

# Breakfast

Prices Based Per Person

<b>Assorted Baked Goods</b>	2
Mini Danishes, Chocolate Croissants, Cinnamon Rolls, Muffins, Bagels	
<b>Mixed Muffin Platter</b>	1.75
Blueberry, Bran, Banana Nut, Chocolate Chocolate Chip, & Corn	
<b>Bagels with Butter and Cream Cheese</b>	2
<b>Fresh Fruit Cup</b>	1.75 / 3.5
Served as a Large Bowl / Individually	
<b>Yogurt &amp; Granola Parfait</b>	1.75 / 3.5
Served as a Large Bowl / Individually	
<b>Box of Coffee</b>	13
<b>Assorted Juices</b>	1.25
<b>Quiche Serves 6-8</b>	27
A Moist and Fluffy Egg and Cheese Blend with Your choice of Filling in a Flaky Pastry Crust	

## Sandwich Platter or Boxed Lunch

<b>Assorted Sandwich Platter</b>	5.75
All Natural Turkey & Cheese, Black Forest Ham & Cheese, Roast Beef & Cheese, Tuna Salad, Egg Salad, Hummus & Veggie & Chicken Salad Served with Lettuce, Tomato, and Condiments on the Side	
<b>Gourmet Sandwich Platter</b>	6.5
Coleslaw over Turkey, Egg Salad Club, Tomato Mozzarella, BLT, Buffalo Chicken, Roast Beef and Horseradish, Loaded Chicken Salad and Greek Wrap	

Breads Include Sourdough, Wheat, Marble Rye, Multi Grain, Ciabatta, Focaccia, Bulkie, and Wraps

## Create Your Perfect Lunch with These Additions

Potato Salad	1	Assorted Potato Chips	1
Cole Slaw	1	Granny Smith Apple	.75
Cucumber Salad	1	Cheese and Crackers	2.5
Pasta Salad	1	Cookies	.50
Side Salad	2	Brownies	.75
Can Soda or Bottle Water	1.25	Bottle Drink	1.75
Bowl of Soup	3.75	Cup of Soup	2.25

Creative Inspired Customized

Everything Made from Scratch

This is the Foundation for Everything We Create.

## Platters & Dips

Prices are Based Per Person with a 10 person Minimum

<b>Luscious Fresh Fruit</b>	4
A Beautiful Assortment of Fresh Seasonal Fruits	
<b>Crisp Veggie &amp; Assorted Dips</b>	3
Crisp Vegetables with Your Choice of Dill, Ranch, Hummus & Blue Cheese	
<b>Assorted Artisan Cheese</b>	4
A Variety of Cheeses with Crackers, Nuts, and Dried Fruit	
<b>Grilled and Chilled Shrimp with a Trio of Sauces</b>	3.5
Your Choice: Cocktail, Remoulade & Pepper Jelly	
<b>Classic Antipasto</b>	5
A Wonderful Array of Marinated and Roasted Vegetables, Meats and Cheeses	
<b>Assorted Tapenade's with Toast Points</b>	2.5
Your Choice: Black Olive, Green Olive & Sun-Dried Tomato	
<b>Baked 7 Layer Dip</b>	3
Served with Tortilla Chips	
<b>Hot &amp; Creamy Crab Dip</b>	3.5
Served with Toast Points	
<b>Middle Eastern Dip Platter</b>	2.5
Your Choice of: Hummus, Baba Ghanoush & Tzatziki with Pita Bread	
<b>Spinach Artichoke Bread Bowl</b>	2.5
Served with Tortilla Chips and Bread Bites	
<b>Sweet Tomato Bruschetta Dip</b>	2.5
Served with Tortilla Chips	
<b>Decadent Smoked Salmon</b>	4.5
Served with Toast Points, Red Onion, Tomato, Capers, Hard Boiled Egg & Lemon Wedges	
<b>Traditional Home Made Salsa and Guacamole</b>	3
Served with Tortilla Chips	
<b>Bite Size Sandwich Wrap Platter</b>	3

