

The Port
at zekes

CATERING
MENU

www.theportatzekes.com

BUFFET PACKAGES

GOLD - \$85 PER GUEST

Choose:
*One Salad
Three Entrees
Three Sides
One Dessert*

SILVER - \$70 PER GUEST

Choose:
*One Salad
Two Entrees
Two Sides
One Dessert*

10% tax & 25% service charge will be added



SALADS



CAPRESE SALAD

Red Tomatoes, baby heirloom tomatoes, arugula, burrata cheese, balsamic glaze, fresh basil, and gremolata

CAESAR SALAD

Romaine hearts, shaved parmesan, cornbread croutons, Caesar dressing

WEDGE SALAD

Iceberg lettuce, heirloom tomatoes, pickled red onions, crispy bacon, blue cheese crumbles, and spicy ranch

CHOPPED GREEK SALAD

Romaine hearts, cucumbers, tomatoes, olives, feta, pepperoncini, red onion, lemon vinaigrette

CHEF SEASONAL SALAD

Arugula, Napa cabbage, Granny Smith apples, pickled red onions, shaved parmesan, candied walnuts, burnt mustard dressing

MIXED GREEN SALAD

Mixed greens, cucumbers, heirloom cherry tomatoes, red onion, lemon vinaigrette

ENTRÉES

COULOTTE STEAK

Sirloin steak with chimichurri
Chef recommendation is medium

SMOKED CHICKEN BREAST

served with red pepper coulis

PORK TENDERLOIN

served with herb Dijon cream

SPANISH SEAFOOD PAELLA

Valencia rice, mussels, cobia, shrimp, sofrito,
Spanish salami

FRIED GROUPER

Lightly fried grouper with remoulade sauce

PAN SEARED SALMON

Skin-on pan seared salmon

AHI TUNA

Paprika cumin crusted tuna
Chef recommendation is rare

BBQ SHRIMP

Traditional New Orleans style BBQ shrimp

BLACKENED COBIA

Blackened Gulf cobia

SURF & TURF KEBAB

Wild Caught Gulf shrimp, beef tenderloin, bell
pepper, onions, red pepper coulis

CARIBBEAN JERK CHICKEN THIGHS

Served with charred pineapple puree



ENTRÉES

CREAMY CHICKEN SPINACH

Chicken breast, crispy bacon, blistering cherry tomatoes, parmesan

SHRIMP FRA DIABLO

Wild caught Gulf Shrimp, spicy crushed tomato sauce, Fresno, red bell pepper, scallions, caramelized onions

SHRIMP VERACRUZ

Wild caught Gulf Shrimp, crushed tomatoes, caramelized onions, queen olives, capers, garlic, red chili flake, parmesan

CHICKEN CARBONARA

Oven-roasted chicken breast served with vibrant green peas and crispy bacon, light and creamy sauce

PASTA PRIMAVERA

Seasonal vegetable medley, garlic, red chili flake, parmesan, white wine butter sauce

BAKED ZITI

Beef bolognese, penne, mozzarella, ricotta cheese

CHICKEN CACCIATORE

Grilled chicken thighs, red bell pepper, herb mushroom, kalamata olives, crushed tomato sauce, parmesan

CHICKEN ALFREDO

Grilled chicken breast, mushrooms, fresh black pepper and parmesan

CREOLE

Gulf shrimp, blistered baby heirloom tomatoes, green onions, Conecuh & crawfish gravy



CHOICE OF PENNE OR FETTUCCINE

SIDES

WHIPPED RED POTATOES

creamy roasted red potatoes, garlic, thyme

DIRTY RICE

jasmine rice, Cajun trinity, Conecuh sausage, blackening season, red beans

MEDITERRANEAN COUSCOUS

chilled pearl couscous, cucumber, red onions, heirloom tomatoes, feta, mint, lemon vinaigrette

HARICOT VERTS

sautéed green beans tossed with garlic

HONEY GLAZED CARROTS

sautéed mushrooms with roasted cippolini onions, garlic, thyme

GRILLED ASPARAGUS

Seasoned Grilled Asparagus

POTATO SALAD

Homemade southern potato salad with hardboiled eggs, sweet pickle relish, and green onion

