

CONTINENTAL BREAKFAST

ZaZa Continental

Fresh Squeezed OJ & Grapefruit Juice
Regular & Decaffeinated Coffee
Sliced Fresh Fruit & Berries with Honey Yogurt
Homemade Danishes, Muffins & Croissants with Butter & Preserves
New York Style Bagels, Whipped Plain, Salmon and Honey Cream Cheese
Assorted Cold Cereals & Homemade Granola
\$22.00 per person

Sweetness Continental

Fresh Squeezed OJ & Grapefruit Juice
Frappuccino (Chilled Coffee Beverage)
Regular & Decaffeinated Coffee
Fresh Fruit Salad in Martini Glass
Bircher Muesli, Seasonal Berries
Homemade Danishes, Muffins & Croissants with Butter & Orange Marmalade
Assorted Cold Cereals & Homemade Granola
\$24.00 per person

Healthy Start

Apple Juice, Fresh Squeezed OJ & Grapefruit Juice
Regular & Decaffeinated Coffee
Fresh Fruit Skewers with Honey Yogurt, Served in a Rock Glass
Bircher Muesli, Seasonal Berries
Traditional Oatmeal, with Brown Sugar and Raisins
Sliced Banana Bread, Low Fat Bran & Fruit Muffins with Homemade Apple Butter
Assorted Cold Cereals & Homeade Granola
Assorted Yogurts, Wild Berry and Tropical Fruit Smoothies
\$24.00 per person

The Latin Connection

Fresh Squeezed OJ, Grapefruit, Papaya and Mango Juice
Regular & Decaffeinated Coffee, Mexican Hot Chocolate
Tropical Berry and Fruit Display
Mini Tropical Danish & Mini Muffins to include Pan Dulce
\$25.00 per person

Minimum of 15 guests required; if less than 15 guests a surcharge of \$4.00 per person will apply.

THEMED BREAKFAST BUFFET

Wake Up Call

Farm Fresh Scrambled Eggs
Applewood Smoked Bacon, Grilled Ham
Seared Breakfast Chicken and Pork Sausage
Breakfast Potatoes O' Brian
Assorted Cold Cereals & Homemade Granola
\$25.00 per person

Fresh Start

Farm Fresh Scrambled Eggs, Chopped Chives
Applewood Smoked Bacon, Grilled Ham
Seared Breakfast Chicken and Pork Sausage
Breakfast Potatoes O' Brian
Crisp Belgium Waffles with Maple Syrup and Whipped Cream
Cheese and Fruit Blintzes
Oatmeal with Blueberries, Golden Raisins, Brown Sugar, and Butter
Homemade Danishes, Muffins & Croissants with Butter & Orange Marmalade
\$30.00 per person

Southern Hospitality

Country Scrambled Eggs with Onions and Peppers
Applewood Smoked Bacon
Seared Breakfast Sausage Links
Hash Brown Potatoes
Biscuits with Sausage Gravy
Vanilla Infused Hot Cakes with Maple Syrup
Home Style Grits with Fixings'
Assorted Cold Cereals & Homemade Granola
\$34.00 per person

Breakfast Siesta

Poached Egg Chilaquiles, Crumbled Queso Fresco, Scallions
Mexican Chorizo and Eggs
Poblano and Chile Hash Browns
Tropical Berry and Fruit Display
Mini Tropical Danishes & Mini Muffins to Include:
Mango, Jalapeno and Cheese, Pan Dulce
\$32.00 per person

All Themed Breakfast Tables Include

Breakfast Pastries, Sliced Fruit, Fresh Brewed Coffee
and Fresh Squeezed Chilled Juices (Mango, Pineapple and Horchata)

Minimum of 15 guests required; if less than 15 guests a surcharge of \$4.00 per person will apply.

*Above Prices are exclusive of 8.25% Sales Tax and 21% Service Charge
PRICES ARE SUBJECT TO CHANGE*

BREAKFAST CUISINE STATIONS

You May Add Any Cuisine Station to Your Breakfast Table

Live Belgium Waffle Station

Prepared to Order Any Style
Warm Syrup, Toasted Texas Pecans, Seasonal Berries,
Whipped Cream, Chocolate Butter
\$18.00 per person with \$100.00 Chef Attendant

Omelet & Egg Station

Prepared to Order Any Style
Ham, Applewood Smoked Bacon, Onion, Bell Peppers, Mushrooms, Tomato,
Cheddar & Monterey Jack Cheeses, Spicy Salsa
Sliced Your Choice of Traditional Eggs or Egg Whites
\$16.00 per person with 100.00 Chef Attendant

Yogurt Parfaits

Vanilla Yogurt, Homemade Granola,
Berries & Tropical Fruit
\$8.00 per person

Smoked Salmon Stop

Atlantic Smoked Salmon, Whipped Cream Cheese,
Red Onion, Tomato, Caper, Egg White, Egg Yolk, Parsley
Accompanied with Fresh Bagels
\$18.00 per person

Oatmeal Creation Station

Steel Cut Oatmeal with Mix-Ins
Apples, Bananas, Cinnamon, Brown Sugar, Granola,
Pecans, Almonds, Chocolate Chips, Caramel and Honey Butter
\$14.00 per person

Fresh Squeezed Juice Bar

Orange, Grapefruit, Pineapple, Carrot
\$18.00 per person

Hot Enhancements

Assorted Breakfast Sandwiches	<i>\$38.00 per dozen</i>
Choice of: Ham, Egg and Swiss on Croissant Bacon, Cheddar and Egg on Biscuit Smoked Salmon and Cream Cheese on Marbled Rye	
Warm Cinnamon Rolls with Icing	<i>\$27.00 per dozen</i>
Mini Egg & Chorizo Burritos	<i>\$35.00 per dozen</i>
Assorted Mini Quiche	<i>\$24.00 per dozen</i>
Choice of: Spinach and Feta, Bacon and Boursin, Asparagus and Mushroom	

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PLATED BREAKFAST SELECTIONS

Traditional

Farm Fresh Scrambled Eggs with Fresh Herbs
Applewood Smoked Bacon
Served with Monarch Potatoes
\$22.00 per person

Classic Quiche Lorraine

Caramelized Onion, Bacon and Swiss in a Crisp Tart
\$24.00 per person

Cherry and Mascarpone Stuffed French Toast

Brioche Bread, Sweet Mascarpone Filling, Sweet Cherry Filling
\$24.00 per person

~ "Bennies" ~

120ppl Maximum - Served with Breakfast Potatoes

Traditional

\$22.00 per person

Lobster

\$27.00 per person

Braised Short Rib

\$24.00 per person

Spinach & Mushroom

\$21.00 per person

Plated Breakfasts Include:

Breakfast Pastries, Fresh Brewed Coffee and Fresh Squeezed Chilled Juices

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A LA CARTE BREAKFAST SELECTIONS

Individual Yoplait Yogurts	<i>\$4.95 per person</i>
Assorted Breakfast Cereals served with Regular, Low Fat & Non-Fat Milk	<i>\$5.00 per person</i>
Oatmeal or Cream of Wheat	<i>\$5.00 per person</i>
Farm Fresh Scrambled Eggs	<i>\$5.00 per person</i>
Sliced Seasonal Fruit or Whole Fruit	<i>\$8.00 per person</i>
Oatmeal with Raisins & Nuts on the side	<i>\$6.00 per person</i>
Applewood Smoked Bacon or Pork Sausage Links	<i>\$8.00 per person</i>
Cheddar Grits	<i>\$7.00 per person</i>
Homemade Dried Fruit Granola & Granola Bars	<i>\$8.00 per person</i>
Assorted Bakeries	<i>\$32.00 per dozen</i>
Assorted Bagels & Cream Cheese	<i>\$36.00 per dozen</i>
Fresh Fruit Kabobs with Honey Yogurt	<i>\$8.00 per person</i>
Berry Parfaits in Martini Glass	<i>\$9.00 per person</i>
Honey Ham & Swiss Croissants	<i>\$8.00 per person</i>

A LA CARTE BEVERAGE SELECTION FOR BREAKFAST

Individual Sizes of Milk	<i>\$2.75 per person</i>
Regular & Diet Sodas	<i>\$3.50 per person</i>
Bottled Juices	<i>\$3.50 per person</i>
Fruit Smoothies	<i>\$7.00 per person</i>
Regular or Sugar Free Red Bull	<i>\$6.00 each</i>
Iced Frappuccinos & Coffees	<i>\$6.00 each</i>
Champagne Mimosas or Bloody Mary's	<i>\$9.00 each</i>
Fiji (17 ounces) Still, Sparkling Waters	<i>\$9.50 per bottle</i>
Whole, 2%, Skim, Soy & Chocolate Milk	<i>\$30.00 per gallon</i>
Freshly Squeezed Orange Juice & Grapefruit Juice	<i>\$55.00 per gallon</i>
Gourmet Regular & Decaffeinated Coffee, Tea & Herbal Tea	<i>\$55.00 per gallon</i>

SPECIALITY BREAKS

Minimum of 10 people

Afternoon Pick-Me Up

Fresh Baked Cookies
Coffee, Decaffeinated Coffee & Herbal Teas, Red Bull
\$9.50 per person

Ice Cream Stand

Variety of Häagen Dazs Ice Cream Bars
& Assorted Fruit Bars
\$9.00 per person

The Lemon Tree

Freshly Prepared Lemonades & Limeade,
Fresh Brewed Ice Tea, Sugared Lemon Wedges
Lemon Bars, Key Lime Cookies
Miniature Lemon Meringue and Key Lime Tartlets
\$14.00 per person

The Power Break

Fresh Vegetable and Fruit Juices
Red Bull Energy Drink (Regular and Sugar Free)
Assorted Granola and Energy Bars
Assorted Dried Fruit and Nuts
Honey Wasabi Almonds
\$14.00 per person

The Hershey Bar

An Assortment of All Things Hershey
Includes Hershey Bars, Kisses, Kit Kat, Reese's Peanut butter Cups,
Jolly Ranchers and a few X- large Hershey Bars
Hershey Chocolate Milk, Whipped Cream, Chocolate Shavings, Cocoa
\$16.00 per person

7th Inning Stretch

Peanuts, Cracker Jacks, Jumbo Pretzels and Spicy Mustard
Pop Corn Machine
\$13.00 per person

All Specialty Breaks Include

Assortment of Sodas and Bottled Water

SPECIALITY BREAKS

**Minimum of 10 people
(Continued)**

Chocolate “Tycoon”

Brownies and Chocolate Dipped Strawberries,
Dark Chocolate and Cheesecake Lollipops
Assorted Chocolate desserts, Chocolate Chip Cookies
Ice Cold Milk and Iced Chocolate Mocha
Regular & Decaffeinated Coffee and Herbal Teas
\$16.00 per person

Siesta Room

Tortilla Chips, Guacamole, Spicy Salsa, and Queso
Dos ‘XX’ and Corona
Lime Wedges and Salt
\$17.00 per person

Sundae Bar

Chocolate, Vanilla and Strawberry Ice Cream
Maraschino Cherries, Chocolate Syrup, Whipped Cream,
Chocolate Shavings, Pineapple Chunks, Bananas
\$18.00 per person

All Specialty Breaks Include
Assortment of Sodas and Bottled Water

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A LA CARTE SPECIALITY BREAKS

A la Carte Beverage Items

- x Gatorade (16 oz) *\$5.00 each*
- x Red Bull *\$6.00 each*
- x Fiji(17 ounce) & Tynant (25 ounce) Still & Sparkling Waters *\$9.50 per bottle*
- x Lemonade or Iced Tea *\$55.00 per gallon*

A la carte Snack Items

- x Whole Fresh Fruit *\$2.00 each*
- x Sliced Fruit Display with Berries *\$9.00 per person*
- x Spicy Cajun Snack Blend *\$30.00 per pound*
- x Tropical Fruit Trail Mix & Assorted Nuts *\$32.00 per pound*

- x Frozen Candy Bars *\$4.00 each*

- x Assorted French Pastries *\$5.00 each*
- x Lemon Bars and Walnut Brownies *\$24.00 per dozen*
- x Chocolate Fudge Brownies *\$32.00 per dozen*
- x Homemade Jumbo Cookies *\$32.00 per dozen*

- x Soft "Giant" Pretzels with Mustard *\$3.50 each*
- x Individual Mini Yogurt Parfaits *\$5.00 each*
- x A Variety of Finger Sandwiches *\$36.00 per dozen*
- x Savory Stuffed Croissants *\$38.00 per dozen*

- x Assorted Granola & Protein Bars *\$8.50 per person*
- x Assorted Kettle Chips & Pretzels *\$12.00 per person*
- x Assorted Chocolate Dipped Fruits *\$13.00 per person*
- x Chocolate Dipped Strawberries *\$36.00 per dozen*

~ European Coffee Bar ~

Orange & Lemon Zest, Shaved Chocolate, Cinnamon Sticks,
Flavored Whipped Cream and Fresh Brewed Coffee
\$14.00 per person

