



Catering with a mission...

Catering by Zest is registered in Maryland as a Benefit LLC. As such, we are committed to sustainable and responsible food service practices that benefits our community and customers. At Catering by Zest, we believe great food brings people together. Our catering menu is thoughtfully crafted using fresh, high-quality ingredients and inspired by bold flavors, classic favorites with a modern touch.

Whether you are planning an intimate gathering, corporate event, wedding celebration, or large-scale function, our team is committed to delivering exceptional service and unforgettable meals. Each menu can be customized to meet your style, dietary needs, and budget, because no two events are ever the same.

From beautifully prepared entrées and delicious sides to handcrafted desserts and beverage options, every detail is handled with care so you can focus on enjoying the moment.

We look forward to being part of your next event.

George Tapia  
Catering Director  
Catering by Zest

Facebook / Instagram:  
@cateringbyzest

240-463-0410

info@cateringbyzest.com



www.cateringbyzest.com

# Breakfast



Breakfast Menu requires 48 hour notice – 20 Guest Minimum  
*(please contact us for less than 24 hour availability)*

## DELUXE HOT BREAKFAST BUFFET

*20 Guest Minimum | Served Buffet Style | 24 Hr. Notice*

Scrambled Eggs, Breakfast Potatoes, Bacon, Turkey Sausage, Buttermilk Biscuits with Butter & Jam.  
 \$14.50 per. Add Fruit Salad, Water and Juice or Coffee \$18.50 per person.

## RISE & SHINE BREAKFAST

*20 Guest Minimum | Served on Platters | 24 Hr. Notice*

Assorted bakery donuts, petite muffins, house roast coffee or assorted juices,  
 bottled water, fresh fruit. \$10.50 per person.

## BEVERAGES

Coffee Traveler (96oz) \$30.00 ea. (10 Guest)  
 Regular, Decaf, Hot Water (Tea/Hot Chocolate)  
*Includes cups, sweeteners, and creamers.*  
 Assorted Bottles of Juice \$2.00  
 Bottled Water \$1.65  
 Can Soft Drinks \$2.00  
 Bottled Tea \$2.50

**Yogurt with Granola & Fruit \$8.50**  
*12 Guest Minimum | Served Buffet Style | 24 Hr. Notice*

**French Toast or Pancake Bar \$8.50**  
 Whipped Cream, Syrup, Fresh Berries  
*12 Guest Minimum | Served Buffet Style | 24 Hr. Notice*

**Freshly Baked Buttermilk Biscuits \$5.50**  
*12 Guest Minimum | Served Buffet Style | 24 Hr. Notice*

## CONTINENTAL BREAKFAST

*20 Guest Minimum | Served on Platters | 24 Hr. Notice*  
 Assorted bakery breakfast pastries, bagels with cream  
 cheese, Assorted Bottled Juices and Bottled Water.  
 \$8.50 per person with Fresh Fruit Salad \$10.50 per  
 person

## EUROPEAN PASTRY BAR

*12 Guest Minimum | Served on Platters | 24 Hr. Notice*  
 Filled croissants and scones. Served with Coffee  
 Service, Fresh Fruit and Juice with Water. \$10.50

**CHICKEN & WAFFLES PACKAGE \$12.50 pp**  
*12 Guest Minimum | Served Buffet Style | 24 Hr. Notice*

## COFFEE SERVICE

*12 Guest Minimum | Served Buffet Style | 24 Hr. Notice*  
 House Roast, Decaf and Tea \$3.50



# Boxed Lunches

Convenient, Delicious, Grab & Go, Covid Compliant Meals`

All boxes include all listed items plus compostable cutlery and napkins.

Minimum order is 10 lunches. Entrees can vary but all sides must be the same. Minimum of 5 per selection. ★Vegetarian

## DELI BOXED LUNCHES \$14.75 per

Includes your choice of Sandwich or Wrap, choice of Bottled Water or Can Soft Drink and 3 Sides. All 3 sides must be the same for all boxed lunches in increments of 5.

Sandwich Selections: •Turkey & Provolone, •Italian, •Chicken Salad, •Roast Beef & Cheddar, •Caprese★.

Wrap Selections: •Buffalo Chicken, •Chicken Caesar, •Turkey BLT, •Grilled Veggie★.