MAC AND CHEESE

Housemade mornay with large shell pasta topped with herb bread crumb

GRILLED BROCCOLINI

charred broccolini with sweet chili glaze and gremolata

SWEET POTATOES

spiced pecan crumble, maple glaze

ROASTED BRUSSELS SPROUTS

tossed in a honey mustard sauce

COLE SLAW

mixture of Napa cabbage and red cabbage, creamy apple cider dressing

HERB MUSHROOMS

sautéed mushrooms with sautéed onions, garlic, thyme

SOUTHWEST RAGOUT

braised red and navy beans, fire roasted tomatoes, Pico de Gallo, cilantro

PARMESAN RISOTTO

Creamy arborio rice topped with fresh shaved parmesan

SEASONAL MIXED VEGETABLES

Medley of vegetables with garlic and herbs

DESSERTS



CHOCOLATE MOUSSE

Dark chocolate mousse, raspberry Chantilly, raspberries, cocoa nibs

LEMON BARS

Lemon curd, shortbread crust, powdered sugar

TIRAMISU

Ladyfinger cookies, espresso, mascarpone cheese, sugar, marsala wine, rum and cocoa powder

TURTLE BROWNIE

Chocolate chip walnut brownie, powdered sugar, chocolate & caramel sauce

BANANA PUDDING

Banana custard, vanilla chantilly, nilla wafers

KEY LIME PIE

Key lime custard, graham cracker crust, meringue, lime wheel

BREAD PUDDING

Brioche bread, custard, banana rum caramel sauce, fresh bananas, mint

RASPBERRY CHEESECAKE

Traditional cheesecake, raspberry swirl, fresh berries, drizzled with white chocolate

SALTED CARAMEL ICE CREAM

Creamy salted caramel ice cream with chocolate and Myer's rum caramel sauce

CHOCOLATE S'MORES LAVE CAKE

Chocolate sponge filled with gooey chocolate ganache topped with toasted marshmallow

BOURBON PECAN PIE

Bourbon infused pecan pie



ENHANCEMENTS & PLATED DINNER SERVICE



READY TO CUSTOMIZE
EVEN MORE?

Our buffet menus are a great starting point, but every event is different—and your menu should be too.

On the next pages, you'll find a variety of additional add-ons and plated dinner options designed to help you create a more tailored experience for your guests.

Whether you're looking to elevate the presentation, add a few standout items, or offer guests a choice of entrées, these options make it easy to build a menu that fits your style and occasion.

HORS D'OEUVRES

CORBREAD & CRAWFISH GRAVY - 4

Skillet cornbread with our house special crawfish and Conecuh sausage cream gravy

WHITE BEAN HUMMUS - 4

Silky-smooth hummus served with grilled sourdough bread, topped with green harissa, and kalamata olives.

SPINACH DIP - 5

Spinach, mornay, parmesan, gremolata, blue tortilla chips

SALMON DIP - 7

House-made salmon dip, lemon dill crème fraîche, capers, dill, olive oil, grilled ciabatta

BRUSCHETTA - 5

grilled ciabatta, marinated heirloom tomatoes, burrata, basil, dark balsamic reduction

CAPRESE WATERMELON SKEWERS - 4

Compressed watermelon, feta, basil

TUNA TOAST - 7

Paprika cumin crusted tuna, heirloom Pico de Gallo, guajillo oil, Aleppo, micro cilantro, grilled ciabatta

FRIED GULF SHRIMP - 6

with Zippy Sauce

MINI CRAB CAKES - 10

with Remoulade Sauce

MINI LOBSTER ROLLS - 10

A mini version of Zeke's classic lobster roll



HORS D'OEUVRES

SHRIMP SPRING ROLL - 6

Wonton wrapped shrimp filled with ginger, garlic, and cilantro. Served with Zippy Sauce

SOUTHWEST EGGROLLS - 4

Fried egg roll, spicy ranch

LOBSTER ARANCINI - 7

Fried rice ball, lobster, Cajun trinity, fire roasted marinara

STUFFED MUSHROOMS - 6

Roasted mushrooms, lump crab, mornay, parmesan

PORK BELLY BITES - 6

Crispy glazed pork belly, pickled Fresno, scallions, charred pineapple sauce

GLAZED MEATBALLS - 8

Sweet and tangy chili sauce

POTSTICKERS - 6

Pork or chicken

MINI BEEF WELLINGTON - 10

with horseradish cream

BURGER SLIDERS - 8

Brioche bun, american cheese, pickle and ketchup

GROUPER SLIDERS - 8

lightly fried, tomato, cucumber, eggplant aioli and brioche bun

CHARCUTERIE - 15

Chef's selection of meats & cheeses with accoutrements

VEGGIES & FRUIT - 5

Chef's selection of fruits and vegetables



ENHANCEMENTS



RAW BAR

(pricing based on selection - starting at \$40 per person)

