HOUSTON MEMORIAL CITY
HOTEL ZAZA CATERING MENUS

TABLE OF CONTENTS

BREAKFAST	**3.**
LUNCH	**8.**
BREAKS	**13.**
STROLLING BITES	**15.**
RECEPTION DISPLAYS & ACTION STATIONS	**17.**
CARVING STATIONS	**18.**
DINNER	**19.**
VEGETARIAN PLATES	**24.**
SWEETS	**25.**
ZA LATE MENU	**27.**
BAR	**28.**

WE WILL BREAK THE OVERNIGHT FAST

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

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

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

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

BREAKFAST TACO BAR **34. PP**

Flour, Wheat & Corn Tortillas | Scrambled Eggs | Crumbled Pork Sausage | Chopped Bacon | Chorizo
Crispy Potatoes | Cheddar | Jack Cheese | Black Beans | Avocado | Roasted Tomato Salsa | Pico de Gallo
Freshly Brewed Regular & Decaf 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

BYO AVOCADO TOAST **36. PP**

White, Multigrain, Sourdough Breads | Mashed Avocado | Smoked Salmon | Bacon | Lump Crab
Boiled Egg | Caper | Red Onion | Tomato | Cucumber | Goat Cheese | Sunflower Seeds | Seasoned Pepitas
Lemon Wedges | Olive Oil | Freshly Brewed Regular & Decaf Coffee
Assorted Hot Teas | Orange Juice | Grapefruit Juice

SOUTHERN HOSPITALITY **41. PP**

Scrambled Eggs with Caramelized Onions and Peppers | Applewood Smoked Bacon | Chicken Apple Sausage
Hashbrowns | Flaky Biscuits & Country Sausage Gravy | Cheddar 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

HEALTHY START **44. PP**

Grapefruit Halves | Scrambled Egg Whites | Chicken-Apple Sausage | Seasonal Fresh Fruit Skewers
Seasonal Berries | Vanilla Honey Yogurt | Sugar in the Raw | Sorghum | Dried Blueberries | Golden Raisins
Banana Bread | Bran Muffins | Apple Butter | Housemade Pistachio-Coconut Granola | Vanilla Honey Yogurt
Freshly Brewed Regular & Decaffeinated Coffee | Assorted Hot Teas | Orange Juice | Grapefruit Juice | Berry Smoothies

**ALL FOOD & BEVERAGE PRICES ARE SUBJECT TO A 25% SERVICE CHARGE AND A 8.25% SALES TAX. PRICES ARE SUBJECT TO CHANGE. GF = GLUTEN FREE | V = VEGETARIAN*

WE WILL BREAK THE OVERNIGHT FAST

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

ALL STATIONS AND BARS REQUIRE A CHEF ATTENDANT.
CHEF ATTENDANTS: 150. EACH FOR 1.5 HOUR DURATION.
ZAZA RECOMMENDS ONE ATTENDANT FOR EVERY 20 GUESTS.

BELGIAN WAFFLE BAR — **19. PP**
Orange-Infused Maple Syrup | Warm Berry Compote
Honey Butter | Whipped Butter | Powdered Sugar | Whipped Cream | Toasted Almonds

COOKED-TO-ORDER FRENCH TOAST STATION — **21. PP**
Crème Brulee French Toast | Mexican Chocolate French Toast
Macerated Blackberries & Blueberries | Strawberry Sauce | Bruleed Banana | Nutella
Chocolate Sauce | Almonds | Pecans | Crumbled Bacon | Whipped Cream | Maple Syrup

MADE TO ORDER OMELET & EGG STATION — **21. PP**
Cracked Eggs | Egg Whites | Chimichurri Beef | Grilled Chicken
Chicken Apple Sausage | Applewood Smoked Bacon | Caramelized Onions
Red Bell Pepper | Mushrooms | Spinach | Crispy Hash Brown Crumble
White Cheddar Cheese | Manchego Cheese | Whipped Garlic & Herb Boursin Cheese
Cholula Hot Sauce | Salsa Fresca | Tomatillo Salsa

BLOODY MARY & MIMOSA BAR — **35. PP** *(2-HOUR SERVICE)*
Tito's Vodka | Bloody Revolution Original, Garlic & Pickle Mixes
Assorted Pickled Vegetables | Bacon Strips | Stuffed Queen Olives
Cubed Cheddar | Celery | Horseradish | Lime | Tajin | Hot Sauces | Black Pepper
Prosecco | Orange Juice | Grapefruit Juice | Pineapple Juice | Cranberry Juice

ENHANCEMENTS

ASSORTED MINI QUICHES — **42./DOZEN**
CHOICE OF: Spinach & Feta | Bacon & Boursin | Asparagus & Mushroom

BREAKFAST TACOS — **48./DOZEN**
CHOICE OF: Egg, Potato & Cheese | Sausage, Egg & Cheese | Bacon, Egg & Cheese
Includes Roasted Chipotle Salsa & Tomatillo Salsa

BREAKFAST SANDWICHES — **48./DOZEN**
CHOICE OF: Egg, Ham & Gruyère Croissant | Fried Chicken Biscuit
Ham, Egg & American English Muffin

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PLATED BREAKFAST SELECTIONS

ALL PLATED BREAKFAST SELECTIONS INCLUDE:

Breakfast Pastries | Fresh Squeezed Chilled Juices | Fresh Brewed Regular & Decaffeinated Coffee

