



CATERING

Weddings

10 Hartford Ave
Granby CT

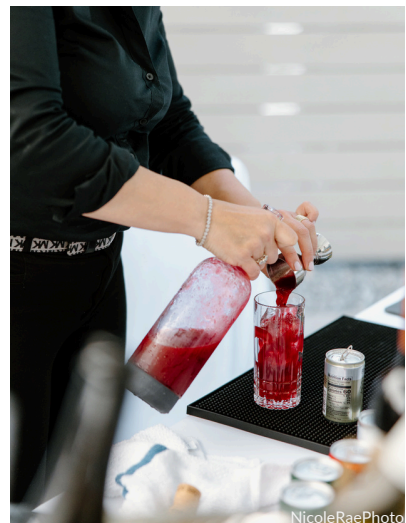
www.zcateringct.com
events@zenrestaurantgroup.com

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 of selecting items from any one of our 5 local restaurants. All food is prepared in our own mobile kitchens, so you are able to select from classic favorites like steak, seafood and pasta, to more unique options like BBQ, tacos and sushi.

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



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.



Silver

4 hr Open Beer, Wine, Soda Bar
3 Passed Hors D' Oeuvres
Plated or Buffet Style Dinner
Complimentary Cake Cutting
Coffee & Tea Service
Disposable Coffee/Barware
All-inclusive Place Setting

\$135 pp
\$115 pp No Bar

Gold

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

\$160 pp
\$140 pp No Bar

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



Platinum

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

\$200 pp
\$165 pp No Bar

Additional fees applicable:

1. Mobile Kitchen Rental Fee (based on mileage). All food cooked on-site.
2. CT Prepared Food Tax 7.35%
3. Forms of Payment: Bank Check, Cash, Credit Card (Processing Fee of 3%) or ACH

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

Stuffed Crimini Mushrooms
Andouille sausage, cheddar, vegetables

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

Four Cheese Potato Croquettes
Cheddar, manchego, goat cheese, pecorino

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

Avocado Crostini
Pico de gallo, pickled red onions

Buffalo Cauliflower
Bleu Cheese Dressing

Vegetable Summer Rolls
Cilantro, sweet chili sauce

Tomato Bruschetta
Crostini, basil, olive oil

COCKTAIL HOUR DISPLAY ADD-ON'S (1 HOUR)

Assorted Spreads & Breads | \$12 pp
Edamame hummus, truffle white bean hummus, roasted beet goat cheese, roasted eggplant basil, seasonal vegetables, grilled flatbread, crostini's, focaccia

Cheese Board | \$12 pp
Chef's selection of local and international cheeses

Sliders | \$20 pp
All natural beef burger with herb mayo, edamame burger with harissa aioli, crispy chicken with creole remoulade, soy ginger salmon burger with wasabi aioli

Crudités | \$12 pp
Freshly cut assorted crisp vegetables, french onion, ranch, and bleu cheese dips

Sushi Tier 1 | \$18 pp
Select 5: California Roll, Tuna Roll, Salmon Roll, Spicy Tuna Roll, Salmon Avocado Roll, Vegetable Roll, Sweet Potato Roll, Avocado Peanut Roll, Shrimp Tempura Roll

Wings or Boneless Tenders | \$16 pp
Select Wings or Tenders, comes with carrots, celery, ranch and blue cheese dressing
Select 4: BBQ, Buffalo, Carolina Gold, Sweet Chili, Dry Rub, Buttermilk Ranch, Honey Mustard

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

Street Taco Bar | \$25 pp
Select 2 Meats (add \$2 per extra meat)
Grilled chicken, braised beef, smoked pork, fried pollock, Cajun shrimp, or roasted vegetables

Served with shredded lettuce, pico de gallo, lime sour cream, shredded cheddar/jack blend, corn black bean salad, Mexican yellow rice, corn tortillas

Add \$3 for chips & queso or guacamole

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



ENTREES- Plated

Select 1 Salad & 3 Entrees

SALADS

Mixed Field Greens Salad

Carrots, cucumbers, cherry tomatoes, white balsamic dressing

Caesar Salad

Romaine, parmesan cheese, croutons, Caesar dressing

Spinach Salad | +\$3 pp

Baby spinach, bacon, candied pecans, dried cranberries, feta cheese, raspberry vinaigrette

Tuscano Salad | +\$3 pp

Polenta croutons, grape tomatoes, Kalamata olives, fresh mozzarella, artichokes, house greens, white balsamic vinegar

