SPECIAL EVENT DINING MENU

PLATED LUNCH DESSERTS

VANILLA BEAN CHEESECAKE

CHOICE OF FLAVORS: Raspberry Mint | Caramel Praline | Strawberry | Mango

8. / PERSON

TRIPLE CHOCOLATE MOUSSE CUP

White & Dark Chocolate Mousse | Salted Caramel | Fresh Berries

10. / PERSON

RASPBERRY CHAMPAGNE PANNA COTTA

White Chocolate Crunch | Raspberry Gelee | Fresh Berries

10. / PERSON

TIRAMISU-TINI

Espresso Lady Finger | Caramelized Cocoa Nibs | Mocha Mousse

10. / PERSON

LEMON MERINGUE CAKE

Berry Compote | Lemon Curd | Micro Basil | Toasted Meringue

10. / PERSON

ITALIAN CRÈME CAKE

Candied Pecans | Berry Sauce | Toasted Coconut | Chocolate Garnish

10. / PERSON

PEANUT BUTTER

Banana Rum | Peanut Butter Pastry Cream | Chocolate Pop | Dried Raspberry

11. / PERSON

ABOVE PRICES ARE EXCLUSIVE OF 22% SERVICE CHARGE AND 8.25% SALES TAX.
PRICES ARE SUBJECT TO CHANGE.