



Buffet Menu

Salads

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

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

Seasonal Berry Salad | Fresh seasonal berries, orange spiced vinaigrette, fig goat cheese, pistachio crumb

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

Beet | Caramelized peach, golden/red beets, roasted walnuts, arugula, smoked goat cheese, raspberry balsamic vinaigrette

Freshly Sliced Charcuterie | Imported cheese, cured meats, focaccia, grilled seasonal vegetables, house pickles, sun dried tomatoes, balsamic/garlic marinated. (Additional charge)



Pasta

Penne ala vodka | Double smoked bacon, rose sauce

Linguini bolognese | Certified angus beef, fire roasted tomatoes

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

Penne with tomato sauce | Fire roasted tomatoes, shaved parm, fresh basil, garlic confit.

Entree

Salmon | Orange tarragon, fresh micros, butter based

Braised beef | Red wine demi, fresh herbs

Striploin Steak | Chimichurri, garlic confit

Peach Marsala Chicken Breast | Ontario peaches, marsala wine sauce, fresh herbs, pistachio crumb

Baked Eggplant | Gochujang sauce, sous vide, charbroiled

ZEST Curry | House made sauce, rice pilaf,



Sides

(Additional sides may be added at the discretion of the kitchen)

Seasonal Vegetables | Fresh in season, citrus vinaigrette, lemon zest,
fire roasted

Garlic Confit Mini Red Potatoes | Garlic confit, fresh herbs,
slow roasted, black salt, purple basil

Broccollini | Lemon zest, charbroiled, black salt

Roasted Brussel Sprouts | Chili oil, shaved parm, pistachio crumb,
sriracha dust

Braised Lentil Ragout | Seasonal succotash,, fire roasted braised
lentils , red veined sorrel

Rice pilaf | Seasoned rice, fresh herb



Desserts

(Minimum 12 per order, each dessert is an additional \$12 per person)

Zabaglione | Lemon, fresh berries, biscotti

Chocolate Truffle Cake | chantilly cream, vanilla ice cream

Tiramisu | Whipped mascarpone, aged 12 rum, dark roast coffee

Fresh Fruit Platter | Vanilla whipped mascarpone, fresh mint

Dessert Table | Assorted cakes, cupcakes, cookies, squares

(must speak with chef)



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

Bartender - \$40 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 people 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 two weeks before the event.

Any event exceeding 5 hours will be subject to additional staffing hours, invoiced separately.

ZEST Up Your Life Catering.