Choice of Sides: •Pasta Salad★, •Garden Salad★, •Caesar Salad★, •Greek Salad★, •Fresh Fruit Salad★,

•Whole Fruit★, •Chocolate Chip Cookies, •Triple Chocolate Brownie, •Bag of Chips★.

(Sample: Turkey Sandwich with Chips, Pasta Salad, and Cookies)

## SALAD BOXED LUNCH \$16.50 per

Includes your choice of Salad with Protein, Garlic Bread, Bottled Water or Soft Drink and choice of Dessert.

**Salad Selection:**

•Garden★: Spring Mix, Tomatoes, Cucumber, Broccoli, and Bell Peppers.

•Caesar★: Romaine Hearts, Seasoned Croutons, Parmesan Cheese.

•Greek★: Spring Mix, Tomatoes, Cucumbers, Kalamata Olives, Red Onions, and Pepperoncini.

•Chophouse: Mixed Lettuce, Diced Tomatoes, Diced Cucumbers, Cheddar Jack Cheese, Bacon and Chopped Egg.

**Protein Selections:** •Caprese★ (Pesto, Fresh Mozzarella, Roma Tomato, Balsamic Glaze), •Grilled Chicken,

•Grilled Shrimp, •Salmon (+\$2), •Sirloin Steak (+\$2)

**Dessert Selection:** •Chocolate Chip Cookie, •Triple Chocolate Brownie, or •Fresh Fruit Salad★.

## HOT ENTREE BOXED LUNCH \$17.50 per

Includes your choice of Entrée, Garlic Bread, Bottled Water or Soft Drink and choice of Dessert.

Minimum order is 5 of each selection. No single meals.

**Choice of Entrée:** •Beef Lasagna with Salad, •★Baked Ziti with Salad, •Chicken Alfredo with Salad,

•Chicken Parmesan with Salad, •Chicken Primavera with Rice, •Roast Rosemary Chicken with

Potatoes, •Chicken Pesto Pasta with Salad, •Tortellini Rose with Chicken and Salad, •Salmon with

Veggies and Rice (+\$2), •Chicken or Steak Fajitas with Spanish Rice, •Barbecue Chicken with Mac &

Cheese and Green Beans, •Swedish Beef Meatballs with Mashed Potatoes and Green Beans

**Dessert Selection:** •Chocolate Chip Cookie, •Triple Chocolate Brownie, or •Fresh Fruit Salad.

# Prix Fixe Menu

Our most popular, all-inclusive meal packages for easy ordering. Every package includes a Main Entrée, Secondary Entrée, Side Orders and Dessert. Served Buffet Family style with compostable plates, cutlery, napkins and serving ware. Minimum order is 10 guests. Add Water and Soft Drinks for \$2.00 more.

## **ITALIAN FEAST \$16.50 per**

Meat Lasagna, Tortellini Pesto Alfredo, Caesar Salad, Garlic Bread, Cookies, Brownies, and Cannoli.

## **ITALIAN SAMPLER \$17.50 per**

Chicken Parmesan, Pasta Alfredo, Garden Salad, Garlic Bread, Cannoli and Cookies.

## **GLUTEN FREE ROAST CHICKEN \$17.50 per**

Marinated, Roasted Bone-In Chicken, Veggie Butter Rice, Roasted Potatoes and Grilled Veggie Normandy. Served with choice of salad and fresh fruit.

## **BARBECUE CHICKEN \$17.00 per**

Bone-in, Slow Roasted, Barbecue Chicken, Macaroni & Cheese, Mashed Potatoes, Green Beans, Dinner Rolls, Cookies and Brownies.

## **BACKYARD BBQ \$17.50 per**

¼ Lb. Burgers, ¼ Lb. Beef Hot Dogs, Pulled Chicken BBQ, Macaroni & Cheese, Potato or Pasta Salad, Fixings, Assorted Bags of Chips, Cookies and Brownies.

## **FAJITA BAR \$19.50 per**

Steak, Chicken and Veggie Fajitas, Spanish or Cilantro Lime Rice, Corn & Bean Medley, Flour Tortillas, Salsa, Lettuce, Tomato, Sour Cream and Cheddar Jack Cheese. Add homemade Guacamole +\$3.50 per.

## **EAST MEETS WEST \$18.50 per**

Crispy Orange Blossom or General Tso's Chicken, Philly Steak Eggroll, Egg Fried Rice, Grilled Veggies, New York Cheesecake.