TRADITIONAL **28. PP**

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

QUICHE LORRAINE **28. PP**

Carmelized 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)*	**6. PP**
ASSORTED DRY CEREALS & MILKS	**6. PP**
GOOEY CINNAMON ROLL MONKEY BREAD	**7. PP**
CHEESY BREAKFAST POTATOES *(GF)*	**8. PP**
GRILLED ASPARAGUS WITH HOLLANDAISE *(GF)*	**8. PP**
FARM FRESH SCRAMBLED EGGS OR EGG WHITES *(GF)*	**8. PP**
WARM OATMEAL *(GF)* Golden Raisins & Nuts	**8. PP**
CHEDDAR GRITS *(GF)*	**8. PP**
SEASONAL FRUIT & BERRY DISPLAY *(GF)*	**10. PP**
APPLEWOOD SMOKED BACON OR PORK SAUSAGE LINKS *(GF)*	**10. PP**
TURKEY BACON OR CHICKEN-APPLE SAUSAGE *(GF)*	**10. PP**
HOUSEMADE PISTACHIO-COCONUT GRANOLA & GRANOLA BARS	**10. PP**
SEASONAL FRESH FRUIT SKEWERS *(GF)* Vanilla Honey Yogurt	**10. PP**
HONEY HAM & SWISS CROISSANT	**10. PP**
MINI BERRY PARFAIT MARTINIS *(GF)*	**10. PP**
MORNING PASTRIES	**40./DOZEN**
ASSORTED MINI QUICHES *CHOICE OF:* Spinach & Feta | Bacon & Boursin | Asparagus & Mushroom	**42./DOZEN**
EVERYTHING & TRADITIONAL BAGELS Cream Cheese	**44./DOZEN**
BREAKFAST TACOS *CHOICE OF:* Egg, Potato & Cheese | Sausage, Egg & Cheese | Bacon, Egg & Cheese Includes Roasted Chipotle Salsa, Tomatillo Salsa & Sour Cream	**48./DOZEN**
BREAKFAST SANDWICHES *CHOICE OF:* Egg, Ham & Gruyère Croissant | Fried Chicken Biscuit Ham, Egg & American English Muffin	**48./DOZEN**

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A LA CARTE
BREAKFAST BEVERAGES

STILL & SPARKLING BOTTLED WATER	**5. EA**
REGULAR & DIET SOFT DRINKS	**5. EA**
BOTTLED JUICES	**5. EA**
TEXAS TEAS Sugar Land Sweet Tea | Poteet Strawberry White Tea | Fredericksburg Peach Tea	**5. EA**
INDIVIDUAL SIZES OF MILK *(REGULAR, SKIM & 2%)*	**6. EA**
REGULAR & SUGAR FREE RED BULL	**6. EA**
CHAMELEON COLD BREW COFFEE Nitro Black | Mexican Vanilla	**6. EA**
BERRY SMOOTHIES	**8. EA**
MIMOSAS OR BLOODY MARYS	**12. EA**
SEASONAL FRUIT-INFUSED WATER	**32./GALLON**
WHOLE, 2%, NONFAT, SOY, ALMOND & CHOCOLATE MILK	**34./GALLON**
FRESHLY SQUEEZED ORANGE JUICE & GRAPEFRUIT JUICE	**64./GALLON**
FRESHLY BREWED REGULAR & DECAFFEINATED CUBAN ROAST COFFEE & ASSORTED HOT TEAS	**75./GALLON**

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HAND HELDS & THE GARDEN

HAND HELDS

TOASTED ALMOND CHICKEN SALAD SANDWICH
Fresh Herbs | 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 TURKEY BLT
Shaved Smoked Turkey | Bacon | Bibb Lettuce | Sliced Tomato | Roasted Garlic Aioli | Toasted 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

CHOPPED SALAD WRAP *(V)*
Romaine | Red Apple | Avocado | Cheddar | Smoked Almonds | Green Goddess Dressing | Whole Wheat Tortilla

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

ALL HAND HELD ITEMS INCLUDE:
"Dirty" Sea Salt Potato Chips | House Baked Cookie | Pesto Pasta Salad | 4 oz. ZaZa Bottled Water

Plated (Single Choice)	**36. PP**
Buffet Maximum of 3 Types	**42. 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

CHIPOTLE GRILLED SHRIMP OLÉ OLÉ SALAD *(GF)*
Chipotle Grilled Shrimp | Hearts of Romaine | Black Beans | Corn | Cotija | Crispy Tortilla Strips | Lime Vinaigrette

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

Plated (Single Choice)	**36. PP**
Buffet Maximum of 3 Types	**42. PP**
Nostalgic Lunch Box	**+5. 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 | Iced Tea | Fresh Brewed Regular & Decaffeinated Coffee

GINO'S DELI — 45. PP

Shaved Smoked Turkey | Sliced Honey Cured Ham | Shaved Roast Beef | Grilled Chicken | Applewood Smoked Bacon
Manchego Cheese | Vermont White Cheddar Cheese | Fontina Cheese | Whipped Garlic & Herb Boursin Cheese
Traditional Mayonnaise | Citrus Aioli | Smooth Dijon Mustard | Cracked Grain Mustard | Whipped Avocado
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
CHOICE OF: House Baked Cookies or Double Fudge Brownies

ENHANCEMENTS:

German Style Potato Salad *(GF)*	**+8. PP**
Sea Salt Yellow Corn Tortilla Chips & Guacamole *(GF) (V)*	**+9. PP**
Orecchiette Pasta Salad with Roasted Red Peppers, Red Onion, Pine Nuts, Basil Pesto, Parmesan *(V)*	**+9. PP**

BYO MEDITERRANEAN BOWL — 48. PP

BASE
Mixed Greens | Saffron Rice

PROTEIN
Baked Falafel | Beef Kebab | Lemon-Garlic Chicken

SAUCES & SPREADS
Tzatziki | Red Pepper-Walnut Dip | Hummus | Lemon-Tahini Dressing | Harissa Vinaigrette | Dill Yogurt
Lemon Wedges | Olive Oil

