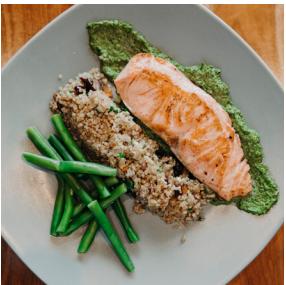


CATERING



catering@thezenrestaurantgroup.com
860.323.8004
10 Hartford Avenue, Granby, CT

www.zcateringct.com

 @zcatering
 @zengroupcatering



Welcome

Hello and Welcome to Z Catering!

We appreciate you choosing us to be a part of your special event. With over 40 years of combined experience, rest assured our culinary team will provide you with excellent food, great service, and memories to last a lifetime. My name is Kristin Garcia, and I serve as the Director of Catering. I am passionate about creating incredible events, and working with our clients to personalize their experiences. By working closely with our expert chefs, servers, bartenders, and planners, I ensure that every detail of your event is perfect, from start to finish.

We at Z Catering are honored that you have chosen us to cater an important event in your life. We are a creative, excited, and optimistic team, always ready to take on new adventures and challenges. We can't wait to meet you and get started!

Sincerely,
Kristin Garcia
Director, Z Catering

Z Catering is comprised of four restaurants: Table 570 Asian Fusion, Farmers Kitchen Comfort Food, @ The Barn American Cuisine, and La Figata Wood Fired Italian. Featuring international cuisine from the East to the West, our menus are sure to delight any palette.

We offer in house private dining and off-site events. Our expert team of servers, bartenders, and chefs are available every step of the way.

Z Catering sources cuisine from all four of our unique restaurants. Our menus are the best of what our restaurant group has to offer. From classic favorites like steak, seafood, and pasta, to more unique options like BBQ, tacos, and sushi, our creative cuisine can be crafted to fit any event.

Call us to customize your event!

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Meet our Chefs



EXECUTIVE CHEF – Dan Fortin

Executive Chef Dan Fortin began his culinary studies at the University of Southern New Hampshire. Upon graduation in 1995, he landed the position of Sous Chef in Ann Howard's kitchen at

Apricots in Farmington, Connecticut. After serving there for three years, Dan decided to seek adventure in U.S. Virgin Islands. During his four-year stay in the Caribbean, Dan served as Chef de Cuisine for the award-winning Stone Terrace and the classic island favorite, the Lime Inn.

In 2001, he traveled back to the states and settled in Boston as a Sous Chef, serving up the trend-setting French-Indian cuisine of Mantra, under the direction of Chef Thomas John.

In 2003, Dan joined Trumbull Kitchen, working beside Chef/Owner, Christopher Torla. In July of 2004, he joined the Goodwin Hotel as Executive Chef, with the culinary vision of sharing his cuisine with the public. In 2006, Dan combined his fine-dining background and hotel catering experience to serve up cutting edge cuisine for weddings, corporate events and wine dinners for Marquee Events and Catering. During his tenure there he assisted in opening The Back Porch Restaurant in Old Saybrook, CT. In 2009, Dan joined the Infinity Music Hall and Bistro team to start up a restaurant in both Norfolk and Hartford, CT. Here, his vision and talents in preparing progressive American cuisine made Infinity Bistro a destination restaurant.

In 2015, Dan teamed up with James Chen, opening several award winning restaurants in the Granby area. With 23 years of experience, Chef Dan will ensure an expert, personalized catering experience no matter the event.



EXECUTIVE CHEF – Joe Bucholz

For Executive Chef Joe Bucholz, his love of the culinary world began early on in life in his Grandmother's kitchen. Whether it was baking Pignoli cookies during the holidays, making

soup on Mondays, or just cooking up some sauce from scratch, Chef Bucholz felt right at home in the kitchen. Fostering this love of food, Chef Bucholz enrolled and completed schooling at The Center for Culinary Arts in Cromwell, CT.

Upon graduating in 2000, he found himself at The Tuscany Grill in Middletown, CT as their Sous Chef, specializing in Italian Cuisine. After a successful few years at Tuscany, Chef Bucholz transitioned to Baci Grill and Banquet facility, as their Executive Chef, taking the opportunity to expanding his knowledge into the catering world.

