

Zack's Catering Menu

Hors D'Oeuvres

Small Option Feed About 20-30 people | Large Options Feed About 45-55

Cold Options

**Meat, Cheese, & Cracker
Display**

Sm. \$50 | Lrg. \$75

Fruit Display

Sm. \$50 | Lrg. \$75

Vegetable Display

Sm. \$50 | Lrg. \$75

**Finger/Croissants
Sandwiches**

Sm. \$50 | Lrg. \$75

Pin-Wheels (All Styles)

Sm. \$50 | Lrg. \$75

Hummus Plate

Sm. \$50 | Lrg. \$75

**Potato | Macaroni |
Pasta | Coleslaw**

Sm. \$30 | Lrg. \$55

**Salad, Dressing, &
Rolls**

Sm. \$50 | Lrg. \$100

Shrimp Cocktail

Sm. \$175 | Lrg. \$300

Hot Options

**Meatballs (Swedish,
Sweet & Sour)**

Sm. \$40 | Lrg. \$75

Roasted Potato Skins

Sm \$40 | Lrg. \$75

Party Dips (Any Style)

Sm. \$40 | Lrg. \$75

**Flatbreads (Any
Variety)**

Sm. \$40 | Lrg. \$75

Crab Dip or Mini Cakes

Sm. \$75 | Lrg. \$135

Kabobs (All Varieties)

Sm. \$50 | Lrg. \$100

Stuffed Mushrooms

Sm. \$60 | Lrg. \$135

Variety Pasta Bakes

Sm.\$60 | Lrg. \$110

Pretzels & Dips

Sm. \$50 | Lrg. \$95

Sausage Wontons

Sm. \$50 | Lrg. \$75

Zack's Catering Menu

Bronze Dinner Package \$12 - \$17 - Includes Dressed Salad

Meat Options: (Choose up to 2):

- | | |
|--|---|
| 1.) Roasted & Sliced Chicken Breast | 4.) Sliced Pork Butt |
| 2.) Stuffed Chicken Breast (Traditional or B.B.C.) | 5.) Pasta Entrée (Alfredo, Cheese, Marinara, etc. Sauces) |
| 3.) Herb Roasted Pork Lion | |

Starch Options: (Choose One)

- | | |
|-------------------------------|---------------------|
| 1.) Mashed Potatoes | 3.) Wild Rice Blend |
| 2.) Roasted Red Potato Wedges | |

Vegetable Options: (Choose One)

- | | |
|---------------------|-----------------|
| 1.) Candied Carrots | 3.) Green Beans |
| 2.) Broccoli | 4.) Corn |

Silver Dinner Package \$15 - \$26 - Includes Dressed Salad & Rolls

Meat Options: Choose Two Chicken, Pork, or Fish –OR- One Beef Option

- | | |
|--|-------------------------------|
| 1.) Stuffed Chicken (Cranberry, Cornbread Apple Sausage, Sun Dried Tomato Basil) | 4.) Lemon Dill Salmon |
| 2.) Stuffed Pork Chop (Traditional, Cornbread Sausage) | 5.) Oven Baked White Fish |
| 3.) Apple Jack Pork Loin | 6.) Sliced Brisket |
| | 7.) Prime Rib Carving Station |
| | 8.) Any Pasta Entrée |

Starch Options:

- | | |
|--|-----------------------|
| 1.) Mashed Potatoes: Vegetable, Butter & Garlic, or Cheese | 4.) Risotto |
| 2.) Roasted Reds | 5.) Quinoa |
| 3.) Wild Rice Blend | 6.) Well Paired Pasta |

Vegetable Options:

- | | |
|-------------------|--------------------------|
| 1.) Mixed Medley | 4.) Green Bean Almandine |
| 2.) Asparagus | 5.) Glazed Carrots |
| 3.) Buttery Beets | 6.) Southern Style Corn |

