



2024

• EVENTS MENU •

FOR FULL SERVICE EVENTS



Zelda's
CATERING



Welcome

Dear clients and friends,

At the heart of any great event is great food. And it all starts with culinary skill and imagination. Our team, assembled of the finest chefs from around the country, can execute just about any menu - with extraordinary flavor and presentation.

To help you begin planning your event's own unique menu, we invite you to browse our 2024 event planning guide for ideas. Whether a wedding, mitzvah, corporate or holiday event, we promise you excellence, creativity, uncompromising attention to detail and complete satisfaction.

We look forward to serving you!

Passed Appetizers

COLD SELECTIONS

Grilled Beef on a Garlic Crostini **DF**

Served with horseradish mayo and garnished with microgreens

Duck Salad on a Tasting Spoon **GF, DF**

Orange glazed slow roasted duck with green onion garnish

Chicken Puff **DF**

Pâte à choux puff filled with Asian chicken salad

Spicy Salmon Sushi Cone **DF**

Garnished with black & white sesame seeds and scallions

House Cured and Smoked Salmon **(DF Optional)**

Grainy mustard crème, crispy capers, set on a rye crostini

Seared Ahi Tuna on a Sesame Crisp **DF**

Topped with chipotle aioli and a crispy wasabi pea

Spicy Ahi Tuna Stack in a Wonton Cup **DF**

Layered with sushi rice and avocado

Salmon Mousse **GF, DF**

In a cucumber cup with chive garnish

Chilled Carrot Soup Shooters **VG, GF**

With tarragon oil and mint

Wild Mushroom Profiterole **V, DF**

With roasted garlic and snipped chives

Watermelon Cup **V, GF**

With feta, fresh mint, drizzled with blueberry reduction

Seasonal item

Marinated Tri-Color Beet Skewer **VG, GF**

Summer Roll **VG, GF**

Rice paper wrapper filled with mushrooms, peppers, greens and Asian dressing

Accompanied by Nước chấm sauce

Caprese Kebob **V, GF**

Fresh mozzarella, basil and cherry tomatoes

Ricotta and Braised Leek Crostini **V**

Whipped ricotta and honey drizzle with sea salt

Tomato Bruschetta **V, DF**

With fresh tomatoes and basil



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GF - Gluten Free DF - Dairy Free

V - Vegetarian VG - Vegan N - Contains Nuts



Passed Appetizers (Cont.)

HOT SELECTIONS

BBQ Brisket Filled Mini Potato Cups GF, DF

Garnished with pickled red onion and cherry tomato

Lamb Chop Lollipop GF, DF

Accompanied by chimichurri sauce

Crispy Beef Braised Short Ribs DF

Accompanied by sweet and sour barbecue sauce

Mini Corned Beef Reubens DF

Layers of pickled, cured, thinly sliced corned beef with sauerkraut and thousand island dressing, served on rye

Pastrami Wrapped Dates GF, DF

On a mini skewer, topped with an apricot glaze

Teriyaki Glazed Beef or Chicken Satay GF, DF

Accompanied by plum sauce

Chicken and Waffles DF

Bite sized Belgian waffles with maple syrup drizzle

Smoked Chicken Arancini DF

On a lollipop stick with sriracha aioli

Tandoori Chicken Bites GF, DF

Accompanied by raita dipping sauce

Thai Chicken Crispy Egg Roll N, DF

Crispy spring roll wrapper filled with chicken, mushrooms, peanuts, shredded carrots, julienned peppers and green onions
Served with sweet and sour sauce

Mini Fish Tacos DF, GF

A crispy tortilla topped with citrus slaw and guacamole
Chicken and beef substitutions available

Beggar's Purse V (DF Optional)

Choice of brie & fig jam, spinach mousse or wild mushroom

Mini Crispy Potato Pancakes (DF Optional)

Topped with peach and apple chutney and candied ginger

Potato and Pea Samosa DF

With golden raisins, accompanied by mango chutney

Spinach Stuffed Mushroom V, GF (DF Optional)

Drizzled with truffle oil and parmesan

Butternut Squash Soup Shooters V, GF (VG Optional)

Garnished with pepitas



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Appetizer or Dinner Stations

Unless otherwise noted, all stations may be presented either as self service or as an action station with a chef.

