



Zest

Zest Up Your Life

SALADS

Classic Caesar

Boston lettuce, double smoked bacon, herbed focaccia crostini, shaved parm.

House

Heritage mix, red onion, cherry tomatoes, cucumber, shredded carrot, raspberry balsamic vinaigrette.

Deviled Burrata

Fig jam, baby arugula, cherry tomato, basil pesto, balsamic glaze, purple basil

Seasonal Berry

Seasonal berries, goat cheese, orange-spiced vinaigrette, fresh greens, pistachio crumb

Beet

Roasted beets, goat cheese, baby arugula, candied walnuts, orange segments, spiced apples, cider vinaigrette

Yam and Kale

Lemon tahini dressing, dried cranberries, quinoa, toasted kale, sweet potato chips, pomegranate seeds

Fall Harvest

Maple-Dijon vinaigrette, orange segments, toasted pecan, pickled red onion, micro radish, goat cheese

Winter Mix

Kale/Radicchio, citrus glaze, cherry tomato, pickled red onion, roasted walnuts, pomegranate seeds, puffed quinoa

BEEF AND POULTRY

Beef

Braised Beef

Brisket ends, red wine demi, sous-vide

Filet Mignon

Beef tenderloin, house spices, grilled

Ribeye

Certified angus beef, rosemary salt

Osso Bucco

Veal shank, sweet tomato demi, house wine

Beef Short Ribs

Garlic confit, red wine demi, rosemary, braised

Striploin

Certified Angus beef, grilled, chimichurri

Poultry

Chicken Peach Marsala

Pan seared, roasted peach, marsala wine, compound butter

Coq au Vin

Braised, red wine, cremini, garlic confit

Quail

Deboned, citrus brined, house pickles, chicken gel

Cornish Hen

Pickled berries, chimichurri

FISH AND VEGETARIAN

Vegetarian

Mushroom Ragu

Lentils/mushrooms, fresh tomato sauce, toasted herbs,

Baked Eggplant

Half eggplant, sundried tomato pesto, purple basil, roasted pecan

Halloumi Kebabs

Seasonal vegetables, sweet chili oil, toasted halloumi

Spanakopita

Crispy phyllo, sauteed spinach, garlic confit, rosemary salt

Fish

Salmon

Pan-seared, lemon mint, sesame seed

Halibut

Puttanesca sauce, micro radish

Branzino

Pan seared, orange tarragon beurre blanche

Crusted Tuna Steak

Black/white sesame crust, soy honey glaze, green scallions

Baked Cod

Lemon beurre blanche

Red Snapper

Blackened, seared, mango bell pepper salsa

SIDES

Sides

Seasonal Vegetables

Fresh in market, basil EVOO, lemon zest, black salt

Garlic Confit Mini Red Potatoes

Garlic confit, fresh herbs, fresh basil

Dauphinoise Potatoes

Gruyere cheese, reduced cream, Yukon gold

Roasted Brussel sprouts

Balsamic glaze, EVOO, chili oil, toasted pecan

Rice Pilaf

House spices, house stock

Broccolini

Charred, lemon zest, black salt

Honey Roasted Carrots

Marinated, roasted, hot honey

Fluffy Garlic Mash

Red skin, compound butter, micro arugula

Roasted Sweet Potatoes

Braised yam, rosemary salt

PASTA

Penne ala Vodka

Double smoked bacon, shaved parm, rose sauce

Linguine Bolognese

certified angus beef, house sugo, shaved parm, fresh basil

Vegetarian Primavera

Seasonal vegetables, olive oil/garlic sauce, rigatoni

Sacchetti

Tarragon cream sauce, truffle, black pepper ricotta

Pesto Gnocchi

Basil pesto, pine nuts, purple basil, ricotta

Carbonara

Pancetta, hen yolk, cracked black pepper.

Spicy Seafood

Market seafood, spicy tomato sauce, garlic confit, micro arugula

Beef/Cheese Tortellini

Brown butter sauce, fried sage

Mushroom Cacio e Pepe

Sauteed mushrooms, garlic confit, cracked black pepper, butter



DESSERTS

Dessert

Chocolate truffle cake

Chocolate ganache, cocoa dusted

Apple Habanero Cheesecake

Creamy cheesecake, spicy apple, habanero infusion

Creme Brulée

Burnt sugar, Chefs flavour

Tiramisu

Espresso, ladyfingers, mascarpone, coffee liqueur

Zabaglione

Fresh berries, custard

Fresh Fruit

Fresh in season

Pastry Platters

Assorted pastries, for any event

Dessert table

Assorted desserts, cookies, cupcakes, squares, ect.

When planning a menu, it's essential to ask guests about any allergies or dietary restrictions in advance. This ensures that all attendees feel included and safe. Common allergens include nuts, dairy, gluten, shellfish, and eggs, while dietary restrictions may encompass vegetarian, vegan, halal, kosher, or low-sodium preferences. Communicating these needs to your chef or caterer allows for thoughtful accommodations and a welcoming dining experience.

Menu subject to change based on season, minimum 12 per item ordered.

** ZEST Catering uses a third party rental/staffing agency.

ZEST does not provide rentals for any event unless requested by client, rental agreement must be finalized no later than one week before the event. Any event exceeding 5 hours will be subject to additional staffing hours, invoiced separately.

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