



Catering Brochure



Zack's Catering

A Word from the Chef



My name is Zack Blose. As the owner of this small family business I'd like to thank you upfront for your consideration of the services we can provide. I myself have been in food service for over 17 years. It has been a long journey and a lot has transpired

in all of those days. Many odd jobs, culinary school, travel and experience. For the last 9 years I have been running my own business with much help from family and dear friends. We've seen good times and bad times. We've made it through the highs and lows. We have learned many lessons along the way with many more lessons to come.

As a trained chef I have a passion for fresh and delicious food. I enjoy crafting new recipes or putting a fresh spin on a classic. Over the years I have perfected many recipes of my own and some are dishes that you won't find anywhere else.

Zack's is a small town family business that provides more than just fresh food. We provide a service. We aim to make your next event hassle free and stress free. With our professional, reliable, and courteous practices you can be sure that your next event will be as smooth as butter. My mother, Melissa is our Catering Sales and Event Coordinator. She brings over 12 years of event planning and experience to the table. She can help you with any questions you may have along the way. With us, you're part of the family.



Booking Info:
Who to Call?
Melissa Blose
Catering Sales & Event Coordinator
814-221-5617
mommab@cateringbyzack.com



Which Menu will I Use?

Your menu is completely customizable. No two menus are the same. With Chef Zack in the kitchen the possibilities are nearly endless. We can serve you a grand buffet with carved prime rib or a tray of italian subs. Melissa can help you create your own custom menu.

When should I Call?

We appreciate some extra time to plan and prepare. 10 days before your event is ideal but we understand if something pops up. It happens all the time! 10 days gives us enough time to plan, shop, prepare, cook, deliver, and serve your event.



Where can I Host?

We are capable of serving your event anywhere! It could be a popular venue in town, our on-site dining room, or even a picnic in the forest. We're completely off the grid. No electricity or gas needed with us!

Call Melissa Blose to schedule your next on-site event or to plan your off-site catering event. Chef Zack can cater any event, small or large, on-site or off-site. We will deliver, set up, and clean up too. Chef Zack takes care of all your food and beverage needs, offering fully personalized service tailored to your tastes and preferences.

Weddings are Our Specialty

We are so very grateful to be a part of your special day!



Chef Zack and Momma B have nearly 30 years of combined wedding experiences. Zack has been catering events for 17 years and Melissa has been planning them for 12! Allow us to add our special touch to your day!

Complimentary Tastings

Join us to try a sample of what we offer at no cost to you. A perfect meet and greet. It's a great way to experience what we can do and a nice time to discuss the details of your wedding. Don't forget to come hungry!



No-Hassle

We can set up a bountiful buffet. We can even serve you a plated meal and butler your appetizers. If needed, we can clear tables and help with the mess. We can even cut the cake. Zack loves it! Allow us to help in any way we can. Set up an appointment today and start planning your dream wedding. Call Melissa at 814-221-5617.



Catering Options

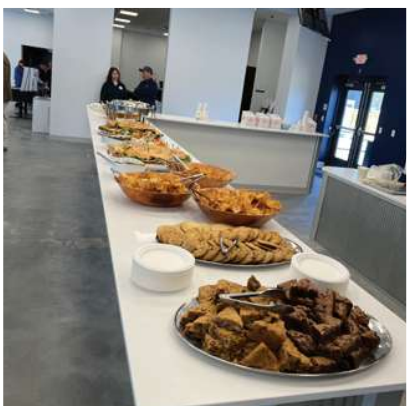
On-Site at Zack's

*Up to 75 people ~ Private Dining ~ Custom Set-Up & Décor
Full-Service ~ Great for Intimate Events ~ Plated or Buffet*



Off-Site Catering

*No Job is Too Big ~ No Job is Too Small ~ Full-Service
Convenient Drop-Offs ~ Hassle-Free ~ Delivery & Set-Up
Buffet and Plated Options Available*



No matter where you decide to host your event, Zack's will be there to offer delicious food and full-service catering. Feel free to ask about any options or criteria. Locally-sourced farm fresh foods are available by request depending on season and volume.

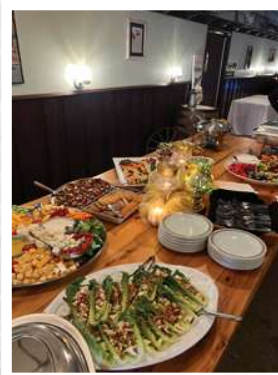
Enjoy Our Venue & Event Space

No venue fee for parties over \$1,000!

