



CATERING

Weddings

10 Hartford Ave
Granby CT

www.zcateringct.com
events@zenrestaurantgroup.com

ABOUT Z CATERING

Z Catering is a full-service weddings and events caterer that serves Connecticut, Massachusetts, Rhode Island and New York. We provide an expert team of chefs, servers, bartenders and event staff that will work seamlessly together to ensure that every detail is perfect, start to finish.

When you choose Z Catering for your special event, you have the flexibility to select menu items from any of our five local restaurants. This allows you to curate a menu ranging from classic favorites like steak, seafood, and pasta to more distinctive options such as BBQ, tacos, and sushi. All food is prepared fresh onsite in our mobile kitchens, ensuring you and your guests enjoy the highest quality dishes served hot and at their peak.

We are passionate about creating incredible events and look forward to working with you!



NicoleRaePhoto



NicoleRaePhoto

Packages

WEDDING PRICING LIST

Welcome to our packages page. We offer 3 levels for you to choose from and can work with you to create a menu that's perfect for your special day.



Tier 1

4 hr Open Beer, Wine, Soda Bar
Cheese & Crudit  Board
Grazing Dinner Station
Bread Service
Complimentary Cake Cutting
Coffee & Tea Service
Disposable Coffee/Barware
All-inclusive Place Setting
Mobile Kitchen Included

\$110 pp
\$95 pp No Bar

Tier 2

4 hr Open House Bar
4 Passed Hors D' Oeuvres
Plated or Buffet Style Dinner
Bread Service
Assorted Dessert Tray
Complimentary Cake Cutting
Coffee & Tea Service
Disposable Coffee/Barware
All-inclusive Place Setting
Mobile Kitchen Included

\$145 pp
\$120 pp No Bar

*All package pricing
includes servers,
bartenders, and
disposable barware.*



Tier 3

4 hr Open Premium Bar
4 Passed Hors D' Oeuvres
1 Cheese & Crudit  Display
2 Signature Drinks
Champagne Toast
Plated or Buffet Style Dinner
Bread Service
Complimentary Cake Cutting
Assorted Dessert Tray
Coffee & Tea Service
Disposable Coffee/Barware
All-inclusive Gold Place Setting
Mobile Kitchen Included

\$200 pp
\$165 pp No Bar

Additional fees applicable:

1. CT Prepared Food Tax 7.35%
2. Travel Fee of \$50 per mile outside our 30-mile radius
3. Forms of Payment: Bank Check, Cash, Credit Card, or ACH

Tier 1 Package

Cocktail Hour Display

Cheese & Crudité Board

Chef's selection of local and artisan cheeses with traditional accompaniments; Freshly cut assorted crisp vegetables, french onion, ranch, and bleu cheese dips

ENTREES - Stations

Includes Salad Bar & Bread Service

Select 1 Station

Add an additional station +\$20 pp



SALAD BAR

Mixed greens, romaine, tomatoes, cucumbers, carrots, shredded cheese, bacon bits, croutons, peppers, red onion, dried cranberries, toasted almonds, white balsamic, buttermilk ranch

STATIONS

Pizza Station

Cheese, Pepperoni, Margherita, Seasonal Veggie

Served with caprese, arancini, meatballs, Italian mixed vegetables

Mac n Cheese Station

Includes: traditional mac & cheese, pulled pork mac & cheese, brisket mac & cheese

Served with popcorn chicken, bacon bits, roasted onions & peppers, boccoli, pickled jalapenos, crispy onions, green onions, BBQ & buffalo sauces

Latin American Station

Includes: pulled chicken, pulled pork, carne asada

Served with shredded lettuce, pico de gallo, lime sour cream, shredded cheese, corn salsa, refried beans, yellow rice, queso fresco, corn tortillas

Add \$4 for chips and queso or guacamole

Roasted Top Round Station

Roasted red bliss potatoes, roasted mixed vegetables, steak sauce, garlic herb au jus

BBQ Station

Meats: Pulled pork, chicken thighs, smoked brisket

Served with coleslaw, potato salad, baked beans, mac n cheese, corn bread, pickle chips, chef select BBQ sauces

Asian Wok

Includes: General Tso's Chicken, Pepper Steak, Vegetable Fried Rice, Vegetable Lo Mein, Steamed Broccoli, Egg Rolls, Chicken Fingers