## **PASTA BAR \$18.50 per**

**Choice of pasta: simmered in your choice of sauce: Tomato-Basil Marinara, Romano-Parmesan Alfredo, Rose (Tomato-Alfredo Blend), Pesto (contains pine nuts), Pesto Alfredo, Scampi, or Chesapeake. Served with your choice of 2 Proteins (Grilled Chicken, Italian Sausage & Peppers, Beef Meatballs, Chicken Parmesan, Grilled Shrimp (+\$2), or Salmon (+\$3), Choice of Salad (Caesar, Greek or Garden), Garlic Bread or Rolls, Cannolis, Cookies and Brownies.**

## **DELI WRAPS & SLIDERS \$14.50 per**


An Assortment of Deli Sliders and Half Wraps (2 pieces per person), Choice of Salad (Caesar, Garden, Greek, Pasta, or Fruit), Assorted Bags of Chips, Cookies and Brownies. Includes fixings and pickles.

## **SALAD BAR \$18.50 per**

Make your own Salad! Spring Mix and Romaine Hearts, Tomatoes, Cucumbers, Bell Peppers, Chicken Peas, Cheddar Jack Cheese, Hard Boiled Eggs, Grilled Chicken, Turkey, Ham & Provolone Rolls and Tuna Salad. Served with Garlic Bread, Cookies and Brownies.

## **BEEF SKEWERS \$25.00 per**

Seasoned beef medallions skewered with peppers, mushrooms and red onion. Served with choice of Wild Rice, Rice Pilaf or Roasted Potatoes and Asparagus. Includes Green Salad and Fresh Fruit Display.



No matter your preference, our appetizer menu offers a tantalizing array of options to whet your appetite. Platters feed 20 guest unless otherwise noted. Includes compostable plates, cutlery, napkins, and serving ware.

### **ITALIANO ANTIPASTO PLATTER**

An assortment of fine Italian Meats, Cheeses, Olives, and Vegetables. Serves 20 guests. \$135

### **ZEST CHARCUTERIE PLATTER**

Italian Meats, Assorted Cheeses, Fresh Fruit, and Vegetables with Naan Bread. Serves 20 guests. \$140

### **FRESH FRUIT DISPLAY**

Red and Green Grapes, Pineapples, Melons, and Strawberries. Serves 20-25 guests. \$85. Fruit Skewers available.

### **CRUDITES DISPLAY**

Organic Veggies (Broccoli, Cauliflower, Celery, Baby Carrots, Bell Peppers, and Cherry Tomatoes served Hummus. Serves 20 guests. \$85

### **CHEESE BOARD**

Assorted Cheeses (Cheddar Jack, Swiss, Provolone, Pepper Jack, Cheddar and/or Mozzarella) served with Naan Bread and Mediterranean Olives or Grapes. Serves 20 guests. \$85

### **MOZZARELLA CAPRESE PLATTER**

Layers of Fresh Mozzarella, Organic Basil, and Roma Tomatoes. Sprinkled with Sea Salt, Cracked Peppercorns, and Drizzled with an Organic Balsamic Glaze Reduction. Serves 20 guests. \$100

### **DELI SLIDERS**

Deli Sliders (Turkey & Provolone, Italiano, Chicken Salad, Roast Beef & Cheddar and Mozzarella Caprese) garnished with Spring Mix, and Cherry Tomatoes. 20 Sliders per Platter. \$75

### **DELI BAR DISPLAY**

Choice of 3 Proteins (Oven Roasted Turkey Breast, Imported Salami, Hot Capicola, Ham, Roast Beef, Chicken Salad, Tuna Salad or Egg Salad), with Provolone and American Cheese, Mini Slider Rolls, Sliced Tomatoes, Lettuce, Pickles and Condiments. Serves 20 guests. \$130

### **CAPRESE SKEWERS**

Marinated Mozzarella Pearls Skewered with Organic Cherry Tomatoes, and Basil. Drizzled with a Balsamic Glaze Reduction. 60 skewers per Platter. \$100

### **MINI WRAPS**

Deli Wraps (Buffalo Chicken, Chicken Caesar, Turkey & Provolone, Italian, and Grilled Veggie) Served with Ranch Dressing. 30 Mini Wraps per platter. \$75

### **BRUSCHETTA PLATTER**

Diced Roma Tomatoes Marinated with Fresh Mozzarella, Garlic, Sea Salt, Cracked Peppercorns, Organic Basil and Extra Virgin Olive Oil. Served with Crostini Rounds and Balsamic Glaze Reduction. Serves 20 guests. \$85

## (APPETIZERS CONTINUED)

No matter your preference, our appetizer menu offers a tantalizing array of options to whet your appetite. Platters feed 20 guest unless otherwise noted.

