• ENTERTAINING TO GO • • LUNCH & DINNER •

FOR PARTIES OF 10 OR MORE

1

A LA CARTE

DELI PLATTERS

BUFFET

INDIVIDUAL BOXED MEALS

BEVERAGES AND DISHWARE





À La Carte

MINIMUM ORDER OF 10 PERSONS

STARTERS

Southern Corn Muffin with Orange Marmalade Spread V, DF \$3 per person

Crudités and Dip V, GF

A display of the season's freshest vegetables Ranch and hummus dip \$5 per person

Fresh Made Falafel with Hummus and Tahini VG \$12 per person

Mediterranean Dips with Za'atar Pita Crisps VG Moroccan eggplant salad, hummus and tahini \$8 per person

SALADS

Tossed Salad VG, GF

Tomatoes, cucumbers, red onion and shredded carrots Balsamic shallot vinaigrette dressing \$6 per person

Santa Fe Salad V, DF

Mixed salad greens, chili roasted corn, avocado and pico de gallo Topped with tortilla strips Spicy ranch dressing \$8 per person

Caesar Salad DF

Romaine hearts, cherry tomatoes, hearts of palm and garlic croutons House Caesar dressing \$7 per person Add \$1 for Parmesan cheese V, GF

Greek Salad V, GF, DF

Romaine hearts, marinated plum tomatoes, English cucumbers, Kalamata olives, sweet onions and egg wedges Extra-virgin olive oil vinaigrette \$8 per person. Add \$1 for feta cheese V, GF

Zesty Asian Salad V, DF

Mixed salad greens, water chestnuts, baby corn, mandarin oranges, shredded fresh peas, scallions and crispy wonton strips Zesty ginger sesame dressing \$9 per person

Add To Any Salad GF, DF

Grilled chicken: \$8 per person Grilled salmon: \$9 per person Marinated steak: \$10 per person





À La Carte (Cont.)

MINIMUM ORDER OF 10 PERSONS

FEATURES

Boneless Grilled Chicken Breast (Plattered) GF, DF Choice of homemade BBQ sauce, balsamic glaze or apricot glaze \$15 per person (Served Hot or Cold)

Country Fried Chicken DF \$13 per person

Chicken Schnitzel DF \$15 per person

Teriyaki Stir Fry DF Choice of beef or chicken Served with steamed rice \$14 per person - chicken \$18 per person - beef

Grilled Salmon Fillets GF, DF Choice of orange maple glaze or cucumber dill sauce \$16 per person (Served Hot or Cold)

Asian Tofu Stir Fry VG Served with steamed rice \$11 per person

Lasagna V Choice of three cheese or roasted vegetable 1/2 pan (Serves 8): \$65 Full pan (Serves 16-20): \$130

Baked Ziti V \$8 per person

Eggplant Parmesan V Layers of sautéed eggplant, housemade marinara and parmesan \$12 per person





À La Carte (Cont.)

MINIMUM ORDER OF 10 PERSONS

SIDES

Rosemary Baby Red Potatoes VG, GF \$4 per person

Medley of Roasted Seasonal Vegetables VG, GF \$5 per person

Quinoa and Brown Rice Salad VG, GF With roasted seasonal vegetables \$4 per person

Dijon Baby Red Potato Salad VG, GF \$3 per person

Creamy Coleslaw V, GF \$3 per person

Thai Sesame Noodle Salad VG \$5 per person

Israeli Salad VG, GF Tomatoes, cucumbers, parsley and onions Olive oil and lemon dressing \$4 per person

Southwest Black Bean, Corn and Jicama Salad VG, GF \$4 per person

Sun-Dried Tomato Pasta Salad VG Roasted plum tomatoes, fresh basil, roasted zucchini and caramelized onions, with herbed vinaigrette dressing \$5 per person

Veggie Fried Rice V, DF \$5 per person

Herbed Green Beans VG, GF \$4 per person

Plain Bags of Potato Chips VG, GF \$1 per person

Flavored Bags of Potato Chips VG, GF \$1 per person





À La Carte (Cont.)

