

Art of the Party

CATERING & EVENT PRODUCTION

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Kosher Menu

Kiddush Luncheons	2
Tray Pass Hors D'oeuvres	3
Stationary Hors D'oeuvres	4
Soups	5
Salads	6
Dinner Entrees	
▪ Meat & Poultry	7
▪ Dairy & Pareve	8
Side Dishes	8
Dessert	9
Custom Cakes	10

M E N U: **Kiddush Luncheon Buffets**

The prices for the following items will be determined by your menu selections
For pricing please contact a Sales Representative by calling our Office at (714) 434-8001

Dairy Luncheon Buffet

- Choice of any two Spreads or Salads: Tuna Salad, Egg Salad, Whitefish Salad, Lox Spread, Vegetable Cream Cheese,
- Scallion Cream Cheese, Roasted Garlic & Herb Cream Cheese, Whipped Cream Cheese; Served with fresh Bagels or Rye Bread
- Choice of one: Caesar Salad, Mix Baby Green Salad, Greek Salad, Grilled Vegetables Pasta Salad or Garden Salad
- Choice of one: Cheese, Blueberry, or Apple & Raisin Homemade Blintzes with Sour Cream and Apple Sauce
- Cut Fresh Seasonal Fruit Bowl
- Choice of two: Bite Size Chocolate Brownies, Homemade Cookies, Lemon and Raspberry Bars, Assorted Butter Cookies, or Assorted Rugelach
- Punch, Iced Tea

Fabulous Smoked Fish Buffet

- Choice of any three Smoked Fishes: Smoked Salmon, Belly Lox, Smoked White Fish, BBQ Cod, Lake Sturgeon, Herring in Wine or Cream Sauce;
- Accompanied with fresh sliced Tomatoes, Cucumbers, Lettuce, sliced Red Onion, Greek Olives, Caper & Lemon wedges; Served with fresh Bagels or Rye Bread
- Choice of any two Spreads or Salads: Tuna Salad, Egg Salad, Whitefish Salad, Lox Spread, Vegetable Cream Cheese,
- Scallion Cream Cheese, Roasted Garlic & Herb Cream Cheese, Whipped Cream Cheese
- Choice of one: Caesar Salad, Mix Baby Green Salad, Greek Salad, Grilled Vegetables Pasta Salad or Garden Salad
- Cut Fresh Seasonal Fruit Bowl
- Choice of two: Bite Size Chocolate Brownies, Homemade Cookies, Lemon and Raspberry Bars, Assorted Butter Cookies, or Assorted Rugelach
- Punch, Iced Tea

Deluxe Fish Buffet

- Choice of any three Smoked Fishes: Smoked Salmon, Belly Lox, Smoked White Fish, BBQ Cod, Lake Sturgeon, Herring in Wine or Cream Sauce; Accompanied with fresh sliced Tomatoes, Cucumbers, Lettuce, sliced Red Onion, Greek Olives, Caper & Lemon wedges; Served with fresh Bagels or Rye Bread
- Poached Salmon with a Cucumber Dill Sauce
- Choice of any two Spreads and Salads: Tuna Salad, Egg Salad, Whitefish Salad, Lox Spread, Vegetable Cream Cheese,
- Scallion Cream Cheese, Roasted Garlic & Herb Cream Cheese, Whipped Cream Cheese
- Choice of one: Caesar Salad, Mix Baby Green Salad, Greek Salad, Grilled Vegetables Pasta Salad or Garden Salad
- Fresh Seasonal Fruit Display
- Choice of two: Bite Size Chocolate Brownies, Homemade Cookies, Lemon and Raspberry Bars, Assorted Butter Cookies, or Assorted Rugelach
- Punch, Iced Tea