ADDITIONS
Pickled Onions | Julienne Carrots | Tomato-Cucumber Salad | Greek Olives | Crumbled Feta | Marinated Radishes
Mint | Pita Crisps | Warm Naan

SWEET
Orange-Zested Olive Oil Cake

TEXAS HILL COUNTRY — 50. PP

ICEBERG WEDGE
Heirloom Cherry Tomato | Pickled Red Onion | Avocado | Goat Cheese Ranch

SWEET CORN & POBLANO CHOWDER *(V)*
Micro Cilantro | Chipotle Lime Crema | Taco Spice Dusted Blue Corn Tortilla Strips

ESPRESSO-RUBBED SIRLOIN
Charred Jalapeño | Bone Marrow Garlic Jus

BARBECUE CHICKEN BREAST
Corn Pico de Gallo Relish

SIDES
Grilled Brussels Sprouts | Whipped Sweet Potatoes

PECAN PIE

PEACH COBBLER

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ALL THEMED LUNCH BUFFETS INCLUDE:
Artisan Rolls | Iced Tea | Fresh Brewed Regular & Decaffeinated Coffee

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

SOUTH OF THE BORDER — 52. PP

OLÉ OLÉ SALAD *(GF) (V)*
Spinach | Black Beans | Corn | Cotija | Crispy Tortilla Strips | Lime Vinaigrette

BEEF & CHICKEN FAJITAS *(GF - MINUS TORTILLAS)*
Flour Tortillas | Grilled Onions & Bell Peppers | Pico de Gallo | Sour Cream

PORK CARNITAS

SIDES
Mexican Rice | Refried Black Beans

TRES LECHES

CHURROS

THE ALL AMERICAN — 55. PP

BUTTERNUT SQUASH SOUP *(GF)*
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
Sun-Dried Tomato, Caper & Kalamata Olive Velouté

SIDES
Garlic Roasted Broccoli | Whipped Potatoes

INDIVIDUAL FRUIT & PECAN PIES

MINI VANILLA CHEESECAKES

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Artisan Rolls | 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 | Bacon

WARM POTATO-LEEK SOUP *(GF) (V)*
Truffled Pommes Gaufrette | Chive

CHICKEN TORTILLA SOUP *(GF)*
Lime Crema | Crispy Tortilla Strips

TOMATO BASIL BISQUE *(V)*
Tomato Soup | Crispy Sourdough Crumble | Caramelized Garlic Aioli | Micro Basil

SWEET CORN & POBLANO CHOWDER *(V)*
Micro Cilantro | Chipotle Lime Crema | Taco Spice Dusted Blue Corn Tortilla Strips

MINESTRONE SOUP
Parmesan Sourdough Croutons | Smoked EVOO

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

CAPRESE SALAD *(GF) (V)*
Heirloom Tomato | Buffalo Mozzarella | Basil | Balsamic

PROTEINS | CHOOSE 2

CHICKEN PAILLARD *(GF)*
Tomato-Caper Beurre Blanc

ROASTED REDFISH *(GF)*
Roasted Red Pepper & Hazelnut Romesco Sauce

CHIPOTLE-LAVENDER HONEY GLAZED BAY OF FUNDY SALMON *(GF)*
Basil Beurre Blanc

GRILLED HERB-MARINATED AIRLINE CHICKEN BREAST
Sun-Dried Tomato, Caper & Kalamata Olive Velouté

ST. ARNOLD'S ROOTBEER BRAISED BEEF SHORT RIB

ROASTED MUSTARD & HERB-GLAZED PORK LOIN *(GF)*

SALMON PICCATA *(GF)*
Chardonnay | Garlic Reduced Sauce

CHICKEN SALTIMBOCCA

SUPERFOODS HASH *(GF) (V)*
Quinoa | Avocado | Sweet Potato | Jalapeño | Radish Sprouts | Lemon-Tahini Sauce

BAKED FALAFEL *(V)*

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Artisan Rolls | 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)*

BUTTERED HERBED GNOCCHI

MUSHROOM RISOTTO

SMOKED SALT-ROASTED SWEET POTATOES *(GF) (V)*

LEMON-TAHINI QUINOA *(GF) (V)*

OLIVE OIL & GARLIC PASTA *(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

KEY LIME TART

CHOCOLATE DECADENCE CAKE
Raspberry Sauce | Dark Chocolate Curls

LEMON-BASIL CRÈME BRÛLÉE *(GF)*
Caramelized Turbinado Sugar

ORANGE ZESTED OLIVE OIL CAKE

GLAZED FRUIT TARTLETS

STRAWBERRY ROMANOFF
Macerated Strawberries | Grand Marnier Cream | Fresh Strawberries

VEGAN CHOCOLATE MOUSSE CAKE *(GF)*
Chocolate Curls | Berries

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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

SALTY SWEET TREATS — 16. PP
Caramel Corn | "Dirty" Sea Salt Potato Chips | Muddy Buddies
Chex Mix | Yogurt Pretzels | Soft Pretzel Bites | Rice Crispy Treats

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 | Mini Marshmallows | Mini 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
Blue Bell Chocolate, Vanilla & Strawberry Ice Cream
Maraschino Cherries | Chocolate Syrup | Caramel Sauce | Pineapple Sauce
Shaved Chocolate | Bananas | Candied Peanuts

TEA TIME — 21. PP
Hot & Iced Teas | Flavored Syrups | Lemon Wedges | Mint | Scones with Jams & Devonshire Cream
Pimento Finger Sandwiches | Egg Salad Finger Sandwiches | Cucumber Finger Sandwiches

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

STILL & SPARKLING BOTTLED WATER	**5. EA**
REGULAR & DIET SOFT DRINKS	**5. EA**
GATORADE	**6. EA**
REGULAR & SUGAR FREE RED BULL	**6. EA**
LEMONADE OR ICED TEA WITH LEMON WEDGES	**60./GALLON**