Chef Bucholz then made his way to the Max Restaurant Group, taking the position of Sous Chef at Max a Mia in Avon, CT. After a number of years with the Max Restaurant Group, the chef returned to his hometown of Middletown, CT, taking over as the Executive Chef of the then newly opened ESCA Restaurant and Wine Bar. He wore multiple hats during his time with the company, including executive, banquet, and pastry chef. He worked hard, partnering with the ownership team to revamp the menu each season to keep it fresh and exciting. Chef Bucholz remained with the company for 9 years until he ultimately relocated to the Farmington Valley Area.

In 2018, Chef Bucholz was fortunate to connect with James and Sandy Chen of Zen Restaurant Group. He joined forces on the opening of Farmers Kitchen, and most recently La Figata, where he remains the Executive Chef. Chef Bucholz is no stranger to the kitchen, delicious food, creativity, or hard work. He and Z Catering are eager to collaborate with you to create the event of your dreams.



HORS D'OEUVRES

Choice of 4 – \$12 per person for 1 hour
\$3 per person each additional item

Tandoori Spiced Steak Skewers Cabernet vinegar reduction	Prosciutto Wrapped Melon Balsamic reduction	Coconut Shrimp Sriracha sweet chili sauce
Mini Potato Skins Bacon, sour cream, scallions	Veal Meatballs Broccoli rabe pesto	Chicken Lettuce Cups Hoisin sauce, ground peanuts
Lobster Hush Puppies Harissa aioli	Mediterranean Bruschetta Artichokes, olives, roasted peppers	Crab Salad Wonton chips, sriracha mayo
Stuffed Crimini Mushrooms Andouille sausage, cheddar	Clams Casino Onions, peppers, bacon	Smoked Chicken Wings Bleu cheese sauce and celery sticks
Cashew Chicken Empanada Lime sour cream	Eggplant Roulade Spinach, ricotta	Buttermilk Chicken Tenders Honey mustard sauce
Lemon Basil Salmon Burger Sliders Roasted red pepper tartar sauce	Tomato Mozzarella Skewers Pesto, balsamic reduction	Pulled Pork Sliders Coleslaw, pickled red onions
Beet and Goat Cheese Bon Bons Pistachio crust	Pancetta Wrapped Scallops Dijon sherry marinade	Beef Brisket Sliders House BBQ, pickles
Seared Peppered Beef Bleu cheese crostini, horseradish sauce	Pork Gyoza Ginger sauce	Deviled Eggs Crispy shallots
Tasso Ham and Cheese Croquettes	Chicken Satay Curry peanut sauce	Griddled 4 Cheese Texas toast, warm tomato soup
Pecorino Basil Arancini Carbonara sauce	Vegetable Spring Roll Cilantro sauce	Poached Pear Crostini Gorgonzola, balsamic reduction
Fried Cheese Ravioli Arrabbiata sauce	Crab Rangoon Sweet and sour sauce	Four Cheese Potato Croquettes Cheddar, manchego, goat cheese, pecorino
	Tuna Tartare Soy sauce, wasabi yuzu, cucumber	

GF Gluten Free





CATERING DISPLAYS & SALADS

CATERING DISPLAYS

Crudités \$10/PP

Freshly cut assorted crisp vegetables, french onion, ranch, bleu cheese dip

Street Taco Bar \$12/PP

Grilled chicken, braised beef, smoked pork, blackened pollock, roasted vegetables, shredded lettuce, pico de gallo, lime sour cream, Tillamook cheddar, guacamole, corn black bean salad, dirty rice, corn tortillas

Mac N Cheese Bar \$10/PP

Creamy Mac N Cheese served with smoked brisket, pulled pork, bacon, buffalo chicken, roasted onion and peppers, brocolli, pickled jalapenos, green onions

Risotto Bar \$10/PP

Creamy parmesan risotto served with broccoli, peas, spinach, roasted red peppers, mushrooms, aspargus, cheddar, grated pecorino, caramelized onions

Add: Chicken – \$3/PP, Shrimp – \$6/PP

Pasta Bar \$10/PP

Choice of pasta, broccoli, peas, spinach, roasted red peppers, mushrooms, grated pecorino, aspargus, artichokes, caramelized onions