Please select a lunch buffet OR a 3 Course Plated Lunch

ZaZa Lunch Buffets

The Main Street Deli

Traditional Caesar Salad

Texas Potato Salad with Bacon & Chives

Marinated Artichoke Salad

Assorted Kettle Chips

Albacore Tuna Salad

Sliced Roasted Turkey, Smoked Ham, Pastrami, Genoa Salami, Roasted Beef

Sliced Provolone, Swiss, & Sharp Cheddar Cheeses

Lettuce, Beefsteak Tomatoes & Kosher Dill Pickles

Dijon Mustard, Mayonnaise & Horseradish Cream

Fresh Sliced Breads

(Choice of 4)

Chocolate Peanut Butter Cheesecake and Candied Peanuts

S'Mores Brownie Bites, Oreo Cheesecake, Chocolate Cherry Cake

Strawberry Mousse Tart, Orange Cream Mousse Parfait

Artisan Sandwich

Baby Spinach & Watercress Salad, Red Onions, Sliced Mushrooms,

Cherry Tomatoes with Walnut Chive Vinaigrette

Citrus Poached Shrimp & Couscous Salad with Basil Lime Dressing

Chanterelle Potato Salad

Beef Tenderloin Panini with Swiss Cheese, Watercress and Truffle Aioli

Braised Lobster Tail on Smoked Salted Brioche

Smoked Chicken Breast Salad with Grilled Country Rosemary

(Choice of 4)

Chocolate Decadence Tart, Brandy Caramel Apple Tart,

Vanilla bean Cheesecake, Orange Cream Mousse Parfait, Fudge Brownies

ZaZa Lunch Buffets

(Continued)

Tex-Mex Buffet

Chopped Romaine Hearts, Crumbled Cotija Cheese, Roasted Red Pepper, Chipotle
Caesar Dressing

Spicy Shrimp and Corn Salad

Trio Tomato Salad, Charred Red Onions, Cumin Vinaigrette

Tortilla Soup, Diced Chicken, Queso Fresco, Crisp Tortilla Chips

Grilled Beef and Chicken Fajitas, with Roasted Peppers and Onions

Warm Corn and Flour Tortillas

Refried Beans and Spanish Rice

Shredded Lettuce, Monterey Jack and Cheddar Cheese,

Fresh Pico De Gallo and Sour Cream

(Choice of 4)

Tres leches Cake, Cinnamon Whipped Cream,

Strawberry Daiquiri Cake Lime Cream Strawberries,

Sopapilla Mousse Tart Margarita Tart, Fiery Brownie Bites,

Mini Churros, Mini Sopapillas and Honey

The Tuscan

Roasted Tomato Bisque

Classic Romaine Caesar Salad with Shaved Parmesan & Garlic Croutons

Grilled Balsamic Vegetables

Rotini Pasta Salad with Italian Vinaigrette, Roasted Peppers and Artichokes

Roasted Baby Squashes & Cherry Tomatoes

Rosemary Roasted Red Potatoes

Veal Scaloppine with Wild Mushrooms, Olives, Capers, & Lemon

Pan Seared Chicken with Artichokes & Sundried Tomatoes

Tortellini with Italian Bacon & Peas in Carbonara Sauce

(Choice of 4)

Mini Tiramisu, Espresso Cheesecake, Chocolate and Pistachio coated Cannoli,

White Chocolate Cheesecake, Hazelnut Mousse Tart,

Amaretto Truffles Toasted Hazelnut Fudge, Zabaglione Phyllo Shells

Amaretto Cream Cake Kahlúa Whipped Cream and Candied Almonds

Godiva Caramel Cake, Vanilla Mousse Drunken Caramel

ZaZa Lunch Buffets
(Continued)

Urban Texas

Baby Mix Greens with Cracked Mustard Vinaigrette
Red, White, and Blue Potato Salad
Chili Cumin Rubbed Rotisserie Chicken
Slow Smoked Baby Back Ribs with Orange Ginger BBQ Sauce
Shiner Braised Short Ribs with Fried Onions
Roasted Asparagus with Smoked Salt
White Cheddar Mac & Cheese Au Gratin

(Choice of 4)

Key Lime Tart, Chocolate Caramel Cream Bites, Cherry Tart
Rum Raisin Cheesecake, Orange Chantilly Stuffed Strawberries
Pineapple Upside Down Cake Cherry Compote
Striped Lemon Raspberry Cake Bites

The New American

Roasted Butternut Squash Bisque
Mescalun Greens with Carrots, Tomatoes, Mushrooms,
Balsamic Vinaigrette and Ranch
Red Bliss Potato and Cucumber Salad, Dill Yogurt Dressing
Thyme Marinated Beef, Roasted Vegetable Couscous
Seared Salmon Saltimbocca, Spinach, Sundried Tomato Butter
Grilled Chicken Breast, Mushrooms and Wild Rice, Cherry Tomato Relish
Seasonal Vegetables, Almond Garlic Butter
Roasted Trio Potatoes

(Choice of 4)

Chocolate Pudding Tart, Brandy Caramel Apple Tart, Strawberry Cheesecake,
Blueberry Cheesecake, Lemon Pound Cake and Candied Lemon Peel Double
Strawberry Cake Vanilla Whipped Cream, Strawberry Romanoff Tart,
Raspberry Mousse Tart

All Themed Lunch Tables Include

Artisan Rolls & Breads
Iced Tea and Fresh Brewed Coffee

PLATED LUNCH SELECTIONS

(3-Course Plated Lunch)

please select one of each

Salad Selections

Choice of:

- ⌘ Mesclun Greens, Radicchio Cup, Cremini Mushrooms, Crisp Goat Cheese Purse, Sherry Thyme Vinaigrette
- ⌘ Fresh Hearts of Romaine, Shaved Parmesan, Garlic Croutons & Caesar Dressing
- ⌘ ZaZa BLT Hydro Bibb Wedge, Bacon, Tomatoes Balsamic Ranch Dressing
- ⌘ Spring Greens Salad, Asian Pear, Spiced Walnuts & Blood Orange Vinaigrette
- ⌘ Tomato Mozzarella Salad, Vined Ripened Tomato, Mozzarella, Teardrop Tomatoes, Basil and Balsamic Syrup
- ⌘ Baby Spinach with Pine Nuts, Goat Cheese Croutons and Bacon Balsamic Vinaigrette
- ⌘ Spring Greens, Naval Orange Segments, Heart of Palm, Avocado Mousse and Lemon Tarragon Vinaigrette

Soup Selections -

Choice of:

- ⌘ Heirloom Tomato Basil Bisque with Asiago Crostini
- ⌘ Classic French Onion with Gruyere Crouton
- ⌘ Mexican Tortilla, Salsa, Jack Cheese with Crispy Tortillas
- ⌘ Potato & Leek, Tillamook Cheddar, Chives & Smoked Bacon
- ⌘ Lobster Bisque with Crème Fresh
- ⌘ Roasted Butternut Squash Bisque, Almond and Leek Relish