Dessert –OR- Appetizers

- | | |
|---|---|
| 1.) Desserts: Apple Cuts, or Cake & Cookie Display, | 2.) Appetizers: Party Dips and or Display Trays |
|---|---|

Zack's Catering Menu

Beverages:

- 1.) Coffee, Tea, & Water
- 2.) Lemonade, Punch, Soda

Gold Standard Buffet: \$26 - \$36 - "Expect Better"

Appetizers

1. Display Trays, Party Dips, Pinwheels
2. Finger Sandwiches', Meatballs, Kabobs

Side Salad

1. Multiple Dressings, Salad, & Dinner Rolls
2. Pre-Dressed Cranberry Walnut Feta
3. Spinach Strawberry Salad
4. Hot House-Made Bacon Dressing

Meat Options

1. Stuffed Chicken (Traditional, Cranberry, Cornbread Apple Sausage, Sun Dried Tomato Basil)
2. Stuffed Pork Chop (Traditional, or Cornbread Sausage)
3. Apple Jack Pork Loin
4. Lemon Dill Salmon
5. Oven Baked White Fish
6. Sliced Brisket
7. Prime Rib Carving Station
8. Chef's Choice Steaks
9. Pulled Beef
10. Any Pasta Entrée

Starch Options

1. Mashed Potatoes (Vegetable, B&G, Cheese)
2. Roasted Reds
3. Sweet Potatoes
7. Well Paired Pasta
4. Wild Rice Blend
5. Risotto
6. Quinoa

Vegetable Options

1. Mixed Medley
2. Asparagus
3. Buttery Beets
4. Green Bean Almandine
5. Glazed Carrots
6. Southern Style Corn

Pick (3) Total Starch/Vegetable Options

Dessert Options:

1. Creative Cupcakes
2. Crème Brûlée
5. Cakes, Cookies, & Brownies
3. House-Made Pies
4. Cheese Cake

Beverages

1. Coffee, Tea, & Water
2. Lemonade, Fruit Punch, & Soda
3. BYOB + Bartender

Zack's Catering Menu

Sandwich Platters & Sides

Each Option Accommodates About 15

A La Carte Options:

- Garden Salad: \$45
- Specialty Garden Salad: \$70
- Chicken or Steak Salad: \$115
- Chef's Choice Soup: \$50
- Breadsticks: \$30
- Cold Picnic Style Salads: \$30
- Finger Sandwiches: \$35
- Appetizer Display Tray: \$35
- Party Dips: \$20
- Variety Flatbreads: \$30
- Assorted Cookie Display: \$20
- Pasta Bakes: \$35

Chicken Sandwiches, Sliders, or Wraps:

- Chicken, Bacon, Avocado, Spinach, & Tomato: \$80
- Chicken, Bacon, Ranch: \$75
- Buffalo Bleu Chicken: \$70
- Classic L.T.O.P.: \$65

Beef Sandwiches, Sliders, or Wraps:

- Loaded Steak: \$90
- Classic Burger: \$105
- Unique Burger: \$135

Deli Meat Sandwiches, Sliders, or Wraps:

- Club: \$60
- Italian: \$60
- Roast Beef & Cheddar: \$60
- Ham and Swiss: \$55
- Honey Roasted Turkey: \$65
- Turkey, Bacon, & Cheddar: \$80

Other Sandwiches, Sliders, or Wraps:

- Hot Sausage: \$70
- Breakfast Varieties: \$55
- Hot Dogs: \$45
- Pulled Pork: \$75
- Meatball: \$60

Aunt Dana's House-Baked Desserts

Custom Requests, Weddings, Parties, Birthday's, Graduation's, Retirement, etc
Order Individually or by the Dozen (Prices Vary)

- Cheesecake: Plain, Fruity, Unique, Specialty
Crust: \$50
- Variety Fruit Pies: \$15
- Dessert or Chocolate Peanut Butter Pie: \$20

