
Z SAUCE WORKS, LLC- CATERING MENU

Executive Chef Mark Zeigler runs a staff of professional caterers with a difference. We start every catering assignment the same way; with fresh, quality ingredients and a genuine concern for exceeding your expectations. Our Executive chef creates dishes that look and taste stunning, finished off with our renowned attention to detail and service. We can prepare vegetarian alternatives for all meal functions. Should you wish to customize a menu, our Catering Director will be pleased to assist you.

We are your best option! From formal sit-down dinners, elegant cocktail parties, casual BBQ'S, boardroom lunches, special events to coffee breaks, we continue to impress, first time, every time.

Our global menus cater to all tastes, from modern Asian, European, Classic French or contemporary American. Whatever the flavor, our aim is always the same... to create a dining experience that will exceed your expectations.

With the best ingredients, sourced directly from quality food providers and local purveyors... we stand by our principal belief that quality ingredients produce quality meals. We do not serve prefabricated items, as our entire menu items are made in-house from our appetizers to our zesty salad dressings.

We can custom design a menu for you! A range of catering menus have been collaborated to assist you in planning your event, however should you be planning a themed event, we would be delighted to create alternative catering menus for you to consider. Please look through our catering menus that provide you with just a few ideas of what delicious and fresh meals we can provide for you.

Sincerely, Chef Mark "ZIG" Zeigler & Your Catering Team

ATTENTION TO DETAIL & SERVICE

Setup/Confirmations

All house cloths needed for your event must be ordered through the catering department for every function. All catering orders will receive an emailed confirmation detailing the order. You are responsible for ensuring that your confirmation is correct. Any increase in food quantities must be detailed on expansion agreements.

Servers/Bartenders Plated events:

*Servers are billed per 4-hour period. One server is required for every 20 guests.
Receptions: Servers are billed at per 4-hour period. One server is required for every 45 guests.*

Complementary Services

Our House linen is white and black and is included at no charge for food tables and guests dining tables. Our house china is complementary for all food and seating tables under 100 guests. Extra house linen for trashcans and tables starts at \$4 each.

Specialty Linen, Table Décor & Centerpieces

Interested in complimenting your table arrangements with your color scheme? We offer a variety of the newest colors, fabrics, and patterns to choose from. The Catering Director will walk you through the selection process to create the desired table effect you are looking for.

China and Crystal Place Settings

Our best China for your very best event! For that special touch of sophistication, nothing is more unforgettable than our specialty crystal and china.

Centerpieces

Use mirrors as a simple addition to your floral centerpiece or as standalone attraction.

Three Votive Candles per table – Mirrored Tile -

BREAKFAST

Elegant Breakfasts

*Tired of the typical doughnuts or bagels for breakfast? We have got a fantastic way to start your day!
We offer a more nutritious and unique menu that is sure to please everyone in your group. Any menu item you choose for breakfast is sure to give your group a well-needed break from what they are used to having and they'll feel great about it!*

Continental Breakfast

Fresh sliced fruit tray, and your choice of muffins, Danish or scones. Expand your continental breakfast with our special hot additions below:

Country Kitchen

Beef smoked sausage, country ham, grits, and country skillet potatoes with onions and green peppers

Rise & Shine

Assorted homemade biscuits filled with scrambled eggs, cheddar cheese and your choice of breakfast meats

English Bed & Breakfast

Gourmet assorted mini quiche and grilled chicken & apple-smoked sausage

Heart Healthy Breakfast

Hot oatmeal, scrambled egg whites, yogurt and your choice or granola or non-sugary cereal with low-fat and soy milk

All breakfasts accompanied by Fresh Orange Juice, Coffee and Tea.

EXPRESS LUNCH

Perfect for working lunches our midday office parties. Also take any of these menus on the road during your team sporting events. These healthy menu items are full of the vitamins and nutrients your body needs to make it through the day.

Board of Directors

Assorted sandwiches of tuna salad, chicken salad, ham and cheese, turkey and cheese, and fresh veggie wraps with a lettuce, sliced tomato and onion tray, fresh cut fruit salad, Chef Zig's famous marinated grilled vegetables, chocolate brownies or cookies, with ice tea and water.

Boxed Lunch

Assorted overstuffed deli sandwiches, whole fruit, potato chips, pasta or potato salad, freshly baked cookies, assorted sodas, and bottled water.