ASIAN

Features Choose Two

All features include steamed rice

Szechuan Beef DF

Sweet and spicy beef with chili peppers, carrots and fresh garlic
Garnished with sesame seeds

Beef Lo Mein DF

Lo mein noodles with thin beef strips, red and green peppers, red onions, shaved pea pods and scallions

Orange Glazed Sweet and Sour Chicken DF

With pineapple, peppers and sautéed onions
Garnished with sesame seeds and green onions

Kung Pao Chicken N, DF

Miso Glazed Salmon GF, DF

Asian Tofu Stir Fry VG

Sides Choose Two

Vegetable Fried Rice V, DF

Garlic Green Beans VG, DF

Cantonese Vegetarian Spring Roll V, DF

Crispy spring roll wrapper filled with mushrooms, julienned carrots, peppers and cabbage

Potstickers or Dumplings DF (V Optional)

Choice of vegetarian, chicken or beef

Asian Slaw VG, N, GF

With toasted almonds in mini salad bowls

Thai Sesame Noodle Salad VG

Displayed in Chinese to-go boxes with chopsticks

POKE

Bases

White Rice, Brown Rice and Salad Greens VG, GF

Proteins

Raw Salmon and Raw Tuna GF, DF

Marinated Tofu VG, GF

Toppings VG, GF Choose Eight

Includes soy sauce, teriyaki sauce, hoisin sauce and rice wine vinegar

Avocado, Sesame Seeds, Mango, Cucumbers, Dried Seaweed,

Shaved Radishes, Wasabi Peas, Bean Sprouts, Pineapple, Scallions,

Lime, and Crispy Onions



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Appetizer or Dinner Stations (Cont.)

SUSHI

Displayed with Asian inspired décor and chopsticks
Accompanied by soy sauce, wasabi and ginger

Features Choose Four

Red Dragon Roll DF

Rainbow Maki GF, DF

Fish Fiesta Maki GF, DF

Smoked salmon, tuna, jalapeño and cilantro
Topped with avocado, spicy aoli, sriracha and sesame seeds

Alaskan Night Maki GF, DF

Salmon, crab stick salad and avocado
Topped with black tobiko and sesame seeds

Spicy Tuna Avocado Maki with Brown Rice GF, DF

Spicy Salmon Maki GF, DF

California Maki GF, DF

Philadelphia Maki GF

Sweet Potato Tempura Maki V, DF

Veggie Maki VG, GF

Sesame Shiitake Mushroom Maki VG, GF

Salmon or Tuna Nigiri GF, DF

NEW YORK DELI

Features Choose Two

Corned Beef Reuben DF

Layers of pickled, cured, thinly sliced corned beef with sauerkraut and thousand island dressing, served on rye

Smoked Turkey on a Challah Roll DF

Sliced Roast Beef on an Egg Roll DF

Classic Pastrami on Rye DF

Tofu Reuben V, DF

Grilled marinated tofu with sauerkraut and thousand island dressing, served on rye

Sides Choose Two

Classic Potato and Crispy Zucchini Latkes V, DF

Served with apple sauce and sour cream

Pickled Vegetable Board VG, GF

An assortment of house made pickled vegetables, pickles and cured olives

Matzo Ball Soup DF

With mini matzo balls in mini mugs

Potato Mushroom Knish V, DF

Phyllo puffs filled with potato and caramelized onions



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Appetizer or Dinner Stations (Cont.)

MEDITERRANEAN

Includes

Za'atar Pita Chips and Soft Pita Wedges VG

Baba Ganoush, Hummus and Tahini VG, GF

Israeli Salad VG, GF

Diced tomatoes, cucumbers and red onions with olive oil and lemon vinaigrette dressing

Features Choose Two

Mediterranean Gyro Flatbread DF

Thinly sliced beef, tomato and onion with tzatziki sauce

Pomegranate Glazed Chicken Kebab DF, GF

Chicken Shawarma DF

With mini pita pockets

Za'atar Salmon GF, DF

With grilled cherry tomatoes

Falafel V, DF

With mini pita pockets

Tofu Shawarma VG

With mini pita pockets

Sides Choose Two

Basmati Rice Pilaf VG, GF

Couscous with Dates and Apricots VG

Moroccan Carrot Salad VG, GF

Muhammara Salad VG, GF

Eggplant, hot and sweet peppers and pomegranate molasses

Israeli Couscous Salad VG

Cherry tomatoes, eggplant, black and green olives, spinach, parsley and dill Dijon mustard vinaigrette dressing

Tabbouleh Salad VG

With oranges and fresh mint

Israeli Purple Cabbage Slaw VG, GF



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Appetizer or Dinner Stations (Cont.)

