

zest catering catalogue

The offerings listed below are examples of our favorites, best sellers and highly reviewed items. We custom design to fit your needs so your event is successfully zesty. **Please contact our catering manager to place your order.**

finger foods

crab stuffed mushrooms 3.00/

giant button mushroom caps filled with blue lump crab, spinach, ricotta and romano cheese dusted with parmesan bread crumbs and baked to a golden brown

chicken salad stuffed tomatoes 1.75/

roma tomato halves scooped out and filled back up with our famous tarragon chicken salad

stuffed & wrapped figs 1.00/

blue cheese stuffed figs wrapped in prosciutto

baby tomato bites .75/

cherry tomatoes filled with herb cream cheese and slivered kalamata olives

shrimp deviled eggs 2.25/

smoky paprika deviled eggs topped with chili grilled shrimp

turkey sausage filo roll 1.50/

homemade turkey sausage wrapped in super flakey filo dough served with cranberry mustard

wild mushroom pastry 2.50/

roasted wild mushrooms and creamy goat cheese wrapped in a puff pastry with apricot jam

spinach and feta triangles 2.50/

bite size greek spanikopita with garlic wilted spinach and feta cheese pocketed in super flakey filo dough

pesto arancini 1.75/

baked risotto stuffed w/ mozzarella and served with a marinara dipper

finger foods deluxe

chilled asparagus 2.00/person

with lemon zest and citrus vin dip

lime-poached shrimp 1.50/

with homemade roasted red pepper cocktail sauce

multi cheese tray 4.50/person

with house candied mixed nuts and red grape clusters

seasonal fruit tray 3.00/person

assortment of fresh fruit with honey yogurt dip

pan seared salmon cakes 3.00/

house favorite lemon-chili roasted salmon cakes breaded and pan seared (not fried) served with pickled jalapeño tartar sauce

pan seared crab cakes 5.00/

blue lump crab cakes lightly breaded and pan seared served with lemon remoulade

veggie tray 3.00/person

seasonal grilled and roasted vegetable tray served with lemon tahini dipping sauce

crudités 1.50/person

fresh and seasonal vegetables served with your choice of dipping sauce

regular or personal quiche

cheese & veggies 21.95/ 2.5 with protein 24.95/ 3.5

flaky quiche crust filled with a creamy mixture of eggs, light sour cream, 2% milk and toppings limited only to the imagination in a 9" pie tin or personal.

- *roasted wild mushroom, asparagus and gruyere cheese*
- *broccoli and cheddar cheese*
- *turkey sausage and provolone*

all veggie lasagna (Gluten Free)

½ pan 35.00 (8-10 ppl) full pan 60.00(16-20 ppl)

super seasonal veggie lasagna, layered eggplant, yellow squash, roasted red pepper, spinach and zucchini baked in zesty marinara sauce with fresh mozzarella, parmesan and ricotta cheese.

topped focaccia bread

whole sheet 35.00 ½ sheet 20.00

whole or ½ sheet focaccia bread topped with garlic wilted spinach, sundried tomatoes, feta, fresh basil and marinara sauce

all stuck up

orange sesame baked chicken 2.25/skewer

lemon herb grilled salmon 3.50/skewer

chili rubbed char broiled shrimp 4.00/skewer

seasonal grilled and roasted veggies 3.00/skewer

fresh seasonal fruits 2.75/skewer

mixed baby greens with crisp veggies (with choice of dips or dressings) 3.00/salad skewer

all wrapped up/ 2 bite size

chicken caesar wrap 1.50/

lemon herb baked chicken breast, granny smith apple, carrots, romano cheese, romaine hearts and caesar dressing in a cheddar cheese tortilla wrap with herb cream cheese

asian spring roll 3.00/

sesame baked chicken, asian veggies and lo mein noodles served with spicy orange hoisin dipping sauce.

portabello wrap 1.25/

balsamic roasted portabello mushrooms, fresh spinach, crisp red peppers, carrots and romaine hearts drizzled with honey wasabi dressing in a spinach tortilla wrap with herb cream cheese

asian chicken wrap 1.50/

grilled chicken, hoisin sauce, napa cabbage, lettuce, cashews, peppers and a basmati rice spread.