Includes compostable plates, cutlery, napkins, and serving ware.

### AVOCADO & CORN DIP

Organic diced avocado, tossed in a bright lime vinaigrette with organic cilantro, sweet corn and black beans. Served with Tortilla Chips.

Serves 25 guests. \$85

### SPINACH & ARTICHOKE DIP

Creamy, Cheese and Spinach Dip Served with Tortilla Chips.

Serves Feed 25 Guests. \$95

### MARYLAND CRAB DIP

A Crowd Favorite, Creamy, Cheesy, Crab Concoction with Lump Crab Meat, A Sprinkle of Old Bay and a Hint of Lemon. Served with Crostini.

Serves Feed 25 Guests. \$125

### MINI MEATBALLS

All Beef Petite Meatballs Simmered In Your Choice Of Sauce; Tomato Basil Marinara, Thai Sweet Chili, Swedish, Bourbon, or Barbecue.

Serves 20-25 guests. \$95

### ITALIAN SAUSAGE & PEPPERS

Sweet Italian Sausage sauteed with Bell Peppers and Red Onion and Simmered in a Garlic Tomato Basil Marinara Sauce.

Serves 20-25 guests. \$95

### HOUSE SLIDERS

Chicken Salad and Tuna Salad on Croissant, Ham and Swiss on Baguette, Chicken Caesar on Ciabatta, Club (Turkey, Bacon, Ham) on Baguette, Mediterranean Veggie Eggplant. 20 sliders per platter. \$85

### CHICKEN CHUNK BITES

White Meat Chicken Bites tossed in your choice of sauce (Buffalo, BBQ, Bourbon, Sweet Chili, or Orange Blossom. Served with Ranch Dressing and Celery Sticks. 5 Lbs. per tray. \$85

### ROASTED BUFFALO WINGS

Buffalo Marinated and Roasted Wings served with Celery Sticks and Ranch Dressing.

80 Wings per Platter. \$110

### CHICKEN TENDERS

All White Meat Chicken Tenders served with your choice of Honey Mustard, Ranch or Barbecue sauce. 60 Tenders per platter. \$95

### MOZZARELLA STICKS

Breaded Mozzarella Logs served with Tomato Basil Marinara sauce.

80 Sticks per tray. \$85

### TOASTED RAVIOLI

Lightly Breaded Cheese Ravioli Pillows served with Tomato Basil Marinara sauce or Rose (Tomato Alfredo Blend) sauce. 80 Raviolis per. \$85

*Appetizers*

# Appetizers

(APPETIZERS CONTINUED)

No matter your preference, our appetizer menu offers a tantalizing array of options to whet your appetite. Platters feed 20 guest unless otherwise noted.

Includes compostable plates, cutlery, napkins, and serving ware.

## MINI QUESADILLA

Tortilla cornucopia filled with shredded cheese, onions, bell peppers and seasoned chicken. Served with Cilantro Salsa. 50 quesadillas per tray. \$95

## SHRIMP PLATTER

Cocktail or Old Bay Spiced Shrimp. Served with Cocktail sauce and Lemon wedges. 5 Lbs. \$125

## PHILLY STEAK EGGROLLS

A twist on a classic, filled with seasoned Philly steak, grilled onions and provolone cheese. Served with Yum Yum Sauce. 2 per person. \$6 per person. 10 person minimum.

## PETITE CRABCAKES

Mini Crabcakes served Lemon Wedges, Cocktail and Tartar Sauce. 100 Crabcakes, serves 30. \$250

## BBQ SLIDERS

Hand pulled Rotisserie Chicken or Pulled Pork simmered in our Barbecue sauce and served with Slider Rolls. 40 sliders. \$80

## PETITE BEEF EMPANADAS

Rich pastry dough filled with a seasoned beef mix. Served with a zesty cilantro salsa. 4 per person. \$5.00 per person. 10 Guest minimum.