M E N U: **Tray Pass Hors D'Oeuvres**

PRICED WITH DINNER MENU

MEAT

Grilled Lamb Sate with Cucumber Dipping Sauce
Baby Lamb Chops*
Rib Eye on Baguette with Horseradish Sauce*
Baked Mushrooms with Spicy Pastrami Filling
Beef Sate with Hoisen Dipping Sauce
Chicken Sate with Plum Dipping Sauce
Chicken Liver Pate on Toast Points
Peppered Chicken with Lemon Sauce
Sautéed Duck Breast with Orange Sauce*
Sweet and Sour Cocktail Meatballs

PAREVE

Gefilte Fish with Horseradish Sauce
Salmon Cakes with Mango Coulis
Smoked Salmon with Dill Sauce on Toast Points*
Smoked Salmon Crostini*
Peppered Tuna Skewers with Wasabi Mayonnaise*
Tuna Tartar on Wonton Crisps
Seared Ahi Tuna Skewers with Thai Dipping Sauce
Smoked Whitefish Pinwheels
Roasted Red Pepper Hummus
Ratatouille in Filo Cups
Caesar Deviled Egg
Assorted Bruschetta*

- Tomatoes & Basil
- Grilled Bell Peppers
- Bleu & Feta Cheese
- Mushroom & Bell Peppers

Miniature Potato Latkes with Applesauce
Miniature Potato Knishes with mustard dip
Miniature Egg Rolls with Spicy Mustard and Sweet & Sour Sauce
Asian Gyoza with Ginger Soy Sauce

* Available in dairy variation

M E N U: **Stationary Hors D'Oeuvres**

PRICED WITH DINNER MENU
MEAT

Chef's Station

Our Chef's selection includes display of sliced smoked and cured Meats, Salami, Fresh Garden Crudités and Vegetable Antipasto

The Station is accompanied with a variety of marinated Vegetables, Assorted Olives and Artisan Cut Baguettes

Carving Station

Our Carving Station includes choice of two:

Roasted Beef Brisket, Roasted Lamb, Roasted Turkey Breast

The Station is accompanied with Basket of Small Artisan Rolls, Mushroom Gravy, Mustard and Creamed Horseradish

Add-Ons

Petite Filet Mignon

Herb de Provence Prime Rib

Spring Roasted Rack of Lamb

DAIRY

Smoked Fish Station

Our selection includes a variety of the finest smoked fish: Smoked Nova Scotia Salmon, Gravavlax, Idaho Smoked Trout, Smoked White Fish, BBQ COD, Herring in Wine and Cream Sauce

The Station is accompanied with sliced Tomatoes, Red Onion, Capers, Chives, whipped Cream Cheese, Miniatures Bagels and Artisan Cut Baguettes

Crepe Station

Fresh Savory Crepes Filled with Creamed Spinach,

Sautee Mushrooms with Cream Sauce, Brie with preserved Apricots

The Station is accompanied with a variety of dipping sauces

Fresh Fruits & Cheese Station

Our fruit and cheese selection includes a cascade of whole and sliced Sweet fruits, sliced Melons and assorted Berries and a display of Gourmet Domestic and Imported Cheeses, Baked Brie stuffed with Apricot and Pecans filling in Puff Pastry

The Station is accompanied with an Assortment of Crackers and Candied Walnuts

Dairy Salads Display

Tuna Salad, Egg Salad, Whitefish Salad, and Chopped Herring are arranged with fresh sliced Tomatoes, Cucumbers, Lettuce, sliced Red Onion, and Greek Olives;

The Station is accompanied with fresh Bagels or Rye Bread

PAREVE

Sashimi Station

Sashimi Specials: Yellow Fin Tuna, Salmon, Yellowtail, and Snapper.

