



Platter Menu

Build your own platters! (Minimum of 12 per)

HAND PASSED HORS D'OEUVRES

Cold selections

Salmon Nigiri Bite | Fried sticky rice, smoked salmon belly, seaweed chip, spicy mayo - \$5

Baked Brie Crostini | Cranberry, burnt orange ZEST, fig jam, herb crostini - \$3.50

Assorted Canapes (Vegetarian) | Carrot/cumin, roasted red pepper, parmesan mushroom, guacamole, roasted hummus mousse - \$4

Canapes | Smoked salmon, liver pate, salami mousse, mandarin ham canape - \$4

Strawberry Bruschetta | Pickled strawberries, fig goat cheese infusion, herb crostini, purple basil, green oil - \$3.5

Pork Terrine | Smoked mustard - \$5

Cucumber Rolls | Basil vinaigrette, black salt - \$3

Hot selections

German Sausage Sliders | Sliced pork, herbed crostini, grainy mustard, ZEST pickles, swiss cheese - \$5

Pork/Kimchi Dumplings | Gochujang sauce, green scallions - \$5

Arancini | Maple butternut glaze, stuffed aged cheddar, chervil - \$3.5

Braised Beef Sliders | Certified Angus beef short rib, burnt onion aioli, ZEST pickles - \$6.50

Tiny BBQ | Braised beef short rib, mini cornbread, house pickles - \$6.5

Chicken N' "Waffles" | Popcorn chicken, ZEST pickles, mini pancake, dill crema, maple sriracha glaze - \$5

Japanese Fried Chicken | Spicy mayo - \$4

Mini Beef Wellingtons | Red wine demi, red veined sorrel - \$6.5

Pork Belly | Apple aioli, maple toasted pecans, house pickles - \$3

Crab Rangoon | Tartar sauce - \$3

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.