A \$1.50 surcharge will apply for En Croute Presentations

Above Prices are exclusive of 8.25% Sales Tax and 21% Service Charge
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PLATED LUNCH SELECTIONS (COLD)

Grilled Chicken Breast Caesar Salad

Crisp Romaine Lettuce with Grilled Chicken Breast,
Shaved Parmesan & Garlic Croutons with Caesar Dressing

Charred Shrimp Wrap

Romaine Lettuce, Black Bean and Charred Corn Pico,
Avocado Ranch, Salsa Verde Wrap

Black Label Salad

Sliced Beef Tenderloin, Mixed Greens, Bacon, Blue Cheese
Shaved Red Onion, Baby Teardrop
Honey Balsamic Dressing

Grilled Ahi Niçoise Salad

Upland Cress, Baby Green Beans, Teardrop Tomatoes,
Olives, New Potatoes, Tarragon Vinaigrette

Cold Plated Lunches include:

Fresh Brewed Coffee, Iced Tea, and Artisan Rolls

PLATED LUNCH SELECTIONS (HOT)

“Popcorn” Chicken

Buttered Popcorn Breaded Chicken Breast, Trio Roasted Potatoes,
White Cheddar Beurre Blanc

Orange Glazed Wild Salmon

Braised Fennel, Dilled Cucumbers, and Sour Cream & Chive Potatoes

Grilled “Outlaw”

Marinated Hanger Steak, Caramelized Onion Brie Mashed Potatoes
Sweet Peppers and Asparagus, Bourbon Cherry Demi

Truffle Crusted Wild Striped Bass

Parsnip Puree, Baby Bok Choy, Apple Cider Butter

Olive Tapenade and Goat Cheese Crusted Chicken Breast

Pesto Polenta, Grilled Broccolini, Baby Carrots

Hill Country Skirt

Beef Carne Asada, Potato Leek and Chorizo Flautas,
Charred Tomato and Zucchini Salsa Verde

Grilled Petite Filet of Beef

Garlic Whipped Potatoes, Red Wine Sauce

Hot Plated Lunches Include

Fresh Brewed Coffee, Iced Tea and Artisan Rolls

SANDWICH SELECTIONS (Buffet Style)

*Above Prices are exclusive of 8.25% Sales Tax and 21% Service Charge
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(Choose 3 Items)

Monarch Club

Roasted Turkey Club Sandwich with Bacon, Lettuce,
Tomato, Swiss Cheese and Maple Mustard on a Hoagie Roll
\$22.00 per person

Ultimate Vegetarian Club

Cucumber, Tomatoes, Avocado, Cream Cheese,
Sprouts and Lettuce on Marbled Rye Bread
\$22.00 per person

Chicken Salad Wrap

Roasted Chicken, Toasted Walnuts
and Grapes in a Whole Wheat Tortilla
\$23.00 per person

Smoked Salmon BLT

Smoked Atlantic Salmon, Dill Cream Cheese, Cucumbers,
Sprouts and Butter Lettuce on Marble Rye Bread
\$24.00 per person

Herbed Chicken Breast

Grilled Breast of Chicken with Lettuce, Tomato, Mozzarella Cheese
And Pesto Mayonnaise on a Kaiser Roll
\$26.00 per person

Black Label

Prime Beef, Caramelized Onions, Truffle Aioli,
Fontina and Watercress on Ciabatta
\$28.00 per person

Lobster Salad Roll

Lobster Salad, Shaved Fennel, Upland Cress,
Cherry Tomatoes on a Toasted Brioche Roll
\$29.00 per person

~ Lunches Include~

(Choose One Item per Group)

Italian Herbed Pasta Salad, Potato Salad, or Fresh Fruit & Berries

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Kettle Style Potato Chips or Mini Pretzels

*

Chocolate Fudge Brownie or Jumbo Cookie

Minimum of 15 guests required; if less than 15 guests a surcharge of \$6.00 per person will apply.

Boxed Lunches

with Assorted Sodas and Specialty ZaZa Boxes

Beef Tenderloin Sandwich

Sliced Beef Tenderloin, Brie Cheese, Butter Lettuce, & Horseradish Spread

Includes: Whole Fruit, Lemon Bar, and Homemade Dill Pickle

\$26.00 per person

Grilled Pimento Cheese Sandwich

Pimento Cheese, Roasted Red Pepper Grilled to Perfection

Includes: Whole Fruit, Double Fudge Brownie, and Homemade Dill Pickle

\$22.00 per person

Grilled Ahi Tuna Sandwich

Red Leaf Lettuce, Bacon, Yellow Tomatoes & Lemon Mint Aioli Spread

Includes: Whole Fruit and Chocolate Pudding

\$25.00 per person

The Best Dagwood Ever

Multi layered Sandwich with a Variety of Sliced Deli Meats on Wheatberry Bread

Includes: Whole Fruit and Oatmeal Crème Pie

\$24.00 per person

“PB and Fluff”

Peanut Butter, Marshmallow Fluff and Crisp Banana Chips

Includes: Whole Fruit and Chocolate Chip Cookie

\$22.00 per person

Boxed Lunch comes with a choice of
Fresh Potato Chips or Macaroni & Ham Salad

Minimum of 15 guests required; if less than 15 guests a surcharge of \$6.00 per person will apply.

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NIGHT LIFE RECEPTION SELECTIONS

Cold Hors D'oeuvres

z	Confit Tomato and Mozzarella Bruschetta	\$3.25	Per piece	(v)
z	Crab and Roasted Corn Cheesecake	\$3.25	Per piece	(v)
z	Chipotle Chicken Salad on Corn Bread Toast	\$3.25	Per piece	
z	Smoked Salmon & Cucumber, Dill Crème	\$3.55	Per piece	
z	Roasted Red Pepper Hummus and Feta Olives	\$3.50	Per piece	(v)
z	Rock Shrimp and Mango Avocado Relish on Plantain Chip	\$3.50	Per piece	
z	Beef Tenderloin Crostini, Caramelized Onion & Truffle Aioli	\$3.50	Per piece	
z	Tuna Tartar on Crispy Won Ton	\$3.75	Per piece	
z	Chardonnay Lobster on Brioche	\$3.75	Per piece	
z	Mini Bouché, Herb Crusted Goat Cheese, Crispy Shallots	\$4.00	Per piece	
z	Jumbo Cold Shrimp with Chef's Special Sauce	\$4.00	Per piece	
z	Assortment of Sushi Rolls	\$4.00	Per piece	
z	Shrimp Tempura Sushi Rolls with Siracha Aioli	\$5.00	Per piece	