The Station is accompanied with Mix Baby Greens, Sliced Cucumbers, Avocado, Ginger, Wasabi, Soy and Ponzu Sauce

Mediterranean Station

Our selection includes a display of Stuffed Grape Leaves, Baba Ghanoush (Roasted Eggplant Dip), Tobuli Salad, Mediterranean Salad, Humus, and Red Popper & Olive Tapenade

The Station is accompanied with a variety of Marinated Vegetables, Olives, and toasted Pita Triangles



M E N U: **Soups**

PRICED WITH DINNER MENU

CHICKEN STOCK OR
BEEF STOCK

Classic Chicken Soup with Matzo Balls
Sweet and Sour Cabbage Soup
Wild Mushroom and Barley Soup

PAREVE
VEGETABLE STOCK

Tomato- Rice Soup
Yellow Split Pea Soup
Asparagus Soup

DAIRY

Salmon Corn Chowder
Cream of Mushroom
Cream of Asparagus



M E N U: **Salads**

PRICED WITH DINNER MENU
DAIRY

Spinach Salad

Baby Spinach with Roquefort Caramelized Walnuts and Strawberry Vinaigrette

Greek Salad

Mix Greens with Crumbled Feta Cheese, Greek Olives, Cucumber and Bell Peppers with Greek Dressing

Caesar Salad

Crisp Romaine Lettuce tossed with Caesar Dressing, Aged Parmesan and Homemade Croutons

Buffalo Mozzarella Salad

Mix Greens tossed with Olive Oil & Balsamic Vinegar Dressing and topped with Buffalo Mozzarella and Ripe Tomatoes

Primavera Pasta Salad

Fusilli Pasta tossed with Mixed Grilled Garden Vegetables in Italian Dressing and topped with Aged Parmesan Cheese

Penne Pomodoro

Penne Pasta tossed with Vine Ripened Tomatoes, Parmesan & Fresh Basil in Olive Oil Vinaigrette Dressing

PAREVE

Baby Greens & Arugula Salad

Mixed Greens and Arugula, Poached Pears, Candied Walnuts, and Caramelized Onions with Creamy Raspberry Vinaigrette

Roasted Beet Salad

Diced Roasted Beets with Mesclum, Walnuts and Balsamic Vinaigrette

Farfalle Salad

Bow Tie Pasta tossed with Sun Dried Tomatoes, Spinach, and Pine Nuts in Light Olive Oil & Lemon Vinaigrette

Seasonal Mixed Greens

Mixed Seasonal Greens, Red Flame Grapes, Honey Roasted Pecans with Balsamic Vinaigrette Dressing

Israeli Couscous Salad

Israeli Couscous Salad with Summer Vegetables and Lime Vinaigrette

PREMIUM OPTIONS FIRST COURSE

Smoked Salmon Salad

With Smoked Nova, Roasted Vegetables and Baby filed Greens

Grilled Portobello Mushroom

Stuffed with Red Pepper and Spinach

Tuna Tartar

With Sliced English Cucumber and Baby filed Greens



M E N U: **Entrées: Meat & Poultry**

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MEAT ENTREES

Roasted Beef Brisket with Mushroom Gravy
Apple Cider Brisket
Prime Rib au Jus with creamed Horseradish
Short Ribs with Apricots and Garbanzo Beans
Marinated Rib Eye Steak*
Sliced Rib Eye with Wild Mushroom Sauce
Skirt Steak Hungarian Style*

Veal Chops Milanese*
Stuffed Veal Chop with Spinach and Sun Dried Tomatoes
Roasted Veal Breast Roulade

Dijon Mustard crusted Rack of Lamb
Grilled Lamb Rib Chops with Ratatouille*
Pomegranate Marinated Lamb Roast

POULTRY ENTREES

Roast Chicken Breast with Lemon and Rosemary Marinade
Grilled Chicken Breasts with Orange-Soy Marinade
Stuffed Chicken Breast with Spinach Artichoke Walnut in Champagne Tarragon Sauce
Macadamia Crusted Chicken Breast with Tropical Salsa*
Roasted Cornish Game Hen with Garlic-Rosemary Sauce*
Roast Turkey with Apple, Walnut and Challah Bread Stuffing
Chicken Marsala
Chicken Picata
Chicken Marinara

Seared Duck Breast with Ginger Plum Sauce*
Asian Duck Stir-Fry*
Roast Duck with Apple-Golden Raisin Sauce