## COCKTAIL SOCIAL RECEPTION PACKAGE

Choice of Three Appetizers (Fruit Platter, Veggie Platter, Cheese Platter, Mozzarella Caprese Platter, Bruschetta, Deli Sliders, Mini Wraps, Meatballs, Italian Sausage and Peppers, Mozzarella Sticks, Chicken Tenders, Spinach and Artichoke Dip or Chicken Bites. Minimum 15 Guests. \$13.00 per person. Additional selections \$3.00 per.

## PETITE COCKTAIL FRANKS

Mini cocktail sausages in puff pastry dough, served with honey mustard. 5 per person. \$4.50 per person. 10 Guest minimum.

## HUMMUS SAMPLER

Traditional and Roasted Red Pepper Hummus, Olive Tapenade and Feta Dip with naan bread, crostini rounds. \$6 per person. 10 Guest minimum.

## CEVICHE DEL PACIFICO

Shrimp or Mahi Mahi cured in citrus and tossed with red onion, cilantro, tomato, cucumber and mango. Served with Chips. \$12 per person. 10 Guest minimum.

## MINI CHICKEN BISCUITS

Southern seasoned chicken bites wrapped with fresh biscuit dough. Served with hot honey drizzle on the side. 2 per person. \$5 per person. 10 Guest minimum.

# Entrees by the Tray

Great crowd pleasers made fresh to order. Full Trays Feed 20, Half Trays Feed 10 unless otherwise noted.

## BAKED ZITI

Ziti pasta mixed and baked with ricotta cheese, tomato-basil marinara sauce and mozzarella cheese.  
Half Tray 10 servings \$55 • Full Tray 20 servings \$100

## LASAGNA ROMANA

Pasta ribbons layered and baked with fresh ground beef meat sauce, tomato-basil marinara, ricotta cheese and freshly shredded mozzarella cheese.  
Half Tray 10 servings \$65 • Full Tray 20 servings \$120

## NORMANDY VEGETABLE LASAGNA

Pasta ribbons layered and baked with grilled broccoli, cauliflower, yellow and orange carrots, ricotta cheese, tomato basil marinara sauce and whole milk mozzarella cheese.  
Half Tray 10 servings \$65 • Full Tray 20 servings \$110

## CHICKEN A LA PARMAGIANA

Breaded, Italian seasoned chicken cutlet, topped and baked with tomato-basil marinara and whole milk mozzarella cheese. Serve with a side of pasta in your choice of sauce;  
Tomato-Basil Marinara or Romano-Parmesan Alfredo.  
Half Tray 10 Servings \$85 • Full Tray 20 Servings \$160

## ROMANO - PARMESAN PASTA ALFREDO

Sauteed sliced chicken breast or gulf shrimp, simmered in a freshly made Romano-Parmesan cream sauce with sea salt, cracked peppercorn and parsley.  
Half Tray 10 servings \$80 • Full Tray 20 servings \$150

## USDA PRIME RIB

USDA Prime beef roast. Served with garlic mashed potatoes, green beans, Au Jus and horseradish.  
Includes dinner rolls and chophouse salad.  
Half Tray 10 servings \$220 • Full Tray 20 servings \$420

## GRILLED PORKCHOP

Seasoned porkchops in a creamy mushroom gravy. Served with mashed potatoes and choice of vegetable.  
Half Tray \$65 • Full Tray \$120

## OVEN ROASTED TURKEY BREAST

Boneless, skinless turkey breast oven baked with gravy. Served with sweet mashed potatoes and Brussel sprouts. Includes dinner rolls and garden salad.  
Half Tray 10 servings \$180 • Full Tray 20 servings \$350

## EGGPLANT ROLLATINI

Lightly breaded, pan-fried eggplant, rolled with sauteed spinach and ricotta cheese.  
Topped and baked with marinara sauce and mozzarella.  
Half Tray 10 servings \$80 • Full Tray 20 servings \$150



Great crown pleasers made fresh to order. Full Trays Feed 20, Half Trays Feed 10 unless otherwise noted.

### PRIMAVERA ENTRÉE

Your choice of sliced Chicken or gulf Shrimp, sauteed in a light garlic butter cream sauce with broccoli, cauliflower, yellow and orange carrots. Served with Rice Pilaf.

Half Tray 10 servings \$80 • Full Tray 20 servings \$150

### ROSEMARY ROAST CHICKEN

Roasted rosemary and garlic bone-in chicken thighs or whole chicken served with redskin potatoes. Full size only \$150.

