



Plated Menu

SALADS

Freshly Sliced Charcuterie | imported cheese, cured meats, focaccia, Roasted red peppers, grilled zucchini, hot banana peppers, sundried tomatoes, balsamic/garlic marinated- \$18

Caesar | Double smoked pork lardon, herb crostini, parmigiana crisp - \$14

Fall Harvest | Toasted pecans, kale, pomegranate seeds, orange sediments, maple dijon vinaigrette, goat cheese, sliced acidic apples, basil EVOO- \$14

House Salad | Balsamic reduction, bruschetta tomatoes, carrot ribbons, soft pickle cucumber - \$13

Beet | Caramelized pear, roasted walnuts, frisee, smoked goat cheese, raspberry vinaigrette - \$16

Burrata | Smoked stone fruit, pickled fennel, pistachio, green oil, black salt, fresh sour cherry sauce, red veined sorrel- \$18

SOUPS

Butternut Squash Soup | Cranberry gastrique, maple toasted pecans, cr

Smoked Chicken | Smoked chicken jus, fresh vegetables, basmati rice - \$15

Wild Mushroom | Five mushroom blend, crispy prosciutto, truffle oil - \$14

PASTA

Penne ala Vodka | Double smoked bacon, rose sauce - \$16

Linguini Bolognese | Certified angus beef - \$16

Sacchetti | Maple butternut squash cream sauce, crispy prosciutto, purple basil, chili oil. - \$18

Cheese Ravioli | Fresh marinara, basil EVOO, parmigiana crisp, fresh basil - \$20

Pesto Gnocchi | - Sundried tomato pesto, shaved parmigiana, green oil, chervil, balsamic reduction - \$17

Vegetarian Primavera | - Crushed tomatoes, red kidney beans, fresh seasonal vegetables, rigatoni pasta, peas and carrots - \$14

ENTRÉES

Braised Beef Short Rib | Red wine demi, fresh herbs, dauphinoise potato, broccolini, pickled carrots - \$47

Ribeye Steak | Chimichurri, bacon confit garlic, honey carrot puree, dauphinoise potato - \$49

Lamb Rack | Frenched lamb rack, mint puree, chocolate sauce, lentil ragout, seasonal vegetables - \$36

Almond/Pistachio Crusted Chicken Supreme | Fresh herbs, garlic confit mini potatoes, seasonal vegetables - \$34

Stuffed Pork Loin | Apple, cranberry goat cheese, garlic potato puree, chili oil - \$36

Hibiscus Poached Halibut | Butternut squash risotto, citrus herbed compound butter, hibiscus reduction, root vegetable - \$52

Salmon | Pistachio crusted, dauphinoise potato, lemon zest, romesco sauce, seasonal vegetables - \$32

Vegetarian Wellington | Maple butternut squash cream, pistachio crust, sriracha dust, crisp puff pastry, chervil - \$32

Additions:

Lobster Tail | Garlic butter, lemon - \$Market Price per person

Tiger Shrimp | Garlic butter, lemon - \$Market Price per person

Pan Seared Scallop | Garlic butter, lemon - \$Market Price per person

VEGAN

Baked Eggplant | Gochujang sauce, sous vide, charbroiled, creamy polenta - \$27

Braised Lentils Ragout | Seasonal succotash, seared king oyster mushroom, mushroom duxelle, red veined sorrel - \$24

Honey Roasted Carrots | Green oil, confit EVOO, balsamic reduction, pistachio crumb, sriracha dust, crispy potato - \$19

DESSERT

“Trevs” Creme Brulee | Chefs Creation - \$11

Classic NY Cheesecake | Mixed berry compote, fresh mint - \$11

Chocolate Churro | Chocolate ganache, seasonal berries, vanilla chantilly cream - \$12

Apple Crisp | Caramel, vanilla chantilly cream, rhubarb puree - \$12

Sticky Toffee Pudding | Vanilla ice cream, warm sticky sauce - \$15

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.