



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

Thank you for considering *Zachary's BBQ & Soul Kitchens and 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 & Soul Kitchens and Catering* can provide you with a full line of tents, tables, chairs, linens, china and silverware, glassware, bartenders and servers.



SATISFY

ZACHARY'S
BBQ

THE SOUL

Garden Reception

Displayed Hors d'oeuvres

Seasonal Fruit and Cheese Display

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

Tomato Bruschetta

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

Honey Teriyaki Wings

Wings tossed with our honey teriyaki sauce and baked to a golden brown

Buffet Station

Spring Garden Salad

with candied walnuts, sliced apples and dried cranberries served with sweet basil vinaigrette

Plum Tomato Salad

Plum tomatoes and sliced red onion tossed in red wine vinaigrette

Grilled Atlantic Salmon

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

Slow Smoked BBQ Beef Brisket

Rich and flavorful brisket smoked for over 12 hours. Melts in your mouth tender

Wood Roasted BBQ Chicken

Mixed pieces hand rubbed, smoked and lightly bathed with our barbecue sauce

Oven Roasted Red Potatoes

Oven roasted potatoes tossed with fresh cracked black pepper and fresh herbs

Chef's Vegetable Medley

Full Service with Service Staff – Includes Serving Staff, Service Equipment, Buffet Linens, Disposable Plastic Goods, Set-Up, Service and Clean-Up.



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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

Pulled Barbecue Chicken

Our wood roasted chicken, hand pulled served with a kiss of vinegar and our mild barbecue sauce.



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Slow Smoked BBQ Beef Brisket

Rich and flavorful brisket smoked for at least 14 hours

Summer Vegetable Medley

Seasons best vegetable medley

Brabant Potatoes

Crisp russet potatoes tossed in garlic butter and herbs

Dessert Station

Blueberries and Strawberries

Farm fresh blueberries and strawberries served with fresh whipped cream

Miniature Chocolate Fudge Brownies

Beverages

Coffee Tea Decaffeinated Coffee Cream and Sugar



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Grilled 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

Apple Cider Donuts

Fresh baked donuts dredged in cinnamon sugar, house favorite!

Petite Bar Assortment

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

Beverages

Coffee Tea Decaffeinated Coffee Cream and Sugar



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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 Angus Beef Brisket Texan Tenderloin

Entrees

(Select Two)

Carolina Pulled Pork



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Roasted Shallot Chicken Bourbon Street Chicken Carolina Pulled Chicken
Grilled Breast of Chicken Al Ferri Chicken Marsala Chicken Jardiniere
Sweet Italian Sausage with Peppers, Onions and Filetto di Pomodoro
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

Chef's Vegetable Medley Parmesan Roasted Potatoes

Dessert

Traditional Wedding Cake with Buttercream Icing
Bride choice of designs
(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

Summer/Grilled/Traditional Wedding Packages

Include One Hour Butlered Hors d'oeuvres

Four Hour Wedding Reception

Service Staff

Dessert Station

Coffee Service

White Chinaware and Polished Silverware with linen napkins

Bride and Groom Personal Attendant

Beverages and Ancillary Items



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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 \$12.00 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
\$2.25 per person*

Bartender

*\$ 200.00 for 4 hours
(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

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*



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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 10:00am to 4:00pm Monday through Friday,

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

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