



# Platter Menu

*HAND CRAFTED HORS D'OEUVRES*

## Cold Selections

Shrimp Tartlet | Tomato “roe,” micro arugula, smoked seafood dressing- \$5

Fresh Shucked Oysters | fried rosemary, pomegranate jalapeno mignonette, spice sauce - \$3.5

Fire hit Steak Tartare | house pickles, certified angus tenderloin, micro arugula, black salt, fried potato chip - \$6.5

Gougeres w/ “caviar” and prosciutto | creme fraiche, fried rosemary, puff pastry, blueberry pearls- \$4.50

“Figs” in a blanket | Honey roasted figs, blueberry goat cheese, red amaranth - \$4



**Black Grape Crostini** | Balsamic roasted black grape, fried rosemary, black pepper ricotta, lemon balm, pistachio crumb - \$3.5

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

**Stuffed Endive Cup** | Cucumber salsa, pomegranate pearls, basil vinaigrette, black salt. - \$3

## Hot selections

**Oyster Rockefeller** | brown butter, spicy chili peppers, green scallions, burnt orange ZEST - \$5

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

**Arancini** | Fire roasted tomatoes, mozzarella stuffed, shaved parmesan, purple basil - \$3.5



**Braised Beef Sliders** | Certified Angus beef short rib, burnt onion aioli, ZEST pickles - \$6.5

**Chicken N’ “Waffles”** | Popcorn chicken, ZEST pickles, mini pancake, dill crema, maple sriracha glaze - \$5

**Japanese Fried Chicken** | Spicy mayo - \$4

**Baked Brie** | Spiced pears, cherry glaze, herbed crostini, almond dust, purple basil - \$4

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

**Pork Belly** | Apple aioli, maple toasted pecans, house pickles - \$6

Menu subject to change based on season, minimum of 24 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 5 hours will be subject to additional staffing hours, invoiced separately.

ZEST Up Your Life Catering.