We can Cater Your:

- ✓ **Bridal or Baby Shower**
welcoming the best changes in your life
- ✓ **Birthday Parties**
for the young & well-aged
- ✓ **Anniversaries**
there's always something to celebrate
- ✓ **Corporate Events**
*meetings, trainings, luncheons,
retirements*
- ✓ **Weddings**
of all shapes & sizes
- ✓ **Rehearsal Dinners**
check our rehearsal dinner packages
- ✓ **Graduation Parties**
the end of an era and new beginnings

We have room to comfortably fit 75 people in our dining room with extra space for another 25 in the front if you need it. No venue fee will be charged with the purchase of a catered meal over \$1,000. Any party under that will be charged a \$400 venue fee.



Group Party Packages

For Pick-Up Only

Delivery within 20 miles + \$75

\$500 - Party for 50

Choose One Meat: Grilled BBQ
Chicken Legs, Italian Sausages, Meaty
Rigatoni, Chicken Alfredo

Choose Two Sides: _____

\$700 - Party for 75

Choose One Meat: 8-Way BBQ
Chicken, Pulled Pork,
Pulled Chicken Thighs

Choose Two Sides: _____

\$750 - Party for 75

Choose One Meat: Roasted Chicken Breasts, Meatballs,
Pulled Pork, Pulled Chicken Thighs, Hamburgers & Hot Dogs

Choose Three Sides: _____

Sides:

House-Made Chips,
Coleslaw, Pasta Salad,
Macaroni Salad,
Potato Salad,
Mac & Cheese,
Southern Style Corn,
Veggie Tray, Coleslaw,
Pasta Salad, Fruit Salad,
Baked Beans,
Roasted Potatoes

Add Fresh Vegetables:

+\$1.00 per Person

Add Organic Garden
Salad +\$1.00 per Person

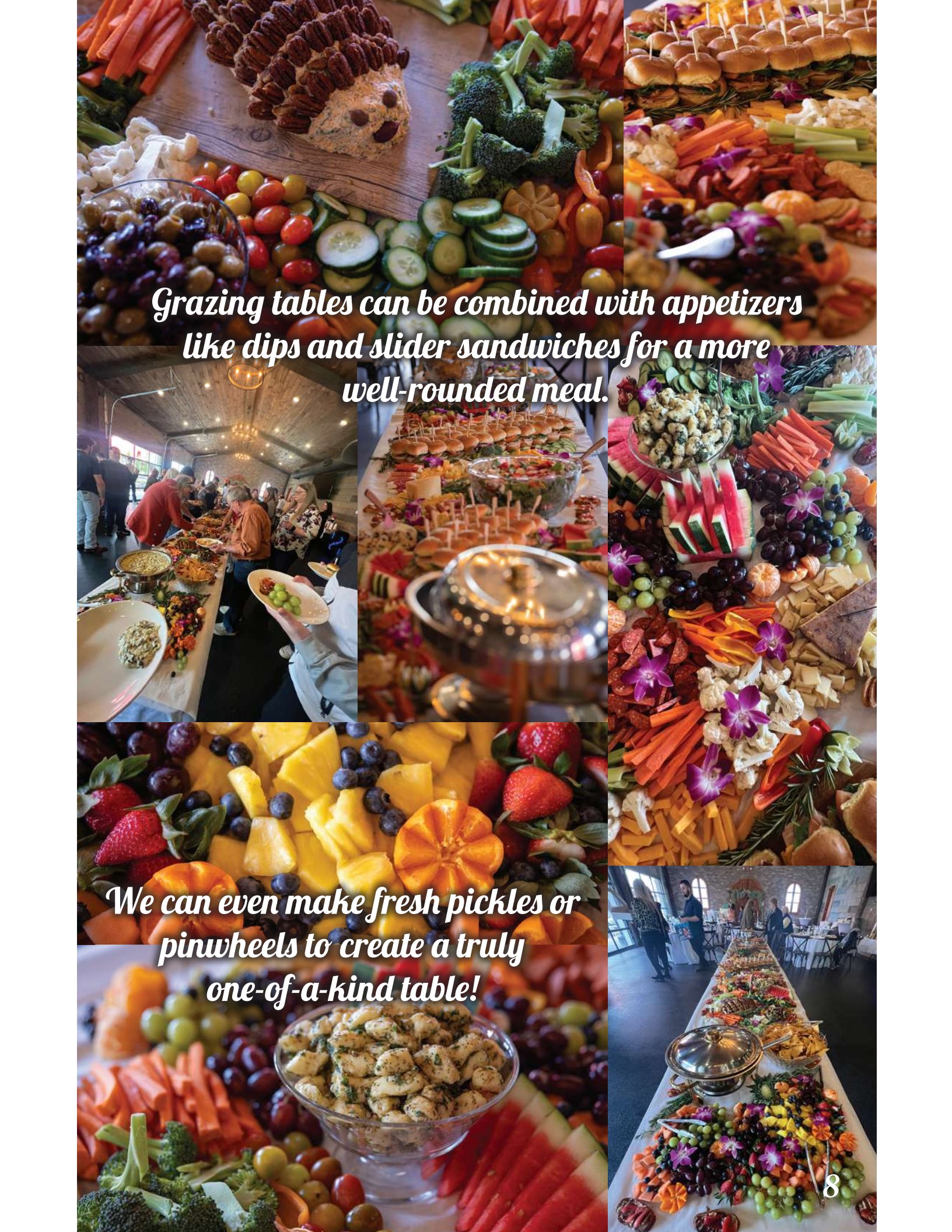
Grazing Table



***An elaborate display of food to
amaze your guests and provide that
wow factor for your special event!***

***Pricing varies from \$10-\$15 per person.
A great option for your wedding!***



A collage of images showcasing a variety of food items and a grazing table setup. The top left shows a wooden board with a bread roll, cucumbers, tomatoes, and a bowl of grapes. The top right features a large platter of sliders and vegetables. The middle left shows a long table with people serving themselves. The middle right is a close-up of a platter with watermelon, grapes, and cheese. The bottom left shows a bowl of chicken salad surrounded by fruit and vegetables. The bottom right shows a long table with a variety of food items and a glass of water.

Grazing tables can be combined with appetizers like dips and slider sandwiches for a more well-rounded meal.

We can even make fresh pickles or pinwheels to create a truly one-of-a-kind table!

Corporate Takeover

No one wants to go to that boring work meeting, but tell them Zack is cooking and it's a whole different story!



Classroom Set-Up

With our on-site space we can arrange seating in a classroom style set up if you have a presentation to show. Then you can enjoy a freshly cooked meal!

We Can Deliver

*We'll drop off some food and leave you to it.
Easy as that!*

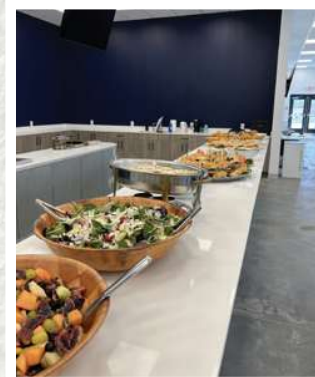


Breakfast Meetings

Need some good food to get everyone out of bed for that morning meeting? Let us know! We'll bring the fresh coffee too!

Set-Up Anywhere

With our hassle free service, we can set up shop wherever you need us. In your office or in the workshop, inside or outside. You name the place and we'll bring the food!



Corporate Lunch Packages

Prices Range From \$18-25 Per Person
Depending on Menu Selection

Warm Days, Cool Bites

Garden Salad with Two Dressings
Deli Subs (Club or Italian)
House-made Chips
Decadent Brownies

High Tea

Strawberry Spinach Salad
Marinated Vegetable Salad
Chicken Salad Croissants
Fresh Baked Cookies

Zest of the Southwest

Fresh Fried Chips with Guacamole
and Salsa
Chopped Taco Salad
Shredded Chicken Bean Burritos
Tres Leches Cake

