

## ZB EVENTS

# 2019 Catering Menu

## Lunch

### **Delicatessen Buffet | \$14.95/pp**

- Soup Du Jour
- Mixed Greens with Cucumbers, Tomatoes, Red Onions, Carrots and Assorted Dressings
- Vegetarian Pasta Salad
- Assorted Slices of Fresh Bread
- Sliced Roast Beef, Black Forest Ham, Roast Turkey, Pastrami
- Cheddar, Swiss, Provolone
- Lettuce, Tomato, Red Onion, Pickles
- Mayonnaise, Dijon Mustard, Horseradish
- Potato Chips
- Assorted Freshly Baked Cookies and Brownies

### **Soup and Sandwich Buffet (Choice of 3 Sandwiches) \$14.95/pp**

### **Soup and Sandwich Buffet (Choice of 4 Sandwiches) \$15.95/pp**

#### **Sandwich Selections:**

- Roast Turkey with Lettuce, Tomato, Sharp Cheddar on White Bread
- Roast Beef with Boursin Cheese, Tomato and Arugula on a Baguette
- Ham and Swiss Cheese with Lettuce and Tomato on Multigrain Bread
- Pastrami with Sautéed Onions and Havarti Cheese on Rye Bread
- Southwest Veggie Wrap with Pepper Jack Cheese

#### **Accompaniments Include:**

- Soup Du Jour
- Mayonnaise, Dijon Mustard, Horseradish
- Mixed Green with Cucumbers, Tomatoes, Red Onions, Carrots, Assorted Dressings
- Vegetarian Pasta Salad
- Potato chips
- Freshly Baked Cookies and Brownies

# Box Lunch

All Boxed Lunches include a Choice of Sandwich, Potato Chips, Whole Fruit, Chocolate Chip Cookie and Beverage

## **Sandwich Selections (Choose One) - \$14.95**

- Roast Turkey with Lettuce, Tomato, Sharp Cheddar on Sourdough Bread
- Roast Beef with Boursin Cheese, Tomato and Spinach on a Baguette
- Ham and Swiss Cheese with Lettuce and Tomato on Multigrain Bread
- Roasted Red Pepper Hummus Wrap with Mix Greens, Pickled Vegetables
- Curried Chicken Salad Wrap

# Reception – Hors D'Oeuvres

Choice of 3 - \$15.00/pp

\*Based on a 1 - 1 ½ hour reception

\*\$5.00 for each additional Hors D'oeuvres

## **Cold Hors D'oeuvres**

- Green and Yellow Squash Cannelloni stuffed with Ratatouille Vegetables, Balsamic Reduction
- Traditional Jumbo Shrimp Cocktail with Citrus Cocktail Sauce
- Old Bay Spiced Chilled Shrimp with Horseradish Sauce
- Curried Chicken Salad in Phyllo Cup
- Citrus Crab Salad in Phyllo Cup
- Salmon Rilette on Cucumber
- Tuna Tartare on Crisp Wonton Chip
- Vietnamese Duck Springroll with Hoison Sauce
- Tomato Mozzarella Bruschetta
- Smoked Salmon with Dill Crème on Jewish Rye
- Grouger
- Brie with Cranberry Compote on Crostini
- Shave Prosciutto with Fig Jam on Crostini

## **Hot Hors D'oeuvres**

- Seared Striploin with Red Onion Jam, Bleu Cheese Crumble on Crostini
- Sesame Crusted Chicken skewers with Orange and Soy Glaze
- Chicken Tandoori Skewers
- Beef Kefta with Mint Yogurt Chutney
- Seared Tuna and Pineapple Skewers
- Pork Potstickers with Sweet Chili Sauce
- Risotto Aranchini stuffed with Fontina Cheese
- Miniature Lobster Mac and Cheese Bites with Spicy Aioli
- Maryland Style miniature Crab Cakes with Cajun Remoulade

## Chilled Reception Displays

**\*Minimum 15 people**

### **Mediterranean Mezze Display - \$4.95/pp**

Hummus with Cucumber, Feta, Tomato  
Marinated Olives, Stuffed Grape Leaves  
Toasted Pita Chips

### **Sushi Display - \$8.00/roll**

Parallax Sushi Selection

### **Antipasti Display - \$7.95/pp**

Assorted Charcuterie Meats  
Marinated Fresh Mozzarella  
Artichoke Hearts, Roasted Red Peppers, Olives, Sundried Tomatoes  
Assorted Breads

### **Crudit  - \$4.95/pp**

Assorted Fresh Vegetable Display  
Bleu Cheese Dip, Chipotle Ranch, Hummus Dip

### **Domestic Cheese Display - \$6.95/pp**

Garnished with Dried Fruits, Toasted Walnuts  
Assorted Crackers

### **L'Albatros Cheese Display - MKT Price**

\*Selection varies

### **Grilled Vegetable Display - \$5.95/pp**

Assorted Grilled Vegetables topped with Truffle Oil, freshly grated Parmesan Reggiano Cheese