MURDER POINT OYSTERS

Local Alabama oysters, creamy and plump like salted butter

SHRIMP COCKTAIL

Chilled boiled shrimp tossed in chili oil, served with zesty cocktail sauce and celery stick

SMOKED MUSSELS

PEI smoked mussels, cherry tomatoes, garlic

TUNA POKE

cubed ahi tuna tossed in Mandarin glaze, cucumber, radish, sesame seeds, micro cilantro, avocado, bang bang sauce

WEST INDIES

Jumbo lump Crab

SUSHI

Chef-Curated Sushi Selection Available

ENHANCEMENTS

CARVING STATIONS

PRIME RIB - 32

served with au ju and horsey sauce

SIRLOIN STEAK - 20

served with chimichurri

PORK TENDERLOIN - 17

served with charred pineapple pure

HONEY BAKED HAM - 15

served with apricot jam

CHICKEN BREAST -15

Served with red pepper coulis



PLATED MENUS

The host selects the menu in advance, and guests choose from the selected options. Our plated menus pair chef-selected sides with your choice of protein. Each option includes your choice of salad and dessert.

Entree selections must be given to venue two weeks in advance.



PRESTIGE

\$100 per guest

OSCAR FILET

6oz filet, asparagus, lump crab meat, bearnaise sauce

SEARED SCALLOPS

Pan seared scallops, creamy couscous, wild mushrooms, parmesan tuile, balsamic reduction

WHOLE FISH VERA CRUZ

Oven roasted whole fish, partially deboned, grilled ciabatta bread

SURF & TURF

\$75 per guest

8OZ FILET MIGNON

Filet of beef, red potato mash, chimichurri

GRILLED TUNA

Paprika spiced Tuna, avocado cream, heirloom Pico de Gallo, guajillo, micro cilantro

GRILLED KEBOB

Wild caught Gulf shrimp, filet, mixed vegetables, red pepper coulis

PLATED MENUS

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Entree selections must be provided to venue two weeks prior to event.

MEDITERRANEAN NIGHTS

\$70 per guest

MEDITERRANEAN CHICKEN

Roasted chicken breast, Mediterranean couscous, red pepper coulis

RACK OF LAMB

Grilled rack of lamb, crispy mashed red potatoes, green harissa, red pepper coulis, whipped tahini

HALIBUT

Pan seared Halibut, char grilled broccolini, spicy crushed tomato Moroccan sauce

SOUTHERN AFFAIR

\$70 per guest

BLACKENED COBIA

Gulf Cobia, dirty rice, Conecuh sausage gravy

PORK CHOP

Old bay brined, succotash, Alabama BBQ sauce

SHRIMP & GRITS

Wild caught Gulf shrimp, polenta grits, Conecuh sausage



BEVERAGE PACKAGES

CONSUMPTION BAR

Hourly Pricing Minimums

Up to 2 Hours – \$1,500

Up to 3 Hours – \$2,000

Up to 4 Hours – \$2,500

CLASSIC BAR

The Classic Bar will provide you and your guests with beer and wine to make your event unforgettable!

