

# *Zachary's*

## *Appetizer Options*

### *Assorted Flatbreads*

Chef's signature flatbreads topped with seasonal ingredients \$11 per flatbread

### *Meatballs*

Served with Marinara \$55 for 1/2 pan

### *Bruschetta*

Marinated tomatoes, red onions and parmesan cheese drizzled with aged balsamic \$2.50 per piece

### *Meat N Cheese Platter*

\$25 per table

### *Stuffed Mushrooms*

Mushroom caps stuffed with crab and cheese \$3.50 per piece

# *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 Or Beef Stroganoff*

*Rice Pilaf*

*Penne Pasta*

Tossed with either Vodka, Marinara, or Carbonara

*Served on an Elegant Buffet*

*30 person minimum*

*\$28.95 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*  
Sautéed 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 sautéed 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 madeira coulis

### Station Five

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

Zachary's

Special Event Packages

13415 South Ridgeland Avenue

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Event Coordinator

Kalynn Duggan

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