Taste of Italy

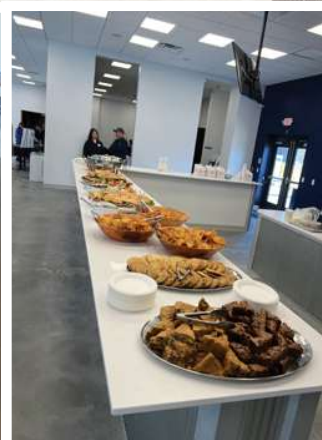
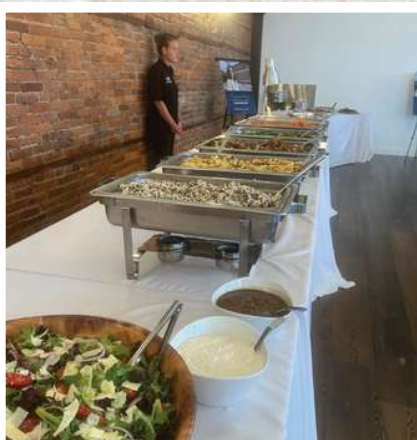
Chicken Alfredo Bake
or
Lasagna
Garden Salad with Two Dressings
Garlic Breadsticks

Family Meal

Coleslaw
Roasted and Sliced Chicken Breast
Garlic Green Beans
Mashed Potatoes

Boardroom BBQ

Cornbread
Pulled Pork or Chicken
Southwest Corn
Macaroni and Cheese



Hors D'Oeuvres

Cold Options

Small Accommodates 20 People

Large Accommodates 55 People

Fresh Fried Corn Chips

*with Salsa, Nacho Cheese,
and/or Guacamole*

Small \$55 (Pick 1) ~ Large \$85 (Pick 2)

Meat, Cheese, & Cracker Display

Small \$75 ~ Large \$125

Fruit Display

Small \$75 ~ Large \$100

Vegetable Display

Small \$75 ~ Large \$100

Hummus Plate

with Crudite

Small \$70 ~ Large \$90

Finger/Croissant

Sandwiches

Chicken, Egg, Ham,

Cucumber Salads

Small \$75 ~ Large \$100

Pin-Wheels

All Styles

Small \$75 ~ Large \$100

Picnic Salads

Potato, Macaroni, Pasta, Coleslaw

Small \$65 ~ Large \$90

Salad & Dressing

Small \$65 ~ Large \$85

Shrimp Cocktail

Small \$175 ~ Large \$305

House-Made Salad Dressings

Ranch, Honey French, Italian, Bleu Cheese, Honey Balsamic,

Seasonal Balsamic, Seasonal Fruity Vinaigrette,

Apple Cider Vinaigrette, Strawberry White Balsamic



Hors D'Oeuvres

Hot Options

Small Accommodates 20 People

Large Accommodates 55 People

Meatballs

Swedish, Sweet & Sour, Marinara

Small \$75 ~ Large \$100

Party Dips

Spinach Artichoke

or Buffalo Chicken

Small \$70 ~ Large \$115

Crab Dip

Small \$95 ~ Large \$140

Crab-Stuffed Mushrooms

Small \$95 ~ Large \$150

Sausage & Cheddar

Stuffed Mushrooms

Small \$75 ~ Large \$120

Kabobs

All Varieties

Small \$75 ~ Large \$120

Variety Pasta Bakes

Meaty Marinara, Chicken Alfredo,

Lasagna (Red or White),

Mac & Cheese

Small \$80 ~ Large \$115

Puff Pastry Pinwheels

Small \$80 ~ Large \$110

Mini-Quiche

Meat Lovers or Veggie Lovers

Small \$80 ~ Large \$120

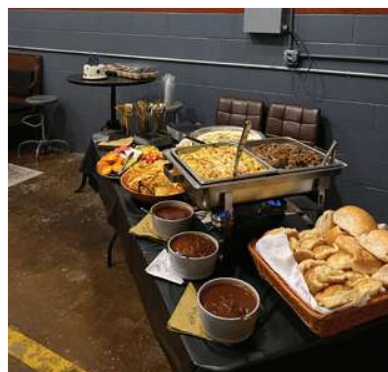
Wonton Bites

Philly Cheesesteak or Cordon Blue

Small \$80 ~ Large \$120

Bacon Wrapped Scallops

Small \$175 ~ Large \$305



Bronze

\$18 - \$24 Per Person*

20% Service Fee Applied to All Delivery and Set-Up

Meat Options

Choose Up to Two:

Chicken:

Roasted & Sliced Chicken Breast ~ Bone-In BBQ Chicken

Pork:

Herb Roasted Pork Loin ~ Pulled Pork Butt

Pasta Entrée:

Loaded Mac & Cheese ~ Rigatoni ~ Broccoli Alfredo



**A note from Zack: These are purely suggestions and estimated prices. Market prices fluctuate, and food supply is never the same. Some choices will cost more than others. Some cooking styles call for extra ingredients and prep time therefore raising the price. Chicken and Pork are your most affordable proteins. Beef and Seafood are your most expensive pairing. Carrots and Green Beans are the sturdiest of veggies for buffets. Chef Zack can stuff chicken breast with 6+ different varieties of stuffing. If you have any questions, just ask Chef Zack and Momma B.*

Dinner Package

Starch Options

Choose One:

Mashed Potatoes ~ Roasted Red Potatoes

Roasted Sweet Potatoes ~ Wild Rice Blend

Vegetable Options

Choose One:

Candied Carrots ~ Broccoli ~ Green Beans

Southern Style Corn ~ Garden Salad & Dinner Rolls



Silver

\$25 - \$34 Per Person*

20% Service Fee Applied to All Delivery and Set-Up

Meat Options

Choose Two Chicken, Pork, or Fish -OR- One Beef Option

Chicken:

*Stuffed Chicken Varieties ~ Cordon Bleu
Broccoli Bacon Cheddar ~ Pizza ~ Traditional
Sun-Dried Tomato Basil*

Pork:

*Apple Jack ~ Cornbread Stuffing ~ Cranberry Orange
Parmesan & Herb Encrusted*

Salmon:

Lemon Pepper ~ Dill ~ Bourbon Honey

Beef:

Sliced Brisket ~ Beef Tips ~ Beef Burgundy

Or Any Pasta Entrée



Dinner Package

Starch Options

Choose One:

*Mashed Potatoes with Garlic, Herbs, or Cheese
Roasted Potatoes ~ Wild Rice Blend ~ Well-Paired Pasta*

Vegetable Options

Choose One or Two:

*Garden Medley ~ Broccoli ~ Green Bean Almondine
Glazed Carrots ~ Southern Style Corn - Asparagus
Garden Salad & Dinner Rolls*

Dessert -OR- Appetizers

Choose One Dessert:

Cheesecakes ~ Cookies ~ Brownies

Choose One Appetizer:

Party Dips ~ Display Trays



Gold Standard

\$35 - \$45+ Per Person*

20% Service Fee Applied to All Delivery and Set-Up

Hors D'Oeuvres

Choose Any Two: _____

Salad Options

Choose a Style:

*Garden Salad, Housemade Dressings, & Dinner Rolls
Cranberry Walnut & Feta ~ Strawberry Spinach*

Meat Options

Choose Two: _____

Chicken:

*All Stuffed Chicken Varieties
Marsala
Picatta*

Roast Porkloin:

*Apple Jack
Cornbread Stuffing
Cranberry Orange
Parmesan & Herb Encrusted*

Salmon Filet:

*Lemon ~ Dill
Bourbon Honey
Cod Florentine*

Beef Burgundy & Beef Tips

Carving Station:

*Brisket ~ Ribeye
Striploin*



Dinner Package

Starch Options

Choose Up to Two:

*Mashed Potatoes ~ Roasted Potatoes ~ Wild Rice Blend
Roasted Root Vegetable Mashed Potatoes
Well-Paired Pasta*

Vegetable Options

Choose Up to Two:

*Garden Medley ~ Green Bean Almondine
Bourbon Maple Carrots ~ Broccoli
Summer Squash Medley*

Dessert

Choose One:

Decorated Cheesecake ~ Cookies & Brownies

**A note from Zack: The above price ranges are completely dependent on your menu choices. All dinner packages are guides and suggestions to help you land within a certain budget. Some bronze or silver packages could be lower or higher than the listed price ranges. If you have a budget, tell us and we will do our best to build you a menu to suit. Keep in mind that Zack's is CUSTOM catering. Every menu we create is special for each client. If you would like something you can't find within our brochure, please do not hesitate to ask. It's well worth a conversation with our Catering Sales and Event Coordinator, Melissa. We can accommodate nearly all dietary restrictions with ease. Most of our options are naturally gluten free and most can be made to be gluten free.*



Zack's Through the Years



2016



2018



2021



2024

Zack's Catering & Events

***301 Wood Street
New Bethlehem, PA 16242***

Zack Blose - Chef & Owner

814-323-6647

chefzack@cateringbyzack.com

Melissa Blose - Catering Sales & Event Coordinator

814-221-5617

mommab@cateringbyzack.com



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