MINIMUM ORDER OF 10 PERSONS

DESSERT

Chef Selection of Medley Bakery Assortment V, DF Cookies, brownies, and bars \$4 per person

Chef Selection of Cookies V, DF Chocolate chip, oatmeal raisin and fudge dollop \$4 per person

Mini Eclairs V, DF

\$5 per person

Chocolate Dipped Strawberries VG, GF \$6 per person

Chocolate Raspberry Rugelach V, DF \$4 per person

Raspberry Cheesecake Bars V \$5 per person

Chocolate Ganache Topped Blondies V, DF \$5 per person

Chocolate Fudge Brownies V, DF \$4 per person

Lemon Bars V, DF \$4 per person

Apple Pie Bars V, DF \$4 per person

Blueberry Pie (Serves 8 to 10) V, DF \$18 each

Pecan Pie (Serves 8 to 10) V, DF \$28 each

Round Chocolate Babka (Serves 8 to 10) V, DF \$18 each

Seasonal Sliced Fresh Fruit VG, GF \$5 per person

Seasonal Hand Fruit VG, GF \$2 per person

Fresh Fruit Cup VG, GF \$5 per person





Deli Platters

MINIMUM ORDER OF 10 PERSONS

Housemade Deli DF

Turkey, roast beef, corned beef, and salami, tomato, pickle, lettuce, onion, mayonnaise, mustard, ketchup, Zelda's signature sauce and assorted rolls

Cucumber salad Potato salad Creamy coleslaw

\$21 per person

Club Sandwich Package DF

Fresh oven roasted turkey breast, peppercorn roast beef and New York style corned beef with honey dijon drizzle, tomato and lettuce Includes pickles and condiments

Dijon baby red potato salad Creamy coleslaw Israeli salad

\$21 per person

Classic Wraps DF choice of 2

Corned beef with dijon dressing Turkey and "swiss" with lettuce, tomato with cranberry aioli dressing Italian hero with pepperoni, salami, roast beef, and "provolone" California wrap with sprouts, peppers, avocado, spring mix and onion Egg salad wrap Tuna salad wrap

Individual bags of chips

\$18 per person

Deluxe Wraps DF choice of 2

Blackened chicken wrap, roasted corn salsa, black beans and lettuce Chicken shawarma wrap, romaine, Israeli salad and Tzatzki Corned beef rueben wrap, sauerkraut and thousand island Falafel wrap with peppers, cucumber, onion, parsley, romaine and tahini Asian veggie wrap edamame, mandarin orange, peppers, pea pods and green onion

Vinaigrette coleslaw Tzatziki potato salad

\$20 per person

Mini Sandwiches DF choice of 2

Oven roasted turkey on a mini challah roll with remoulade dressing Corned beef on a mini pumpernickel roll with dijon dressing Mediterranean chicken with hummus and artichoke Portobello mushroom with tzatziki Roasted veggie on mini pumpernickel roll with hummus and tofu Condiments include: yellow mustard, ketchup, pickles, mayonnaise

Potato salad Pasta salad Creamy coleslaw

\$20 per person



A LA CARTE LUNCH & DINNER

DELI PLATTER MENU

BUFFET MENUS

INDIVIDUAL BOXED MEALS

BEVERAGES AND DISHWARE



GF - Gluten Free DF - Dairy Free V - Vegetarian VG - Vegan N - Contains Nuts Buffets MINIMUM ORDER OF 10 PERSONS

MEDITERRANEAN

\$35 per person

Baskets of Soft Pita Wedges and Za'atar Pita Crisps VG

Za'atar Salmon GF, DF Garnished with cherry tomatoes

Chicken Shawarma DF With pita pockets and tahini

Fattoush Salad VG

Served atop chopped romaine hearts, watercress sprigs, marinated plum tomatoes, English cucumbers, Kalamata olives, red onions and confetti bell peppers, garnished with toasted pita strips Lemon and sumac vinaigrette dressing

Israeli Couscous Salad VG With grilled eggplant, parsley and black olives

Sliced Seasonal Fresh Fruit VG, GF

Chocolate Raspberry Rugelach V Add \$4 per person

ITALIAN

\$28 per person

Salmon Piccata or Chicken Marsala DF

Roasted Baby Red Potatoes VG, GF Herb Roasted Seasonal Vegetables VG, GF

Caesar Salad DF Romaine hearts, cherry tomatoes, hearts of palm and garlic croutons House Caesar dressing Add \$1 for Parmesan cheese V, GF

Penne Pasta Salad V, DF Sun-dried tomatoes and basil

Tiramisu Verrines V Add \$5 per person

ASIAN \$28 per person

Teriyaki Stir Fry DF Choice of chicken or beef (Add \$5 per person for beef)

Orange Glazed Cauliflower V, DF

Steamed Rice VG, GF

Thai Sesame Noodle Salad VG

Asian Slaw V, GF

Fresh Fruit Salad VG, GF Topped with toasted coconut





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Buffets (Cont.)