Add: Chicken – \$3/PP, Meatballs – \$3/PP, Shrimp – \$6/PP

Artisan Cheese \$12/PP

Assorted artisanal cheeses, crostini, crackers, chutneys, and berries

Artisan Cheese and Charcuterie \$16/PP

Assorted artisanal cheeses, crostini, crackers, chutneys, berries, cured and smoked meats, pickled vegetables

Sliders \$13/PP

Grilled chicken, pulled pork and smoked beef brisket, assorted BBQ sauces, potato salad, coleslaw, brioche slider rolls, dill pickles, pickled red onions, lettuce, tomato

Assorted Spreads and Breads \$9/PP

Edamame hummus, truffled white bean hummus, roasted beet goat cheese, roasted eggplant basil, seasonal vegetables, grilled flatbread, crostinis, focaccia

Farmers BBQ \$15/PP

Pulled pork, smoked brisket, roasted chicken, coleslaw, potato salad, baked beans, mac n cheese, corn bread, assorted BBQ sauces

Smoked Prime Rib \$20/PP

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

Sushi and Sashimi Station MP

Choice of specialty rolls or sashimi served with soy dipping sauce, wasabi, pickled ginger

SALADS

Tuscano \$10/PP

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

Caesar Salad \$9/PP

Romaine hearts, parmesan cheese, focaccia croutons and white anchovies

Spinach Salad \$10/PP

Goat cheese, roasted beets, dried cherries, pine nuts and pancetta vinaigrette

Chopped Salad \$10/PP

Avocado, bacon, tomatoes, cucumbers, smoked bleu cheese, scallions, buttermilk ranch dressing

Barn Salad 17 \$10/PP

Quinoa, arugula, butternut squash, maple candied pecans, dried cranberries, vanilla cider vinaigrette

Korean Style Grain Bowl \$11/PP

Brown rice, spinach, cucumbers, green onions, green beans, hard boil egg, kimchi, carrot, ginger dressing

Cous Cous Grain Bowl \$11/PP

Cucumber, tomato, chickpeas, red onion, olives, feta, lemon herb dressing

Add: Chicken – \$3/PP, Shrimp – \$6/PP,
Salmon – \$6/PP, Steak – \$7/PP



2 COURSE PLATED DINNER

\$34.95 per person

Includes house salad of baby mixed greens, cucumbers, tomatoes, carrots and balsamic vinaigrette