- Crème Brûlée | Tiramisu
- Cakes, Cookies, Brownies
- Deluxe Party Platters: \$75

Aunt Dana's Hand-Crafted Cookies & Cakes

6 Dozen Variety Cookie Tray: \$40 | 6 Dozen Basic Recipe

2 Dozen per Style | Pick two Styles: Chocolate Chip, Peanut Butter, Sugar, White Chocolate
Macadamia

Includes 2 Dozen Baker's Choice or Special Request

Cupcakes by the Dozen: Made from Scratch, Custom Colors, Fill, & Icing

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\$20 Filled | \$15 Decorated

Zack's Catering Menu

Bronze: \$12 - \$17 Final Price Varies Upon Choices

- 1) Side Salad w/Dressing
- 2) Meat Choice: Chicken or Pork
 - a) Style Options: Stuffed or Roasted & Sliced
 - i) Stuffed Chicken: Traditional, -or- Bacon Broccoli & Cheddar
 - ii) Roasted Pork Loin: Herb, Apple-Jack, Southern BBQ
- 3) Vegetable Choice: Carrots, Corn, Broccoli, Green Beans, etc.
- 4) Starch Choice: Blended Rice -or- Potatoes (Mashed, Wedged, or Baked) **-OR-** *Pasta Entrée*
- 5) Drink Choice: Coffee, Tea, & Water

Silver: \$15 - \$26 Final Price Varies Upon Choices

- 1) Side Salad w/ Dressing & Rolls
- 2) Meat Choice: Up to 2 Fish, Chicken, or Pork, **-OR-** 1 Beef (*Ask Chef Zack "What's Best?"*)
 - a) Style Options: White Fish or Salmon, Roasted or Stuffed Chicken or Pork.
 - i) Fish: Lemon Dill Salmon, Baked White Fish
 - ii) Stuffed Chicken: Sun Dried Tomato, Cornbread Apple Sausage
 - iii) Pork: Sliced Butt, Stuffed Chops, Roasted Loin
- 3) Vegetable Choice: Mixed Medley, Asparagus, Beets, Broccoli, Green Beans, Carrots, Corn
- 4) Starch Choice: A Well Paired Pasta, Potato, or Grain. (*Ask Chef Zack "What's Best?"*)
- 5) Dessert -OR- Appetizer: Apple Cuts, Cakes, Cookies, Brownies, etc. | Up to 2 different Appetizers from below
- 6) Drink Choice: Coffee, Tea, & Water **-OR-** Lemonade, Punch, Soda, etc.

Gold: \$26 - \$36 Final Price Varies Upon Choices

- 1) Side Salad w/ Dressing & Rolls
- 2) Up to 3 Appetizers: Meat, Fruit, Vegetable Tray, Buffalo Chicken Dip, Spinach Artichoke Dip, or Pinwheels
- 3) Any 2 Styles of Meat: Seafood, Chicken, Pork, or Beef
 - a) Beef Styles: Prime Rib Carving Station, Brisket, Steaks, Ribs
 - b) Seafood: Crab, Shrimp, Fish
- 4) Any Style of Vegetable: Mixed Medley, Asparagus, Beets, Broccoli, Green Beans, Carrots, Corn, etc.
- 5) Any Choice of Starch: Potatoes, Noodles, or Grains.
- 6) *****ONE Additional Starch or Vegetable Choice**: Pick Any
- 7) Dessert Choice: Fruit Pie, Cheesecake, Crème Brûlée, Tiramisu, Apple Dumpling, Cakes, & Cookies
- 8) Drink Choice: Coffee, Tea, & Water **-OR-** Lemonade, Punch, etc.

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Things to Note: 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 therefore raising the price. Chicken and Pork are your cheapest proteins. Beef and Seafood are your most expensive pairing. Carrots and Green Beans are the best Vegetables for buffets. Zack can stuff chicken breast with 6+ different varieties of stuffing. If you have any questions just ask @ChefZackBlöse