



Zachary's

Appetizer Package

Assorted Flatbreads

Chef's signature flatbreads topped with seasonal ingredients

Meatballs

Served with Marinara

Bruschetta

Marinated tomatoes, red onions and parmesan cheese drizzled with aged balsamic

Meat N Cheese Platter

Stuffed Mushrooms

Mushroom caps stuffed with crab and cheese



Zachary's

Basic Brunch Package

Scrambled Eggs

Bacon

Sausage Links

Eggs Benedict

Breakfast Potatoes

Maple Pecan French Toast

Assorted Salads

Choice of Two

Potato Salad, Caesar Salad, Pasta Salad, Garden Salad,
Tomato Salad, or Marinated Asparagus

Champagne Chicken

Rice Pilaf

Beef Stroganoff

Penne Pasta

Tossed with either Vodka, Marinara, or Carbonara

Served on an Elegant Buffet

30 person minimum

\$24.95 Per Person

Zachary's

Custom Package

Choice Between
House Salad or Cup of Soup

Pick Two Options for Your Guest to Choose From

Champagne Chicken

Sauteed boneless breast topped with our signature champagne sauce

Atlantic Salmon

Roasted and topped with our Honey Mustard Glaze

7 oz Filet

Hand Cut and Grilled to Perfection *Additional \$5.00*

Orecchiette D'Luca

Tossed with crimini mushrooms, roasted tomato, asparagus, and arugula with white wine, garlic and olive oil topped with shaved fontinella cheese

Chicken Milanese

Thinly pounded breast of chicken encrusted with panko and parmesan sauteed in olive oil and served beneath a salad of fresh arugula, tomato, red onion, and parmesan cheese tossed with lemon vinaigrette drizzled with aged balsamic

Choice of One

Rice Pilaf or Roasted Red Potatoes

Choice of One

Green Beans with Roasted Tomatoes, Vegetable Medley, or Asparagus extra \$1.50

30 Person Minimum
Over 50 People Choose One Entree
\$28.95 Per Person

Zachary's

Elite Package

Station One

Chilled Shrimp, Crab Legs, Oysters
Served with Remoulade, Minuit, Cocktail, and Horseradish

Caesar Salad and Red Quiona Salad
Arrangements of Notable Cheese accompanied by fresh and dried fruits

Banquette, Lavash, and Water Crackers

Station Two

*Rigatoni Bolognese, Penne with Vodka Sauce,
Butternut Squash Ravioli with Brown Butter
Sage Sauce, and Melange of Roasted Winter
Vegetables*

Station Three

*Red Skin Lyonnaise Potatoes and Loaded Au
Gratin*

Station Four

*Peppercorn Crusted Tenderloin of Beef, Rack
of Lamb, Roasted Loin of Pork stuffed with
spinach, artichoke, sun-dried tomatoes and
Asiago Cheese*

Served with horseradish sauce, pistachio arugula pesto, and roasted tomato maderia coulis

Station Five

*Grande Marinair Laced Chocolate Mousse,
Maserated Berries, Chantilly Cream, Assorted
Mini Sweets*

Zachary's

Special Event Packages

13415 South Ridgeland Avenue

Palos Heights, IL 60463

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Event Coordinator

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