



Zachary's

Holiday Buffet

Station One

ROASTED BRUSSEL SPROUT SALAD

Roasted with Granny Smith apples, walnuts, dried cranberries and bleu cheese with a balsamic drizzle

ARUGULA & ROASTED BUTTERNUT SQUASH

With goat cheese and pomegranate seeds tossed in pomegranate vinaigrette

CLASSIC CAESAR SALAD

Station Two

CHICKEN DIJONNAISE

Topped with crispy onion straws

BAKED ZITI

Baby spinach, crushed sausage, herbed ricotta and a spicy marinara

BUTTERNUT SQUASH RAVIOLI

Served in a sage brown butter



Station Three

CARVED BEEF WELLINGTON
Served with truffled madeira sauce

PORK FREDERICK
Pork loin stuffed with cognac infused dried plums and
served with a cognac-plum sauce

LEEK & FENNEL ROASTED SIDES OF SALMON
Served with a multigrain mustard sauce

Station Four

MEDITERRANEAN SMASHED POTATOES
Olive oil, green beans and feta

ROASTED RED POTATOES
With parmesan and garlic

BROCCOLI & CAULIFLOWER POLONAISE

Chilled Seafood Display

JUMBO SHRIMP

KING CRAB

OYSTERS

CEVICHE

ASSORTED SAUCES

Zachary's

Mingle & Jingle

ANTIPASTO PLATTER

Imported cheese and meats, marinated vegetables,
olives and peppers

WARM COUNTRY HAM SANDWICHES

COCKTAIL MEATBALLS

In burgundy sauce

ASSORTED CROSTINI

Goat cheese and cranberry, feta and tomato, veggie

RARE ROAST BEEF

Served with arugula and horseradish sauce on mini
buttercrust bun

CRAB STUFFED MUSHROOMS

SPINACH STRUDEL BITES

COCKTAIL RIBS

3 hour package

2 hour buffet

30 person minimum

Zachary's

Savory Santa Buffet

CHOPPED VEGETABLE SALAD

With arugula and an herbed vinaigrette

CHICKEN LORRAINE

Boneless breast of chicken, mushrooms, pancetta and baby spinach in a white wine asiago sauce

ROAST BERKSHIRE PORK LOIN

With a burgundy-cranberry glaze

SANTA'S SALMON

Roasted Atlantic filet with an arugula-walnut pesto

PILAF OF BLENDED WILD RICE

With pecans, scallions and mandarin oranges

HERB & SPICED ROASTED SWEET POTATOES

WARM BREAD WITH HOUSE BUTTER

3 hour package

2 hour buffet

30 person minimum

Zachary's

The North Pole Plated Dinner

Cocktail Hour

ASSORTED WARM SALTED NUTS

BAKED BRIE WITH BAGUETTE

SMOKED SALMON

Served with crackers, cream cheese, chopped onion
and capers

Dinner

TOMATO BISQUE

SALAD

Poached pear, watercress and arugula dressed in white
balsamic-herb vinaigrette topped with toasted pecans
and gorgonzola

Choose One

FILET OSCAR

Prime hand-cut filet topped with lump crab and
bearnaise with grilled asparagus

STRIP & SURF

Prime 14 oz strip steak topped with shrimp dejonghe
served with tomato stuffed with creamed spinach

SLOW ROASTED PRIME RIB OF BEEF

Served with horseradish cream and grilled asparagus

ROASTED RED JACKET POTATOES

WARM BREAD AND HOUSE BUTTER

15 person minimum