Penne Pasta Station

Includes: vodka marinara, alfredo, bolognese

Served with grilled chicken, bacon bits, Italian sausage, broccoli, peas, spinach, roasted red peppers, mushrooms, asparagus, grated pecorino, caramelized onions

ENHANCEMENTS

Herb Shallot Rubbed Prime Rib Display | +\$20 pp
Mashed potatoes, green beans, sour cream, butter, scallions, bacon bits, au jus, horseradish cream

Optional: Chef attended station \$150/hr

*Please discuss any dietary restrictions with the catering manager
as many items can be prepared gluten free.*

HORS D'OEUVRES (1 Hour)

\$5 pp each additional item

Tandoori Spiced Steak Skewers
Balsamic reduction

Chicken Empanada
Lime sour cream

Fried Cheese Ravioli
Warm marinara sauce

Veal Meatballs
Traditional basil pesto

Buttermilk Chicken Tenders
Honey mustard sauce

Poached Pear Crostini
Gorgonzola, balsamic reduction

Pork Belly Bites
Hoisin glaze, wonton chip

Deviled Eggs
Scallions, sriracha mayo

Pecorino Basil Arancini
Warm marinara sauce

Mediterranean Bruschetta
Artichokes, olives, roasted peppers

Tomato Mozzarella Skewers
Pesto, balsamic reduction

Bacon Wrapped Scallops
Dijon sherry marinade

Pork Gyoza
Soy ginger sauce

Tempura Shrimp
Sweet chili sauce

Bacon Wrapped Brussels Sprouts
Honey sriracha

Griddled 4 Cheese
Texas toast, warm tomato soup

Chicken Satay
Curry peanut sauce

Vegetable Spring Rolls
Duck Sauce

Crab Rangoon
Sweet and sour sauce

Coconut Shrimp
Sweet chili sauce

Spicy Salmon Cracker
Cucumber, spicy mayo

Buffalo Cauliflower
Bleu Cheese Dressing

California Roll
Kani, avocado, cucumber

Tomato Bruschetta
Crostini, basil, olive oil

COCKTAIL HOUR ADD-ONS (1 HOUR)

Cheese Board | \$14 pp
Chef's selection of local and artisan cheeses with traditional accompaniments

Cheese & Charcuterie | \$18 pp
Chef's selection of local and artisan cheeses and cured meats with traditional accompaniments

Crudités | \$14 pp
Freshly cut assorted crisp vegetables, french onion, ranch, and bleu cheese dips

Assorted Spreads & Breads | \$14 pp
Edamame hummus, truffle white bean hummus, roasted beet goat cheese, roasted eggplant basil, pickled vegetables, crostini's, focaccia

Sushi Display | \$18 pp
Select 4: California Roll, Tuna Roll, Salmon Roll, Spicy Tuna Roll, Salmon Avocado Roll, Vegetable Roll, Sweet Potato Roll, Avocado Peanut Roll, Shrimp Tempura Roll

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as many items can be prepared gluten free.*



ENTREES - Plated

Includes Salad & Bread Service

Select 3 Entrees

SALAD

Mixed Field Greens Salad

Carrots, cucumbers, grape tomatoes, white balsamic dressing

ENTREES

Pan Roasted Airline Chicken

Bourbon maple demi glace, fingerling potatoes, zucchini

Chicken Parmesan

Marinara, mozzarella, parmesan, linguine

Chicken Picatta

Lemon caper sauce, penne

Chicken Marsala

Prosciutto, wild mushrooms, mashed potatoes

Pan Seared Salmon

Maple cider reduction, basmati rice, asparagus

Stuffed Sole Florentine

Oven roasted caponata, agrodulce

Braised Beef Short Rib

Red wine demi glace, mashed potatoes, asparagus

10 oz NY Strip

Horseradish demi glace, truffled red bliss potatoes, green beans

ENHANCEMENTS

12 oz Ribeye | +\$ 5pp

Steak fries, green beans, herb peppercorn butter

Petite Filet Mignon | +\$8 pp

Caramelized shallot port demi, mashed potato cake, asparagus

Crab Stuffed Sole | +\$5 pp

Lemon beurre blanc, 4 grain rice pilaf, asparagus

VEGETARIAN OPTIONS

Ricotta Ravioli

Pesto cream or red sauce

Penne a la Vodka

Parmesan, tomato, cream sauce

Potato Gnocchi Di Spinaci

Wild mushrooms, tomatoes, spinach, EVOO

VEGAN OPTIONS

Tofu Milanese

Arugula, tomatoes, red onion, saba dressing

Penne Primavera

Seasonal Vegetables

Roasted Vegetable Napoleon

Portobello, red peppers, zucchini, yellow squash, spinach

Please discuss any dietary restrictions with the catering manager as many items can be prepared gluten free.

