

# ZEST ATLANTA



## Passed Hors D'Oeuvres



### Beef

- Bangers and Mash Shots
- Beef Wellingtons with a Horseradish Dijon
- BBQ Brisket on a Mac and Cheese Cupcake
- Miniature Empanada
- Brisket Mini Tacos

### Chicken

- Mediterranean Skewer with Sundried Tomato
- Mini Quesadillas with a Srirachi Aioli
- Chicken and Waffle Skewer Drizzled in Maple Syrup
- Thai Chicken Mini Tacos
- Southwestern Egg Rolls
- Signature Buffalo Chicken Panini

### Pork

- Carnitas Mini Tacos
- Fig and Goat Cheese Flatbread
- BBQ Sliders with Homemade Purple Slaw
- Caramelized Bacon Tartlet
- Bacon Wrapped Medjool Dates
- Traditional Cuban Panini

### Seafood

- Smoked Salmon on Potato Latke, Crème Fraiche and Dill
- Ceviche Shots with a Splash of Guacamole
- Fresh Crab Cakes Kissed with Remoulade
- Ahi Tuna On a Wonton Crisp with Wasabi Aioli
- Creole Shrimp and Grit Shots
- Honey Lime Shrimp Skewers



### Veg (\*GF)

- Baked Brie and Pear Puffs
- Sundried Tomato and Feta Tarts
- House Made Pimento Cheese on a Jalapeno Corn Cake\*
- Margherita Flatbread
- Skewered Cherry Tomato, Mozzarella and Basil Pesto\*

## Buffet

### Select a Following Salad

- Mixed Greens, Seasonal Fruits, Cheese and Candied Pecans with a Vinaigrette
- Mixed Greens, Tomatoes, Mozzarella Rounds, Basil and Balsamic Vinaigrette
- Chopped Romaine, Parmesan Curls, Croutons and Caesar Dressing
- Greek Iceburg & Romaine, Tomatoes, Cucumbers, Pepperoncini and Feta



## Select A Starch



Mashed Potatoes  
Mashed Sweet Potatoes  
Roasted Rosemary Red Potatoes  
Scalloped Potatoes  
Roasted Tri Color Fingerling Potatoes  
Mushroom Wild Rice  
Saffron Rice  
Macaroni and Cheese  
Squash Casserole  
Broccoli and Cheese Casserole

## Select A Vegetable



Roasted Seasonal Vegetables  
Warm Squash and Zucchini  
Fresh Green Beans  
Haricot Verts  
Roasted Asparagus  
Sugar Snap Salad  
Vegetable Quinoa Salad  
Roasted Brussel Sprouts—Variety of Toppings Available

## Select Two Proteins

Carved Beef Tenderloin with Accompanying Sauce (Requires a Culinary Attendant)  
Medallions of Beef Tenderloin in a Mushroom Merlot Sauce  
Beef Chuck Roast with a Rich Brown Gravy  
BBQ Bourbon Brisket  
Cajun Fried Chicken Breast  
Southern Fried Chicken Medley  
Chicken Breast with a White Wine Florentine Sauce  
Chicken Parmesan (Fire Roasted Tomato Sauce)  
Lemon Pepper Chicken Piccata  
Pulled BBQ Chicken  
Cajun Fried Turkey Breasts  
Honey Lime Salmon Filets  
Brown Sugar and Bourbon Salmon Filets  
Maryland Style Crab Cakes

## Rolls and Butter



## Stations

### asian nachos

Lightly Fried Wontons, Served with Your Choice of Boneless Korean Short Ribs OR Hoison Chicken, Chili Lime Slaw, Hot Queso, Salsa, Lettuce, Jalapenos and Sriracha

### FLATBREADS

Caprese, Vegetarian and Greek OR You Customize Your Own Favorite Flatbread

### PASTA

Three Cheese Tortellini and Penne Pasta with Your Guests Choice of Traditional Marinara and Pesto Alfredo with Garlic Toast

### ULTIMATE SLIDER BAR

Choose Two of the Following for Your Guests Pulled BBQ Pork, Fried Chicken or All Beef Served with Accompanying Sauces and Condiments PLUS House Made Potato Chips



**FROM THE PIT** Choose One of the Following for Your Guests Asian or Korean Pulled BBQ Pork, Texas Bold BBQ Beef Brisket OR Carolina Chicken BBQ, Macaroni and Cheese, Assorted BBQ Sauces, Hot Sauces, Small Rolls OR Sweet Corn Muffins with Traditional Cole Slaw

**CHINESE STATION** Teriyaki Chicken and Ginger Beef Served over White Rice With Asian Vegetables, Soy Sauce, Chinese Noodles, Duck Sauce and Hot Mustard Accompanied by Chinese Takeout Boxes of Asian Noodle Salad with a Veggie Spring Roll

**TAQUERIA** Choose Two of the Following for Your Guests Baja Chicken, Shredded Beef with Chimichurri Sauce, Ground Beef, Sliced Steak OR Pork Carnitas All Served With Roasted Peppers and Onions, Soft Tortillas, Tri Color Tortilla Chips, Srirachi Aioli, Shredded Cheeses, Hot Queso, Sour Cream, Housemade Guacamole and Salsa

**CHOPPED SALAD** Variety of Salad Greens, Sliced Cucumbers, Chopped Cherry Tomatoes, Assorted Cheeses, Craisins, Chopped Eggs, Olives, Garlic Croutons, Balsamic Vinaigrette and Ranch

**BOURBON STREET BLUES** Your Choice of One of the Following Seafood Jambalaya, Reds Beans with Andouille Sausage and White Rice OR Shrimp Creole with White Rice Served with Crusted French Bread and Assorted Hot Sauces