Southern BBQ

Grilled BBQ Chicken, pulled pork, Southern coleslaw, spicy greens, vegetarian baked beans, and biscuits, peach cobbler, sparkling peach sweet tea, and water

Italian Buffet

Italian Beef lasagna and vegetarian lasagna with Caesar salad, garlic bread, assorted dessert bars, sodas, and bottled water

Down South Feast

Our famous Southern fried chicken with collard greens, smashed potatoes with gravy, cornbread, sweet tea, and water

South of the Border Buffet

*Build your own chicken or steak Fajitas
Toppings include: Cheese, Lettuce, Tomato, Salsa, and Sour Cream
Side items: Refried beans, Spanish rice, Mexican corn, Tortilla chips with Salsa
Cinnamon Churros*

Stuffed Flank Steak

Spinach, cheese, and sundried tomato stuffed and rolled flank steak with roasted new potatoes and sautéed baby carrots, iced tea, and water

DINNER

3 COURSE SIGNATURE ENTRÉES

Entrées include a salad, entrée, dessert, rolls, iced tea, water and coffee

Vegetarian Entrée

Grilled Portobello

Portobello mushroom stuffed with duxelles of mushroom, toasted breadcrumbs, and Parmesan cheese

Polenta Napoleon

Grilled polenta layered with grilled vegetables, buffalo mozzarella, and tomato coulis

Wild Mushroom Ravioli

Ravioli with Chef's special sauce and served with grilled seasonal vegetables

Poultry

Caribbean Chicken

Medallions Island spiced chicken breast with mango cilantro cream. Served with baked plantains and island rice and peas

Mango Chicken

Seared, coriander-rubbed chicken breast with fresh mango-lime salsa. Served with Cuban black beans and fresh seasonal vegetables.

Cornish Hen

Partially boned Cornish game hen with peppercorn cognac sauce or Pesto crusted. Served with roasted pecan stuffing, mashed potatoes, & sautéed spinach.

Chicken Monterey

Marinated chicken breast topped with our "spaghetti" of colorful vegetables and Monterey jack cheese with vine ripe tomatoes & extra virgin olive oil.

Chicken Pomeria

Herb & Dijon-encrusted boneless chicken breast drizzled with creamy caper sauce. Served with spicy pecan rice pilaf & seasonal vegetables.

Shrimp & Chicken Pomeria

This elegant entrée is composed of chicken & shrimp Pomeria (see above), artistically presented and served with saffron rice & baby vegetables.

Beef & Pork

Stuffed Pork Loin

Served with steamed new potatoes & braised red cabbage.

Filet Mignon with Mustard Port Sauce

Pan seared filet with creamy port wine and Dijon sauce served garlic mashed potatoes, sautéed haricot verts, and carrot bundles

Grilled New York Strip Steak

Strip steak with fire roasted salsa and grilled mushrooms and asparagus.

Grilled Filet

Balsamic Filet with potato leek gratin and jicama/carrot sauté

West Indian Filet

Fig and chili glazed Filet Mignon with Basmati rice and a black bean timbale.

Seafood

Roasted Sea bass

lemon caper sauce and sautéed baby carrots

Grilled salmon filet

sweet corn, tomato, and avocado relish, with grilled asparagus

Pan roasted salmon

sherry vinegar glaze and spicy tomato relish and parsley potatoes

Chef Zig's jumbo lime-basil lump crab cakes

mango relish and chive mashed potatoes

Pecan crusted rainbow trout

with a citrus rosemary sauce

Halibut en Paupillote Potatoes

haricot verte, and sweet onions.

Tandoori seared Ahi Tuna

Lemon Beurre Blanc and chef's choice of sides

Pasta

Pastas Entrées include a salad, entrée, dessert, rolls, iced tea, water, and coffee.

Shrimp Scampi with Linguini

Tiger shrimp and linguini tossed with butter, olive oil, shallots, garlic, crushed red peppers, white wine, lemons, and fresh basil

Tortellini Primavera Ricotta

Stuffed tortellini pasta with sautéed vegetables in a creamy parmesan garlic Alfredo sauce

Pesto Linguini

Linguini with asparagus, Portobello mushrooms, tomatoes, and parmesan cheese

Pasta Pomodoro

Penne pasta tossed with fresh basil, garlic, and herb tomato sauce

Baked Penne Pasta

Roasted Vegetables, Boursin, cheese, and Herb De Provence

Add chicken or shrimp to any of the above vegetarian pasta entrées

RECEPTION STATIONS

Chiller stations

*A beautiful display of seafood and/or chilled salads and soups on an ice bed. Ice carving
\$Market Price- Boat, large clamshell, etc... Minimum 50 people*

Garnishing

*For presentation purposes only. Not enough to serve guests but can be added to raw bar for
additional cost as can cracked stone and Jonah crab claws, king crab legs, two lobsters, and 3
pounds of Snow crab legs*

