



CATERING

Events

10 Hartford Ave, Granby CT

www.zcateringct.com

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ABOUT Z CATERING

Z Catering is a full-service events and wedding 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 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!



HORS D'OEUVRES (1 Hour)

Select 4, \$18 pp
\$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-ONS (1 HOUR)

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

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

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
Choose 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 accoutrements

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

\$45 pp

Select 3 Entrees

Includes house mixed greens salad
or Caesar salad

Pan Roasted Chicken Breast

Bourbon maple demi glace, confit
fingerling potatoes, zucchini

Chicken Parmesan

Marinara, mozzarella, linguine

Chicken Marsala

Prosciutto, wild mushrooms, penne

Chicken Picatta

Lemon caper white wine sauce, penne

Braised Pork Shank

Polenta, broccoli rabe

Braised Beef Short Rib

Red wine demi glace, mashed potatoes,
asparagus

Meatballs Tres Carne

Marinara, shaved parmesan, linguine

NY Strip (+\$5 pp)

Horseradish demi glace, smashed
potato cake, green beans

Petite Filet Mignon (+\$8 pp)

Caramelized shallot port demi, mashed
potatoes, green beans

Salmon

Blood orange gastrique, toasted
almond farro, asparagus

Swordfish a la Plancha

Lemon basmati rice, red pepper
relish, asparagus

Scallops (+\$5 pp)

Asparagus lime risotto, smoked
tomato vinaigrette

Crab Stuffed Sole (+\$5 pp)

Lemon butter, rice pilaf, asparagus

Vegetarian Selections

Baked Penne

Shaved parmesan, peas, tomato cream
sauce

Gnocchi Di Spinaci

Wild mushrooms, tomatoes, spinach,
EVOO

Chef-Inspired Seasonal Risotto

Penne a la Vodka

Parmesan, tomato, & cream sauce

Ricotta Ravioli

Pesto cream or red sauce

Vegan Selections

Penne Primavera

Seasonal vegetables

Roasted Vegetable Napoleon

Portobello, red peppers, zucchini,
yellow squash, spinach

Tofu Milanese

Arugula, tomatoes, red onion, saba
dressing

Add-on

Rolls and Butter (+\$2 pp)

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many items can be prepared gluten free.*

BUFFET - Lunch or Dinner

\$45 pp

Select: 1 Salad, 1 Starch, 1 Vegetable and 2 Entrees

(Add \$8 per additional entrée, \$5 per additional side)

SALADS

Mixed Field Greens Salad
Caesar Salad
Beet Salad
Tomato Mozzarella +\$3 pp

STARCHES

4 Grain Rice Pilaf
Sweet Potato Cous Cous
Fingerling Potatoes
Mashed Potatoes
Roasted Red Bliss Potatoes
Veggie Fried Rice
Lo Mein

VEGETABLES

Grilled Asparagus
Broccoli Rabe
Roasted Cauliflower
Roasted Assorted Vegetables
Sautéed Green Beans
Roasted Sweet Potatoes
Brussel Sprouts

Add-on

Rolls and Butter (+\$2 pp)

Chicken Picatta
Lemon caper sauce

Chicken Marsala
Prosciutto, wild mushrooms

Herb Rubbed Chicken Breast
Citrus beurre blanc

Chicken Parmesan
Marinara, mozzarella, parmesan

Oven Roasted Turkey Breast
Dried cranberry compote, herb gravy

Braised Beef Short Rib
Red wine demi glace

Grilled Marinated Pork Loin
Dried apricot ginger chutney, bourbon
glazed pears

Peppercorn Crusted Filet(+ \$8 pp)
Port wine demi glace, barn steak sauce

Roasted Sliced Sirloin (+\$5/pp)
Black peppercorn demi glace

Herb Shallot Prime Beef (+\$5 pp)
Horseradish cream, roasted garlic au jus

Gnocchi Di Spinaci
Wild mushrooms, tomatoes, spinach,
EVOO

Penne Primavera
Seasonal vegetables

Penne
Wild mushrooms, peas, 3 cheeses,
brandy cream sauce

Baked Penne
Sausage, shaved parmesan, peas,
tomato cream sauce

Penne a la Vodka
Parmesan, tomato, & cream sauce

Ricotta Ravioli
Pesto cream or red sauce

Spaghetti alla Chitarra
Tomato basil sauce, garlic, parmesan

Salmon a la Plancha
Lemon honey gastrique, pomegranate
mustard

Crab Stuffed Sole (+\$5 pp)
Lemon butter

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many items can be prepared gluten free.*

STATIONS

Add to Cocktail Hour

1 Station | \$25 pp

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 Tenders

Served with carrots, celery, ranch and blue cheese dressing

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

Mac n Cheese Bar

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

Served alongside creamy mac n cheese

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

Penne Pasta Station

Select 1 Meat (add \$5 pp extra 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

Dinner Station

\$25 pp per station
Minimum 2 stations

Street Taco Bar

Select 2 Meats (add \$3 pp 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, Tillamook cheddar, corn black bean salad, dirty rice, corn tortillas

Add \$4 for chips and queso or guacamole

Sushi Tier 1

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
Chef attended included

Asian Wok

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

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

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

ENHANCEMENTS

Sushi Tier 2 | +\$20 pp (Includes Chef)

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

Prime Rib | +\$20 pp

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

Z Clam Bake | +\$20 pp

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

Raw Bar | Market Price

Shrimp cocktail, oysters, clams, cocktail sauce, mignonette, lemons, horseradish
Chef Attended Included