ENTREES

Pan Roasted Airline Chicken

Bourbon maple demi glaze, fingerling potatoes, zucchini

Chicken Parmesan

Marinara, mozzarella, parmesan, linguine

Chicken Picatta

Lemon caper sauce, penne

Chicken Marsala

Prosciutto, wild mushrooms, penne

Bone-In Pork Chop

Mashed sweet potato, apple chutney, green beans

Pan Seared Salmon

Maple Cider Reduction, toasted almond farro, asparagus

Mahi Mahi

Miso Yuzu glaze, Himalayan red rice, long asparagus

Braised Beef Short Rib

Red wine demi glaze, mashed potatoes, asparagus

ENHANCEMENTS

Petite Filet Mignon | +\$8 pp

Caramelized shallot port demi, mashed potato cake, asparagus

NY Strip | +\$ 5pp

Horseradish demi glaze, truffled red bliss potatoes, green beans

Swordfish a la Plancha | +\$5 pp

Lemon basmati rice, red pepper relish, asparagus

Crab Stuffed Sole | +\$5 pp

Lemon butter, 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

Roasted Vegetable Napoleon

Portobello, red peppers, zucchini, yellow squash, spinach

Penne Primavera

Seasonal Vegetables

Tofu Milanese

Arugula, tomatoes, red onion, saba dressing

Add-on

Rolls and Butter | +\$2 pp

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ENTREES- Buffet

Select 1 salad, 1 starch, 1 vegetable, and 2 Entrees (Add \$8 per addt'l entree or \$5 per addt'l side)

SALADS

Mixed Field Greens Salad

Carrots, cucumbers, cherry tomatoes, white balsamic dressing

Caesar Salad

Romaine, parmesan cheese, croutons, Caesar dressing

Spinach Salad | +\$3 pp

Baby spinach, bacon, candied pecans, dried cranberries, feta cheese, raspberry vinaigrette

Tuscano Salad | +\$3 pp

Polenta croutons, grape tomatoes, Kalamata olives, fresh mozzarella, artichokes, house greens, white balsamic vinegar

ENTREES

Chicken Picatta

Lemon caper sauce

Chicken Marsala

Prosciutto, wild mushrooms

Chicken Parmesan

Marinara, mozzarella, parmesan

Herb Rubbed Chicken Breast

Citrus beurre blanc

STARCHES

Basmati Rice

4 Grain Rice Pilaf

Fingerling Potatoes

Mashed Potatoes

Smashed Potato Cake

Truffled Smashed Red Bliss Potatoes

Penne Pasta w/ Red Sauce

Add-on

Rolls and Butter | +\$2 pp

VEGETABLES

Grilled Asparagus

Roasted Assorted Vegetables

Sauteed Green Beans

Crispy Brussel Sprouts

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Baked Penne

Sausage, shaved parmesan, peas, tomato cream sauce

Spaghetti alla Chitarra

Tomato basil sauce, garlic, parmesan

Salmon a la Plancha

Lemon honey gastrique

Baked Stuffed Sole Florentine

Lemon beurre blanc sauce

Braised Beef Short Rib

Red wine demi glace

Grilled Marinated Pork Tenderloin

Dried apricot ginger chutney

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

Roasted Vegetable Napoleon

Portobello, red peppers, zucchini, yellow squash, spinach

Penne Primavera

Seasonal vegetables

ENHANCEMENTS

Roasted Sliced Sirloin | +\$5 pp

Black peppercorn demi glace

Crab Stuffed Sole | +\$5 pp

Lemon butter

Herb Shallot Rubbed Prime Beef | +\$5 pp

Roasted garlic au jus

Peppercorn Crusted Filet | +\$8 pp

Port wine demi glace

STATIONS PACKAGES

Classic Station \$160 (No bar \$145)

Open House Bar - 4hr
4 Passed Hors D'Oeuvres
Select 2 Stations Below
Assorted Dessert Tray
Complimentary Cake Cutting
All-inclusive Place Setting

Sliders

All natural beef burger with herb mayo;
edamame burger with harissa aioli; crispy
chicken with creole remoulade; soy ginger
salmon burger with wasabi aioli

Pizza Bar

Cheese, Pepperoni, Margherita, Seasonal Veggie

Wings & Boneless Tenderloins

Select 4: BBQ, Buffalo, Carolina Gold, Sweet Chili,
Dry Rub, Buttermilk Ranch, Honey Mustard

*Served with carrots, celery, ranch and blue cheese
dressing*

Mac n Cheese Bar

Select 2 Toppings (add \$2 per add'l topping)
Smoked brisket, pulled pork, bacon, pulled chicken,
Cajun shrimp, roasted onions & peppers, pickled
jalapenos, green onions

Served alongside creamy mac n cheese

Street Taco Bar

Select 2 Meats (add \$3 pp for add'l meat)
Grilled chicken, braised beef, smoked pork, fried
pollock, Cajun shrimp, or roasted vegetables