Pan Roasted Chicken Breast gf

Bourbon maple demi glace, confit fingerling potatoes and zucchini

Petite Filet Mignon gf

Caramelized shallot port demi, smashed potato cake and green beans

Salmon

Blood orange gastrique, toasted almond farro and asparagus

Pork Tenderloin gf

Fig mustard, hazelnut quinoa and baby broccoli

Pan Seared Trout

Lemon herb butter, four grain medley and asparagus

Chicken Milanese

Saba, arugula, tomato and fresh mozzarella

NY Strip gf

Horseradish demi glace, smashed potato cake and green beans

Pork Chop gf

Luxardo cherry gastrique, sweet potato wedges and brussel sprouts

Hickory Smoked Bone-In Chicken Breast gf

Honey mustard glaze, goat cheese sweet potatoes and green beans

Crab Stuffed Sole

Lemon butter, rice pilaf and asparagus

Chicken Picatta gf

Lemon caper white wine sauce, butter and penne pasta

Meatballs Tres Carne

Marinara, shaved parmesan and linguine

Sausage Baked Penne

Peas, tomato cream sauce and shaved parmesan

Chicken Marsala gf

Prosciutto, wild mushrooms and penne pasta

Braised Beef Short Rib gf

Red wine demi glace, mashed potatoes and asparagus

Eggplant Lasagna

Provolone, tomato and basil

Chicken Parmesan

Marinara, mozzarella and linguine

Gnocchi Di Spinaci

Wild mushrooms, tomatoes, spinach and EVOO

Pan Seared Cod gf

Soy, ginger and red rice

Jumbo Shrimp

Coconut crepe and curry dipping sauce

Crispy Duck gf

Pineapple coconut fried rice

gf Gluten Free





BUFFET STYLE

\$39.95 per person
2 sides, 3 entree choices

ENTREES

Chicken Piccatta

Lemon caper sauce

Chicken Marsala

Prosciutto and wild mushrooms

Roasted Sliced Sirloin

Black peppercorn demi glace

Braised Beef Short Ribs

Red wine demi glace

Veal Saltimbocca

Prosciutto and sage

Chicken Parmesan

Marinara, parmesan and mozzarella

Eggplant Lasagna

Provolone, tomato and basil sauce

Herb Shallot Rubbed

Prime Beef

Horseradish cream, roasted garlic au jus

Grilled Marinated Pork Loin

Dried apricot ginger chutney, bourbon glazed pears

Oven Roasted Turkey Breast

Dried cranberry compote, herb gravy

Peppercorn Crusted Filet

Port wine demi glace and barn steak sauce

Salmon A La Plancha

Lemon honey gastrique, pomegranate mustard

Crab Stuffed Sole

Lemon butter

Herb Rubbed

Chicken Breasts

Citrus beurre blanc

Hickory Smoked Bone-In Chicken Breast

Honey mustard glaze

Penne Primavera

Seasonal Vegetables

Gnocchi Di Spinaci

Sautéed wild mushrooms, spinach, tomatoes and EVOO

Linguine and Clams

White or red sauce

Ricotta Ravioli

Pesto cream or red sauce

Penne

Wild mushrooms, peas, three cheeses in a brandy cream sauce

Penne A La Vodka

Parmesan, tomato and cream sauce

Baked Penne

Sausage, shaved parmesan, peas and tomato cream sauce

Spaghetti Alla Chitarra

Tomato and basil sauce

SIDES

Grilled Asparagus

Broccoli Rabe

Roasted Cauliflower

Sautéed Green Beans

Roasted Sweet Potatoes

Grilled Zucchini & Carrots

Brussel Sprouts

Mixed Field Green Salad

Creamy Polenta

Fingerling Potatoes

Mashed Potatoes

Roasted Red Bliss Potatoes

4 Grain Rice Pilaf

Pistachio Quinoa

Sweet Potato Cous Cous





VEGETARIAN AND VEGAN SELECTIONS

APPETIZERS

Choice of 4 – \$12 per person for 1 hour
\$3 per person each additional item

Buffalo Cauliflower

Bleu cheese dipping sauce

Avocado Crostini

Pico de gallo, pickled red onions

Vegetable Spring Rolls

Soy ginger dipping sauce

Pecorino Basil Arancini

Romanesco dipping sauce

Tomato Mozzarella Skewers

Balsamic reduction, shredded basil

Stuffed Crimini Mushrooms

Leek and cauliflower

Deviled Eggs

Scallions, sriracha mayo

Tomato Bruschetta

Crostini, basil, olive oil

Portobello Mushroom Satay

Chimichurri sauce

Vegetable Street Taco

Mushrooms, brussel sprouts, peppers

Vegetable Cashew Empananda

Lime sour cream

Griddled Herb Focaccia Sticks

Fig chutney

Goat Cheese Bon Bons

Roasted beets, pistachio crusted

Vegetable Summer Rolls

Cilantro sweet chili sauce

Bleu Cheese Crostini

Caramelized onions, balsamic reduction

Phyllo Tart Cups

Caramelized onions, goat cheese

SALADS

Korean Style Grain Bowl \$11/PP

Brown rice, spinach, cucumbers, green onions, green beans, hard boil egg, kimchi, carrot, ginger dressing

