

SAMPLE CATERING MENU

THE LIGHT SIDE & SMALL BITES

FRIED PICKLES | one of Zelko's classics and a punch for your mouth

PARMESAN FRIES | crisp house fries with parmesan, parsley and white truffle oil

CAPRESE SALAD | fresh mozzarella, ripe tomatoes, sweet basil, 25 year aged balsamic, Tx Hill Country olive oil

FARMER'S CROP-PILE | a selection of mixed greens, seasonal farm vegetables, garden herbs and light vinaigrette

CHICKEN SAMOSAS | toasted cumin, free-range chicken, ginger, tamarind, onions and cilantro yogurt

CHEESE BLOCK & RAW HONEY | artisan cheese selection, seasonal fruit and HHP local raw honeycomb

BRUSCHETTA | house made hummus, craft feta, olives, roasted peppers, shallots, garlic and Italian parsley

THE BRIEF BOX | starting at 13 per person

Includes a selection of salad or sandwich, parmesan truffle fries, and your choice of fruit or ginger cookie.

GREEN GODDESS | seasonal lettuce greens, hummus, ripe tomatoes, sprouts, tsaziki goddess sauce, local feta in pita bread

VEGO | grilled mushrooms red peppers, onions, arugula, eggplant and mozzarella

THE MANLY BLT | apple smoked bacon, seasonal lettuce, ripe tomato and house mayo

THE REUBENSTEIN | slow braised corned beef, Havarti, house kraut, Russian style mayo and tomatoes on pumpernickel

ZELKO LOX | pecan smoked salmon, shallots, seasonal greens, boursin cheese, honey-citrus emulsion

THE VERONA | lightly toasted baguette, salami, honey ham, mozzarella, spring mix and herb infused vinaigrette

THE CHOPPED BLEU | romaine mix, bleu cheese, bacon, red onions, apples and pecans

ZELKO HOUSE | mixed spring greens, carrot, cucumbers, feta, shallots, tomatoes, herb vinaigrette

MAIN ENTREE & ESSENTIALS

CAPTAIN'S CHICKEN | farm chicken breast, soaked in yogurt/buttermilk, Yukon gold mashed potatoes, haricot vert, shallot jam and seasonal micro greens

THE SHRIMP & GRITS | sautéed Bay shrimp, bacon, white cheddar polenta, green onions, garlic and soy agave nectar. Nationally Awarded for Sustainability

FARMER'S CHICKEN | naturally raised supreme cut breast with 3-grain salad, arugula greens and infused herb oil

CORNED BEEF & CABBAGE SPROUTS | seasonal greens with Swiss chard, cabbage mix, Yukon gold mashed potatoes with a honey-apple compote. One of Zelko's classic dishes

ST. ARNOLD'S SHORT RIBS | braised in St. Arnold's local root beer with seasonal greens, white cheddar polenta, fried leeks and finished with agave-root beer reduction

BLUE CRAB CAKES (x2) | lump crab, frisee greens mix, vine ripped tomato, fine scallions, sweet soy, Thai chili sauce and crispy Yukon gold potato sticks

SWEET COMFORT

VINTAGE BANANA SPLIT | tri-flavored ice cream with strawberry and pineapple compote, whipped cream and nuts served in vintage depression glass

LEMON ICEBOX | meyer lemon-infused with condensed sweet cream, citrus zest, Graham cracker crust and Thai basil

VANILLA TRES LECHES | traditional, 3 types of milk, vanilla cake, light cream and spices

MACERATED FRUIT PARFAIT | seasonal fruits, berries, creamed white chocolate and sugar graham

PB & J BEIGNET | natural peanut butter, Bonne Maman preserves, marshmallow, brioche coated

For sample menus, please visit our website: theivyandjames.com

THE IVY & JAMES

Everyday Comfort • Local Ingredients • Neighborhood Concepts

PLATED LUNCH & DINNER SELECTION

LUNCH | starting at 25 per person
Includes appetizer or salad, lunch entrée, and dessert

COCKTAIL | starting at 25 per person
Includes a selection of appetizers, small bites, and dessert

GRAND ROOM GALA | starting at 45 per person
Includes a four course menu with appetizer, salad, entrée and dessert, optional wine pairing available

All selections are customizable to fit your vision

ASSORTED TRAYS

GRILLED VEGETABLE PLATTER | 120 (serves 15-20)
Zucchini, Squash, Portobello Mushrooms, Eggplant and Yellow Onions tossed in Balsamic Vinegar

VEGETABLE CRUDITÉS | 65 small (serves 10-15) | 120 large (serves 20-30)
House ranch, bleu cheese dressing and select Vinaigrettes

FRESH FRUIT PLATTER | 60 small (serves 10-15) | 110 large (serves 20-30)
Seasonal fruits and assorted berries

LE PATISSERIE DISPLAY | 65 small (serves 10-15) | 120 large (serves 15-20)
choice of assorted pastries, chocolates, cake truffles and baked goods

SPECIAL ADDITIONS

PARCHMENT BAGUETTES | 50 (serves 4-6)
farm raised, all-natural chicken, olive mayo, arugula, roasted red pepper

HOUSTON HONEYBEE PROJECT RAW HONEYCOMB | 60
full frame fresh from our local hives

ARTISAN CHEESE DISPLAY | 75 small (serves 10-15) | 150 medium (serves 25-30) | 200 large (serves 35-40)
artisan cheese, bread loaves and full honeycomb frame on a WoodCraft display

ZELKO WOODCRAFT SLAB DISPLAY BOARD | MKT Price
Woodcraft Display Board can be purchased separately at any time. We require orders to be placed in advance with deposit. Our exclusive wood-boards are custom-made and like all special items, they need a little time.