Hot Hors D'œuvres

z	Artichoke and Boursin Beignet	\$3.50	Per piece	(v)
z	Cranberry and Brie in Puff Pastry, Cranberry Tapenade	\$3.50	Per piece	(v)
z	Chipotle Steak Kabob	\$3.50	Per piece	
z	Breaded Boursin Stuffed Mushrooms	\$3.50	Per piece	
z	Dijon Chicken en Croûte	\$3.50	Per piece	
z	Wild Mushroom Purse	\$3.75	Per piece	(v)
z	Crispy Baby Mozzarella, Smoked Tomato Vinaigrette	\$3.75	Per piece	(v)
z	Spanakopita	\$3.75	Per piece	(v)
z	Korean BBQ Chicken Satay, Pickled Cucumber, Galbi BBQ Sauce	\$3.75	Per piece	
z	Mini Quiche Lorraine	\$3.75	Per piece	
z	Smoked Chicken and Tequila Chimichanga	\$3.75	Per piece	
z	Pad Thai Spring Rolls, Chicken and Shrimp, Sweet Chili	\$3.75	Per piece	
z	Chinese Pork Pot Stickers with Ponzu Dipping Sauce	\$3.75	Per piece	
z	Chicken Saltimbocca Bites, Balsamic Syrup	\$3.75	Per piece	
z	Bacon Wrapped Scallops	\$3.75	Per piece	
z	Coq Au Vin Puff, Chicken Portobello Mushrooms	\$3.75	Per piece	
z	BBQ Shrimp and Grits Crisp	\$4.00	Per piece	
z	Seared Lamb Chop with Spicy Honey Glaze	\$4.00	Per piece	
z	Butter Pecan Shrimp	\$4.00	Per piece	
z	Monarch Crab Cakes with Avocado Relish	\$4.00	Per piece	
z	Miniature Beef Wellingtons	\$4.00	Per piece	
z	Coconut Lobster Tails	\$4.50	Per piece	

(v) Denotes vegetarian item

MAG 7 NIGHTLIFE SELECTIONS

Tasting Style Selections to be passed throughout the Party

Rock Star “EFFECT”

Drunken Foie, Raspberry Syringe

\$22.00 per person

Black Label

Johnny “Walker” Cakes, Pulled Pork, Cabbage Slaw

\$8.00 per person

Bella Vita “Bubbles”

Citrus and Crab Salad, Shaved Fennel

\$10.00 per person

For Your Eyes Only

Red Velvet Blini, Cream Cheese Creme Fraiche, Caviar

\$24.00 per person

Fatal Charms “Death by Chocolate”

Crispy Cocoa Short Ribs, White Chocolate Buerre Blanc

\$12.00 per person

“Beef” Tycoon

Kobe Beef Tartar, Silver Dollar Brioche Rolls

\$10.00 per person

It Happened One Night

Deep Fried Nueskies Bacon, Spicy Tomato Jam

\$8.00 per person

HOT CUISINE STATIONS

“Trio” Potato Bar

Whipped Red Potatoes, Mashed Yukon Golds, Sweet Potatoes
Bacon, Chives, Sour Cream, Cheddar Cheese, Crumbled Goat Cheese, Blue Cheese
Homemade Chili, Wild Mushrooms Ragout
\$20.00 per person

Mediterranean Pasta

Tomato and Mascarpone Ravioli, Gemelli Pasta, Campanelle Pasta
Roasted Mushrooms, Red Onions, Zucchini and Squash, Italian Sausage, Shrimp
Roasted Chicken, Shredded Parmesan Cheese, Fines Herb
Selection of Marinara, Alfredo or Pesto Cream
\$23.00 per person

Churrascaria Station (Choice of 3)

Picanha Steak, Bacon Wrapped Tenderloin
Fraldinha Sirloin, Leg of Lamb, Chicken Legs
Cheese Bread, Hot Polenta, Garlic Mashed Potatoes
Chili Lime Sauce, Toasted Garlic Oil, Chimichurri
\$29.00 per person

Vou-Au-Vent Station

Puff Pastry Shells filled with your choice of
Asparagus and Wild Mushrooms and Porcini Cream, Beef and Pearl Onion Ragout
Shaved Asiago Cheese, Fine Herbs, Toasted Garlic, Crispy Parsnips
\$24.00 per person

Banana Leaf Wrapped Pork Loin

Wrapped with Sweet Peppers, Ancho Mole Sauce
Sides of Cilantro Rice, Fresh Lime, Cotija Cheese
\$28.00 per person

Roasted Beef Tenderloin

(Serves 15-20 people)
Choice of Thyme Rubbed, Ancho and Cocoa Rubbed, Bacon Wrapped
Served with Red Wine Sauce, Wild Mushroom Ragout, Horseradish Sauce, Duo of Mustards
Mini Silver Dollars Rolls
\$425.00 per station

Chef Attendant required for all Hot Cuisine Stations at \$100.00 per Chef Attendant

*Above Prices are exclusive of 8.25% Sales Tax and 21% Service Charge
PRICES ARE SUBJECT TO CHANGE*

HOT CUISINE STATIONS
(Continued)

Slow Roasted Prime Rib

Cauliflower Gratin, Rosemary Au Jus, Apple Horseradish Sauce
Black Pepper Silver Dollar Roll
\$28 per person

Smoked Steamship Round

(Serves 100-125)

Roasted Fingerling Potatoes, Caramelized Shallots, Sweet Port Jus
Horseradish Sauce, Mustard Duo, Blackberry and Thyme Marmalade
Silver Dollar Rolls
\$750 per station

Grilled Mahi-Mahi Station

“Whole Mahi side marinated, grilled to perfection and shredded to order”
Shaved Fennel and Citrus Slaw, Lime and Chili Cabbage, Chipotle Aioli,
Warm Corn Tortillas, Cilantro Crema, Red Salsa, Green Salsa
\$27 per person

Chef Attendant required for all Hot Cuisine Stations at \$100.00 per Chef Attendant

Above Prices are exclusive of 8.25% Sales Tax and 21% Service Charge
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ZA COLD DISPLAYS

Individual Vegetable Crudité Shots

Asparagus, Zucchini, Squash, Red Pepper, Baby Carrot
with a touch of Ranch Dressing
\$8.50 per person

Sliced Seasonal Fruit

Melons, Berries & Citrus Fruits
with Vanilla Bean Yogurt
\$8.00 per person

“Ring a Ding” Salsa

Stone Ground Tortilla Chips
Spicy Salsa Roja, Green Chili Salsa Verde
Spanish Queso Dip, Homemade Guacamole
Roasted Corn Salsa and Pico De Gallo
\$9.00 per person