Served with shredded lettuce, pico de gallo, lime
sour cream, Tillamook cheddar, corn black bean
salad, dirty rice, corn tortillas

Add \$4 for chips and queso or guacamole

Penne Pasta Bar

Select 1 Meat (add \$3 pp for add'l meat)
Chicken, Shrimp, Meatballs

Select 1 Sauce: marinara, vodka sauce, carbonara,
tomato cream

*Penne served with broccoli, peas, spinach, roasted red
peppers, mushrooms, asparagus, cheddar, grated pecorino,
caramelized onions*

Premium Station \$200 (No bar \$165)

Open Premium Bar - 4hr
4 Passed Hors D'Oeuvres
Select 2 Stations Below
Select 1 from Enhancements
Assorted Dessert Tray
Complimentary Cake Cutting
All-inclusive Place Setting

Farmers BBQ

Select 2 Meats (add \$3 for additional meat)
Pulled pork, smoked or fried chicken breast &
thighs, smoked brisket, pulled chicken, baby back
ribs

Select 2 Sides (add \$2 for additional side)
Coleslaw, potato salad, baked beans, mac n cheese,
corn bread, salad, green beans, corn on the cob

Served with assorted BBQ sauces

ENHANCEMENTS

Sushi Tier 2 | +\$5 pp (Includes Chef)

Tuna, salmon, & yellowtail sushi, treasure island roll,
rainbow roll, table 570 roll

Asian Wok | +\$5 pp

Station Chef Required 4 Hours (\$100/hour)

Select 3: General Tso's Chicken, Thai Basil Chicken,
Pepper Steak, Pineapple Shrimp, Sesame Tofu
Add \$5 pp for additional entree

Select 2: Vegetable Fried Rice, White Rice, Brown
Rice, Vegetable Lo Mein, Steamed Broccoli
Add \$3 pp for additional side \$3

Smoked Prime Rib Display | +\$10 pp

Baked potato, corn on the cob, green beans, sour
cream, butter, scallions, bacon bits, au jus,
horseradish cream

Z Clam Bake | +\$15 pp

Mussels, top neck clams, lobster min rolls, peel n eat
shrimp, red potatoes, corn on the cob, potato chips,
drawn butter

Raw Bar | Market Price

Shrimp cocktail, oysters, clams, cocktail sauce,
mignonette, lemons, horseradish

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



BAR PACKAGES

Beer, Wine & Soda Bar - 4hr

\$7 pp each add'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
- Max 5 hours for bar service
- Signature Drinks avail. for add'l fee

House Bar - 4hr

\$9 pp each add'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 add'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

Includes disposable utensils & packaging

Assorted Mini Dessert Trays | \$10 pp

Cheesecake, Truffles, Cannolis, Eclairs

Cookies & Brownies | \$6 pp

Assorted Selection of Cookies & Brownies

Strawberry Shortcake Display | \$9 pp

Assorted Flavors

Includes Display Stand

Donut Display | \$9 pp

Apple Cider Donuts

Includes Display Stand

Mini Mousse Cups | \$9 pp

Assorted Flavors: Chocolate, Vanilla, Mocha, Mint, Peanut Butter and Strawberry
Garnished with Complimentary Flavors.



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 Trim Charger

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

Mini Hotdogs & Mini Burgers | \$12 pp

Ketchup, Mustard, & Relish

Flatbread Pizza | \$12 pp

Plain & Pepperoni

Pretzel Bites | \$9 pp

Honey Mustard

Wings or Boneless Tenders | \$16 pp

Select Wing or Tenders comes with Carrots, Celery, Ranch, & Blue Cheese dressing Select 4: BBQ, Buffalo, Carolina Gold, Sweet Chili, Dry Rub, Buttermilk Ranch, Honey Mustard

French Fries | \$9 pp

Chef inspired sauces & accoutrements

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 Rental

Based on Milage: Contact Us

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

Distance calculated from Granby, CT.

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



SAMPLE TIME LINE

2:00 pm - Caterer arrives to setup

3:30 pm - Ceremony

4:00pm-5:00pm - Cocktail Hour

Open Bar & Passed Hor d' Oeuvres

5:00pm-5:30pm - Introductions, First Dance(s), Toasts, Bar Closed
Note: Kindly limit speeches/toasts to 15 min.

5:30pm-6:30pm - Dinner

6:30pm - 8:30pm - Dessert and Dancing

8:30pm - Bar Closed





MEET OUR CHEFS



Catering
Executive Chef
Stefan Rarus



Executive Chef
Dan Fortin

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.

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.