



Buffet Menu

Salads

Caesar | Double smoked pork lardon, herb crostini, shaved parmigiana

Fall Harvest | Toasted pecans, kale, pomegranate seeds, orange sediments, maple dijon vinaigrette, goat cheese, sliced acidic apples, basil EVOO

Beet | Caramelized pear, roasted walnuts, frisee, smoked goat cheese, raspberry vinaigrette

House Salad | Balsamic reduction, bruschetta tomatoes, carrot ribbons, soft pickle cucumber

Brussel Sprout | Shaved brussel sprouts, radicchio pomegranate, orange zest, toasted almonds, maple infused pears

Freshly Sliced Charcuterie | Imported cheese, cured meats, focaccia, Roasted red peppers, grilled zucchini, hot banana peppers, sundried tomatoes, balsamic/garlic marinated

Pasta

Penne ala vodka | Double smoked bacon, rose sauce

Linguini bolognese | Certified angus beef

Vegetarian Primavera | – Crushed tomatoes, red kidney beans, fresh seasonal vegetables, rigatoni pasta, pea's and carrots

Cheese Ravioli | Fresh marinara, basil EVOO, parmigiana crisp, fresh basil

Entree

Salmon | Pistachio crusted, lemon zest

Braised beef | Red wine demi, fresh herbs

Lemon Chicken | Lemon butter sauce, fresh herbs

Striploin Steak | Chimichurri, garlic confit

Baked Eggplant | Gochujang sauce, sous vide, charbroiled

ZEST Curry | House made sauce, mild/hot, nann bread

Rainbow Trout | Lemon butter sauce, fresh herbs

Sides

Rice pilaf | Seasoned rice, fresh herb

Seasonal Vegetables | Fresh in season

Garlic Confit Mini Red Potatoes | Garlic confit, fresh herbs

Broccolini | Lemon zest, charbroiled

Roasted Brussel Sprouts | Truffle oil, shaved parm

Heirloom Carrots | Lemon zest, charbroiled

Desserts

New York style cheesecake | Fresh berries, mint

Chocolate cake | Fresh berries, mint

Chocolate Churro | Vanilla chantilly cream, chocolate sauce

Fresh fruit platter | Minimum 30 people

Apple Crisp | Caramel, vanilla chantilly cream, rhubarb puree

Additional charges

Head chef - \$55 per hour/minimum five hours

Chef - \$40 per hour/minimum five hours

Waitress - \$37.50 per hour/minimum five hours

Dishwasher - \$25 per hour/minimum five hours

Prices subject to change based off current staffing.

Menu subject to change based on season, minimum of 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 8 hours will be subject to additional staffing hours, invoiced separately.

ZEST Up Your Life Catering.