*Chilled soups served in mini glasses over ice Minimum 12 people each soup Spicy Gazpacho with
fresh garden Basil Hideg Maglevs-Cherry cream soup Melon gazpacho with fresh garden Mint*

*Chilled salads served in glasses over ice Minimum 12 people per salad White bean and roasted
chicken salad Tender white beans tossed with roasted chicken, tomatoes, red onion, fresh basil
and lemon- red wine Dijon Vinaigrette. Garbanzo bean and roasted vegetable salad Garbanzo
beans tossed with roasted butternut squash, eggplant, zucchini, and onions with lemon thyme
dressing.*

Raw Bar

Oysters Littleneck Clams Crab Spread with crackers All condiments

Deluxe Raw Bar

*Oysters Littleneck Clams Crab Spread and Shrimp with crackers and all condiments,
Mediterranean Orzo Pasta Salad Orzo pasta with basil pesto, feta cheese, calamata olives, and
tomatoes. Shrimp, cucumber, and mango salad both sweet and spicy flavors blended with fresh
dill Curried lentil salad Tender red lentils with currants, curry powder, capers and red wine Dijon
dressing*

Carving stations

Perfectly roasted meats carved to order

Whole Roasted Tenderloin of Beef Served with Roasted Red Pepper Mayonnaise

Fresh Horseradish Cream and Dijon Mustard Sliced French Bread and Silver Dollar Rolls \$200.00

~ Approx. 20 servings Carver Required

Oven Roasted Whole Turkey Breast Served with Cranberry Relish

Ancho Chili Aioli, Dijon Mustard Silver Dollar Rolls ~ Approx. 50 servings Carver Required

Seared Rare Sushi Grade Ahi Tuna Filet Served with Pickled Ginger

Wasabi Dip, Soy Jalapeño Mayonnaise and Oyster Sauce Japanese Rice Crackers and Lavash ~

Approx. 25 servings Carver Required

Roasted Boneless Prime Rib Served with Roasted Red Pepper Mayonnaise

Fresh Horseradish Cream and Dijon Mustard Sliced French Bread and Silver Dollar Rolls ~

Approx. 20 servings Carver Required

Stuffed Roasted Pork Loin

Stuffed with your choice of the following stuffing mixes and roasted to perfection. Apricot and mango with fresh basil Fresh apples and rosemary with cinnamon Spinach and goat cheese with sundried tomatoes ~ Approx. 20 servings Carver Required

Pasta Station

Assorted pastas and sauces made to order, garnished with shredded Parmesan, crushed red pepper and fresh basil. Minimum 50 Add for Chicken or Shrimp Chef Attendant required

Antipasto Station

A stunning assortment of Grilled vegetables, Hummus, Caprese salad skewers with fresh garden basil, fruit skewers, and assorted rustic breads and crackers.

Pasta's Wild Mushroom Ravioli,

Cheese Tortellini, Linguini Cavatappi Sauces Alfredo Marinara Pesto Additions Mushrooms Baby Spinach Roasted red peppers Sundried tomatoes Chopped fresh bacon bits

Chef Attended Omelet Station

Omelets cooked to order by a Uniformed Chef Create your own delicious breakfast: Ham, Tomatoes, Onions, Roasted Red Peppers, Mushrooms, Spinach, Jalapenos, Sausage, Goat Cheese, Cheddar, Provolone and Swiss

Crepes and Belgium Waffles station

Crepe station A sweet array of fillings from Nutella Chocolate Hazelnut to Fruit fillings

Belgium Waffle station

GARNISHES: Whipped Cream, Freshly Diced Strawberries, Mixed Fruit, Peach Compote Banana in Syrup

SAUCES: Maple Syrup, Pancake Syrup, Raspberry Sauce, Chocolate Sauce, Vanilla Custard Sauce, Butter Scotch Caramel Sauce Add ice cream for

Chef Fee applied per Chef Attendant - 1 Chef per 50 Guests

Z SAUCE WORKS SIGNATURE APPETIZERS

Award Winning Soul Rolls – (10 min)

Real Men Cook 2011 Winner Roasted Pulled Pork, Candied Purple Cabbage Glazed Carrots, Mustard Greens Lightly Fried in Egg Roll Wrapper

Curry Basil Chicken Salad

QT Curry Roasted Chicken Fresh Cucumber Celery Parsley and Basil

Eggplant Pizza - (10 min)

Fresh Eggplant Slices Topped w/Roma Tomatoes, Baby Yellow Squash, Roasted in Herbed Olive Oil, Herb Bread Crumb Crust & Topped with Fresh Melted Parmesan and Romano Cheese