**FRESH STATION** Seasonal Fruits and Berries, Imported and Domestic Cheeses, Marinated Pickled Vegetables, Avocado White Bean Dip, Hummus, Tabbouleh, Baba Ghanoush, Crackers, Pita Breads and Flatbreads (Also Works as a Stationary Appetizer)

**SUSHI** California Rolls, Spicy Tuna and Spicy Salmon Served with Sugar Snap Peas, Fresh Ginger, Wasabi and Soy Sauce (Also Works as a Stationary Appetizer)

**POKE BAR** Choose a Base: White or Brown Rice OR Spring Mix Choose a Protein: Ahi Tuna, Shrimp, Tofu OR Salmon Mix-Ins: Corn, Chopped Jalapenos, Cucumbers, Edamame, Sweet Onion, Cilantro, Kale and Pineapple Ponzu, Sweet Chili, Wasabi Aioli, Avocado, Soy Sauce, Ginger, Wasabi, Crispy Onion Straws, Crisp Garlic and Mixed Nuts

(Requires TWO Culinary Station Attendants)



# Interactive Stations

## CARVING STATION

Choose One of the Following:  
Rosemary Rubbed Beef Tenderloin, Prime Rib, Cajun Fried Turkey, Herb Brined Turkey, Traditional Leg of Lamb, Small Rolls, Accompanying Sauces and Condiments Available



## BISCUITS AND MORE

Your Choice of Two of the Following Biscuits: Freshly Baked Buttermilk, Sweet Potato, Blue Cheese OR Rosemary Garlic Cheddar Biscuits Served with Table Carved Brown Sugar and Coca-Cola Glazed Ham, Chicken Sausage Patties, Honey and Seasonal Fruit Preserves

## CHICKEN 'N WAFFLES

Warm Belgian Waffles Made Tableside, Spicy Fried Chicken Tenders, Applewood Smoked Bacon Crumbles, Whipped Butter, Whipped Cream, Crushed Nuts, Strawberry Toppings and Maple Syrup

## DECONSTRUCTED NICOISE SALAD

Fresh Boston Lettuce Leaves, Medallions of Carved Seared Ahi Tuna, Sliced Eggs, Heirloom Grape Tomatoes, French Haricot Verts and Fingerling Potato Salad, Marinated Nicoise Olives, Capers, Cracked Black Pepper, Sea Salt and House Made Lemon Vinaigrette

## RISOTTO

Vegetable Risotto Tossed Tableside with a Variety of Toppings

# Small Plates

**STUFFED CHICKEN MEDALLIONS** With Sun-Dried Tomatoes and Smoked Gouda Served With Seasonal Vegetable Hash with Applewood Smoked Bacon

**CHICKEN BREAST** With a Spinach and Florentine Sauce, Mushroom Wild Rice and Roasted Brussel Sprouts

**FRIED CHICKEN BREAST** Served with Macaroni & Cheese and Collard Greens

**CAJUN FRIED CHICKEN BREAST** On a Bed of Pimento Cheese Mashed Potatoes with Haricot Verts Garnished with Red Peppers

**CLASSIC TENDER SHORT RIBS** In a Rich Brown Gravy With Jalapeno Cheese Grits and Peppered Green Beans

**MEDALLIONS OF BEEF TENDERLOIN** With a Peppercorn Demi Glace Served with Potatoes Dauphinoise and Roasted Asparagus

**BLACKENED SALMON FILET OR HONEY LIME SALMON** Filet With Vegetable Risotto and Parmesan Encrusted Asparagus

**MARYLAND STYLE CRAB CAKE** With Low Country Cole Slaw, Fried Green Tomatoes and Remoulade Sauce

**ANDOUILLE SAUSAGE AND CHICKEN JAMBALAYA** Served with Chow Chow and Crusty French Bread

**PORK LOIN** With Warm Jezebel Sauce, Potato Fingerlings and Buttermilk Biscuits

# Seated Dinner

## Select a Following Salad to be Pre-Set

- Mixed Greens, Seasonal Fruits, Cheese and Candied Nuts with a Vinaigrette
- Mixed Greens, Tomatoes, Mozzarella Rounds, Basil and Balsamic Vinaigrette
- Greek Iceberg & Romaine, Tomatoes, Cucumbers, Pepperoncini and Feta
- Mixed Greens, Corn Meal Fried Green Tomatoes, Goat Cheese and Remoulade
- Spinach, Chopped Strawberries, Feta Cheese, Candied Nuts with a Vinaigrette



## Select A Starch

- Mashed Potatoes
- Mashed Sweet Potatoes
- Roasted Rosemary Red Potatoes
- Potato Dauphinoise
- Roasted Fingerling Potatoes
- Mushroom Wild Rice
- Saffron Rice
- Macaroni and Cheese
- Squash Casserole
- Broccoli and Cheese Casserole



## Select A Vegetable

- Roasted Seasonal Vegetables
- Warm Squash and Zucchini
- Fresh Green Beans
- Haricot Verts
- Roasted Asparagus
- Roasted Brussel Sprouts

## Select Two Proteins

- Chicken Breast with a White Wine Florentine
- Petite Filet of Beef with a Demi Glace
- Brown Sugar & Bourbon Glazed Salmon Filet
- Roasted Portabello Stuffed with Quinoa

## Passed Late Night Snacks

- Cheese and Pepperoni Pizza Bagels
- Hot Chicken Slider with Srirachi Broccoli Slaw
- All American Slider with Cheese and a Pickle
- Sweet Potato Fries and French Fries (Depending on Venue)
- Fried Catfish and Hush Puppies
- Tater Tots with a Variety of Condiments and Toppings
- A Variety of Housemade Ice Cream Cookie Sandwiches