SNACK ITEMS

WHOLE FRESH FRUIT *(GF)*	**4. EA**
ASSORTED GRANOLA & ENERGY BARS	**4. EA**
TROPICAL FRUIT TRAIL MIX	**4. EA**
FROZEN CANDY BARS	**5. EA**
SOFT "GIANT" PRETZELS WITH MUSTARD	**5. EA**
ASSORTED KETTLE CHIPS & PRETZELS	**5. EA**
MINI CORN DOGS WITH ACCOUTREMENT	**5. EA**
MINI BERRY PARFAIT MARTINIS *(GF)*	**8. EA**
SEASONAL FRUIT & BERRY DISPLAY *(GF)*	**10. PP**
LEMON BARS & WALNUT BROWNIES	**30./DOZEN**
SPICY CAJUN SNACK BLEND *(GF)*	**36./POUND**
ASSORTED NUTS *(GF)*	**40./POUND**
HOUSEMADE POPCORN *(GF)* *CHOOSE ONE:* Truffle | Olive Oil & Herb | Buttered & Salted | Caramel	**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 *(GF)*	**44./DOZEN**
CHOCOLATE DIPPED STRAWBERRIES *(GF)*	**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

CHIPOTLE CHICKEN SKEWER *(GF)*
Red Pepper Jam

6.

THIRD COAST CRAB CAKE
Old Bayoli

KOREAN BBQ-GLAZED NY STEAK ON A STICK *(GF)*
Charred Scallion Pistou

PROSCIUTTO-WRAPPED FIG *(GF)*
Goat Cheese | Almond

TOMATO-BASIL BISQUE SHOOTER *(V)*
Grilled Cheese

CRISPY ARTICHOKE & BOURSIN BEIGNET *(V)*
Panko Bread Crust | Tabasco Syrup

SAMOSA CROQUETTE *(V)*
Mint Raita

PORK & SEEDS *(GF)*
Sweet & Sticky Pork Belly | Sesame | Chinese Mustard

7.

COCONUT SHRIMP
Chipotle-Orange Marmalade

SUMAC GRILLED LAMB LOLLIPOPS *(GF)*
Tzatziki Sauce

CHICKEN-FRIED LOBSTER BITE
Thai Red Curry Sauce

MINI CHICKEN & WAFFLES
Waffle Coated Fried Chicken | Chipotle Powdered Sugar

MINI BEEF WELLINGTON
Angus Beef Tenderloin | Mushroom Duxelle | Port Wine Reduction

TEMPURA THIRD COAST SHRIMP
Honey-Dijon Yogurt Dipper

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CHILLED STROLLING BITES

50-PIECE MINIMUM ORDER PER ITEM.

5.

MARINATED FETA, CUCUMBER & OLIVE SKEWER *(GF) (V)*

TOMATO-MOZZARELLA "BRUSCHETTA" *(V)*
Pesto Cup

CHILLED GAZPACHO SHOOTER *(V)*
Roasted Red Bell Pepper | Heirloom Tomato with Cucumber Relish

ASSORTED WAFFLE CONE BITES *(V)*
Avocado Mousse | Traditional Hummus | Pimento Cheese

SWEET CORN & BLACK BEAN PICO *(V)*
Celery Salt Corn Chip

RASPBERRY & BRIE EN CROUTE *(V)*
Buttered Puff Pastry | Strawberries & Basil Relish

6.

CRANBERRY & PECAN CHICKEN SALAD
Filo Cup

CRAB-AVOCADO-CITRUS SALAD
Cilantro & Basil | Beet Root Cup

DEVILED EGG WITH SPICED AHI TUNA TOPPING *(GF)*
Masago | Micro Basil

SPICED AHI TUNA
Avocado Pico de Gallo | Black Sesame Cup

PROSCIUTTO SALAD MELON
Mint Syrup

CUCUMBER CANAPE *(GF) (V)*
Persian Cucumber Cup | Asian Sesame Mango Avocado Relish

7.

PB&J
Foie Gras Terrine | Black Berry-Sage Preserve | Foie Buttered Brioche

SEARED FILET OF BEEF
Beet Chip | Horseradish Crema | Chive

SEARED BEEF TOSTADA
Napa Cabbage Slaw | Cilantro Sauce

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EVENING RECEPTION DISPLAYS & ACTION STATIONS

ALL RECEPTIONS & ACTION STATIONS LIMITED TO 90-MINUTES.

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 | Manchego | Maytag Blue Cheese | Smoked Gouda Cheese
Marinated Fresh Mozzarella | Smoked Almonds | Seasonal Berries
Assorted Crackers | Sliced Baguette
Enhanced Charcuterie **+ 10. PP**

THE MEDITERRANEAN DISPLAY *(GF - MINUS PITA ITEMS)* **25. PP**
Baba Ganoush | Hummus | Marinated Feta | Roasted Pepper & Artichoke Salad
Assorted Olives & Nuts | Pita Chips | Grilled Pita

PASTA **30. PP**
CHOOSE 3 FLAVOR COMPOSITIONS:
Station Attendant (1.5 hours) **+ 150.**

PENNE PRIMAVERA *(V)*
Grilled Zucchini & Yellow Squash | Heirloom Cherry Tomatoes | Roasted Broccoli
Grilled Asparagus | Parmesan Cheese | Basil Pesto | Penne 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
Bolognese Sauce | Truffle Oil Drizzle | Parmesan Cheese | Spaghetti Pasta

