

• ENTERTAINING TO GO •
• BREAKFAST & BRUNCH •

FOR PARTIES OF 10 OR MORE

A LA CARTE

PLATTERS

BUFFET

INDIVIDUAL BOXED MEALS

BEVERAGES AND DISHWARE



Zelda's
CATERING



A LA CARTE BREAKFAST

PLATTERS MENU

BREAKFAST BUFFET MENUS

INDIVIDUAL BOXED MEALS

BEVERAGES AND DISHWARE

À La Carte

MINIMUM ORDER OF 10 PERSONS

Yogurt Parfait **V**

Individual cups of vanilla yogurt with housemade granola and raisins
Choice of strawberries or blueberries
\$5 per person

Hard Boiled Eggs **V, GF, DF**

\$2 per person

Breakfast Burritos **V**

Farm fresh scrambled eggs, tomatoes and cheddar cheese
Rolled in flour tortillas, served with red chili salsa
\$8 per person

Vegan Sweet Potato and Black Bean Burritos **VG**

Sweet potatoes, black beans, spinach and salsa
\$8 per person

Spinach and Onion Quiche with Sharp Cheddar Cheese **V**

\$7 per person, increments of 10 people

Three Cheese and Seasonal Vegetable Frittata **V, GF**

\$6 per person, increments of 10 people

Southern French Toast Casserole with Streusel Topping **V (DF Optional)**

\$5 per person, increments of 10 people

Shakshuka **VG, GF**

\$8 per person, increments of 10 people

Hash Browns or Breakfast Potatoes **VG, GF**

\$4 per person

Oatmeal with Cinnamon and Raisins **VG**

\$4 per person

Assorted Mini Danish **V, DF**

\$3 per person

Mini Muffins and Breakfast Breads **V, DF**

\$4 per person

Croissants **V**

Plain or chocolate croissants
\$4 per person

Fresh Fruit Cup **VG, GF**

\$5 per person

Sliced Seasonal Fresh Fruit **VG, GF**

\$5 per person

Seasonal Hand Fruit **VG, GF**

\$2 per person



ZeldasCatering.com | 847.674.0033 | Inquiry@ZeldasCatering.com

GF - Gluten Free DF - Dairy Free

V - Vegetarian VG - Vegan N - Contains Nuts



A LA CARTE BREAKFAST

PLATTERS MENU

BREAKFAST BUFFET MENUS

INDIVIDUAL BOXED MEALS

BEVERAGES AND DISHWARE

Platters

MINIMUM ORDER OF 10 PERSONS

Bagel, Lox & Cream Cheese

Includes an assortment of bagels
Platters of premium hand carved Nova lox,
Garnished with capers and lemon wedges
Sliced tomatoes, English cucumbers and shaved red onions
Plain and chive cream cheese

\$14 per person

Tuna and egg salad – add \$5 per person **GF, DF**

Gluten free bagel – add \$2 per person **GF, DF**

Vegan cream cheese – add \$3 per person **VG, GF**

Sundried tomato basil cream cheese – add \$2 per person **V, GF**

Strawberry cream cheese – add \$2 per person **V, GF**

Assorted Bagels with Cream Cheese Spreads **V**

Plain and chive cream cheese

\$5 per person

Lox cream cheese – add \$4 per person **GF**

Tuna and egg salad – add \$5 per person **GF, DF**

Mini Bagels with Cream Cheese Swirl and Lox Rosette

Open faced mini bagels with plain cream cheese
Garnished with fresh dill

\$9 per person

Sliced Veggie Tray **VG, GF**

Sliced tomatoes, English cucumbers and shaved red onions
\$2.5 per person

Complete Classic Breakfast

Includes an assortment of bagels
Platters of premium hand carved Nova lox
Garnished with capers and lemon wedges
Plain and chive cream cheese
Sliced tomatoes, English cucumbers and shaved red onions
Tuna salad
Egg salad
Sliced seasonal fresh fruit
Mini muffins and breakfast breads
\$24 per person