Chicken Tortilla Fusion - (25 min)

Chipotle Spiced Shredded Chicken, Mango Salsa, Cilantro Sour Cream Atop Tortilla

Shrimp Cocktail Fusion - (25 min)

Savoy Boiled Shrimp Atop a Flower Tortilla Chip w/Mango Salsa and Cilantro Sour Cream

Vidalia Onion Swiss Cheese Dip

Sweet Vidalia in Smooth Cheesy Dip Served Hot

Hot Appetizers

Sherry Spinach & Cheese Dip

QT Fresh Sautéed Spinach Greens in Brie Cheese Served w/Multicolored Nacho Chips

Chicken Wing Lollipops (25 min)

Panko Battered Marinated Chicken Wings Tossed in Sweet and Spicy Sauce

Buffalo Chicken Wings - (50 min)

Large Lightly Dusted or Bare Wings Fried in Peanut Oil

Hot, Med, Mild, BBQ, Honey BBQ, Lemon Pepper, Teriyaki Sesame, Curry Spice, Italian Garlic, Spicy Cajun, Caribbean Cool, Garam Masala, Honey Mustard

Vegetarian Soul Won Tons - (25 min)

Soul Rolls Without Pulled Pork, All Vegetables, Prepared Separately then Combined in the Wonton

Stone Crab Claws (Seasonal)

Lightly Dusted Flash Fried Then Sautéed in Fresh Papaya Butter Sauce

Salmon Crostini

3.5 Lbs. 60-Pcs Sweet & Spicy Asian, Lemon Dill, Thyme Garlic, Pecan Crusted on Italian Bread Crostini

Beef Tenderloin

Crostini Strips of Beef Tenderloin on French Bread Crostini with Creamy Cognac Sauce

Coconut Shrimp

Butterflied Shrimp Marinated and Rolled in Shredded Coconut

Bacon Wrapped Scallops Colossal

Scallops Wrapped in Honey Cured Bacon

Assorted Pinwheels Ham

Ranch Mixed Greens, Cheddar & Tomatoes or Turkey / Caesar with Romaine, Pecorino/Romano & Tomatoes

EURO-AMERICAN APPETIZER COLLECTION

HOT

Spanakopita

Hand shaped phyllo dough filled with sautéed spinach and onions, mixed with a zesty feta cheese and spices. Served with a Greek yogurt cucumber dip.

Carved Roasted Turkey Platter

served with mini rolls, chipotle mayo and Dijon mustard

BBQ Meat balls

Beef meatballs in Chef Zig's zesty BBQ sauce

Assorted Mini Quiche

quiche Lorraine and quiche Florentine

Mini Beef Wellington

Delicate Layers of Puff Pastry Brushed with Butter Then Filled With Beef Tenderloin And Mushroom Dux Elle, served with horseradish dipping sauce

Mini Lime and Basil Crab Cakes

Lump crab meat seasoned with fresh basil and lime juice baked and never breaded

Chicken and Waffle

ets – served with a maple glaze

Sliders Mini

“just the right bite” sandwiches

Classic

Beef Sliders on mini buns

Cuban-Pork Spiced with Garlic Chili and Oregano

with Swiss Cheese, Mojo de Ajo, and Latin Slaw on Rolls

Seafood

Chef Zig’s special lime-basil recipe crab with Remoulade and bib lettuce

Euro

American Appetizer Collection

COLD APPITIZERS

Black eyed pea salsa

on French crouton

Brie en croute

Plain or with fruit compote

Asparagus wrapped in Prosciutto

Caprese Salad Skewers

Marinated salad of fresh tomatoes, fresh mozzarella, and our home-grown basil with a balsamic drizzle.

Sun dried tomato

and goat cheese – on crostini

Roasted beef tenderloin

w/horseradish on French crouton

Apple Almond Chicken

salad in crispy phyllo cups

Crispy vegetables in phyllo cups

Curry chicken mousse in phyllo cups

Assorted old school finger sandwiches

Hummus with pita chips

Fresh Market Trays Fresh sliced fruit tray

Fresh vegetable trays with thick Ranch dip

Domestic cheese and cracker tray

Fancy cheese and cracker tray

Chilled spinach dip with tortilla chips

Hot crab dip with toasted baguettes

ASIAN APPETIZER COLLECTION

Teriyaki Beef Satay

tender strip of beef marinated in a ginger garlic soy sauce

Korean Beef Bulgogi

Thinly sliced beef rolled with a spring onion and toasted sesame seeds marinated in a soy garlic ginger sauce. Served with a Bulgogi BBQ dip.

