

Brunch At Zion's Catering Menu

929-417-8695
www.brunchatzions.com

15 Person minimum. Whole party must select same menu. No substitutions. Tax and gratuity not included.*

\$75 per person

Pick 4 (1 protein 3 sides) from the entree menu, 1 dessert, 1 specialty coffee, tea or beverage.

\$90 per person

Pick 4 (1 protein 3 sides) from the entree menu, 1 dessert, 1 specialty coffee, tea or beverage. Endless Mimosas or Sangria included.

\$125 per person

Pick 6 (2 proteins 4 sides) from the entree menu, 2 desserts, 2 specialty coffee, tea or beverage. Endless Mimosas or Sangria included.

\$250 per couple

Pick 6 (2 proteins 4 sides) from the entree menu, 2 desserts, 2 specialty coffee, tea or beverage. Endless Mimosas or Sangria included.

Proteins:

Oxtails (Jamaican style), shrimp, salmon, fried salmon, fried whiting, curry chicken, fried chicken, jerked rotisserie chicken, parmesan cilantro chicken, crab salad, vegan chorizo, jack fruit.

Appetizers/Sides:

Cheese grits, southern macaroni and cheese, empanadas (parmesan cilantro chicken, oxtail, ackee, calloo, cheese, vegan chorizo, spinach and artichoke, hummus, cheesecake) Jamaican patties, side salad, asparagus, broccoli, couscous, coconut rice, mashed potatoes, baked sweet potato, yams, calloo, ackee, cornbread (jalapeno or honey), croissant, bagel, fritters (crab, salmon, whiting, calloo, ackee), elote corn. Golden beets (seasonal), Red beets.

Waffles:

Fresh fruit (seasonal fresh fruit), Dulce de leche, blueberry, banana Pudding, vanilla bean, red velvet, pistachio, cookies and cream, chocolate, cinnamon roll, tres leches, rose water, lemon poppy seed, banana nut, coconut.

Muffins:

Almond, lemon poppy seed, red velvet, blueberry, pistachio, lemon lavender, rose water, triple chocolate, coconut, vanilla, carrot ginger, dark chocolate chip banana nut.

*: Shrimp, oxtails, chicken, impossible.

Drinks:

Sangria, white sangria, mimosas: lavender, blood orange, ginger mint, pineapple mango, strawberry. Coffee or tea* any drink can be made into a mock tail.

Desserts:

Cupcakes (please see our website www.brunchatzions.com) Jumbo and Mini available. Mini cheesecakes, cheesecake empanadas, Greek yogurt parfaits, coffee cake, crumb cakes, pound cake, rum cake, cookies, puddings, brownies, blondies, Cakes.

*Discretionary gratuity of 20% will be added to all catering orders for 15 or more people.

By The Tray

Proteins:

Oxtails (Jamaican style), Half Tray \$ 250/Full Tray \$400

Shrimp, Half Tray \$ /Full Tray \$

Salmon, Half Tray \$225 /Full Tray 375

Fried salmon, Half Tray \$250 /Full Tray \$400

Fried whiting, Half Tray \$175 /Full Tray \$300

Curry chicken, Half Tray \$175 /Full Tray \$ 300

Fried chicken, Half Tray \$175 /Full Tray \$300

Jerked rotisserie chicken, Half Tray \$175 /Full Tray \$300

Parmesan cilantro chicken, Half Tray \$175 /Full Tray \$300

Crab salad, Half Tray \$225 /Full Tray \$375

Appetizers/Sides:

Cheese grits, Half Tray \$ 125/Full Tray \$200

Southern macaroni and cheese, Half Tray \$ 150/Full Tray \$290

Empanadas (parmesan cilantro chicken, oxtail, ackee, calloo, cheese, vegan chorizo, spinach and artichoke, hummus, cheesecake)

Jamaican patties, Half Tray \$ 150/Full Tray \$300

Side salad, asparagus, broccoli, Half Tray \$ 125/Full Tray \$200

Couscous, Half Tray \$ 125/Full Tray \$200

Coconut rice, Half Tray \$100/Full Tray \$200

Mashed potatoes, Half Tray \$ 120/Full Tray \$190

Baked sweet potato, Half Tray \$ 150/Full Tray \$200

Yams, Half Tray \$150/Full Tray \$200

Calloo, Half Tray \$175 /Full Tray \$250

Ackee, Half Tray \$175 /Full Tray \$250

Cornbread (jalapeno or honey), croissant, bagel, Half Tray \$150 /Full Tray \$230

Fritters (crab, salmon, whiting, calloo, ackee), Half Tray \$185 /Full Tray \$300

Elote corn. Golden beets (seasonal), Red beets, Half Tray \$100 /Full Tray \$180

By The Tray

Waffles:

Half Tray \$ 150/Full Tray \$275

Fresh fruit (seasonal fresh fruit), dulce de leche, blueberry, banana Pudding, vanilla bean, red velvet, pistachio, cookies and cream, chocolate, cinnamon roll, tres leches, rose water, lemon poppy seed, banana nut, coconut.

Muffins:

Half Tray \$ 150/Full Tray \$275

Almond, lemon poppy seed, red velvet, blueberry, pistachio, lemon lavender, rose water, triple chocolate, coconut, vanilla, carrot ginger, dark chocolate chip banana nut.

Drinks:

3 Liters \$150 & 6 Liters \$275 (Prices for Mocktails. 3 Liters \$75 & 6 Liters \$140)

Sangria, white sangria, mimosas: lavender, blood orange, ginger mint, pineapple mango, strawberry. Coffee or tea* any drink can be made into a mocktail.

Desserts:

0/Full Tray \$275

Cupcakes (please see our website www.brunchatzions.com) Jumbo and Mini available.

Mini Half Tray \$ 150/Full Tray \$250

Jumbo Half Tray \$ 200/Full Tray \$300

Mini cheesecakes, cheesecake empanadas, Half Tray \$ 175/Full Tray \$275

Greek yogurt parfaits, Half Tray \$ 150/Full Tray \$250

Coffee cake, Half Tray \$ 150/Full Tray \$275

crumb cakes, Half Tray \$ 150/Full Tray \$275

Pound cake, Half Tray \$ 150/Full Tray \$275

Rum cake, Half Tray \$ 200/Full Tray \$300

Cookies, Half Tray \$ 75/Full Tray \$130

Puddings (Banana pudding, bronx blackout, dulce de leche, strawberry shortcake), Half Tray \$ 150/Full Tray \$275

Brownies, blondies, Half Tray \$ 200/Full Tray \$300

Cakes *Please ask for pricing