



Plated Menu

SALADS

Freshly Sliced Charcuterie | Imported cheese, cured meats, focaccia, grilled seasonal vegetables, house pickles, sun dried tomatoes, balsamic/garlic marinated- \$20

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

Seasonal Berry Salad | Fresh seasonal berries, orange spiced vinaigrette, fig goat cheese, pistachio crumb, - \$16

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

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

Burrata | Heirloom tomatoes, fried basil, garlic confit, herbed crostini, black salt, sriracha dust - \$22



PASTA

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

Linguini Bolognese | Certified angus beef - \$16

Sacchetti | Arugula cream sauce, parmesan crisp, fried prosciutto, purple basil, chili oil. - \$20

Baked Mac N' Cheese | Japanese panko, basil EVOO, burnt onion bechamel, 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


Zest
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ENTRÉES

Certified Angus Striploin | Red wine demi, fresh herbs, potato au gratin, broccolini - \$50

18oz Ribeye | Chimichurri, bacon confit garlic, honey carrot puree, seasonal vegetables - \$52

Beef Tenderloin | Red wine demi glaze, potato au gratin, garlic confit, seasonal vegetable - \$56

Lamb Saddle | Fried mint, sundried tomato pesto, roasted arugula w/ mushroom, herbed compound butter, prosciutto crisp - \$38

Stuffed Chicken Supreme | Peach marsala sauce, pistachio crumb, fresh herbs, garlic confit mini potatoes, seasonal vegetables - \$34

Quail | House pickle brined, garden risotto stuffed, fire roasted, honey cumin pomegranate glaze. - \$28

Salmon | Orange tarragon marinade, lemon zest, romesco sauce, seasonal vegetables - \$32

Branzino | Chili oil, risotto, purple shisho, citrus herb compound butter - \$37

Risotto | Mushroom truffle, shaved parm, chili oil, garden herbs, purple shisho - \$24



Baked Eggplant | Gochujang sauce, sous vide, charbroiled, cauliflower puree, micro arugula - \$27

Braised Lentils Ragout | Seasonal succotash, seared king oyster mushroom, fire roasted braised lentils, red veined sorrel - \$24

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

DESSERT

Chef Trev's Creme Brulee | Chefs Creation - \$12

Apple Habanero Cheesecake | Spicy meets sweet, lemon bomb micro, fresh berries - \$13

Zabaglione | Lemon, fresh berries, biscotti - \$10

Vanilla Berry Tart | Vanilla mascarpone, fresh berries, lemon balm - \$10

Chocolate Truffle Cake | chantilly cream, vanilla ice cream - \$12

Tiramisu | Whipped mascarpone, aged 12 rum, dark roast coffee - \$12



Menu subject to change based on season, minimum of 5 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.