ENTREES - Buffet

Includes Salad & Bread Service

Select 1 starch, 1 vegetable, and 2 Entrees (Add \$8 per addtl entree or \$5 per addtl side)

SALAD

Mixed Field Greens Salad

Carrots, cucumbers, grape tomatoes, white balsamic dressing

VEGETABLES

Grilled Asparagus

Roasted Assorted Vegetables

Sauteed Green Beans

Crispy Brussel Sprouts

STARCHES

Lemon Zested Basmati Rice

Yellow Rice Pilaf

Fingerling Potatoes

Mashed Potatoes

Smashed Potato Cake

Truffled Smashed Red Bliss Potatoes

Penne Pasta w/ Red Sauce

ENTREES

Chicken Picatta

Lemon caper sauce

Chicken Marsala

Prosciutto, wild mushrooms

Chicken Parmesan

Marinara, mozzarella, parmesan

Herb Rubbed Chicken Breast

Citrus beurre blanc

Salmon a la Plancha

Lemon honey gastrique

Baked Stuffed Sole Florentine

Lemon buerre blanc sauce

Baked Penne

Sausage, shaved parmesan, peas, tomato cream sauce

Braised Beef Short Rib

Red wine demi glace

Roasted Sliced Pork Loin

Au poivre sauce

VEGETARIAN OPTIONS

Ricotta Ravioli

Pesto cream or red sauce

Potato Gnocchi Di Spinaci

Wild mushrooms, tomatoes, spinach, EVOO

Penne a la Vodka

Parmesan, tomato, cream sauce

Penne

Wild mushrooms, peas, 3 cheeses, brandy cream sauce

VEGAN OPTIONS

Penne Primavera

Seasonal vegetables

Roasted Vegetable Napoleon

Portobello, red peppers, zucchini, yellow squash, spinach

ENHANCEMENTS

Roasted Sliced Sirloin | +\$5 pp

Black peppercorn demi glace

Crab Stuffed Sole | +\$5 pp

Lemon buerre blanc

Herb Shallot Rubbed Prime Rib | +\$10 pp

Roasted garlic au jus

Garlic Dijon Rubbed Filet | +\$8 pp

Port wine demi glace

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BAR PACKAGES

Beer, Wine & Soda Bar - 4hr

\$7 pp each addt'l hour

Includes:

Beers: Bud, Bud Light, Amstel Light, Corona, Sam Seasonal, Seasonal Craft Beers

Wines: Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Pinot Noir

- All packages include disposable barware. Glassware extra, see Add-ons for details
- Signature Drinks avail. for addt'l fee

House Bar - 4hr

\$9 pp each addt'l hour

Includes Beer, Wine, Soda Pkg+

Tito's Vodka, Beefeater Gin, Don Q Cristal Rum, Captain Morgan Rum, Dewar's Scotch, Jim Beam Bourbon, Old Overholt Whiskey, Jack Daniels Whiskey, Exotico Tequila, Triple Sec

Premium Bar - 4hr

\$12 pp each addt'l hour

Includes Beer, Wine, Soda Pkg+

Tito's Vodka, Grey Goose Vodka, Bombay Sapphire Gin, Bacardi 8yr Reserve Rum, Captain Morgan Rum, Monkey Shoulder Scotch, Maker's Mark Bourbon, Crown Royal Whiskey, Bulleit Rye, Jack Daniels Whiskey, Cazadores Tequila, Dulce Vida Tequila, Cointreau, Sweet Vermouth

Add-On: Champagne Toast

Glass Flute | \$10 pp

(Included in Platinum Package)