Balinese Pork Satay

Thinly sliced pork filet marinated in sambal, soy sauce, garlic, and lime.

Thai Chicken Satay

Classic Thai marinade of spices including ginger, lemongrass, and peanuts. Served with a spicy peanut sauce

Indian Chicken Tandoori

Marinated in yogurt and Indian spices. Served with a yogurt cucumber dip.

Crab Rangoon

Fried eggroll wrapper stuffed with a delicious blend of cream cheese and crabmeat. Served with a sweet and sour sauce

Mini Vegetarian Eggrolls

A variety of colorful vegetables rolled in a crispy wrapper. Served with sweet and sour sauce

Pork Pot Stickers

(Steamed or fried) Asian Vegetables and Pork Wrapped in an Oriental Dumpling. Served with a sesame garlic soy sauce.

Thai Chicken Spring roll

Delicious Combination of Chicken Chunks and Slices of Cashews Seasoned with Tangy Traditional Thai Spices and Rolled into a Crispy Spring Roll Wrapper. Served with a sesame garlic soy sauce.

Sushi All

sushi comes with soy sauce, pickled ginger, and wasabi

Vegan Roll

Delicate nori surrounds cooked rice, avocado, carrot and black and white sesame seeds

Spicy shrimp Roll

Spicy cooked shrimp with red bell pepper, white and black sesame seeds wrapped in nori

California Roll

Sticky rice with a hint of sweet rice vinegar and crunchy sesame seeds surround nori and imitation crabmeat, avocado, and carrot

Edamame

Steamed soybeans served with soy sauce

Sesame Ahi Tuna Skewer

Lightly seared Ahi tuna steak on a skewer with pickled ginger and drizzled in a soy glaze.

Seaweed salad

green Japanese seaweed with sliced cucumber

Cucumber Salad

Sliced cucumbers served with oriental dressing

Asian lettuce wraps

with soybeans, scallions, zucchini & onions in a special sauce Korean sesame beef or Sweet Chili chicken

Mediterranean salad skewer

Colorful marinated salad with Kalamata olive, mini mozzarella ball, artichoke heart and roasted tomato

LATIN APPETIZER COLLECTION

Southwest Salmon Skewer

Marinated salmon filet roasted in Latin spices

Orleans Cajun Chicken Skewer

Tender chicken breast marinated in Cajun spices and cocoa

Mark's famous Quesadillas

Chicken and/or black bean with Mexican spices

Santa Fe Chicken Eggroll

Flour Tortilla Stuffed with Chicken, Black Beans, Cheese And Southwest Spices

Savory dips

Your choice of pita chips, tortilla chips or Toasted baguettes

Fresh tomato salsa

Layered taco dip

Hot spinach and artichoke dip

Roasted red pepper and eggplant dip

Vidalia onion and Swiss dip

Queso

DESSERTS

<i>Desserts Tiramisu Cannoli</i>	<i>Carrot cake</i>
<i>Bananas foster cheesecake</i>	<i>Chocolate lover's spoon cake</i>
<i>Strawberry cheesecake</i>	<i>Chocolate torte</i>
<i>Key Lime tartlet</i>	<i>Granny Smith apple pie</i>
<i>Chocolate cheesecake</i>	<i>Lemon Cream cake</i>
<i>New York style cheesecake</i>	<i>Chocolate Kentucky Pie</i>
<i>Fruit sorbet with cookie</i>	<i>Pecan Pie</i>
<i>Fresh Berry trifle with pound cake (warm weather months only)</i>	<i>Sweet Potato Pie</i>
<i>Warm apples crepes with cinnamon cream (cool weather months only)</i>	<i>Crème Brule</i>
<i>Red velvet cake</i>	<i>Grand Finishes Assorted petit fours</i>
<i>Champagne cake with strawberries</i>	<i>Assorted mini cheesecake</i>
	<i>Jumbo cookies</i>

Cookies Assorted

<i>Betty Bars</i>
<i>Brownies</i>
<i>lemon bars</i>
<i>pecan bars</i>
<i>Blondie's Fresh berry puffs (warm weather months only)</i>
<i>Mini strawberry shortcakes (warm weather months only)</i>

SNACKS

Goldfish

Mini pretzels

Trail mix

Mixed nuts

Spiced pecans (cool weather months only) market price

BEVERAGES

Assorted sodas, Bottled water, Super deluxe fruit punch, Sparkling grape juice, Iced tea, Lemonade, Fruit juice, Regular coffee, Decaf coffee, Hot cider (cool weather months only)