GF - Gluten Free DF - Dairy Free

V - Vegetarian VG - Vegan N - Contains Nuts



ZeldasCatering.com | 847.674.0033 | Inquiry@ZeldasCatering.com



A LA CARTE BREAKFAST

PLATTERS MENU

BREAKFAST BUFFET MENUS

INDIVIDUAL BOXED MEALS

BEVERAGES AND DISHWARE

Buffets

MINIMUM ORDER OF 10 PERSONS

BAGELS AND SPREADS

\$18 per person

Premium hand carved Nova lox and veggie tray – add \$9 per person

Assorted Mini Bagels and Cream Cheese Spreads **V**

Mini bagels

Plain, chive and strawberry cream cheese

Hard Boiled Eggs **V, GF, DF**

Yogurt Parfait **V**

Individual cups of vanilla yogurt with housemade granola and raisins

Choice of strawberries or blueberries

Sliced Seasonal Fresh Fruit **VG, GF**

Chef Selection Seasonal Mini Muffins **V, DF**

CORNED BEEF BAGEL

\$22 per person

Corned Beef Breakfast Bagel **DF**

Plain bagel, folded scrambled egg, sauerkraut, New York style corned beef and grainy mustard

Breakfast Potatoes with Sautéed Peppers and Onions **VG, GF**

Sliced Seasonal Fresh Fruit **VG, GF**

Assorted Mini Danish **V, DF**

HEARTY START

\$19 per person

Southern French Toast Casserole with Streusel Topping **V**

Roasted Red Pepper and Feta Frittata **V, GF**

Hash Browns **VG, GF**

Citrus Fruit Salad **VG, GF**

Chef Selection of Seasonal Mini Muffins **V**

HEALTHY START

\$22 per person

Eggwich with Cheddar on a Potato Bun **V**

Veggie Sausage **V**

Vegan Sweet Potato and Black Bean Burrito **VG**

Farm Fresh Seasonal Vegetables with Ranch **V, GF, DF**

Seasonal Hand Fruit **VG, GF**

GF - Gluten Free DF - Dairy Free

V - Vegetarian VG - Vegan N - Contains Nuts



ZeldasCatering.com | 847.674.0033 | Inquiry@ZeldasCatering.com



A LA CARTE BREAKFAST

PLATTERS MENU

BREAKFAST BUFFET MENUS

INDIVIDUAL BOXED MEALS

BEVERAGES AND DISHWARE

Individual Boxed Meals

MINIMUM ORDER OF 10 PERSONS

Bagel And Lox Box

Everything bagel, premium hand carved Nova lox
Plain cream cheese, cucumbers, sliced tomatoes and onions
\$18 per person

Continental Breakfast V

Strawberry yogurt parfait
Mini bagel with cream cheese
Chef selection of seasonal pastry
\$14 per person

Egg and Veggie Sausage Breakfast Sandwich V

Egg, vegetarian sausage and cheddar cheese
Served on a traditional bun
Raspberry jam on the side
\$18 per person

Corned Beef Breakfast Bagel DF

Plain bagel, folded scrambled egg, sauerkraut,
New York style corned beef and grainy mustard
\$22 per person

Keto Taco Breakfast Hash GF, DF

Ground turkey, sweet potatoes, onion, bell peppers,
beef bacon and salsa
\$22 per person

Vegan Sweet Potato and Black Bean Burritos VG

Sweet potatoes, black beans, spinach, roasted tomatoes and salsa
\$18 per person

French Toast V

French toast with Vermont maple syrup
Served with two hard boiled eggs
\$16 per person

Fresh Fruit Cup VG, GF

Recommended addition to all meals
\$5 per person



GF - Gluten Free DF - Dairy Free

V - Vegetarian VG - Vegan N - Contains Nuts



ZeldasCatering.com | 847.674.0033 | Inquiry@ZeldasCatering.com



A LA CARTE BREAKFAST

PLATTERS MENU

BREAKFAST BUFFET MENUS

INDIVIDUAL BOXED MEALS

BEVERAGES AND DISHWARE

Beverages and Dishware

BEVERAGES

Coffee to Go

Choose from regular or decaf coffee

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

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

