

# **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, proscuitto, 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 ghanoush  
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 duxelles, 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 duxelles. 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  
Heineken  
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