## Salads

<b>Poached Pear Salad</b>	6.5
Mixed Greens with Poached Pears, Red Grapes, Goat Cheese and a Sweet Wine Reduction	
<b>Classic Caesar</b>	5.5
Romaine Lettuce, Croutons and Parmesan Cheese	
<b>Spinach Apple Walnut Salad</b>	6.5
Baby Spinach, Candied Walnuts, Apples, Raisins with Balsamic Vinaigrette	
<b>Garden Salad</b>	5.5
Mixed Greens with Tomatoes, Cucumbers, and Croutons with Your Choice of Dressing	
<b>Blue Cheese Wedge</b>	5.5
A Generous Wedge of Iceberg with Blue Cheese, Tomatoes, Bacon with Blue Cheese Dressing	
<b>Avocado Goat Cheese</b>	6.5
Baby Spinach, Avocado, Goat Cheese, Tomatoes with Balsamic Vinaigrette	
<b>Greek Salad</b>	5.5
Iceberg, Tomato, Cucumber, Onion, Olives, Feta with Greek Dressing	

Add: Chicken, Chicken Salad, Tuna Salad or Egg Salad 1.5  
Hummus 1, Shrimp 2.5, Salmon 3, Tuna Steak 4

## Entrées

Entrées Include Freshly Baked Croissant ~ 10 Person Minimum

<b>Pasta Primavera</b>	7
A Wonderful Blend of Vegetables Seasoned and Sautéed in an Olive Oil and Garlic Sauce	
<b>Cheese, Veggie or Spinach Lasagna</b>	6
Rich Layers of Cheese, Pasta and Marinara with Spinach or Veggies	
<b>Roasted Vegetable Napoleon</b>	9
Thick Slices of Roasted Vegetables Layered with Fresh Mozzarella and a Balsamic Glaze	
<b>Eggplant Parmesan</b>	8.5
Breaded Eggplant Layered with Marinara and Mozzarella Cheese	
<b>Pesto Pasta</b>	8
A Classic Blend of Fresh Basil, Parmesan, Olive Oil, Garlic and Pine Nuts	
<b>Shrimp Scampi over Pasta</b>	13
Shrimp Sautéed in an Herbed Butter and Olive Oil Garlic Sauce	
<b>Creole Crab Cakes</b>	12
Maryland Blue Crab Cakes Topped with a Remoulade Sauce	
<b>Stuffed Salmon</b>	12
Wild Alaskan Salmon Stuffed with an Herbed Cream Cheese Stuffing	
<b>Soy Ginger Salmon</b>	8.5
With Dill Cream Tossed Mixed Greens	
<b>Seared Tuna Steak</b>	13
8 oz Ahi Tuna With Wasabi Tossed Spinach	
<b>Slightly Spicy Shrimp</b>	12.5
Grilled Shrimp Served over Pepper and Onion Smothered Corn	
<b>Baked Stuffed Haddock</b>	11.5
Haddock Stuffed with a White Wine Herbed Stuffing	
<b>Chicken Marsala</b>	8
Sautéed Chicken and Mushrooms in a Rich Marsala Wine Sauce	
<b>Chicken Picatta</b>	7.5
Sautéed Chicken Breast in a Creamy Lemon Caper Sauce	
<b>Creole Chicken</b>	7
Creole Seasoned Chicken with Remoulade Sauce	
<b>Chicken &amp; Broccoli Alfredo</b>	8.5
Chicken and Broccoli over Pasta in a Parmesan Garlic Cream Sauce	
<b>Chicken Parmesan</b>	8.5
Breaded Chicken Breasts Layered with Marinara and Mozzarella Cheese	
<b>Mushroom Stuffed Chicken</b>	8.5
Thinly Pounded Chicken Filled with a Hearty Mushroom Stuffing	
<b>Chicken Pot Pie</b>	8.5
A Classic Blend of Chicken, Gravy, and Vegetables in a Flaky Pastry Crust	
<b>Chicken Cordon Bleu</b>	8.5
Grilled Chicken with Ham and Swiss Cheese Baked and Topped with Honey Mustard	
<b>Bruschetta Chicken</b>	8
Grilled Chicken with Homemade Bruschetta and Fresh Mozzarella Cheese	
<b>Apple &amp; Caramelized Onion Stuffed Pork</b>	8.5
Whole Pork Loin Filled with a Sweet Blend of Apples and Onions	
<b>Port Roasted Pork Loin</b>	9.5
Slow Roasted and Finished with a Port Reduction	