Bruschetta Station

Grilled and Toasted Baguettes, Focaccia and Flatbread
Smoked Mozzarella, Goat Cheese, Lemon Mascarpone, Ciliegene Mozzarella
Smoked Salmon, Poached Shrimp, Basil, Mint, Fennel, Yellow and Red Tomatoes
\$12.00 per person

“Hydro” Bar

Selection of Hydroponically grown lettuces
Fresh Cut, Tossed and Made to Order
Red Onions, Cherry Tomatoes, Lavosh Croutons, English Cucumbers, Baby Bell Peppers
Choice of Balsamic Ranch or Sherry Vinaigrette
\$13.00 per person

“Anti” Pasta Up

Shaved Prosciutto, Salami, Pastrami

House Olive Blend, Baby Mozzarella, Grilled Vegetables, Roasted Red Peppers, Artichokes,
Balsamic Cipollini Onions with Lavosh and Breadsticks
\$10.00 per person

Imported Cheese Display

Ricotta Salata, Gruyère Cheese, Roquefort
and Other Assorted Available Cheeses,
Toasted Almonds, Orange Marmalade
Lavosh and Breadsticks
\$18.00 per person

ZA COLD DISPLAYS

(Continued)

Domestic Cheese Display

Maytag Blue Cheese, Tillamook Cheddar, Humboldt Fog
Assorted Seasonal Domestic Cheeses,
Smoked Sweet Pecans, Texas Honey Comb
Assorted Crackers
\$13.00 per person

Raw Bar

Poached Shrimp, Jumbo Crab Claws, Market Oysters on the Half Shell,
Traditional Ceviche and Tuna Tartar with Cocktail Sauce, Remoulade and Citrus
\$24.00 per person

Sushi & Hand Rolls

Spicy Tuna, Vegetable, California, & Shrimp Tempura
with Pickled Ginger, Wasabi, & Soy Sauce
Prepared Fresh Tableside
\$26.00 per person and an Attendant Fee \$250

DESSERT CUISINE STATIONS

There will be a Chef Attendant Fee of \$100 per attendant for Dessert Cuisine Stations

Flambé Station

** Chef Attendant Required**

Bananas Foster, Brandied Peaches, and Cherries Jubilee
served with Vanilla Bean Ice Cream

\$18.00 per person

Dessert Crepes

** Chef Attendant Required**

Vanilla Bean & Orange Crepes
Cherry Compote, Wild Berries, Chambord, Grand Marnier,
Mixed Nuts, Chocolate Shavings

\$16.00 per person

Chocolate Fountain

Your choice of one of the following:

Dark Milk or White Chocolate

Strawberries, Dried Fruit, Red Velvet Pound Cake, Graham Crackers,
Pretzels, Chocolate Chip Cookies, Vanilla Cheesecake and Fruit Kabobs

\$18.00 per person and a \$275.00 set up fee

Very Adult Snow Cones

Shaved Ice with a kick of Chambord, Grand Marnier
and Vodka with assorted Squeezes & Twists

@ Market Price

“CHOCOLATE”

Covered Strawberries, Dried Fruit, S'mores, Truffles, Brownies,
Double Chocolate Cupcakes & Godiva Chocolate Milk

\$17.00 per person

Cupcake Fantasy
(Guest to choose a Theme)

Cocktail Party

(Choice of 3)

Strawberry Daiquiri Cupcake

Strawberry Lime Cupcake infused with Rum & Topped with Strawberry Frosting

Sea breeze Cupcake

Cranberry/Grapefruit Cupcake with Lime Frosting

Screwdriver Cupcake

Orange Cupcake with Spiked Orange Frosting

Piña Colada Cupcake

Piña Colada Cupcake with Coconut Cream Cheese Frosting and Toasted Coconut

Kahlúa and Cream Cupcake

Kahlúa Cupcake with White Chocolate Buttercream Frosting

Godiva Dark Chocolate Cupcake

Godiva Infused Chocolate Cupcake with Godiva Chocolate Fudge Frosting

\$19 per person

Coffee Break

(Choice of 3)

Caramel Mocha Cupcake

Topped with Chipped Cream and Caramel Sauce

Coffee and Cream Cupcake

Coffee Cupcake Stuffed with Vanilla Cream and Topped with Cream Cheese Frosting

Hazelnut Coffee Cupcake

Frangelico Infused Hazelnut Cupcake Topped with Coffee Buttercream

Java Chip Cupcake

Double Chocolate Java Cupcake Topped with Mocha Buttercream

Peppermint Mocha Cupcake

Chocolate Peppermint Cupcake Topped with Mocha Buttercream

\$18 per person

Cupcake Fantasy
(Guest to choose a Theme)
(Continued)

The Classic

(Choice of 3)

Red Velvet Cupcake

with Cream Cheese Frosting & Toasted Pecans

Chocolate Cupcake

with Chocolate Buttercream & Chocolate Sauce

Vanilla Cupcake

with Vanilla Buttercream

Strawberry Cupcake

with Cream Cheese Frosting

\$17 per person

Sweets to Dream On

(Choice of 3)

Lemon Drop Cupcake

with Lemon Frosting & Candied Lemon

Hot Chocolate Cupcake

Chocolate Cupcake Topped with Marshmallow Frosting & Chocolate Shavings

Peanut Butter Cup

Peanut Butter Cupcake Topped with Chocolate Frosting & Peanut Butter Cups

S'Mores Cupcake

Chocolate Cupcake Topped with Marshmallow Frosting
& a Chocolate Dipped Graham Cracker

\$17 per person

ZaZa Dinner Buffets

Italian Buffet

Fresh Arugula & Water Cress Salad with Shaved Parmesan, Tomatoes,
Roasted Cremini Mushrooms and Balsamic Vinaigrette
Campanelle Pasta Salad, Roasted Red Peppers, Red Onions, Pine Nuts, Basil
White Bean, Teardrop Tomato and Truffle Salad
Heirloom Tomato Basil Bisque with Asiago Crostini
Porcini Dusted Chicken with Braised Tomatoes & Olives
Red Wine Braised Petite Osso Bucco, Crispy Onions
Basil and Parmesan Crusted White Fish, Basil Buerre Blanc
Florentine Ravioli, Wilted Spinach, Garlic Cream
Balsamic Roasted Baby Vegetables

(Choice of 4 Desserts)

Mini Tiramisu, Espresso Cheesecake, Chocolate and Pistachio coated Cannoli,
White Chocolate Cheesecake, Hazelnut Mousse Tart,
Amaretto Truffles Toasted Hazelnut Fudge, Zabaglione Phyllo Shells
Amaretto Cream Cake Kahlua Whipped Cream and Candied Almonds
Godiva Caramel Cake, Vanilla Mousse Drunken Caramel

\$59.00 per person

Southern Charm

Field Greens With Fried Green Tomatoes, Farmers Cheese, Buttermilk Ranch
Broccoli, Bacon and Cheddar Potato Salad
BLT Salad, Toasted Pecans, Buttermilk Blue Cheese
Classic Chicken & Sausage Gumbo
Southern Fried Chicken
Smothered Pork Chops with Blueberry Demi Glaze
Shrimp
Greens and Grits
Thick Sweet Potato Fries
Sautéed Green Beans with Almonds & Garlic

(Choice of 4 Desserts)

Carrot Cup Cake, Red Velvet Cake, Black Forest Cake Bites with Cherry Compote,
Fudge Brownies, Pecan Tart, Lemon Meringue Tart
Peach Cobbler Tart

\$62.00 per person

All Themed Dinner Tables Include

Artisan Rolls & Breads, Iced Tea and Fresh Brewed Coffee

Minimum of 15 guests required; if less than 15 guests a surcharge of \$8.00 per person will apply.