### **Fresh Fruit Display - \$4.95/pp**

Seasonal Fruit and Berries

## Hot Reception Displays

**\*Minimum 15 people**

### **Spinach and Artichoke Dip \$5.95/pp**

Corn Tortilla Chips

### **Buffalo Chicken Dip \$6.95/pp**

Corn Tortilla Chips

### **Artichoke and Crab Dip \$7.95/pp**

Baguette Chips

## **Baked Brie \$6.95/pp**

Brie Baked with Fruit Preserve wrapped in Puff Pastry served with Assorted Crackers

## **Carving Stations**

**\*Each Station comes with an assortment of Rolls**

**\* Minimum 15 people**

### **Flank Steak - \$15.00/pp**

Blackened Flank Steak with Rosemary Jus

### **Prime Rib - MRT price**

Slow Roasted Mustard and Brown Sugar Crusted Prime Rib of Beef  
Horseradish Cream

### **Roast Turkey - \$12.00/pp**

Herb Brined Roasted Turkey with Cranberry Relish

### **Beef Tenderloin - MRT Price**

Peppercorn Crusted Roasted Beef Tenderloin, Whole Grain Mustard Aioli

### **Honey and Stone Ground Mustard Glazed Ham - \$12.00/pp**

Apple Compote, Whole Grain Mustard

### **Roasted Salmon with Fresh Herbs - \$12.00/pp**

Choice of Dill Cream, Lemon Caper Aioli, Horseradish Sauce or Romesco Sauce

## **Dinner – Plated**

### **Plated Dinner 1 - \$50.00/pp**

#### **Choice of Soup or Salad (Choose One):**

- Creamy Red Pepper Soup
- Iceberg Salad with Tomatoes, Cucumbers, Avocado, Egg, Miso Ranch
- Classic Caesar Salad with Herb Croutons, Parmesan Cheese, Tomato, Roasted Garlic Dressing
- Mix Green Salad with Fresh Vegetables, Honey Balsamic Vinaigrette

#### **Entrée Selections (choice of Two):**

- Citrus Marinated Cod with Charred Pineapple Salsa
- Chicken Confit with Roasted Garlic Jus
- Pork Loin with Apple and Caramelized Onion Relish
- Flat Iron Steak with Red Wine Sauce
- Mushroom Ravioli with Ratatouille Vegetables, Madeira Cream (Vegetarian) \*
- Eggplant Cannelloni with Ratatouille Vegetables, Red Pepper Coulis (Vegetarian) \*

#### **Dessert Selections (Choose One):**

- Orange and Olive Oil Pound Cake
- Lemon and Ginger Curd Tart
- Chocolate Panna Cotta

## **Plated Dinner 2 - \$60.00/pp**

### **Choice of Soup or Salad (Choose One):**

- Tomato Basil Soup
- Arugula and Radicchio Salad with Shaved Parmesan, Tomato, Lemon Vinaigrette
- Classic Caesar Salad with Herb Croutons, Parmesan Cheese, Tomato, Roasted Garlic Dressing
- Mix Green Salad with Fresh Vegetables, Honey Balsamic Vinaigrette

### **Entrée Selections (Choose Two)**

- Roasted Red Pepper Stuffed Airline Chicken Breast with Tarragon Sauce
- Bone In Centre cut Pork Chop with Red Pepper Coulis
- Seared Salmon with Apple Cider Gastrique, Thyme Buerre Blanc
- Asian Braised Beef Short Rib with Natural Braise Reduction
- Filet of NY Strip with Red Wine Jus
- Marinated Tofu with Jasmine Rice, Coconut Curry Sauce (Vegetarian)
- Couscous Purse with Roasted Red Pepper Coulis (Vegetarian)

### **Dessert Selections (Choose One):**

- Chocolate and Salted Caramel Tart
- Espresso Cheesecake
- Lemon Polenta Cake

## **Plated Dinner 3 - \$70.00/pp**

### **Choice of Soup or Salad (Choose One):**

- Mushroom Soup with Truffle Essence
- Roasted Beet Salad with, Arugula, Cherry Tomatoes, Feta, Almonds, White Balsamic Vinaigrette
- Classic Caesar Salad with Herb Croutons, Parmesan Cheese, Tomato, Roasted Garlic Dressing
- Mix Greens with Fresh Vegetables, Honey Balsamic Vinaigrette

### **Entrée Selections (Choose Two)**

- Peppercorn Crusted Filet of Beef, Chocolate Red Wine Sauce
- Braised Beef Short Ribs with Red Wine Braisage
- Pan Seared Scallops with Cauliflower Puree
- Grilled Ahi Tuna with Citrus Beurre Blanc
- Herb Crusted Rack of Lamb with Tarragon Jus
- Duck Confit with Port Wine Reduction
- Linguini Pasta with Puttanesca Sauce

### **Dessert Selections (Choose One):**

- Flourless Chocolate Torte
- Luxardo Cherry Cheesecake
- Individual Pecan Tart, Chantilly Cream