DESSERTS

Assorted Mini Dessert Trays | \$10 pp

Cheesecake, Truffles, Cannolis, Eclairs

Cookies & Brownies | \$6 pp

Assorted Selection of Cookies & Brownies

Donut Display | \$9 pp

Apple Cider Donuts

ADD-ONS

For the Table

All-Inclusive Place Setting | \$15 pp

Includes Silverware, White Plate, Water Glass, Linen Napkin

Gold All-Inclusive Place Setting | \$20 pp

Includes Gold Silverware, Gold Trim Plate, Water Glass, Linen Napkin

Gold Rim Charger | \$5 pp

Tablecloth | \$25 per table

Linen Napkins | \$2 pp

Barware

Disposable | \$4 pp

Glass | \$15 pp

Coffee & Tea | \$4 pp

Disposable | \$4 pp

China | \$7 pp

Late Night Snacks

Includes disposable utensils and packaging

Sliders | \$12 pp

Ketchup, Mustard, & Relish

Flatbread Pizza | \$12 pp

Cheese & Pepperoni

Pretzel Bites | \$9 pp

Honey mustard, cheese sauce

Boneless Tenders & Fries | \$12 pp

Carrots, celery, ranch, bleu cheese dressing, and chef select sauces

Grilled Cheese | \$10 pp

Tomato soup

Pupu Platter | \$12 pp

Gyoza, chicken fingers, spring rolls, coconut shrimp

Decor & Displays Rental

Champagne Ladder | \$80

Donut Ladder | \$80



Other Services

Family Style | +\$15 pp

Station Chef

\$150 per hour for chef (min. 3 hrs)

Mobile Kitchen

Required for venues without a full commercial kitchen equipped with cooktops, refrigerators, ovens, grill, and washing stations.

Travel Fee of \$50/mile outside the 30-mile radius from Granby, CT

Dimensions of Truck: 30ft L x 8ft W x 12.5ft H
w/ own power



SAMPLE TIME LINE

3:30 pm - Caterer arrives to setup

4:30 pm - Ceremony

5:00pm-6:00pm - Cocktail Hour

Open Bar & Passed Hor d' Oeuvres

6:00pm-6:30pm - Introductions, First Dance(s), Toasts, Bar Closed

6:30pm-7:30pm - Dinner

7:30pm-9:30pm - Dessert and Dancing

9:30pm - Bar Closed





MEET OUR CHEFS



Catering
Executive Chef
Stefan Rarus

Chef Stefan Rarus began cooking as a child, helping his mother to cook meals on the weekend, or to help prepare food for family gatherings. His love for cooking led him to begin his culinary career at 17, working for a local pizzeria. In 2001, Stefan made his way to Saybrook Fish House as a line cook, continuing to learn and grow as a chef. His next stop was the USS Chowder Pot in Branford, CT, where he continued to gain experience working with seafood.

In 2007 Chef Stefan decided to begin his more refined culinary studies by enrolling in the Institute of Culinary Education in Manhattan, New York. During his studies, Chef Stefan secured an internship with world renowned Union Square Hospitality Group, working at Blue Smoke and Jazz Standards. It was here where he learned the art of smoking food and BBQ and was able to gain experience in the realm of catering within Blue Smoke's new catering department.

Returning back to Connecticut, Chef Stefan has had the pleasure of working at Esca, Basta Trattoria and Taino Smokehouse, where he furthered his experience in BBQ, smoking, and catering. In 2021, Chef Stefan connected with the team at Z Catering to spearhead their growing catering business. With his years of experience in the kitchen, Chef Stefan and the Z Catering team will ensure that you receive a professional and personalized catering experience from start to finish.



Executive Chef
Dan Fortin

Chef Dan Fortin began his culinary studies at the University of Southern New Hampshire. Upon graduation, he landed the position of Sous Chef in Ann Howard's kitchen at Apricots in Farmington, Connecticut. After serving there for several years, Chef Dan decided to seek adventure in the U.S. Virgin Islands. During his stay in the Caribbean, Chef Dan served as Chef de Cuisine for the awarding-winning Stone Terrace and the classic island favorite, the Lime Inn.

Back in the states, Chef Dan expanded his culinary experience working in Hartford's Trumbull Kitchen and Goodwin Hotel and later combined his fine-dining background and hotel catering experience to serve up cutting edge cuisine for weddings and corporate events for Marquee Events and Catering.

In 2009, Chef Dan joined the Infinity Music Hall and Bistro team to start up their restaurants in both Norfolk and Hartford, CT. Here his culinary vision and talents in preparing progressive American cuisine made Infinity Bistro a destination restaurant.

For nearly 10 years, Chef Dan has been working with James Chen as Executive Chef of Zen Restaurant Group, opening several award winning restaurants in the Granby area and most recently with At The Rooftop in Canton, CT. With his fine-dining background and hotel catering experience, Chef Dan will ensure you receive an expert, personalized catering experience no matter the event.