ZaZa Dinner Buffets

(Continued)

Pan Asian Buffet

“Sop Ayam Sayuran” Indonesian Chicken Vegetable Soup
Indonesian Curry Chicken Salad, Frisee, Coconut Dressing
Chilled Udon Noodles, Ginger Beef, Grilled Scallion
Tofu and Sweet Cucumber Salad, Toasted Sesame Seeds
Korean “Galbi” Barbequed Short Ribs, Wilted Greens
Teriyaki Glazed Salmon, Stir Fried Bok Choy
Chili and Lime Rubbed Young Chicken
“Nasi Goreng”, Chicken and Shrimp Fried Rice
Stir Fried Vegetables, Steamed Rice

(Choice of 4 Desserts)

Mango Panna Cotta shots with Candied Mango, Green Tea Mousse Tart,
Mango Cheesecake, Lychee Mousse, Coconut Cream Cheesecake,
Asian Pear Crème Brûlée Tart

@ \$65.00 per person

Za Main St. Buffet

Seasonal Field Greens, Puffed Fruit, Shaved Red Onions, Strawberry Balsamic
Asparagus and Oyster Mushrooms Salad, Baby Spinach, Sherry Vinaigrette
Poached Lobster Salad, Mango, Cucumber, and Hydro Lettuce
Roasted Shallot Bisque, Brioche Croutons
Grilled New York Steaks with Caramelized Onions and Red Wine Sauce
Basil Crusted Chicken Medallions, Orange Buerre Blanc, Citrus Fennel Salad
Pan Seared Striped Bass, Artichokes and Asparagus Cream
Brown Butter and Pecan Scented Wild Rice

(Choice of 4 Desserts)

Blackberry Upside Down Cake, Praline ‘N Cream Cupcakes,
Orange Raspberry Cheesecake, Ginger Peach Cheesecake,
Noir (Chocolate Espresso) Bars, Aloha Paradise Bars, Chocolate Strawberry Mousse Tart,
White Chocolate Raspberry Tart

\$66.00 per person

All Themed Dinner Tables Include

Artisan Rolls & Breads, Iced Tea and Fresh Brewed Coffee

Minimum of 15 guests required; if less than 15 guests a surcharge of \$8.00 per person will apply.

Above Prices are exclusive of 8.25% Sales Tax and 21% Service Charge
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ZaZa Dinner Buffets

(Continued)

The High Society

Cucumber, Mint and Pearl Couscous Salad, Lemon Vinaigrette
Charred Shrimp, Bay Scallops, Roasted Hearts of Palm, Fennel and Tomato
Lolla Rossa and Romaine, Croutons, Goat Cheese, Teardrop Tomato
Sweet Potato and Apple Bisque

Pan Seared Duck Breast with Spiced Granny Smith Chutney
Pistachio Crusted Snapper, Sourdough Gnocchi, Red Beet Buerre Blanc
New Zealand Lamb Chops with Spicy Mint Glaze
Saffron Jasmine Rice Pilaf, Roasted Fingerling Potatoes
Sautéed Artichoke, Patty Pans & Asparagus

(Choice of 4 Desserts)

Liquor Infused Chocolate Covered Strawberries, Cherry Cheesecake,
Raspberry Passion Fruit Mousse Parfait, Raspberry Pinwheel
Chocolate Decadence Tart Truffle Lollipops

\$68.00 per person

All Themed Dinner Tables Include

Artisan Rolls & Breads, Iced Tea and Fresh Brewed Coffee

Minimum of 15 guests required; if less than 15 guests a surcharge of \$6.00 per person will apply.

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PLATED DINNER SELECTIONS

Appetizers

Smoked Texas Quail

Raisin and Leek Stuffing, Fruit Mostarda, Walnut and Dried Fruit Relish \$10.00 per person

Ratatouille Salad Stuffed Tomato (v)

Shaved Asiago Cheese, Baby Arugula and Frisée \$10.00 per person

Crispy Chicken Cordon Blue

Wilted Swiss Chard, Whole Grain Brandy Jus \$11.00 per person

Charred Asparagus

Shaved Prosciutto, Pickles Mushrooms, Mustard Dressing \$11.00 per person

Braised Petite Veal Osso Bucco

Grilled Mushrooms, Parsnip, Port Jus \$11.00 per person

Cured Duck Breast Medallion (Cold)

Chorizo and Sweet Potato Puree, Roasted Corn and Red Pepper Relish \$12.00 per person

Jumbo Shrimp Pinwheel

Lemon Lobster and Mascarpone Risotto, Concasse Tomato, Radish Sprouts \$13.00 per person

Jumbo Shrimp Cocktail

Tiger Shrimp with Chipotle Cocktail Sauce, Shaved Fennel and Caper Slaw, Fresh \$13.00 per person

Tuna & Crab Napoleon

Spicy Tuna and Layered Crabmeat with Siracha and Sweet Soy Sauce \$14.00 per person

Soups

Heirloom Tomato Basil Bisque with Asiago Crostini \$8.00 per person

Roasted Butternut Squash Bisque, Almond and Leek Relish \$9.00 per person

Sherry Infused Asparagus Cream with Basil Oil \$8.00 per person

Brandied Lobster Bisque with Vanilla Crème Fraiche \$9.00 per person

Poblano Corn Chowder with Sweet Corn Fritter \$8.00 per person

Sweet Potato and Apple Bisque \$8.00 per person

Organic Split Pea with Vermont Cheddar & Herb Croutons \$9.00 per person

Caramelized Cauliflower and Brie Soup \$8.00 per person

Carrot and Ginger Bisque, Rock Shrimp and Scallion \$9.00 per person

Roasted Chicken & Noodle in Natural Broth with Orzo \$9.00 per person

Prime Beef & Barley with Bleu Cheese Croutons \$9.00 per person

(v) Denotes vegetarian item

DINNER SELECTIONS

(Continued)

