



Buffet Menu

Salads

Caesar | Double smoked bacon, herb crostini

Summer | Seasonal berries, lemon/herb vinaigrette, fig goat cheese

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

House Salad | Balsamic reduction

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

Fettuccine alfredo | Fresh cream sauce, herbs

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

Fresh fruit platter | Minimum 15 people

Additional charges

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

Chef - \$40 per hour/minimum four hours

Waitress - \$37.50 per hour/minimum four hours

Dishwasher - \$25 per hour/minimum four hours

Prices subject to change based off current staffing.
Rentals and decor available at additional cost, travel and delivery charges may apply.
ZEST Catering uses a third party for staff, staff depends on size of event.