

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 Iceberg & 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 Iceburg & 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