MINIMUM ORDER OF 10 PERSONS

SOUTHWEST \$26 per person

Beef, Chicken or Fish Filling GF, DF

Sweet Potato and Black Bean Filling VG, GF

Soft Flour Tortillas VG and Corn Taco Shells VG, GF

Toppings VG, GF Shredded lettuce, "sour cream", black beans, red chili salsa and chopped tomatoes

Spanish Rice with Peas and Carrots VG, GF

Guacamole and Corn Chips VG, GF Add \$4 per person

Mexican Tea Cookies and Churros V Add \$4 per person

SLIDER BAR \$26 per person

Steakburger Sliders DF Topped with house BBQ sauce and sautéed onions

Pulled BBQ Chicken Sliders DF Topped with a pickle chip on a potato bun

Blackbean and Quinoa Slider V, DF Topped with sriracha aioli

Steak Fries VG, GF Served with ketchup

Black Bean, Corn and Jicama Salad VG, GF

Tossed Salad VG, GF Tomatoes, cucumbers, zucchini, cabbage and shredded carrots Blasamic vinaigrette dressing

CHICAGO FAVORITES

\$28 per person

Italian Beef DF Au jus, giardiniera, sweet peppers, on French bread

Chicago Style Beef Hot Dogs DF Topped with green relish, chopped onions, tomatoes, sport peppers, sliced pickle spear, yellow mustard and celery salt

Cauliflower Quinoa Cakes VG, GF Add \$9 per person

Sweet Potato Steak Fries VG, GF Served with ketchup

Traditional Coleslaw V, GF

Chopped Salad VG, GF Radicchio, cucumbers, tomatoes, radishes, peppers and avocado Balsamic vinaigrette dressing

Seasonal Hand Pies V, DF Add \$6 per person





Individual Boxed Meals

MINIMUM ORDER OF 10 PERSONS

Caprese Sandwich V

Sliced mozzarella, vine-ripe tomatoes, basil-white bean purée, arugula and balsamic glaze Sun-dried tomato pasta \$18 per person

Vegan California Wrap VG

Spring mix, cannellini beans, peppers, avocado and onion Spinach wrap Served with hummus and pita crisps \$16 per person

Club Sandwich DF

Fresh oven roasted turkey breast, peppercorn roast beef, New York style corned beef, honey dijon drizzle, tomato and lettuce Pickle and chips \$22 per person

Mediterranean Chicken Wrap DF

Grilled chicken, crispy lettuce, cherry tomatoes, red onion, English cucumber, Kalamata olives, artichoke and hummus Whole wheat wrap Hummus and pita crisps \$22 per person

Italian Hero Wrap DF

Thinly sliced pepperoni, salami, roast beef, lettuce and tomatoes Whole wheat wrap Chips and creamy coleslaw \$22 per person

Vegan Tofu Buddha Bowl VG, N, GF

Peanut marinated tofu, brown rice, garbanzo beans, spinach, roasted broccolini and carrots \$20 per person

Miso Salmon DF

Marinated miso salmon over veggie lo mein and Asian slaw \$26 per person

Teriyaki Chicken Buddha Bowl GF, DF

Teriyaki chicken, brown rice, garbanzo beans, spinach, roasted red pepper, roasted broccolini and carrots Teriyaki sesame dressing \$21 per person



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DELI PLATTER MENU

BUFFET MENUS

INDIVIDUAL BOXED MEALS

BEVERAGES AND DISHWARE

Coffee to Go Choose from regular or decaf coffee

Beverages and Dishware

Includes paper hot cups, sugar, artificial sweetener, creamer and stirrers Large: each dispenser serves 48 guests. \$85 per dispenser Small: each dispenser serves 12 guests. \$30 per dispenser

Tea to Go

BEVERAGES

Includes assorted tea bags, paper hot cups, sugar, artificial sweetener and stirrers Large: each dispenser serves 48 guests. \$85 per dispenser

Small: each dispenser serves 12 guests. \$30 per dispenser

Cold Beverages

Orange juice (sent by the gallon) : \$3 per person Apple juice, lemonade or iced tea (sent by the gallon): \$3 per person Bottled water: \$2 per person Canned soft drinks: \$3 per person Canned soft drinks and bottled water package: \$4 per person Individual bottled orange juice: \$4 each Individual bottled apple juice: \$4 each Individual bottled lemonade: \$4 each Individual bottled iced tea: \$4 each

DISHWARE AND SILVERWARE

Standard

Standard black disposable dishes, clear flatware and plastic cups, white paper napkins, paper hot cups and black serving utensils \$3 per person

Deluxe

Hard clear disposable dishes, silverware look flatware, clear hard plastic cold cups, silver paper hot cups with handles, white or black paper napkins and black serving utensils \$4 per person

Premium "China-Like"

Upgraded "china-like" dishware, silverware look flatware, clear hard plastic cold cups, hot cups with handles, white or black paper napkins and black serving utensils \$6 per person