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

BAR PACKAGES

Beer, Wine & Soda Bar - 3 hr

\$27 pp
\$7 pp each additional hour

Includes:

Beers: Bud, Bud Light, Amstel Light, Corona, Sam Seasonal
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 for add'l charge

House Bar - 3 hr

\$34 pp
\$9 pp each additional hour

Includes:

Beer, Wine, & Soda package+

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 - 3 hr

\$46 pp
\$12 pp each additional hour

Includes:

Beer, Wine & Soda package+

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

RENTALS

All-Inclusive Place Settings | \$15 pp

Includes silverware, white plate, water glass, linen napkin

Linen Napkins | \$2 pp

Tablecloths | \$25/ table

Disposables | \$5 pp

Includes serving spoons & tongs, guest utensil packets

Barware

Disposable: \$4 pp

Glass: \$15 pp

Coffee & Tea

Disposable: \$4 pp

China: \$7 pp

Decor & Displays Rental

Champagne Ladder | \$80

Mobile Kitchen Rental

Based on Mileage: 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

Staffing Fees (where applicable)

Bartenders & Servers

Staffing priced based on event size & type

Station Chef

\$150/hour per chef (minimum 3 hours)

Additional fees applicable:

- Mobile Kitchen Rental Fee (based on mileage). All food cooked on-site.
- CT Prepared Food Tax 7.35%
- Admin fee 20%
- Forms of Payment: Bank Check, Cash(3% discount), ACH, or Credit Card (Processing Fee of 3%)

LUNCH PLATTERS

Additional Specialty Grinders & Wraps \$8 each

Buffalo chicken, roast beef & cheddar, housemade tuna salad, honey sriracha chicken

6 inch Grinder Platter | \$125

(Feeds 8-12)

Select 3:

Smoked chicken salad, ham & swiss, turkey & cheddar, seasonal roasted vegetable

Housemade tuna salad: +\$50/platter

Prepared w/ lettuce and tomato

Includes mayo, mustard and pickles on the side.

Assorted Wrap Platter | \$125

(Feeds 8-12)

Select 3:

Smoked chicken salad, ham & swiss, turkey & cheddar, seasonal roasted vegetable, house-made tuna salad

Prepared w/ lettuce and tomato

Includes mayo, mustard and pickles on the side.

DESSERTS

Cookies & Brownies | \$6 pp

Assorted selection of cookies & brownies

Assorted Mini Dessert Trays | \$10 pp

Cheesecake, truffles, cannolis, eclairs

Strawberry Shortcake Display | \$9 pp

Assorted Flavors and includes display stand

Mini Mousse Cups | \$9 pp

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

BRUNCH (20 person min.)

Breakfast Package | \$25 pp

Scrambled eggs, french toast or pancakes, home fries, sausage or bacon, toasted English muffins and seasonal fruit salad

Reg. Coffee, Decaf, Tea included

Brunch Package | \$40 pp

Breakfast Package Plus

Select 2:

Chicken marsala, chicken piccata, baked penne, penne alla vodka, penne alla vodka w/ chicken, stuffed sole(+5), salmon(+5)

Add'l 3rd item: +\$8

Reg. Coffee, Decaf, Tea included

Add-ons

Juice | \$4 pp

Orange, Apple, Cranberry

Espresso | \$8 pp

Baked Goods | \$7 pp

Select 3:

Assorted muffins, coffee cake, assorted scones, banana bread, buttermilk biscuits, breakfast bars

Frittata Display | \$12 pp

Assorted chef inspired frittata's including seasonal vegetables, breakfast meats, and artisan cheeses

Omelet Station | \$15 pp

Select 4 vegetables:

Peppers, onions, tomatoes, scallions, spinach, mushrooms, zucchini, avocado, olives

Select 2 cheeses:

American, Swiss, cheddar, feta, goat cheese

Select 2 meats:

Bacon, sausage, Canadian bacon, brisket

2 chefs required for 30+ person event for add'l fee: +\$300. Less than 30 people, +\$100

Eggs Benedict | \$12 pp

Choose 2:

Bacon, Canadian bacon, tomato, salmon, avocado

Belgian Waffle Station | \$12 pp

Maple syrup, blueberries, bananas, chocolate chips, Nutella, whipped cream
Add crispy buttermilk chicken \$4/pp

2 chefs required for 30+ person event for add'l fee, +\$300

Less than 30 people, +\$100

French Toast or Pancake Station | \$12 pp

Maple syrup, blueberries, bananas, chocolate chips, Nutella, whipped cream

2 chefs required for 30+ person event for add'l fee: +\$300. Less than 30 people, +\$100

Brunch Drink Packages

Mimosa Bar, 2 hrs | \$20 pp

(add 1 hour +\$5)

Orange, Cranberry, & Pineapple Juices

Mimosa & Bloody Mary Bar, 2 hrs | \$35 pp

for 2 hours (add 1 hour +\$9)

Bloody Mary Bar, 2 hrs | \$30 pp

(add 1 hour +\$7)

Titos, Housemade Bloody Mary Mix, Olives, Lemons, Limes and Celery



Meet our Chefs

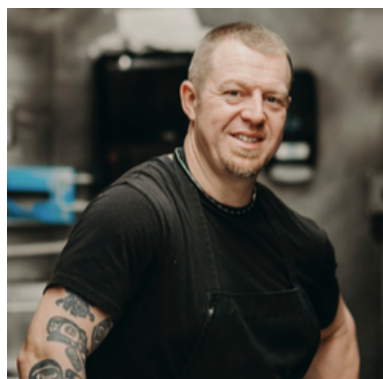


Catering
Executive Chef
Stefan Rarus

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.