### ZEST STUFFED PASTAS

Choice of pasta; Stuffed Cheese Shells • Cheese Ravioli • Cheese Tortellini  
In choice of sauce; Marinara, Alfredo, Pesto Alfredo, Rosé, Florentine, Caciatore

Half Tray 10 servings \$80 • Full Tray 20 servings \$150

### PORK MILANESE

Breaded pork loin, lightly friend and topped with baby arugula, lemon wedges, and shaved parmesan cheese. Served with Rice Pilaf.

Half Tray 10 servings \$100 • Full Tray 20 servings \$1

### RASPBERRY CHIPOTLE HAM

Oven baked ham glazed with our signature raspberry chipotle sauce. Served with mashed potatoes and greens beans.

Half Tray 10 servings \$100 • Full Tray 20 servings \$180

### ZEST MEATLOAF

Homemade meatloaf smothered in a savory brown gravy. Served with mashed potatoes and your choice of vegetable.

Half Tray \$100 • Full Tray \$180

# Laha Pizza Co.

Our pizza is hand stretched and made with fresh, never frozen pizza dough, freshly shredded, 100% whole milk mozzarella cheese, and choice of sauce. Toppings: Pepperoni, Sausage, Ham, Chicken, Mushrooms, Bell Peppers, Kalamata Olives, Red Onion, Roasted Red Peppers, Pineapple, Broccoli.

### 16" XL RED PIE

All-natural fresh pack tomato pizza sauce, and mozzarella cheese.

Plain Cheese \$16,  
Toppings \$3.00. 8 Slices.

### 16" XL WHITE PIE

Fresh dough, ricotta cheese, cheddar jack cheese, mozzarella, parmesan, oregano, parsley, and garlic.

Plain Cheese \$17,  
Toppings \$3.00. 8 Slices.

### 16" XL GREEN PIE

Fresh dough, Pesto Sauce (basil, parmesan, garlic, evoo and pinenuts)

Plain Cheese \$18,  
Toppings \$3.00. 8 Slices.

*Cuties by the Tray*

# Seafood



Full Trays Feed 20, Half Trays Feed 10, unless otherwise noted.

## SEAFOOD SEASHELL PASTA

Gulf shrimp and premium lump crab meat sauteed in a tomato cream sauce with seashell pasta.

Half Tray \$90 • Full Tray \$175

## OVEN BAKED SALMON

Served with rice pilaf or wild rice, and Normandy vegetables. Includes green salad and dinner rolls.

Choice of sauce; \*Lemon Dill \*Scampi \*Rosé \*Island Ginger \*Tennessee Bourbon

Half Tray 10 servings \$200 • Full Tray 20 servings \$395

## MARYLAND CRABCAKE DINNER

2 Premium Crab Cakes with Grilled Vegetables and Mashed Potatoes. Choice of Salad & Rolls.

\$39 per person.

## SHRIMP PARMESAN

Gulf Shrimp sauteed in a Garlic Tomato Basil sauce and topped with Mozzarella Cheese over ziti pasta.

Half Tray \$80 • Full Tray \$150

## CHICKEN CHESAPEAKE PASTA

Sliced chicken breast sauteed with premium lump crabmeat in an Old Bay spiced Alfredo cream sauce with pasta. (\$9 per)

Half Tray \$90 • Full Tray \$175

- MARYLAND CRAB DIP \$125
- CEVICHE DEL PACIFICO
- COCKTAIL SHRIMP PLATTER \$125
- SHRIMP SCAMPI CROSTINI
- CRABBY MAC & CHEESE

# Accompaniments

Full Trays Feed 20, Half Trays Feed 10, unless otherwise noted.

## BEEF MEATBALLS

Beef meatballs simmered in your choice of tomato-basil marinara sauce,  
Swedish gravy, barbecue or sweet Thai chili.

Half Tray 50 Meatballs \$65 • Full Tray 100 Meatballs \$120

## ITALIAN SAUSAGE & PEPPERS

Artisan, sweet Italian sausage sauteed with bell peppers and red onions in a garlic marinara sauce.

Half Tray \$65 • Full Tray \$120

## MAC & CHEESE

Elbow macaroni pasta in an alfredo and cheddar jack cheese sauce.

Half Tray \$40 • Full Tray \$75

## SWEET PLANTAINS (MADURO)

Ripe plantains roasted with brown sugar, butter and a touch of organic raw honey.