SOUTH OF THE BORDER

Includes

Soft Flour **VG** and Hard Corn Taco Shells **VG, GF**

Accompaniments **V, GF (DF Optional)**

Shredded lettuce, pico de gallo, sour cream, lime wedges, citrus slaw, pickled slaw, corn tortilla chips and red chili salsa

Features Choose 2

Carne Asada **GF, DF**

Picadillo (Ground Beef in House Tomato Sauce) **GF, DF**

Tinga (Shredded Chicken) **GF, DF**

Chicken Fajitas **GF, DF**

With onions and peppers

Baja Style Fish **GF, DF**

Citrus marinated whitefish

Sweet Potato and Black Bean Filling **VG, GF**

Sides Choose 2

Spanish Rice with Peas and Carrots **VG, GF**

Esquites (Mexican Spiced Corn) **VG, GF**

With red onion, peppers and cilantro

Black Beans **VG, GF**

Refried Beans **VG, GF**

Filipino

Features Choose 2

Pancit Bihon **V, DF**

Onion, garlic, snow peas, julienned carrots, celery and cabbage
Garnished with fresh lemon wedges and sliced boiled eggs

BBQ Chicken Kebob **DF**

Accompanied by garlic soy vinaigrette

Bone-in Chicken Adobo **DF**

Beef Kaldereta **GF, DF, N**

Garlic, plum tomatoes, bay leaves, coconut milk, red potatoes, carrots and red bell peppers with crushed peanuts

Sides Choose 2

White Steamed Rice **VG, GF**

Garlic Fried Rice **VG, GF**

Garnished with scallions

Filipino Singkamas Salad **VG, GF**

Jicama, tomato, cilantro, corn, red onion, carrots and bell peppers

Ginataang Kalabasa at Sitaw **V, DF**

Onions, garlic, coconut milk, butternut squash and string beans

Jicama and Mango Salad **VG, GF**

Arugula, jicama, mango, tomato, cilantro, corn niblets, onions, carrots, ginger and red bell pepper with vinaigrette dressing



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Appetizer or Dinner Stations (Cont.)

SLIDER BAR

Features Choose Three

Pulled BBQ Brisket **DF**

With a pickle chip

Beefburger with Caramelized Onions **DF**

Topped with house BBQ sauce and sautéed onions

Pulled BBQ Chicken **DF**

With a pickle chip

Teriyaki Chicken **DF**

With grilled pineapple

Black Bean & Quinoa **VG**

Petite sized slider topped with sriracha aioli

Portobello Mushroom **V**

With tzatziki sauce

Sides Choose One

Mini Idaho Potato and Sweet Potato Steak Fries **VG, GF**

Served with ketchup and spicy BBQ sauce

Tater Tots **V, DF**

Served with ketchup and spicy BBQ sauce

Sweet Potato Fries **VG, GF**

Drizzled with truffle oil

Housemade BBQ Chips **VG, GF**

French Fries **V**

Served with ketchup and garlic aioli

CARVING STATION

Chef attended action station

Includes

Silver Dollar Rolls and Mini Rye Bread **V, DF**

Assorted Pickles and Olives **VG, DF**

Features Choose Two

Grainy Mustard Encrusted Prime Rib with Au Jus **GF, DF**

Herb Crusted London Broil **DF**

New York Style Corned Beef **GF, DF**

Peking Duck **GF, DF**

Pastrami **GF, DF**

Sage Roasted Turkey Breast with Gravy **GF, DF**

Applewood Smoked Salmon with Honey Dijon Glaze **GF, DF**

Sauces Choose Three

Chimichurri, creamy horseradish, honey Dijon mustard,
cranberry relish, stone ground mustard **V, GF, DF**



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Salads and Soups

SALADS

Red Wine Poached Pear V, N, GF (VG Optional)

Array of spring greens, radicchio, shredded carrots, dried cranberries and candied pecans
Champagne vinaigrette dressing
Goat cheese may be added

Caesar Salad V (DF Optional)

Romaine hearts, cherry tomatoes, hearts of palm and garlic croutons
House Caesar dressing
Parmesan may be added

Artichoke and Heirloom Tomato VG

Mixed greens, English cucumbers, shredded carrots, bell peppers, avocado, hearts of palm and marinated artichoke
Garnished with an herbed grissini
Lemon thyme dressing

