



food. drink.

by Zest Catering & Events

French Inspired

Crudités

Young carrots, celery, radishes, tri color bell pepper, herb dip

Niçoise Salad

Field greens, pee wee potatoes, haricot vert, niçoise olives,
farm fresh eggs, dijon vinaigrette

Assorted Petite Sandwiches

Caramelized onion jam, brie, Granny Smith apple, baguette
&

Fresh roasted turkey, asparagus, gruyere, citrus dijonnaise, French loaf

Vegetable Chips

Carrot, beet, parsnip, sweet potato, Yukon gold, smoked Maldon salt

Chef's Selection of Dessert

Menu Style Options:

Plated, Family Style or Buffet

Our goal is to create a menu for your event that best represents your vision, cuisine preferences and budget. This sample menu may provide you with some inspiration as we begin to work together to create your custom menu.

We are proud to serve food that is scratch made, in-house, using fresh seasonal ingredients, grass-fed, natural and organic meats and fish from sustainable sources. Some menu items may change due to seasonality. Vegetarian, vegan and gluten free menu options are available.