Half Tray \$50 • Full Tray \$95

## PREMIUM ROASTED VEGGIES

Petite carrots and brussel sprouts roasted with spices and honey.

Half Tray \$50 • Full Tray \$90

## SAUTEED GREEN BEANS

Fresh, organic green beans sautéed with garlic, sea salt, and cracked black peppercorns.

Half Tray \$50 • Full Tray \$95

## ROASTED POTATOES

Roasted redskin potatoes with garlic, sea salt, cracked peppercorns and parsley.

Half Tray \$45 • Full Tray \$80

## HONEY GLAZED CARROTS

Petite baby carrots roasted with spices and organic raw honey.

Half Tray \$45 • Full Tray \$90

## GRILLED NORMANDY VEGETABLES

Yellow and Orange Carrots sauteed with garlic and seasonings with Broccoli and Cauliflower.

Half Tray \$45 • Full Tray \$90

## BRUSSEL SPROUTS

Oven roasted with sea salt, blacked pepper, garlic, extra virgin olive oil. Balsamic glaze.

Half Tray \$55 • Full Tray \$95

## ASPARAGUS

Oven roasted with sea salt, blacked pepper, garlic, extra virgin olive oil.

Half Tray \$55 • Full Tray \$95

Full Trays Feed 20, Half Trays Feed 10, unless otherwise noted.

### **RICE PILAF**

White rice with chicken stock, orzo pasta, garlic, bell peppers, red onions, tomatoes.  
Half Tray \$45 • Full Tray \$80

### **SPANISH RICE**

Saffron infused rice with Spanish spices, corn, and black beans.  
Half Tray \$45 • Full Tray \$80

### **CILANTRO LIME RICE**

White butter rice mixed with organic cilantro and lime juice.  
Half Tray \$45 • Full Tray \$80

### **WILD RICE**

Mixed rice infused with herbs and spices for an earthy taste.  
Half Tray \$50 • Full Tray \$90

### **PEA MEDLEY**

Sauteed peas, diced carrots and sweet corn with spices and butter.  
Half Tray \$45 • Full Tray \$80

### **EGG FRIED RICE**

Fried rice with egg, peas, corn and carrots.  
Half Tray \$55 • Full Tray \$90

### **MASHED POTATOES**

Redskin mashed potatoes with a hint of garlic  
Half Tray \$45 • Full Tray \$85

### **MASHED POTATOES BAR**

Redskin mashed potatoes with a hint of garlic served with sides of bacon, cheddar jack cheese,  
Sour cream, and butter.  
Half Tray \$55 • Full Tray \$100

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### **ASSORTED CAN SOFT DRINKS**

Coca Cola, Diet Coke, Sprite, Lemon Iced Tea  
\$2.00 per

### **ASSORTED ICED TEAS**

Snapple Raspberry, Snapple Peach, Snapple Lemon,  
Pure Leaf Sweet, Pure Leaf Unsweetened, Arizona Lite Half & Half  
\$2.50 per

### **BOTTLED WATER**

Bottled Water \$1.50 Spring Water \$1.75 Sparkling Water \$2.25

### **BEER, WINE, & FULL SERVICE BAR**

Available, Please Inquire

*Accompaniments*

*Beverages*



# Salads & Breads

All salads are made using fresh and organic ingredients. Half tray feeds 10 and full tray feeds 20.  
Served with assorted signature Zest dressings.

## GARDEN SALAD

Organic lettuce mix, tomatoes, cucumbers, bell peppers and broccoli florets. Zest Signature Dressing.  
Half Tray \$40 • Full Tray \$75

## CAESAR SALAD

Organic romaine hearts, shredded parmesan cheese, and seasoned croutons. Creamy Caesar.  
Half Tray \$40 • Full Tray \$75

## GREEK SALAD

Organic lettuce mix, tomatoes, cucumbers, kalamata olives, red onions, feta cheese and pepperoncini.  
Zest Signature Dressing.  
Half Tray \$40 • Full Tray \$75

## CHOPHOUSE SALAD

Organic lettuce mix, diced tomatoes, diced cucumbers, cheddar jack cheese, bacon bits and chopped eggs. Balsamic Vinaigrette.  
Half Tray \$40 • Full Tray \$75