Plated Salads

Mexican Chop Salad

with Mango, Cucumber, Corn, Cotija, Tortilla Strips
and Poblano Pecan Vinaigrette \$9.00 *per person*

Seasonal Mixed Green Salad

Mini Poached Pear, Sweet Walnuts, Grilled Sourdough Crouton \$9.00 *per person*

Poached Tomato and Baby Greens Salad

Goat Cheese Purse, Shallot and Thyme Vinaigrette \$10.00 *per person*

Hydro BLT Wedge

Shaved Red Onions, Tomatoes, Bacon and Crumbled Blue Cheese Creamy
Buttermilk Ranch \$10.00 *per person*

ZaZa Chopped Salad

with Pine Nuts, Roasted Peppers, Cucumbers, Feta
and Warm Honey Vinaigrette \$9.00 *per person*

Spring Mesclun Salad Asian Pear

Spiced Walnuts & Blood Orange Vinaigrette \$10.00 *per person*

ZaZa Greek Salad

Shaved Cucumbers, Pine Nuts, Feta Cheese, Teardrop Tomatoes
and Aged Balsamic Vinaigrette \$11.00 *per person*

Baby Spinach Salad

Lolla Rossa, Candied Pecans, Goat Cheese White Balsamic Poached Berries
and White Balsamic Vinaigrette \$10.00 *per person*

Heirloom Tomato Salad

Peeled Baby Tomatoes, Mozzarella Sheet, Radish Sprouts \$10.00 *per person*

Poached Lobster Salad

Charred Hearts of Palm, Upland Cress, Mandarin Oranges
and Citrus Tarragon Dressing \$13.00 *per person*

Intermezzo

Choice of One to Cleanse Your Palate

Lemon Thyme Granita

Ginger Sorbet

Raspberry Mint Granita

Mango Citrus Sorbet

Champagne Pineapple Sorbet

Lemon Basil Sorbet

\$5.00 *per person*

PLATED DINNER SELECTIONS

(Continued)

Entrée

Chicken Saltimbocca

Ratatouille Stuffed Polenta, Vegetable Tian, Balsamic Shallot Jus \$27.00 *per person*

Smoked Pork Tenderloin

Pecan Scented Wild Rice, Roasted Butternut Squash, Haricot Vert \$32.00 *per person*

Cranberry Crusted Chicken, Cranberry Mousse

Hazelnut Scented Basmati Rice, Glazed Baby Carrots, Cipollini Onions \$28.00 *per person*

Sesame Seared Salmon

Wasabi Whipped Potatoes & Bok Choy with Ginger Soy Glaze \$28.00 *per person*

Herbs De Provence Rubbed Beef Ribeye

Truffled Custard Potatoes, Baby Vegetables, Port Wine Jus \$36.00 *per person*

Grilled New York Steak

Onion, Bacon & Mushroom Compote and Maytag Bleu Cheese
Mashed Potatoes \$36.00 *per person*

“Signature” Ginger Beef Tenderloin

Sesame Mashed Potatoes, Broccolini, Wasabi Slather, Shitake Demi \$38.00 *per person*

Tandoori Chicken In Shredded Phyllo

Saffron Pearl Couscous, Wilted Greens, Ginger Tomato Chutney \$26.00 *per person*

Duck “Two Ways”

Pan Seared Breast, Braised Leg, Farro Risotto, Charred Baby Zucchini
and Squashes \$28.00 *per person*

Ancho and Cocoa Rubbed Beef Tenderloin

Dauphinoise Potatoes, Grilled Jumbo Asparagus, Baby Bell Peppers
and Red Wine Sauce \$36.00 *per person*

Butternut Squash and Brie Cheese Strudle

Butternut Squash Puree, Grilled Endive \$32.00 *per person*

Grilled Vegetable Tian

Zuchinni, Squash, Eggplant, Portobella, Peppers and Tomato
Balsamic Reduction \$32.00 *per person*

PLATED DINNER SELECTIONS

(Continued)

Entrée Duets

Chicken and Pork

Airline chicken Breast and Smoked Pork tenderloin
Dirty Rice Risotto, Green Beans and Stewed Tomatoes \$40.00 *per person*

Roasted Beef Tenderloin & Striped Bass

Boursin Mashed Potatoes, Jumbo Asparagus, Roasted Tomato \$47.00 *per person*

Veal "Two Ways"

Grilled Petite Veal Chop, Braised Veal Shank
Truffled Custard Potatoes, Grilled Jumbo Asparagus \$46.00 *per person*

Pan Seared Salmon Paella

Jumbo Scallop, Shrimp, Mussels and Crab, Grilled Fennel \$44.00 *per person*

Lamb and Crab

Glazed Lamb Chop, Jumbo Lump Crab Cake
Lemon and Mascarpone Risotto, Baby Vegetables, Roasted Tomato \$46.00 *per person*

Seared Snapper and Jumbo Shrimp

Sautéed Wild Mushrooms and Blood Orange Beurre Blanc \$47.00 *per person*

Roasted Beef Tenderloin and Lobster Tail or Thermidor

Caramelized Onion Mashed Potatoes, Vegetable Tian \$50.00 *per person*

Asian Braised Beef Short Rib and Orange Glazed Salmon

Wasabi Whipped Potatoes \$48.00 *per person*

Banquet Plated Desserts

Strawberry Vanilla Panna Cotta

Vanilla Bean Panna Cotta, Strawberry Gelée served with Fresh Strawberries and Chocolate Garnish \$9.00 per person

White Chocolate Raspberry Bomb

Raspberry Mousse Sphere, White Chocolate Mousse Center served with White Chocolate Sauce and Marinated Raspberries \$10.00 per person

Vanilla Bean Crème Brûlée Tart

Vanilla Crème Brûlée Tart served with Raspberry Sauce, Whipped Cream Rosette and Fresh Berries \$9.00 per person

Death by Chocolate Pinwheel

Chocolate Marshmallow Fluff, Amaretto Infused Chocolate Sponge Cake served with Cherry Sauce and Vodka Marinated Cherries \$9.00 per person

Caramel Apple Croquant

Caramel Cinnamon Mousse Apple Brandy Gelée served with Confit Apple and Cinnamon Crisp \$10.00 per person

Godiva White Chocolate and Hazelnut Mousse Tart

Godiva White Chocolate Mousse Tart served with Candied Hazelnuts \$10.00 per person

S'Mores

Chocolate Fudge, Graham Cracker Wedges and Homemade Marshmallows Caramel Sauce \$9.00 per person

Frozen Coconut Soufflé

Coconut Soufflé rolled in toasted coconut served with Tropical Fruit Salad Strawberry (120 under) \$10.00 per person