Field Greens and Baby Beet VG, N, GF

With radicchio, shaved red onions and caramelized almonds
Garnished with fresh strawberries
Balsamic vinaigrette dressing

Roasted Butternut Squash VG, N, GF

Field greens, baby arugula and candied walnuts
Garnished with pomegranate seeds
Lemon herb vinaigrette dressing

Baby Spinach and Frisée V, N, (VG Optional)

With premium strawberries, red onions, croutons, candied walnuts
Aged balsamic drizzle
Goat cheese may be added

SOUPS

Beef Consommé DF

With mini meatballs

Wild Mushroom with Sherry and Thyme VG, GF

Array of wild mushrooms roasted with onions, garlic and fresh herbs

Truffle Cauliflower Velouté V, GF (VG Optional)

With pickled spring onion

Roasted Butternut Squash V, GF (VG Optional)

Velvety purée with a hint of cinnamon, garnished with pepitas

Sweet Corn Bisque V, GF (VG Optional)

With chard corn relish and microgreens



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Entrées

BEEF & CHICKEN

Prime Rib **GF, DF**

Slow roasted with mushroom bordelaise
Rosemary ingerling potatoes with fresh herbs
Grilled broccolini and oven cured tomato

Braised Short Ribs **GF, DF**

Cabernet braised short ribs garnished with fresh thyme Duchess potato
crown solé
Sautéed seasonal squash

Grilled New York Strip Steak **DF**

Red wine shallot jam
Fondant potatoes
Thyme roasted green beans

Beef Short Rib & Herb Marinated Chicken Breast Duet **DF (GF Optional)**

Red wine mushroom sauce
Olive oil and herb crusted potato cake
Sautéed local baby spinach

Spinach Stuffed Chicken Breast Medallion & Honey Dijon Pargiot Duet **GF, DF**

Herbed risotto cake
Haricot verts and glazed carrots

Pomegranate Chicken Breast **GF, N, DF**

Marinated in pomegranate juice and cinnamon
Jeweled rice with raisins, almonds and turkish apricots Sautéed broccolini
and heirloom baby carrots

Roasted Lemon Truffle Chicken **DF**

Carrot coconut purée and crispy potato wonton
Garlic sugar snap peas

Crispy Stuffed Chicken with Sun-dried Tomatoes **DF**

Charred onion whipped potatoes
Braised tri-color cauliflower

Smoked Paprika Roasted Chicken Breast **DF**

Beef chorizo, white bean and tomato cassoulet

Chicken Duxelles **DF, GF**

Stuffed with wild mushrooms and shallots with a red wine reduction
Sweet potato and Yukon gold duchess potato crown soufflé swirl
Heirloom baby carrots and grilled artichoke



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Entrées (Cont.)

FISH

Honey Ginger Glazed Sea Bass GF (DF Optional)

Crispy lotus chip garnish
Basil whipped potatoes
Baby carrots and baby bok choy

Grilled Ahi Tuna GF, DF

Carrot ginger purée
Grilled baby eggplant
Soy lime salsa

Miso Salmon GF, DF

Radish and pepper curl garnish
Forbidden rice with coconut milk
Baby bok choy and heirloom carrots

Brown Sugar Glazed Chilean Sea Bass GF (DF Optional)

Creamy polenta
Roasted baby seasonal vegetable medley

Lake Superior Whitefish GF, DF

Marinated with light lemon-thyme sauce with herbs and white wine reduction
Garnished with fresh lemon twist
Peruvian potato mash topped with crispy shallots
Haricot verts

Crispy Striped Bass GF, DF

Sweet corn emulsion
Fava bean and olive relish

Branzino GF (DF Optional)

Crispy striped bass, creamy polenta
Garlic green beans
Saffron tomato sauce

Herbed Citrus Salmon DF (GF Optional)

Sweet potato mash topped with crispy shallots
Hericot verts and blistered tomatoes



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Entrées (Cont.)