## SOUTHWEST SALAD

Organic lettuce mix, diced tomatoes, diced cucumbers, cheddar jack cheese, diced avocado and corn tortilla chips. Smoky Chipotle Ranch.  
Half Tray \$40 • Full Tray \$75

## STRAWBERRY FIELD GREENS SALAD

Organic lettuce mix, fresh berries, candied walnuts, and goat cheese. Red onion on request.  
Champagne Vinaigrette.  
Half Tray \$40 • Full Tray \$75

## GARLIC BREAD

Buttery garlic bread with parsley.  
Half Tray \$15 • Full Tray \$30

## DINNER ROLL

Bakery yeast dinner rolls with butter.  
Half Tray \$15 • Full Tray \$30

## ASSORTED BAKERY ROLLS

Freshly baked assorted dinners rolls with butter.  
Half Tray \$20 Full Tray \$40

## GARLIC KNOTTS

Freshly made with pizza dough, tossed in garlic butter and topped with parsley.  
Half Tray \$25 Full Tray \$40

# Sweet Endings

The perfect ending to your meal. Half tray feeds 10 and full tray feeds 20.  
Additional desserts available. Inquire for selection.

## CANNOLI

Chocolate dipped pastry shell, filled with a sweet, vanilla spiked ricotta cream filling with chocolate chips.  
Half Tray \$35 • Full Tray \$60

## ASSORTED COOKIES

Chocolate Chip, Oatmeal and White Chocolate Macadamia Nut Cookies.  
Half Tray \$25 • Full Tray \$45

## DOUBLE FUDGE BROWNIE

Decadent fudge brownies.  
Half Tray \$35 • Full Tray \$65

## ASSORTED MINI PASTRIES

Mini cheesecakes, macaroons, cannoli, and brownies.  
Half Tray \$45 • Full Tray \$85

## NEW YORK CHEESECAKES

Original or fruit topped.  
Half Tray \$45 • Full Tray \$85

## PREMIUM PETITE PASTRIES

Fruit tarts, key lime pie, apple tart, mini cannoli  
\$6.00 per person

## PREMIUM INDIVIDUAL PASTRIES

Fresh Fruit Tart, Triple Chocolate Mousse, Key Lime Pie, Mango Raspberry Mirror,  
Tiramisu, Strawberry Shortcake, Smith Island.  
\$6.50 per person

## PREMIUM GOURMET BAKERY CAKES

Ask for selection  
\$5.50 per person



# Weddings by Zest



*Please ask about our  
Special Events Menu.*







## BUSINESS, GOVERNMENT + PHARMACEUTICAL

Meetings, luncheons,  
presentations, or any  
professional function.



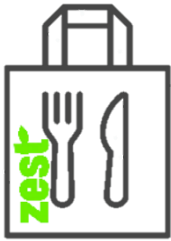
## SPECIAL EVENT CATERING

Celebrate all special occasions  
or events with us.



## BRIDAL / FORMAL CATERING

Formal events with a special  
touch.



## CATERING FOR 10 – 1,000

No event is too small,  
Or too large.



## AVAILABLE 24/7/365

Breakfast, Lunch, Dinner  
Late Night, Overnight, Holidays, Weekends



## DELIVERY + SET - UP

To your office, home or  
event space.

### Where do you deliver? What is your delivery area?

With enough notice (and at times with less notice) we are available 24/7/365. We cater; Breakfast, Lunch, Dinner, Late Night, Overnight, Cocktail Receptions, Afternoon Snack, Weddings, Weekends and Holidays. We cater all over the DMV, our kitchen is located right outside Washington DC which allows us to easily travel throughout the Washington DC metropolitan area.

### When will my order be delivered?

We require a 30-minute delivery window to allow sufficient time to set up your meal. For example, if you are eating at 12:00p, your delivery time should be 11:15a-11:45a.

### How much is delivery?

Delivery is a \$25.00 flat rate plus 10% Gratuity on food and beverage.

### What is included with my order?

In our mission to help heal the planet, Catering by Zest provides compostable Plates, Napkins, Cutlery, Cups (upon request), and Serving Utensils. Please, recycle, reuse, and repurpose. Thank you for helping with our mission.



### Available for an additional charge-

Warming Kit \$10 per set (wire rack, water pan and 2.5 hour fuel.)

5 Lb. Bag of Ice \$3.50 ea.

Extra Fuel Can \$3.50 ea. (2.5 hours)