<b>Beef Chicken, Tofu or Veggie Pad Thai</b>	9
<b>Beef, Chicken, Tofu or Veggie Curry</b>	8
<b>Red Wine Marinated Steak Tips</b>	10
<b>Salisbury Steak</b>	7.5
Juicy 8 oz Steak Served with Caramelized Onions and Gravy	
<b>Meat Lasagna</b>	6.5
Rich Layers of Cheese and Beef Between Pasta and Marinara	
<b>Filet Mignon</b>	15
8 oz Hand Trimmed Filet Cooked to Perfection with Hollandaise Sauce	
<b>Stuffed Beef Tenderloin</b>	14
Whole Beef Tenderloin Filled with a Moist White Wine Stuffing	
<b>Beef Stew</b>	9
A Hearty Blend of Slow Cooked Beef and Root Vegetables and Egg Noodles	
<b>Beef Stroganoff</b>	11
Tender Slices of Beef Smothered in a Mushroom Sauce	
<b>Shepard's Pie</b>	8.5
Seasoned Ground Meat, Vegetables and Mashed Potatoes Layered and Baked	
<b>NY Strip Steak</b>	13
10 oz Strip Seasoned and Grilled and Finished with a Red Wine Reduction	

## Sides

<b>Garlic Mashed Potatoes</b>	2	<b>Steamed Veggies</b>	2
<b>Potatoes Au Gratin</b>	3	<b>Pepper &amp; Onion Corn</b>	2
<b>Oven Roasted Potatoes</b>	2	<b>Creamed Spinach</b>	2
<b>Sweet Potato Purée</b>	2	<b>Broccoli Hollandaise</b>	3
<b>Twice Baked Potatoes</b>	3	<b>Pasta Marinara</b>	2
<b>Rice Pilaf</b>	2	<b>Pasta Alfredo</b>	3
<b>White Rice</b>	1	<b>Pasta Aglio e Olio</b>	2
<b>Mushroom Risotto</b>	3	<b>Pasta Salad</b>	2
<b>Chicken, Sausage or Vegetarian Jambalaya</b>	2	<b>Black Bean and Vegetable Salad</b>	2
<b>Wild Rice</b>	2	<b>Cucumber Salad</b>	2
<b>Cheese Grits</b>	2	<b>Side Salad</b>	2
<b>Polenta Cake</b>	2	<b>Side Caesar Salad</b>	2

## Dessert

<b>Tiramisu</b>	3	<b>Cheesecake</b>	2
<b>Strawberry Shortcake</b>	2	<b>Carrot Cake</b>	2
<b>Assorted Brownies</b>	.75	<b>Assorted Cookies</b>	.5
<b>Chocolate Cake</b>	2	<b>Crème Brûlée</b>	5
<b>Chocolate Covered Strawberries</b>	Market	<b>Brownie Sundae</b>	4
<b>Key Lime Pie</b>	2.5	<b>Lemon Bars</b>	1.5
<b>Chocolate Mousse</b>	2.5	<b>Seasonal Pies</b>	Market
<b>Bread Pudding</b>	2.5	<b>Pralines</b>	.75
<b>Fresh Fruit Tartlet</b>	1.5	<b>Pecan Pie</b>	2.5
		<b>Bananas Foster</b>	4

## Hors D' Oeuvres

Prices are Based Per Piece with a 24 Piece Minimum

Prices Range from 1 - 3 Per Piece

Served Cool

Assorted Tapenades  
Creamy Dill Stuffed Cucumber  
Goat Cheese & Herb Stuffed  
Cherry Tomato  
Mini Caesar Salad Pickups  
Poached Pear with Whipped Blue  
Cheese  
Parmesan, Red Pepper &  
Artichoke Phyllo Cup

Smoked Salmon & Dill Sauce  
Grilled Shrimp Crostini with an  
Avocado Cream Sauce  
Roast Beef & Horseradish  
Bacon & Chicken Salad Cup  
Antipasto Skewer  
Tomato, Mozzarella & Basil Toast  
or Skewer  
Poached Pear with Cream Cheese  
& Cinnamon

Served Hot

Spinach & Cheese Stuffed Phyllo  
Cheese Stuffed Phyllo  
Stuffed Mushrooms  
Margherita Chicken  
Chicken Cordon Bleu  
Chicken Satay  
Honey Chicken Wrapped in  
Phyllo  
Prosciutto Wrapped Grilled  
Asparagus  
Grilled Asparagus Wrapped with  
Hot Pastrami

Crab Cake with Remoulade Sauce  
Cheese Grits and Shrimp Spoon  
Bacon Wrapped Scallops  
BBQ Meatballs  
Teriyaki Meatballs  
Burger Sliders  
Beef Satay  
BBQ Pulled Pork Sliders  
Grilled Pineapple Wrapped with  
Hot Pastrami  
Reuben Sliders

*Z Café is committed to all your catering needs  
providing hand crafted cuisine, impeccable service, and  
a passion for detail.*

*Together we will create a menu to help make your  
event unique and memorable.*