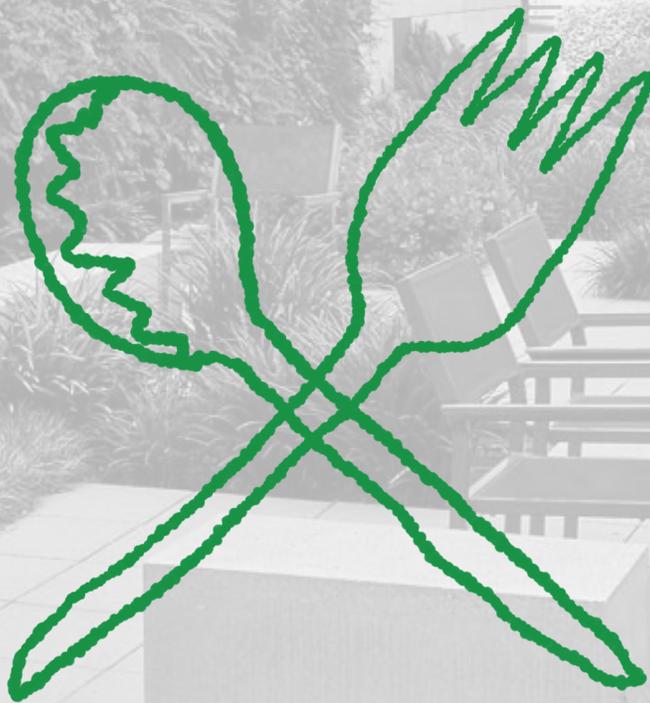


Zags Restaurant & Patio Catering Menu 2021



Breakfast

all breakfasts include trailhead coffee, juice & water
1 hour of service

Continental

\$26 per person

Bagel Selection

with cream cheese, butter, seasonal preserves

Muffins

blueberry, bran, banana walnut

Yogurt & Granola

selection of li'l yami yogurts, kashi granola

Cereal

assortment of kellogg's cereals, 2% milk

Fresh Fruit

bananas, oranges, grapefruit, apples, fresh berries

Classic

\$38 per person

Scrambled Eggs

cheddar, fresh herbs

Biscuits & Gravy

buttermilk biscuits, sausage gravy

*can be made vegetarian upon request

French Toast

classic french toast, maple syrup

Cinnamon Rolls

cream cheese frosting

Breakfast Sandwiches

ham, scrambled egg, cheddar, on an english muffin

Homefries

crispy, herb crusted

Bacon & Sausage Links

selection of classic breakfast meats

Deli Lunch

build your own deli sandwiches, available displayed or boxed
includes chips, house made cookie, iced tea, water & lemonade
\$36 per person

Deli Meats & Selections

turkey, roast beef, corned beef, pastrami,
ham, salami, prosciutto, pepperoni, roasted portabella mushrooms,
bbq pulled pork, tuna salad, chicken salad

Cheeses

white american, cheddar, swiss, provolone,
brie, fresh mozzarella, fontina

Breads

sourdough, rye, wheat, french, selections of wraps, hoagie roll

Toppings

sliced tomato, red onion, shredded lettuce, cucumber,
pickles, roasted red peppers & onions,
arugula, spinach, classic coleslaw

Sauces & Dressings

mayonnaise, selection of mustards, italian vinaigrette,
bbq, buffalo sauce, oil & vinegar

Add a family style mixed greens salad for \$3 per person

Hors D'oeuvres

displayed, platters serve 8-10

Chilled Selections

Caprese Skewers

fresh mozzarella, cherry tomato
basil, balsamic, olive oil

38

Chips & Dip

potato, carrot & beet chips
with house-made french onion dip

28

Mediterranean Spreads

house-made hummus & baba ganoush
with fresh baked pita

38

Antipasta Display

prosciutto, salami, italian cheese,
grilled vegetables, marinated bean salad,
olives, crackers