greek wrap 1.50/

artichoke spread, spinach, romaine lettuce, olives, feta cheese, lemon tahini, red pepper, red onion and neufchatel herb spread in a spinach flour tortilla.

turkey wrap 1.50/

*sliced deli turkey, cucumber, sprouts, red leaf lettuce, tomatoes, red onion and red peppers
drizzled with citrus dijon and cranberry mustard spread.*

vegan veggie wrap 1.25/

*seasonal fresh veggies and muscadin green drizzled with lemon tahini dressing in a flour tortilla
wrap with traditional hummus spread*

bite size sandwiches

cold

bread choices: focaccia, honey wheat, or flat bread

salad sandwiches

tuna salad 1.75, zesty chicken salad 1.50, or egg salad 1.50

smoked pimento cheese 1.50/

served on your choice of toasted bread.

turkey sandwich 1.50/

*sliced deli turkey, cucumber, sprouts, red leaf lettuce, tomatoes, red onion and red peppers
drizzled with citrus dijon and cranberry mustard spread.*

warm

crab cake sliders 5.50/

pan seared crab cake served with lemon remoulade on a house potato bun.

short rib slider 4.50/

*hoisin braised short rib with caramelized onion, provolone cheese, and tomato cruda on a house
potato bun with sweet and spicy steak sauce.*

turkey burger slider 2.50/

grilled turkey burger with smoked cheddar and scallion aioli.

seasonal brie 1.75/

ask the catering manager for the current choices

salad bar

pasta salad 7.95/lb

roasted red pepper, green peas, and feta cheese in lemon basil sauce

tarragon chicken salad 9.95/lb

*chunks of chicken, roasted carrots and fresh celery tossed with an
incredible tarragon-scallion dressing*

traditional tabbouleh 5.95/lb

cous cous, parsley, tomatoes, cucumbers, mint, lemon juice, olive oil

shrimp salad 15.95/lb

*chili grilled shrimp, avocado, red onions, jalapenos, tomatoes, roasted garlic, squeezed lime
and extra virgin olive oil*

caesar salad 3.00/person

*crisp romaine lettuce with pecorino romano cheese, toasted focaccia croutons
and the most fantastic caesar dressing ever*

kale salad 3.50/person

orange slices, raisins, avocado, asiago cheese and pistachios atop a bed of tender kale tossed in chili lime vinaigrette

select salad 3.50/person

mixed greens, black mission figs, fresh pears, crumbled blue cheese and toasted walnuts with raspberry balsamic vinaigrette

house salad 2.75/person

specially picked mixed greens and fresh veggies with your choice of zestmade raspberry balsamic, lemon tahini, champagne vinaigrette, chili lime vinaigrette, creamy black pepper chive or honey-wasabi dressings

slaw 4.95/lb

honey poppy seed

baked potato salad 5.95/lb

roasted red potatoes, chicken bacon, cheddar cheese, chives, broccoli florets and sour cream

dips and chips

mediterranean style hummus or roasted red pepper hummus 1.75/person

with toasted flat bread

chips and salsa 2.00/person

house favorite fire roasted tomato salsa with fresh tortilla chips

sweet finishes

chocolate chip brownie 1.00/

butterscotch pecan blondie 1.00/

oatmeal chocolate chip cookie 1.00/

natures best cookie 1.00/

blueberry muffins (min. of 6 per order) 1.00/

butterscotch or chocolate chip scones (or your choice of flavors) 1.50/

chocolate hazelnut torte 28.00

red velvet cake 28.00

carrot cake 28.00

coconut cake 28.00

pineapple cake 28.00

white cake with chocolate frosting 28.00

key lime pie 24.00

chocolate silk pie 24.00

chocolate peanut butter pie 24.00

ask about our additional seasonal deserts

liquids

fresh brewed tea 8.00 gallon

regular unsweetened w/ lemon slices or raspberry unsweetened w/ lime slices

house squeezed lemonade 9.00 gallon