



food. drink.

by Zest Catering & Events

Mediterranean Inspired

Butler Passed Appetizers

(Select Three)

Olive Tapenade toast points

Za'tar Pita Chips roasted red pepper hummus

Chicken Saté sweet basil pesto glaze

Sun Dried Tomato Basil Bruschetta

Caprese Salad Skewers ciliegini, grape tomatoes, garden basil

Wild Mushroom & Thyme Crostini cultivated mushrooms, mascarpone

Fennel Sausage Bites polenta, caramelized onion

Risotto Balls garden herbs, roasted tomato coulis

Salad

(Select One)

Spinach

Kalamata olives, feta cheese, grape tomatoes, Bermuda onion,
roasted garlic croutons, oregano vinaigrette

Quinoa Vegetable

Grilled asparagus or edamame, wild mushrooms, goat cheese,
fresh herbs, niçoise olives, champagne vinaigrette

Greek Panzanella Salad

Romaine, red & yellow bell peppers, cherry tomato,
feta cheese, kalamata olive, oregano vinaigrette

Heirloom Tomato Salad

Fresh mozzarella, basil, balsamic reduction

Entrees

(Select Two)

Prime Niman Ranch Hanger Steak

Romesco sauce, roasted red pepper, garlic, almonds, tomatoes

Stuffed Mary's Chicken Breast Supreme

Sundried tomato, mascarpone, checca, basil cream

Sand Dabs Meunieré

Panko dust, lemon caper sauce

Tagliata Skewer

Beef tenderloin tip, young wild arugula, garlic chips, herb lemon oil

Pacific Cod

Puttanesca sauce, tomato, olive, caper, garlic

Served with

Farro Pilaf

Mire poix, sundried tomatoes, garden herbs

Grilled Vegetable

Seasonal vegetables, balsamic reduction

Focaccia Bread -Herbed Garlic Bread

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.