Quinoa Grain Bowl \$11/PP

Maple vinaigrette, craisins, pecans, pumpkin seeds, butternut noodle

Cous Cous Grain Bowl \$11/PP

Cucumber, tomato, chickpeas, red onion, olives, feta, lemon herb dressing

ENTREES

Grilled Eggplant Tofu Lasagna

Red sauce, basil, garlic

Summer Corn Risotto

Red peppers, green onion, sweet peas

Parmesan Crepes

Roasted julienne vegetables, red pepper coulis

Tofu Milanese

Arugula, tomatoes, red onion, saba dressing

Roasted Vegetable Napoleon

Portobello, red peppers, zucchini, yellow squash, spinach

Penne Primavera

Seasonal Vegetables

Gnocchi Di Spinaci

Sautéed wild mushrooms, spinach, tomatoes and EVOO

Ricotta Ravioli

Pesto cream or red sauce

Penne

Wild mushrooms, peas, three cheeses in a brandy cream sauce

Penne A La Vodka

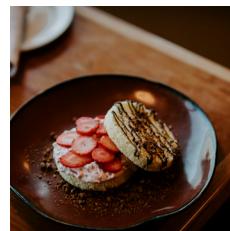
Parmesan, tomato and cream sauce

Baked Penne

Sausage, shaved parmesan, peas and tomato cream sauce

Spaghetti Alla Chitarra

Tomato and basil sauce



BREAKFAST

BRUNCH BUFFET

Frittata \$10/PP

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

Traditional Continental Breakfast \$14/PP

Assorted Muffins, Fruit Danish, Scones, Croissants & Bagels, Whipped Cream Cheese, Butter, Preserves and Seasonal Fruit Salad

Welcome to Granby \$18/PP

Scrambled Eggs, French Toast, Pancakes, Home Fries, Sausage, Bacon, Toasted English Muffin Breads and Seasonal Fruit

BUFFET STYLE

Scrambled Egg Bar \$3/PP

French Toast or Pancake Bar \$3PP

Maple syrup, blueberries, bananas, chocolate chips, nutella and whipped cream

Belgium Waffle Station \$5/PP

Maple syrup, blueberries, bananas, chocolate chips, nutella and whipped cream

Omelet Station \$12/PP

Choose 4 vegetables, 2 cheeses and 2 meats

Peppers	American Cheese
Onions	Swiss
Tomatoes	Cheddar
Scallions	Feta
Spinach	Goat Cheese
Mushrooms	Bacon
Zucchini	Sausage
Avocado	Canadian Bacon
Olives	Brisket

Breakfast Meats \$3/PP – Choose 2

Bacon
Sausage
Canadian Bacon
Hash
Brisket

Baked Goods \$4/PP – Choose 3

Assorted Muffins
Coffee Cake
Assorted Scones
Banana Bread
Buttermilk Biscuits
Seasonal Fruit Breakfast Bars

DESSERTS

Choice of 2 – \$5 per person

- Cookie and brownies
- Assorted cup cakes
- Assorted mini desserts
- Apple fruit crisp
- Chocolate mousse cake
- Cheesecake
- Pumpkin pie



- Apple pie
- Key lime pie
- Strawberry shortcakes
- Carrot cake
- Tres leches cake
- Sundae Bar





2 COURSE PLATED LUNCH

\$24.95 per person

Includes house salad of baby mixed greens, cucumbers, tomatoes, carrots and balsamic vinaigrette

