



**SATISFY** **ZACHARY'S** **THE SOUL**  
**BBQ**

Congratulations!!

Thank you for considering ***Zachary's BBQ Southern Comfort & Catering*** to cater your special day. These menus are just a few of the menu's available to you and are suggestions that can be customized to fit your special day. For additional menu item selections please view our menu list.

Once you have selected a menu or have created your own menu, just give us a call or send us an e-mail, with this information, we will begin the process in providing you with a menu proposal and quote along with any other information needed in planning your special day. All menu items can be substituted and are interchangeable.

As with all of our menu's, ***Zachary's BBQ Southern Comfort & Catering*** can provide you with a full line of tents, tables, chairs, linens, china and silverware, glassware, bartenders and servers.

***Wedding Packages***  
*Include One Hour Butlered Hors d oeuvres*  
*Four Hour Wedding Reception*  
*Service Staff*  
*Dessert Station*



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***Summer Wedding Reception***

***Displayed and Butlered Hors d' oeuvres***  
***Pistachio Crusted Chicken Saté Skewers***  
*Marinated chicken in soy and ginger*

***Smoked Chicken Trumpets***

*Chicken, pepper jack cheese, tomato, southwest seasonings rolled into mini flour tortilla cones served with salsa and sour cream*

***Mini Jumbo Lump Crab Cakes***

*Chef's family recipe, nothin but lump crab meat. Served with red chile remoulade sauce*

***Garden Vegetable Basket Display***

*A display of fresh garden vegetables displayed market style with a savory dip*

***Tomato Bruschetta***

*Seasons best tomatoes and basil tossed with herbs and sweet marinade served with crostini's*

***Buffet Station (s)***

***Mozzarella Capri***

*Tomatoes with fresh mozzarella and basil drizzled with infused virgin olive oil*

***Zachary's Caesar Salad***

*Served with homemade Caesar dressing and herbed croutons*

***Cornbread with whipped butter***

***Southern Style Pulled Pork***

*Boneless Boston butt rubbed, smoked and hand pulled*

***Chicken Penne***

*Sautéed chicken with roasted garlic, plum tomatoes, capers, and artichokes served over penne pasta*



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***Slow Smoked BBQ Beef Brisket***

*Rich and flavorful brisket smoked for at least 12 hours*

***Summer Vegetable Medley***

*Seasons best vegetable medley*

**Dessert Station**

***Blueberries and Strawberries***

*Farm fresh blueberries and strawberries served with fresh whipped cream*

***Miniature Chocolate Fudge Brownies***



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***Grilled Garden Wedding Reception***

***Displayed and Butlered Hors d' oeuvres***

***Buttermilk Petites***

*Miniature biscuits filled with smoked ham, brie and honey mustard*

***Blue Crab Stuffed Mushrooms***

*Jumbo caps filled with our lump crab imperial*

***Coconut Chicken***

*Tender strips of chicken prepared with island coconut*

***Spinach and Artichoke Dip***

*This rich and creamy mixture is a must for all events. Served with crispy pita chips*

***Seasonal Fruit and Cheese Board***

*Display of select cheese from around the world and a sliced medley of this seasons best  
tropicals, melons, fruits and berries*

***Grilled Buffet***

***Grilled Salmon***

*Grilled over an open flame rubbed with island spice and glazed with our signature jerk  
barbecue sauce*

***Grilled Texan Tenderloin***

*Tender filet mignon rubbed with Achiote a southwestern spice rub, flash seared and slow  
roasted to maintain all its natural juices served with a Kentucky bourbon glaze with  
mushrooms and fresh herbs*

***Bruschetta Grilled Marinated Chicken Breast***

*House favorite! Marinated boneless chicken breast topped with plum tomatoes, basil and  
herbs and select spices*



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***Road House Salad***

*with tomatoes, cucumbers, carrots and aged provolone with Sweet Basil Vinaigrette*

***Lucille's Orzo Salad***

*Arugula, pine nuts, feta cheese and dried cranberries*

***Parmesan Roasted Potatoes***

***Grilled Marinated Vegetable Display***

*An array of fresh seasonal vegetables marinated and grilled then drizzled with a balsamic reduction*

***Classic Dinner Rolls***

*with whipped butter*

***Dessert***

***Petite Bar Assortment***

*Featuring Fudge Brownies, Meltaway Bars, Raspberry Tango Cheesecake, and Caramel Apple Grannies*





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***Traditional Wedding Reception***

***Displayed Hors d'oeuvres Selection Included***  
*International Cheese & Seasonal Fruit Board*  
*Antipasto Display*

*Domestic and imported cheeses, charcutiere, roasted red peppers, assortment of olives*  
*Garden Fresh Vegetable Basket Displayed with a savory dip*