4 CHEESE MAC-N-CHEESE *(V)*
House Blend 4 Cheese | Chive | Truffle | Elbow Pasta

SLIDER DISPLAY **32. PP**
Fresh Ground Beef | Caramelized Onion | Cheddar | Brioche Bun with Sesame Seeds
Fried Chicken | Charred Poblano Gravy | Challah Bun
Slow Roasted BBQ Pork Carnitas | Candied Jalapeno Relish | Challah Bun

ADDITIONS:
Bacon | Ketchup | Smooth Dijon Mustard | American Yellow Mustard | Sliced Tomatoes | Shaved Red Onions
Seasonal Greens | Pickle Chips | Sea Salt & Herb Shoe String Potatoes

CHILLED SEAFOOD DISPLAY *(GF)* **40. PP**
Court Bouillon Poached Peel & Eat Shrimp | Saffron Poached PEI Mussels
Cracked Crab Claws | Cocktail Sauce | Remoulade | Lemons

SUSHI TIME DISPLAY *(GF)* **5. / PIECE**
California Roll | Ahi Tuna Roll | Tempura Shrimp Roll | Salmon Roll | Wasabi | Soy Sauce *100-PIECE MIN.*
Action Station **60. PP + 275. SUSHI CHEF**

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SMALL PLATE CHEF-CARVED HOT ENTRÉE STATIONS

ALL STATIONS REQUIRE A CHEF ATTENDANT.
CHEF ATTENDANTS: 150. EACH FOR 1.5 HOUR DURATION.

MARJORAM & SAGE-ROASTED TURKEY BREAST **30. PP**
Pan Jus Gravy | Cranberry Citrus Chutney | Italian Sausage-Brioche Stuffing
Toasted Almond Green Beans

BAKED LEMON-CAPER BAY OF FUNDY SALMON *(GF)* **32. PP**
Lemon-Caper Beurre Blanc | Heirloom Cherry Tomato-Kalamata Olive Relish
Basmati Rice | Garlic Roasted Broccolini

CHIMICHURRI CHICKEN BREAST *(GF)* **32. PP**
Roasted Marble Potatoes | Grilled Vegetable Kebabs

ANCHO CHILE-ROASTED BERKSHIRE PORK LOIN *(GF - MINUS BISCUITS)* **34. PP**
Green Tomato-Jalapeño Marmalade | Bacon Jam | Smoked Gouda Grits
Garlic Roasted Broccolini | Buttermilk Biscuits | Honey Butter

GRILLED WHOLE FILET OF BEEF *(GF)* **43. PP**
Truffle Aioli | Red Wine Demi-Glace | Scalloped Potatoes | Glazed Baby Carrots

BEEF WELLINGTON **47. PP**
Puff Pastry Wrapped Beef Tenderloin Baked with Foie Gras-Cremini Mushroom Duxelle
Dijon Caramelized Garlic Velouté | Herb Roasted Marble Potatoes | Creamed Spinach

DIJON & HERB-ENCRUSTED LAMB SHOULDER *(GF)* **50. PP**
Chimichurri Sauce | Red & Gold Pepperada | Saffron Cous Cous | Olive Oil-Roasted Broccolini

THE CHURRASCARIA *(GF - MINUS GOUGÈRE)* **54. PP**
**REQUIRES 3 CHEF ATTENDANTS*

CHOICE OF 3 MEATS:
Grilled Picanha Steak | Bacon Wrapped Whole Filet of Beef | Hanging Tender Steak
Chicken Breast Medallions | Roasted Lamb Chops | Linguisa | Garlic Grilled Shrimp (3 per person)

ACCOMPANIMENTS:
Cheese Gougère | Chimichurri | Au Poivre Sauce | Boursin Mashed Potatoes | Sweet Ripe Plantains

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DINNER BUFFET

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

DINNER BUFFET INCLUDES:
Artisan Rolls | 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 "Croutons" | Grilled Scallion | Bacon

WARM POTATO-LEEK SOUP *(GF) (V)*
Truffled Pommes Gaufrette | Chive

CHICKEN TORTILLA SOUP *(GF)*
Lime Crema | Crispy Tortilla Strips

TOMATO BASIL BISQUE *(V)*
Tomato Soup | Crispy Sourdough Crumble | Caramelized Garlic Aioli | Micro Basil

SWEET CORN & POBLANO CHOWDER *(V)*
Micro Cilantro | Chipotle Lime Crema | Taco Spiced Dusted Blue Corn Tortilla Strips

MINESTRONE SOUP
Parmesan Sourdough Croutons | Smoked EVOO

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

CAPRESE SALAD *(GF) (V)*
Heirloom Tomato | Buffalo Mozzarella | Basil | Balsamic

PROTEINS | CHOOSE 2

CHICKEN PAILLARD *(GF)*
Tomato-Caper Beurre Blanc

ROASTED REDFISH *(GF)*
Roasted Red Pepper & Hazelnut Romesco Sauce

CHIPOTLE-LAVENDER HONEY GLAZED BAY OF FUNDY SALMON *(GF)*
Basil Beurre Blanc

GRILLED HERB-MARINATED AIRLINE CHICKEN BREAST
Sun-Dried Tomato, Caper & Kalamata Olive Velouté

ST. ARNOLD'S ROOTBEER BRAISED BEEF SHORT RIB

ROASTED MUSTARD & HERB-GLAZED PORK LOIN *(GF)*

SALMON PICCATA *(GF)*
Chardonnay | Garlic Reduced Sauce

CHICKEN SALTIMBOCCA

SUPERFOODS HASH *(GF) (V)*
Quinoa | Avocado | Sweet Potato | Jalapeño | Radish Sprouts | Lemon-Tahini Sauce

BAKED FALAFEL *(V)*

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DINNER BUFFET

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

DINNER BUFFET INCLUDES:
Artisan Rolls | 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)*