56

Cheese Board

selection of local and imported cheese
with seasonal accompaniments
and crackers

52

Vegetable Caponata

herbed ricotta, grilled and roasted
vegetables, balsamic glaze

42

Shrimp Cocktail

jumbo shrimp, house-made spicy
cocktail sauce

68

Warm Selections

Margarita Flatbread

marinara, fresh mozzarella,
roma tomatoes, basil, garlic oil

22

Farmers Market Flatbread

prosciutto, honey glazed peaches, ricotta,
balsamic glaze, arugula

28

Chicken Skewers

thai spiced chicken, peanut sauce

42

Mushroom Crostini

mushroom duxelle. fontina

40

Classic Sliders

potato bun, burger sauce, cheese

42

Pulled Pork Sliders

potato bun, bbq pulled pork, classic slaw

42

Desserts

Warm Cookies

choice of: chocolate chip, oatmeal raisin,
ginger molasses, pumpkin chai,
snickerdoodle

30

Brownies

30

NY Cheesecake Bites

36

Reception Packages

\$55 per person for up to 50

Caprese Skewers

fresh mozzarella, cherry tomato
basil, balsamic, olive oil

Shrimp Cocktail

jumbo shrimp, house-made spicy
cocktail sauce

Margarita Flatbread

marinara, fresh mozzarella,
roma tomatoes, basil, garlic oil

Chicken Skewers

thai spiced chicken, peanut sauce

Mushroom Crostini

mushroom duxelle. fontina

Pulled Pork Sliders

potato bun, bbq pulled pork, classic slaw

Add on Dessert Displays for \$3 per person

Seated Packages

\$45 per person, served family style, for up to 20

Appetizer

Margarita Flatbread

marinara, fresh mozzarella,
roma tomatoes, basil, garlic oil

Salad

choice of

Caesar

hearts of romaine, caesar dressing, shaved parmesan, croutons

Arugula

baby arugula, shaved parmesan, pickled red onion,
honey-lemon vinaigrette

Entrée

served with garlic bread

Red Pasta

house-made marinara, basil, parmesan

White Pasta

roasted garlic cream sauce, parmesan

Dessert

choice of

Warm Cookies

choice of: chocolate chip, oatmeal raisin, ginger molasses,
pumpkin chai, or snickerdoodle

NY Cheesecake Bites

Beverage Packages

Inclusive Packages

Bartenders are billed at \$125 each, up to 4 hours of service including set-up and breakdown.

Bartenders are staffed at one per 75 guests

Liquor, Beer, Wine & Non-Alcoholic Packages

Basic

\$25 per guest for 2 hours, \$15 per guest for each additional hour

Traditional Bar

\$32 per guest for 2 hours, \$18 per guest for each additional hour

Deluxe Bar

\$36 per guest for 2 hours, \$20 per guest for each additional hour

Local Beer & Wine Package

\$28 per guest for 2 hours, \$16 per guest for each additional hour

Beverage Packages

On Consumption Packages

Bartenders are billed at \$125 each, up to 4 hours of service including set-up and breakdown.

Bartenders are staffed at one per 75 guests

Wine

Hosted \$12 / Cash \$13

Sparkling
Chardonnay
Sauvignon Blanc
Cabernet Sauvignon
Pinot Noir

Beer

Hosted \$7 / Cash \$8

Stella
Michelob Ultra
Heinekin
Corona
Ecliptic, IPA, Portland

Liquor

Hosted \$12 / Cash \$14

Vodka | Tito's Handmade Vodka
Gin | Bombay Original
Bourbon | Templeton Rye
Whiskey | Jack Daniels
Scotch | Glenlivet
Rum | Bacardi Superior
Tequila | Cazadores

Non-Alcoholic

Hosted \$6 / Cash \$7

Pepsi
Diet Pepsi
Sierra Mist
Assorted Juices & Mixers
Bottled Waters

Tableside Wine Service

Tier 1 \$45 per bottle

Tier 2 \$55 per bottle

Selection of: Sparkling, Chardonnay, Sauvignon Blanc,
Cabernet Sauvignon, Pinot Noir