***A Selection of Six Additional Hors d'Oeuvres***

***Butlered Hors d'oeuvres***

*Crab Stuffed Mushroom Caps    Mongolian Beef Satays with Hoisin Dipping Sauce*  
*Smoked Trout on Toast Points with Apple Horseradish Relish*  
*Wild Mushroom and Goat Cheese Croquette*  
*Spinach and Feta in Phyllo    Miniature Baked Brie with Raspberry Sauce*  
*Artichoke Fritters    Coconut Chicken Skewers    Vegetable Pot Stickers*  
*Asian Chicken Skewers    Mini Inner Harbor Crab Cakes*  
*Buttermilk Petites    Coconut Shrimp    Eggplant Caponata*  
*Tomato Gorgonzola Bruschetta    Fresh Sliced Mozzarella with Balsamic Drizzle*  
*Dijon Tenderloin Skewers    Scallops wrapped in Bacon    Chilled Jumbo Shrimp*  
*Baby Lamb Rib Chops    Roses Baked Clams*

***Salad to be Served to your Seated Guests***

*Mixed Greens with Vinaigrette Dressing    A Basket of Dinner Rolls and Butter*

***Buffet Dinner***

***Carved Station***

*(Select one)*

*Prime Rib Au Jus    Sicilian Stuffed Loin of Pork    Texan Tenderloin*

***Entrees***

*(Select Two)*

*Stuffed Loin of Pork*



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*Roasted Shallot Chicken    Bourbon Street Chicken    Chicken Scallopine*  
*Grilled Breast of Chicken Al Ferri    Chicken Marsala    Chicken Jardiniere*  
*Italian Sausage with Peppers    Penne Pasta with Shrimp and Garden Vegetable*  
*Meatballs Marinara    Pasta Primavera    Cavatelli and Broccoli*  
*London Broil with Mushroom Demi glace    Sliced Steak Madagascar*  
*Steak Medallions with Sauce Bordelaise    Black Angus Steak with Mushrooms*  
*Stuffed Lemon Sole    Jerk Salmon    Gemelli with Sauce Americaine*  
*Lemon Sole Florentine    Salmon Provencale*

***Vegetables***

*Fresh Vegetable Medley    Parmesan Roasted Potatoes*

***Dessert***

*Traditional Wedding Cake with Buttercream Icing*  
*(Choice of Vanilla, Marble, Raspberry Swirl or Lemon Poppy)*  
*An Assortment of Mints, Petite Fours and Miniature Pastries on Each Table*

***Beverages***

*Coffee    Tea    Decaffeinated Coffee    Cream and Sugar*



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***Beverages and Ancillary Items***

***Coffee Service***

*Freshly Brewed Regular and Decaffeinated Coffee and Tea  
with cream and sugar  
\$ 3.95 per person*

***Bar Service***

*Bartender, Ice, Serving Vessels, Condiments and Garnishes, Stemmed Glassware  
Starting at \$8.00 per person*

***Whistle Wetters***

*Coke, Diet Coke, Sprite, Bottled Water and Ice - \$ 1.95 per person  
Chilled Cranberry Lemonade - \$1.75 per person  
Fresh Squeezed Homemade Lemonade - \$1.75 per person  
Fresh Brewed Southern Sweet Tea - \$1.75 per person*

***Champagne Toast***

*Stemmed Glassware  
\$1.95 per person*

***Bartender***

*\$ 200.00 per  
(four hour minimum)*

***Premium Disposable Silver Rim Chinaware, Silver Utensils and Linen Napkin***  
*Starting at \$ 3.95 per person*

***Bamboo Ware, Silver Utensils and Linen Napkin***  
*Starting at \$ 4.95 per person*

***White China, Silverware and Glassware Service—Starting at \$8.00 per person***





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**Tables**

**6' Rectangle Table \$15.00 / 8' Rectangle Table \$18.00 / 60" Round Table \$15.00**  
**Bone Samsonite Chairs - \$4.50 per / White Samsonite Chair - \$ 4.50 per**  
**White Padded Chair - \$ 6.00 per**

**Solid Color Linens (90x132, 120") - \$18.00 per**  
*Additional Linens with a wide range of colors and textures available, prices vary*

**Tenting**  
*Frame and Pole Tents available price based on size*

**The Fine Print**

**What is the price?** – Great question!! No two bride and groom are the same and each of our weddings are customized to suit your needs and wishes. Give us a call so we can chat about what you are looking for and how we can best serve you and provide you with pricing info. You can also click on the **“Contact Us”** fill out the form and we will contact you. Our catering representatives are available from 9:00am to 5:00pm Monday through Friday, Saturday 9am-1pm.

**When do you cater?** – We cater Monday-Sunday . Although our retail store is open Tuesday thru Saturday 11a-8pm. We cater 24/7 Monday thru Sunday.

**What does it taste like?** The majority of our catering menu is available here at our store on a daily basis. So come on in and give us a try. You can schedule a time for a tasting by giving us a call and schedule a time that is best for you.

**Where do you cater?** – We have catered in private residences and farms, golf clubs, private venues, zoo's and numerous backyards.