BUTTERED HERBED GNOCCHI

MUSHROOM RISOTTO

SMOKED SALT-ROASTED SWEET POTATOES *(GF) (V)*

LEMON-TAHINI QUINOA *(GF) (V)*

OLIVE OIL & GARLIC PASTA *(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

KEY LIME TART

CHOCOLATE DECADENCE CAKE
Raspberry Sauce | Dark Chocolate Curls

LEMON-BASIL CRÈME BRÛLÉE *(GF)*
Caramelized Turbinado Sugar

ORANGE ZESTED OLIVE OIL CAKE

GLAZED FRUIT TARTLETS

STRAWBERRY ROMANOFF
Macerated Strawberries | Grand Marnier Cream | Fresh Strawberries

VEGAN CHOCOLATE MOUSSE CAKE *(GF)*
Chocolate Curls | Berries

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CENTER OF THE PLATE
SOUP & SALAD

Lunch | Dinner

SOUPS

FRENCH ONION SOUP **10. | 12.**
Melted Gruyère Crostini Crust | Chopped Herbs

BLACK BEAN SOUP *(GF) (V)* **10. | 12.**
Madras Curry Roasted Cauliflower "Croutons" | Grilled Scallion

WARM POTATO-LEEK SOUP *(GF) (V)* **10. | 12.**
Truffled Pommes Gaufrette | Chive

BUTTERNUT SQUASH SOUP *(GF)* **10. | 12.**
Bacon Fried Croutons | Celery Root | Parsley Salad

CHICKEN TORTILLA SOUP *(GF)* **10. | 12.**
Crispy Tortilla Strips | Lime Crema

TOMATO BASIL BISQUE *(V)* **10. | 12.**
Asiago Crostini

SWEET CORN & POBLANO CHOWDER *(V)* **10. | 12.**
Micro Cilantro | Chipotle Lime Crema | Taco Spice Dusted Blue Corn Tortilla Strips

LOBSTER BISQUE **12. | 14.**
Tarragon Pressed Puff Pastry

SALADS

HOUSE GREENS MIX SALAD *(GF) (V)* **10. | 12.**
Baby Lolla Rossa | Upland Cress | Frisée | Berries | Candied Pecans
Goat Cheese | Golden Balsamic Pipette

WEDGE SALAD *(GF) (V)* **10. | 12.**
Baby Iceberg | Heirloom Cherry Tomatoes | Chive Snips | Blue Cheese Crumbles
Buttermilk Ranch Dressing

CAESAR SALAD **10. | 12.**
Hearts of Romaine | Garlic Croutons | Parmigiano-Reggiano
Classic Caesar Dressing

THE MEDITERRANEAN SPINACH SALAD *(GF)* **10. | 12.**
Baby Spinach | Hearts of Palm | Red Onions | Bacon | Kalamata Olives
Feta Cheese | Grilled Tomato Vinaigrette

TEXAS HILL COUNTRY SALAD *(V)* **10. | 12.**
Ruby Red Grapefruit Supreme | Whipped Avocado | Candied Pecans
Pickled Red Onions | Black Bean Pico | Smoked Poblano Ranch

HYDRO BIBB BLT SALAD **10. | 12.**
Hydroponic Bibb Lettuce | Crispy Bacon | Heirloom Cherry Tomatoes
Chive Snips | Whipped Boursin | Green Goddess Dressing

BABY KALE SALAD *(V)* **10. | 12.**
Frisée | Pomegranate Seeds | Toasted Walnuts | Manchego Cheese
Unfiltered Apple Cider Vinaigrette

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CENTER OF THE PLATE
MAIN COURSE

PRICING INCLUDES ONE STARCH AND ONE VEGETABLE.

GRILLED HERB-MARINATED BONELESS CHICKEN BREAST
Grain Mustard Tarragon Sauce
LUNCH: **34. PP**
DINNER: **44. PP**

CHIPOTLE-LAVENDER SCENTED HONEY GLAZED BAY OF FUNDY SALMON *(GF)*
Dijon Sauce
LUNCH: **36. PP**
DINNER: **46. PP**

ST. ARNOLDS ROOT BEER BRAISED SHORT RIB *(GF)*
LUNCH: **38. PP**
DINNER: **48. PP**

GRILLED PORK TENDERLOIN *(GF)*
Blueberry Demi
LUNCH: **38. PP**
DINNER: **48. PP**

SPINACH MASCARPONE-STUFFED CHICKEN
Sundried Tomato | Artichoke Ragout
LUNCH: **38. PP**
DINNER: **48. PP**

BLACKENED REDFISH *(GF)*
Citrus Supreme Salsa
LUNCH: **42. PP**
DINNER: **50. PP**

SEARED ROASTED DUCK BREAST *(GF)*
Sweet Port Reduction
LUNCH: **44. PP**
DINNER: **54. PP**

ROASTED FILET OF BEEF *(GF)*
Cabernet Demi-Glace
LUNCH: **48. PP**
DINNER: **56. PP**

GRILLED NEW ZEALAND LAMB HALF RACK *(GF)*
Heirloom Cherry Tomato-Mint Relish
DINNER: **62. PP**

GRILLED NY STRIP *(GF)*
Chimichurri
DINNER: **67. PP**

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CENTER OF THE PLATE
DUO-PLATED MAIN COURSE

PRICING INCLUDES ONE STARCH AND ONE VEGETABLE.