# Dinner – Buffet

## Buffet Dinner 1 - \$55.00/pp

### Starter Selections (Choose Two):

- Wild Mushrooms Soup with Truffle Oil
- Vegetarian Pasta Salad
- Mixed Green Salad with Fresh Vegetables, Honey Balsamic Vinaigrette
- Classic Caesar Salad with Herb Croutons, Parmesan Cheese, Tomato, Roasted Garlic Dressing
- French Green Bean Salad with Radicchio and Dijon Vinaigrette

### Entrée Selections (Choose Two):

- NY Strip Medallions with Wild Mushrooms, Gorgonzola Sauce
- Atlantic Salmon with a South American Pepper Sauce
- Marinated Cod with Coconut Red Curry Sauce
- Herb Marinated Chicken Breast with Roasted Parsnip Puree
- Sliced Pork Loin with Granny Smith Apple and Red Onion Compote
- Cheese Tortellini with Baby Spinach, Artichokes and Pesto

### Side Selections (Choose Two)

- Roasted Red Skin Potatoes
- Classic Mash Potatoes
- Au Gratin Potatoes
- Lemon and Parsley Rice Pilaf
- Saffron Rice
- Creamy Polenta
- Steamed Broccolini
- Steamed Green Beans
- Medley of Vegetables
- Roasted Vegetables
- Glazed Carrots
- Caponata
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### Dessert Selections (Choose One)

- Assorted Cookies, Brownies and Blondies
- Assorted Miniature Pies
- Chocolate Bread Pudding

## Buffet Dinner 2 - \$65.00/pp

### Starter Selections (Choose Two):

- Creamy Roasted Red Pepper Soup
- Vegetarian Pasta Salad
- Tomato and Fresh Mozzarella Salad, Basil, Balsamic Reduction
- Spinach Salad with Pickled Red Onions, Tomato, Almonds, Lemon Poppy seed Vinaigrette
- Classic Caesar Salad with Herb Croutons, Parmesan Cheese, Tomato, Roasted Garlic Dressing

### Entrée Selections (Choose Two)

- Grilled Flank Steak with Chimichurri Sauce

- Braised Beef Short Ribs with Wild Forest Mushrooms, Natural Sauce Reduction
- Airline Chicken with Wild Forest Mushroom, Roasted Red Pepper Sauce
- Blackened Airline Chicken with Charred Tomato Sauce
- Brown Sugar and Mustard Crusted Pork Loin
- Cilantro Marinated Salmon with Coconut Lime Sauce
- Penne Pasta with Grilled Chicken, Mushrooms, Peas, Cherry Tomato, Puttanesca Sauce
- Roasted Eggplant stuffed with Garbanzo beans, Ratatouille Vegetables, Marinara Sauce (Vegetarian)
- Mushroom Ravioli with Ratatouille Vegetables, Madeira Cream (Vegetarian)

#### **Side Selections (Choose Two)**

- Roasted Red Skin Potatoes
- Classic Mash Potatoes
- Au Gratin Potatoes
- Lemon and Parsley Rice Pilaf
- Saffron Rice
- Creamy Polenta
- Steamed Green Beans
- Medley of Vegetables
- Roasted Vegetables
- Glazed Carrots
- Caponata

#### **Dessert Selections (Choose One)**

- Miniature Cheesecakes
- Carrot Cake
- Salted Caramel Mousse Cake

### **Buffet Dinner 3 - \$75.00/pp**

#### **Starter Selections (Choose Two):**

- New England Clam Chowder
- Vegetarian Pasta Salad
- Caprese Salad with Pomegranate Balsamic Reduction
- Fingerling Potato Salad with Truffle and Bacon
- Arugula and Radicchio Salad with Shaved Parmesan, Tomato, Lemon Vinaigrette
- Mix Greens with Fresh Vegetables, Honey Balsamic Vinaigrette

#### **Entrée Selections (Choose Two)**

- Brown Sugar and Herb Crusted Prime Rib of Beef with Horseradish Cream
- Seared Beef Tenderloin with Wild Mushrooms, Bordelaise Sauce
- Airline Chicken with Wild Mushrooms, Truffle Sauce
- Coq Au Vin
- Roast Pork Loin Stuffed with Apple and Fennel
- Grilled Ahi Tuna with Tomato and Olive Relish
- Seafood Medley of Salmon, Shrimp, Scallops, Black Mussels, Saffron Cream
- Roasted Eggplant stuffed with Garbanzo beans, Ratatouille Vegetables, Marinara Sauce (Vegetarian)

#### **Side Selections (Choose Two)**

- Roasted Red Skin Potatoes
- Classic Mash Potatoes

- Au Gratin Potatoes
- Lemon and Parsley Rice Pilaf
- Saffron Rice
- Creamy Polenta
- Steamed Green Beans
- Medley of Vegetables
- Roasted Vegetables
- Glazed Carrots
- Caponata

**Dessert Selections (Choose One)**

- Chocolate Flourless Torte
- Miniature Tiramisu Shooters
- Seasonal Cheesecake