* Sit down Dinner Only

M E N U: **Entrées: Pareve & Dairy**

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FISH ENTRÉES/ PAREVE

Salmon Roulade with Gazpacho Relish and Dill Oil
Grilled Salmon with Tri-Colored Peppers with Citrus Sauce
Poached Salmon with Lemon Butter and Capers Sauce

Porcini-Crusted Striped Bass with Port Wine Reduction Sauce*
Roasted Sea Bass with Red Pepper Vinaigrette*
Seared Tuna au Poivre on Spinach*
Seared Tuna with Port Reduction Sauce*
Blackened Snapper with Mango Salsa
Pan Seared Red Snapper

VEGETABLE ENTRÉES/ PAREVE

Israeli Couscous with Curried Vegetables
Potato and Vegetable Pie
Potato Dumplings with Provencale Sauce

VEGETABLE ENTRÉES/ DAIRY

Potato Latkes with Sour Cream and Ginger Applesauce
Wild Mushroom Strudel with Cream sauce
Stuffed Bell Papers with Couscous Tofu Sautéed Vegetables
Homemade Cheese Blintzes
Eggplant Parmesan
Grilled Vegetable Lasagna
Penne Pomodoro
Baked Vegetable Penne

* Sit down Dinner Only

M E N U: **Side Dishes**

PRICED WITH DINNER MENU PAREVE

Herb Roasted Red Potatoes
Kasha Varnishke
Mediterranean Rice Pilaf
Broccolini with Red Peppers
Red Cabbage with Apples
Root Vegetable Tzimmes
Steamed Assorted Vegetables

DAIRY

Potato Pancakes
Roasted Garlic Mashed Potatoes
Broccoli and Garlic Sauté
Sautéed Spinach
Glazed Baby Carrots
String Beans Almandine
Steamed Assorted Vegetables with butter lemon sauce

M E N U: **Dessert**

PAREVE

Assorted Fruit Sorbet
Apple Strudel

DAIRY / PLATED

Personalized Chocolates
Grand Marnier Crème Brulee
Kahlua Tiramisu Boat
Strawberry & Blueberry Napoleons
Bittersweet Chocolate Marquise with Cherry Sauce
Strawberry, Mascarpone and Marsala Budiny
Three Berry Mousse Box
Double Chocolate Mousse Box
Amaretto Mousse Box
Flourless Fantasy
Cherry Cheesecake
Fresh Strawberry Tart
Mango Passion Fruit

DAIRY / PLATED

Chocolate Dipped Strawberries
Fancy Mini Fruit Tarts
Mini Assorted Flavors Tarts
Mini Chocolate Transfers
Mini Assorted Cheesecakes
Tiramisu Triangles
Petite Fours
Rich Chocolate Truffles
Cheesecake Brownies Bars
Lemon Bars
Apple Walnut Bars
Raspberry Bars

M E N U: **Dessert: Custom Cake**

Custom 1/4 Sheet Cake - Serves 20-25

Custom 1/2 Sheet Cake - Serves 35-50

Custom Full Sheet Cake - Serves 70-100

Cake's Layer:

- Velvet Chocolate
- Royal White
- Marble, Lemon*
- Spice*
- Banana Nut*
- Carrot*

Cake's Fillings:

- Strawberry Bavarian
- Chocolate Bavarian
- Lemon Bavarian
- Apricot Bavarian
- Raspberry Bavarian
- Mocha
- Kahlua Crème*
- Amaretto Crème*
- Chocolate Cheese Filling*
- White Chocolate Mousse*
- Orange Truffle*, Strawberry*
- Cream Cheese*
- Raspberry Truffle*
- Mandarin Orange
- Cheese Filling*
- Balley's Crème*
- Rum Crème*
- Pineapple Cheese Filling*
- Chocolate Mousse*
- Chocolate Truffle*
- Banana*

Icing:

- Butter cream
- Genache
- Whipped Crème
- Marzipan
- Rolled Fondant

***add 15% to the cake price**