ST. ARNOLD'S ROOT BEER BRAISED SHORT RIB & BONELESS GARLIC CHICKEN BREAST — **60. PP**

TOASTED FENNEL, SAGE & RED CHILE PORK TENDERLOIN & SEARED SEA SCALLOPS *(GF)* — **65. PP**
Madeira Pork Demi

ROASTED 5OZ FILET OF BEEF & BONELESS GARLIC CHICKEN BREAST — **66. PP**

ROASTED 5OZ FILET OF BEEF & CHIPOTLE-LAVENDER SCENTED HONEY-GLAZED BAY OF FUNDY SALMON *(GF)* — **68. PP**
Basil Trebbiano Demi-Glace | Beurre Blanc

ROASTED 5OZ FILET OF BEEF & TWO JUMBO GULF SHRIMP — **72. PP**
Romesco Sauce

ROASTED 5OZ FILET OF BEEF & BUTTER POACHED LOBSTER TAIL *(GF)* — **75. PP**
Trebbiano Demi-Glace | Tobiko Roe Butter

STARCHES | CHOOSE 1

CREMINI-SCALLION BASMATI RICE *(GF)*

SMOKED GOUDA GRISTMILL GRITS

GARLIC & HERB BOURSIN SMASHED RED SKIN POTATOES *(GF)*

HERBED CHÈVRE CREAMY POLENTA

SMOKED PECAN BLUE CHEESE AU GRATIN POTATOES

CHIVE & CRÈME FRAÎCHE LOADED YUKON GOLD POTATO *(GF)*

CHIVE BUTTERMILK WHIPPED POTATOES *(GF)*

BUTTERED SPAGHETTI SQUASH WITH FINE HERBS *(GF)*

VEGETABLES | CHOOSE 1

GARLIC ROASTED BROCCOLINI *(GF)*

BUTTERED HARICOT VERTS *(GF)*

BABY ZUCCHINI AND PATTY PAN SQUASH SUCCOTASH *(GF)*

CRISPY BRUSSELS SPROUTS *(GF)*

GRILLED ASPARAGUS *(GF)*

SHIITAKE MUSHROOM-FRENCH BEAN COMPOTE

GLAZED BABY CARROTS *(GF)*

MADRAS CURRY BAKED CAULIFLOWER *(GF)*

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CENTER OF THE PLATE
VEGETARIAN

IMPOSSIBLE BURGER

Vegetarian "Impossible" Patty | Smashed Avocado | Tomato | Arugula | Shaved Red Onion | Roasted Garlic Aoili

LUNCH: **34. PP**

DINNER: **44. PP**

SPAGHETTI SQUASH "PASTA" *(GF - MINUS NAAN) (VEGAN)*

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

LUNCH: **34. PP**

DINNER: **44. PP**

THAI CHILE GLAZED TOFU STEAK *(GF) (VEGAN)*

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

LUNCH: **34. PP**

DINNER: **44. PP**

BUTTERNUT SQUASH, MUSHROOM & BRIE STRUDEL

Balsamic Glaze | Roasted Asparagus

LUNCH: **34. PP**

DINNER: **44. PP**

ORECCHIETTE PRIMAVERA

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

LUNCH: **34. PP**

DINNER: **44. PP**

SUPERFOODS BOWL *(GF) (VEGAN)*

Quinoa | Avocado | Sweet Potato | Jalapeño | Radish Sprouts | Lemon-Tahini Sauce

LUNCH: **34. PP**

DINNER: **44. PP**

BROWN BUTTER-ROASTED CAULIFLOWER STEAK *(GF)*

Warm White Bean Puree | Olives | Roasted Red Onion | Feta | Citrus Zest

LUNCH: **34. PP**

DINNER: **44. PP**

EGGPLANT, ROASTED PEPPER & SQUASH NAPOLEON *(GF) (VEGAN)*

Garlic Wilted Baby Kale | Cilantro Chimichurri | Harissa

LUNCH: **34. PP**

DINNER: **44. PP**

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SWEET TOOTH CURES

PLATED

Lunch | Dinner

VANILLA BEAN CHEESECAKE **10. | 12.**
CHOICE OF ONE SAUCE:
Chocolate Hazelnut | Cookies & Cream | Salted Caramel | Raspberry | Strawberry

TRIPLE CHOCOLATE MOUSSE **10. | 12.**
White & Dark Chocolate Mousse | Dark Chocolate Curls | Truffle

STRAWBERRY ROMANOFF **10. | 12.**
Macerated Strawberries | Grand Marnier Cream | Fresh Strawberries

CHOCOLATE DECADENCE CAKE **10. | 12.**
Raspberry Sauce | Dark Chocolate Curls

PERSONAL CHOCOLATE PECAN PIE **10. | 12.**
Cocoa Whipped Cream

LEMON TART **10. | 12.**
Assorted Berries | Basil Crystals | Vanilla Chantilly Cream

PECAN PIE **10. | 12.**
Whipped Cream

VEGAN CHOCOLATE MOUSSE CAKE *(GF)* **10. | 12.**
Chocolate Curls | Berries

INTERMEZZO

7. PP

CHOICE OF ONE TO CLEANSE YOUR PALATE: (GF) (V)
Lemon Basil Granita | Champagne Raspberry Granita | Blackberry Chambord Granita | Citrus Burst Granita

SUGAR BARS

BELOW ITEMS WILL BE SERVED BUFFET-STYLE:

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

IT'S SUNDAE **21. PP**
Blue Bell Chocolate, Vanilla & Strawberry Ice Cream
Maraschino Cherries | Chocolate Syrup | Caramel Sauce | Pineapple Sauce
Shaved Chocolate | Bananas | Candied Peanuts
+ 150. ATTENDANT FEE (PER 20 GUESTS)

HEY CHEF-FLAMBE` ME! **22. PP**
Bananas Foster | Brandied Peaches | Cherries Jubilee
Vanilla Bean Ice Cream
+ 150. ATTENDANT FEE (PER 50 GUESTS)

CHEF ATTENDED S'MORES BAR **25. PP**
Graham Crackers | Ritz Crackers | Marshmallows
Chocolate Bar | Peanut Butter Cups | Cookies & Cream Bars
Chocolate Mint Bar | Strawberries
+ 150. ATTENDANT FEE (PER 20 GUESTS)

THE CAKE BAR **28. PP**
CHOOSE 3 FLAVORS:
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

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SWEET TOOTH CURES

MINIMUM 25 PIECES PER ITEM.