VEGETARIAN

Eggplant Napoleon VG, GF

Eggplant medallions layered with sautéed spinach
Topped with tomato concasse
Grilled baby zucchini

Grilled Vegetable Stack VG, GF

Portobello mushrooms, yellow squash, zucchini and red onion with rosemary
Roasted red pepper coulis

Vegetable Tagine VG, GF

Carrots, sweet potatoes, apricots and chickpeas
Atop quinoa, garnished with fresh mint

Vegetarian Polenta Lasagna V, DF

Anson Mills polenta lasagna, wild mushrooms and oven-cured tomatoes

Mediterranean Stuffed Portobello Mushroom VG, GF

Red lentil grilled vegetables served in a pool of pesto sauce
Herb roasted potatoes
Braised tri-color cauliflower

Oven Roasted Cauliflower Quinoa Cake VG, GF

Carrot and Yukon gold crown soufflé
Hericot Verts

Herbed Potato Gnocchi VG

Baby vegetables and oven diced tomatoes
Provençal sauce

Wild Mushroom and Potato Strudel V, GF (DF Optional)

Garlic swiss chard
Fire roasted pepper sauce

Seasonal Vegetable Tart V (DF Optional)

Farm fresh vegetables in a flaky tart shell
Topped with cured tomatoes, port wine reduction
Creamy goat cheese may be added



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Plated and Passed Desserts

Most desserts can be made dairy free upon request

PLATED DESSERTS

Meringue Nests **v, GF**

Filled with berry mascarpone filling
Topped with macerated berries and a mint garnish

Baked Fresh Fruit Rosettes **v**

Choice of apple or peach

Flourless Chocolate Cake **GF, DF**

Garnished with fresh strawberries on a raspberry sauce painted plate

Chocolate Hazelnut Bliss **v, N**

Moist chocolate cake with chocolate sauce
Topped with hazelnut mousse on a raspberry sauce painted plate

Lavender Cake with White Chocolate Lemon Glaze **v**

Vanilla cake soaked with lavender simple syrup
Glazed with white chocolate lemon ganache
Garnished with candied lemon

Double Chocolate Cheesecake **v**

Chocolate cheesecake, pot de crème, with a cookie crust
Topped with chocolate streusel on a raspberry sauce painted plate

Sacher Torte **v, N**

Chocolate cake with marzipan and ganache
Garnished with fresh berries on a raspberry sauce painted plate

Tropical Delight Entremet **v**

White chocolate mousse, mango and passion fruit custard
and coconut dacquoise
Garnished with nougatine and exotic fruit sauce

Mascarpone Panna Cotta **v**

Red wine poached pear
Garnished with salted caramel sauce and gilded chocolate curls

Zelda's Signature Trio **v**

Flourless Chocolate Cake Petit Four
Fresh Fruit Tartlet with Bavarian Cream
Passion Fruit Shooter

Zelda's Classic Trio **v**

Lemon Meringue Tartlet
Death by Chocolate Cake
Tiramisu Cream Puff

PASSED DESSERTS

Choose from the sweet table listings on the next page



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All Sweet Tables

Most desserts can be made dairy free upon request

Sweet table includes a display of seasonal fresh fruit and berries

MINIATURES

French Macarons **V, N, GF**

Filled with buttercream or raspberry filling

S'mores Bites **V**

Graham cracker crust, chocolate ganache and toasted marshmallow frosting
Garnished with graham cracker crumbles

Mini Éclairs **V**

Filled with custard, topped with chocolate ganache

Mini Chocolate and Caramel Tartlets **V**

Mini Fresh Fruit Tartlets **V**

Seasonal fresh fruit nestled in a vanilla curd

Mini Frangipane and Cherry Tartlets **V, N**

Mini Cranberry Mimosa Cupcakes **V**

Candied orange garnish

Pistachio Cupcakes **V, N**

Ricotta cheesecake frosting

CAKE POPS

Red Velvet **V**

Finished in white chocolate

Funfetti **V**

Finished in dark chocolate

Bride and Groom **V**

Lemon and chocolate

Chocolate Flourless **V, GF**

Finished in dark chocolate

Verrines

Bananas Foster **V, N**

Rum cake with caramelized bananas and candied pecans

Chocolate Decadence **V**

Dark and white chocolate mousse, chocolate ganache and streusel

Chocolate Mousse **V, GF**

Garnished with whipped cream and gilded chocolate shavings

Strawberry Shortcake **V, DF**

Topped with whipped cream and gilded white chocolate shavings

COOKIES, BROWNIES AND BARS

The Chewy Moey Cookie **V, N**

Gourmet chocolate chip cookie with cranberries, coconut and pecans

Lemon Crinkle Cookie **V (GF Optional)**

Snickerdoodle **V**

Cranberry Coconut Chocolate Dream Bars **V, DF**

Chocolate Fudge Brownies and Blondies **V, DF**



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Custom Wedding Cake

We specialize in unique and captivating wedding cake designs guaranteed to leave you and your guests with the sweetest memories

Please ask for a consultation