Pan Roasted Chicken Breast

Bourbon maple demi glace, confit fingerling potatoes and zucchini

Salmon

Blood orange gastrique, toasted almond farro and asparagus

Pan Seared Trout

Lemon herb butter, four grain medley and asparagus

Chicken Milanese

Saba, arugula, tomato and fresh mozzarella

Hickory Smoked Bone-In Chicken Breast

Honey mustard glaze, goat cheese sweet potatoes and green beans

Chicken Picatta

Lemon caper white wine sauce, butter and penne pasta

Meatballs Tres Carne

Marinara, shaved parmesan and linguine

Sausage Baked Penne

Peas, tomato cream sauce and shaved parmesan

Chicken Marsala

Prosciutto, wild mushrooms and penne pasta

Braised Beef Short Rib

Red wine demi glace, mashed potatoes and asparagus

Eggplant Lasagna

Provolone, tomato and basil

Chicken Parmesan

Marinara, mozzarella and linguine

Pan Seared Seared Cod

Soy, ginger and red rice

BUFFET STYLE LUNCH

\$29.95 per person – 2 sides, 3 entree choices

BAKED ENTREES

Chicken Piccatta

Lemon caper sauce

Chicken Marsala

Prosciutto and wild mushrooms

Braised Beef Short Ribs

Red wine demi glace

Chicken Parmesan

Marinara, parmesan and mozzarella

Eggplant Lasagna

Provolone, tomato and basil sauce

Grilled Marinated Pork Loin

Dried apricot ginger chutney, bourbon glazed pears

Oven Roasted Turkey Breast

Dried cranberry compote, herb gravy

Salmon A La Plancha

Lemon honey gastrique, pomegranate mustard

Herb Rubbed Chicken Breasts

Citrus beurre blanc

Hickory Smoked Bone-In Chicken Breast

Honey mustard glaze

Penne Primavera

Seasonal Vegetables

Gnocchi Di Spinaci

Sautéed wild mushrooms, spinach, tomatoes and EVOO

Ricotta Ravioli

Pesto cream or red sauce

Penne A La Vodka

Parmesan, tomato and cream sauce

Spaghetti Alla Chitarra

Tomato and basil sauce

SIDES

Grilled Asparagus

Broccoli Rabe

Roasted Cauliflower

Sautéed Green Beans

Roasted Sweet Potatoes

Grilled Zucchini & Carrots

Brussel Sprouts

Mixed Field Green Salad

Creamy Polenta

Fingerling Potatoes

Mashed Potatoes

Roasted Red Bliss Potatoes

4 Grain Rice Pilaf

Pistachio Quinoa

Sweet Potato Cous Cous



LUNCH PLATTERS

Assorted Wrap Platter (feeds 8-12) **\$70**

Smoked chicken salad, ham and swiss, turkey and cheddar, seasonal roasted vegetable. All wraps come with lettuce and tomato inside wrap and have mayo, mustard and pickles on side

Additional chef specialty wraps can be purchased to upgrade your platter \$8 each

Choice of – buffalo chix and bleu cheese, roast beef and cheddar, chix Caesar, tuna fish salad, honey sriracha chicken

6 inch Grinder Platter (feeds 8-12) **\$70**

Smoked chicken salad, ham and swiss, turkey and cheddar, seasonal roasted vegetable, all grinders come with lettuce, tomato, mayo, mustard and pickles on side

Additional chef specialty grinders can be purchased to Upgrade your platter \$8 each

Choice of – buffalo chix and bleu cheese, roast beef and cheddar, tuna fish salad, honey sriracha chicken

Build your own cold cut platter (feeds 8-12) **\$80**

Smoked chicken salad, tuna fish salad, ham, turkey, cheddar, swiss, hardrollslettuce, tomato, mayo, mustard, pickles

Compliment your platters with some sides:
every side will feed (8-12 ppl) \$30 per side coleslaw, potato salad, pasta salad, baby mixed greens
add potato chips – \$2 a bag

PRICING

Beer, Wine and Soda

\$10/pp for the first hour
\$7/PP for each additional hour
4 hour bar package – \$25/PP

Well Bar

\$12/pp for the first hour
\$8/PP for each additional hour
4 hour bar package – \$30/PP

Top Shelf Bar

\$15/pp for the first hour
\$10/PP for each additional hour
4 hour bar package – \$40/PP

Hors D'Oeuvres

Choice of 4 items – \$12 per person for 1 hour
\$3 each additional item

Buffet Style Lunch

\$29.95 per person
2 sides, 3 entree choices, includes coffee and tea

Buffet Style Dinner

\$39.95 per person
2 sides, 3 entree choices, includes coffee and tea

Plated Lunch

\$24.95 per person
Includes coffee and tea

Plated Dinner

\$34.95 per person
Includes coffee and tea

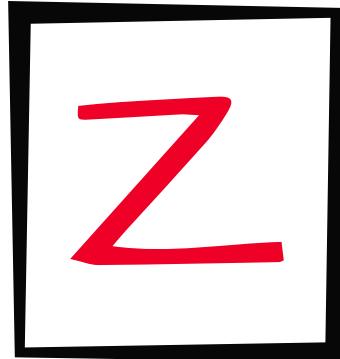
Service Fees

Servers: \$25/hour per server – minimum 4 hours
Bartenders: \$30/hour per bartender – minimum 4 hours
Offsite Station Chef:* \$50/hour – minimum 4 hours

All Inclusive Settings \$5/PP

Linens, silverware, plates, glassware

*Omelet, Sushi or Carving stations



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 @zengroupcatering

**Contact us to begin planning
your next event!**