PASTRY SHOP DISPLAYS

SUGAR-TINIS — **5. EA**

Chocolate Mint Mousse | Double Chocolate & Caramel Turtle Trifle

Strawberry Shortcake Tiramisu | Boston Cream Pie | Key Lime Cheesecake

SHORT & SWEET DESSERT SHOOTERS — **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 | Red Velvet

FRENCH MACARONS — **6. EA**

Vanilla | Pistachio | Raspberry | Chocolate | Lemon

SWEET TREATS *(CHOOSE UP TO FIVE)* — **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 | Cake Pops

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ZA LATE MENU

MINI GRILLED CHEESE BITES *(V)* — **3. EA**

ASSORTED PIZZA BITES — **3. EA**
Pepperoni | Sausage | Cheese

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

ZA BREAKFAST TACOS — **5. EA**
CHOICE OF: Egg, Potato & Cheese | Sausage, Egg & Cheese | Bacon, Egg & Cheese
INCLUDES: Roasted Chipotle Salsa, Tomatillo Salsa & Sour Cream

FRENCH TOAST STICKS *(V)* — **5. EA**

MINI MILKSHAKES — **5. EA**
Strawberry | Chocolate | Vanilla

MINI QUESADILLA — **6. EA**
Chicken | Steak Grilled Poblano

STEAK FAJITA STREET TACOS — **6. EA**

FRESH-GROUND BEEF SLIDERS — **6. EA**
Caramelized Onion | Cheddar | Brioche Bun with Sesame Seeds

PULLED BBQ PORK SLIDERS — **6. EA**
Candied Jalapeño Relish | Challah Bun

FRIED CHICKEN SLIDERS — **6. EA**
Charred Poblano Gravy | Challah Bun

MINI CHICKEN & WAFFLES — **7. EA**
Waffle Coated Fried Chicken | Chipotle Powdered Sugar

MINI BRANDY ALEXANDERS — **7. EA**
Served in Shooters

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BAR MENU

BARTENDERS & CASHIERS: 150. EACH FOR 4-HOUR DURATION.
50. PER EACH ADDITIONAL HOUR. MENU PACKAGES PRICED FOR 4-HOUR DURATION.
ZAZA RECOMMENDS ONE BAR FOR EVERY 50-75 GUESTS.
SPECIALTY WINE MUST BE PURCHASED PER BOTTLE (PRE-ORDER).

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

+ 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**
Bubble Berry	**12. EA**

BAR PACKAGES

INCLUDES BEER, HOUSE WINE, HOUSE CHAMPAGNE & SOFT DRINKS

HOUSE

55. PP
+9. PP / ADDITIONAL HOUR

Skyy Vodka
Espolòn
New Amsterdam
Boquerón Rum
Jim Beam
Redemption Rye
Legacy
Tullamore Dew
Loch Lomond

DELUXE

60. PP
+10. PP / ADDITIONAL HOUR

Ketel 1
Cazadores
Bombay Sapphire
Bacardi
Jack Daniels
Redemption Rye
40 Creek
Teeling
Dewars

PREMIUM

65. PP
+11. PP / ADDITIONAL HOUR

Grey Goose *(ALT: Tito's)*
Patron
Hendrick's
Bacardi
Makers Mark
Bulleit Rye
Crown Royal
Jameson
Johnnie Walker Black

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WINE LIST

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BUBBLES

LAMARCA PROSECCO | Italy	**60.** *(PACKAGE)*
J VINEYARDS ROSÉ | California	**75.**
TAITTINGER | France	**95.**
PERRIER-JOUËT GRAND BRUT | France	**110.**
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 | Napa Valley	**55.** *(PACKAGE)*
RODNEY STRONG | Russian River	**65.**
SONOMA CUTRER | Sonoma	**70.**
FLOWERS | Sonoma Coast	**80.**
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.**

RIESLING

DR. LOOSEN | Germany	**60.**
DÖNHOFF | Germany	**70.**

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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 | Amadore County	**60.**
NEWTON | Napa	**65.**
JACKSON ESTATE | Alexander Valley	**75.**
PEJU | Napa	**95.**
DANCING HARES MAD HATTER | Napa	**105.**
BLUE ROCK | Alexander Valley	**110.**
CARAVAN | Napa	**115.**
FAUST | Napa	**120.**
JUSTIN ISOSCELES | Paso Robles	**140.**
SILVER OAK | Alexander Valley	**155.**
CAYMUS | Napa	**165.**

OTHER VARIETALS

ROSÉ, *SOMMELIER'S CHOICE*	**50.**
SLATE, RED WINE | Napa Valley	**55.** *(PACKAGE)*
THOMAS SCHMITT | Germany	**60.**
TERRAZAS RESERVA, MALBEC | Argentina	**68.**
CONUNDRUM, WHITE BLEND | California	**72.**
WHISPERING ANGEL, ROSÉ | Provence	**72.**
LAMOLE DI LAMOLE, CHIANTI CLASSICO | Italy	**75.**
ORIN SWIFT ABSTRACT, GRENACHE | California	**85.**
PRISONER, ZIN BLEND | California	**99.**
DUCKHORN PARADUXX, ZIN BLEND | Napa	**90.**
CATENA ALTA, MALBEC | Argentina	**95.**
ORIN SWIFT, 8 YEARS IN THE DESSERT, ZIN BLEND | California	**99.**
LEVIATHAN, RED WINE | Napa	**105.**

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