BEER

Miller Lite

Coors Light

Lil Smack IPA

Yuengling

Modelo

WINE

J Vineyards Pinot Gris

Murphy Goode Sauvignon Blanc

La Crema Chardonnay

Franciscan Select Cabernet

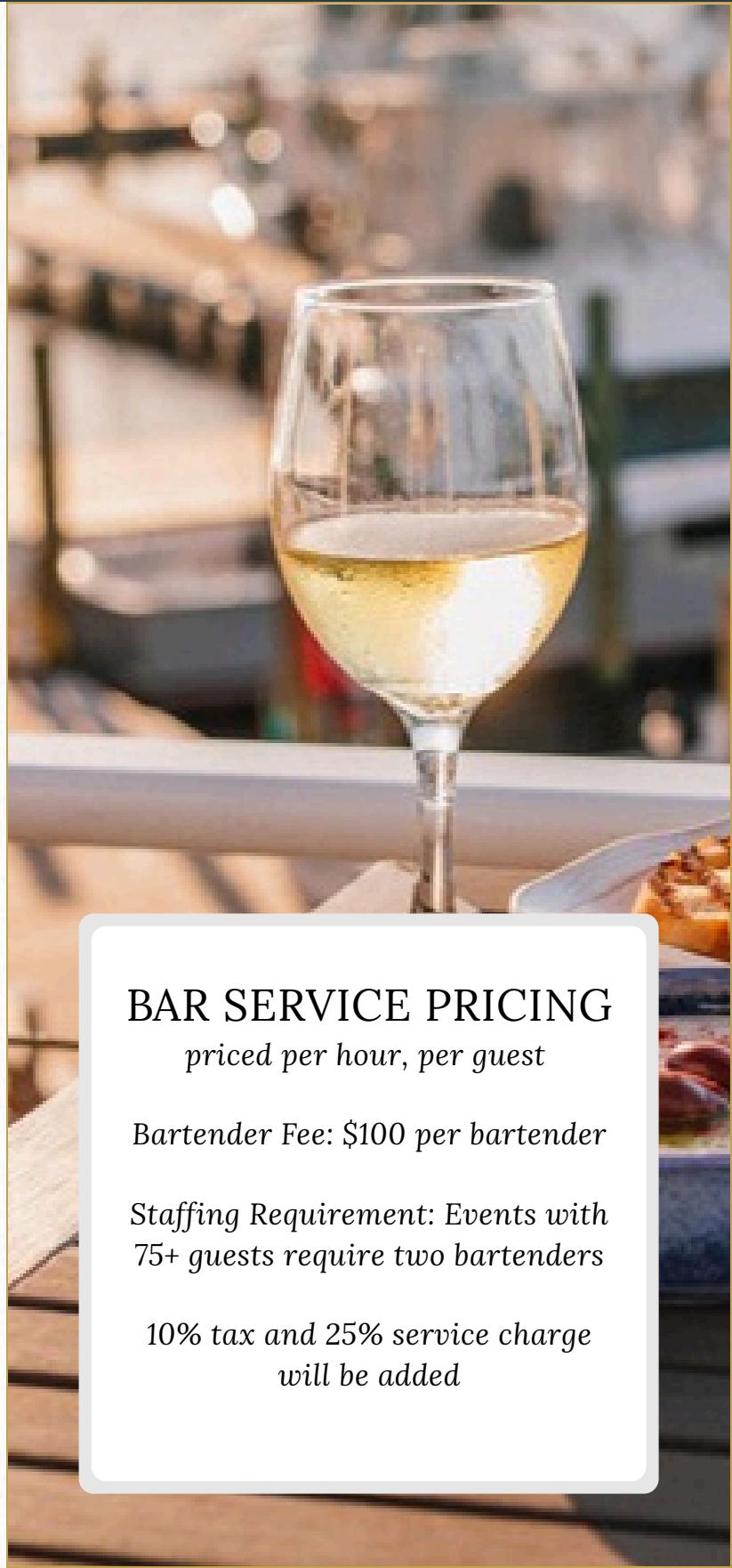
Brut Champagne

Hourly Pricing (per person)

Up to 2 Hours – \$34

Up to 3 Hours – \$44

Up to 4 Hours – \$50



BAR SERVICE PRICING

priced per hour, per guest

Bartender Fee: \$100 per bartender

Staffing Requirement: Events with 75+ guests require two bartenders

10% tax and 25% service charge will be added

SIGNATURE BAR



The Signature Bar will provide you and your guests with beer, wine, and mixed drinks to make your event unforgettable!

BEER

Miller Lite
Coors Light
Lil Smack IPA
Yuengling
Modelo

WINE

J Vineyards Pinot Gris
Murphy Goode Sauvignon Blanc
La Crema Chardonnay
Franciscan Select Cabernet
Brut Champagne

LIQUOR

Vodka: Absolut Or Wheatley
Rum: Cruzan Silver or Malibu
Gin: Beefeater or Hendriks
Tequila: Olmeca Altos Or Hornitos
Whiskey: Jim Beam or Makers Mark

Hourly Pricing (per person)

Up to 2 Hours – \$36
Up to 3 Hours – \$46
Up to 4 Hours – \$52

PREMIER BAR

The Premier Bar will provide you and your guests with beer, wine, mixed drinks, and up to two signature drinks to make your event unforgettable!

BEER

Miller Lite
Coors Light
Lil Smack IPA
Yuengling
Modelo

WINE

J Vineyards Pinot Gris
Murphy Goode Sauvignon Blanc
La Crema Chardonnay
Franciscan Select Cabernet
Brut Champagne

LIQUOR

Vodka: Absolut Or Absolut Elyx or Tito's
Rum: Cruzan Silver
Gin: Beefeater or Hendricks
Tequila: Avión Silver or Tres Generaciones
Whiskey: Makers Mark or Clyde May's

Hourly Pricing (per person)

Up to 2 Hours – \$38
Up to 3 Hours – \$48
Up to 4 Hours – \$56

Upgrade your liquor with a selection from our full liquor list. Available upon request.

