



Z CATERING

WEDDINGS & EVENTS

events@zenrestaurantgroup.com
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www.zcateringct.com
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MEET OUR CHEFS



CHEF STEFAN RARUS

Chef Stefan began cooking as a child, helping his mother to cook meals on the weekend, or to help prepare food for family gatherings. His love for cooking led him to begin his culinary career at 17, working for a local pizzeria. In 2001, Stefan made his way to the Saybrook Fish House as a line cook, continuing to learn and grow as a chef. His next stop was the USS Chowder Pot in Branford, CT, where he continued to gain experience working with seafood.

In 2007 Chef Stefan decided to begin his more refined culinary studies by enrolling in the Institute of Culinary Education in Manhattan, New York. During his studies, Chef Stefan secured an internship with world renowned Union Square Hospitality Group, working at Blue Smoke and Jazz Standards. It was here where he learned the art of smoking food and BBQ and was able to gain experience in the realm of catering within Blue Smoke's new catering department.

In 2009, Chef Stefan came back to Connecticut and began working at Basta Trattoria. In 2010, Middletown's Esca came calling, and he was promoted to Sous Chef there just a year after working on the grill station. Chef Stefan then accepted the Head Chef position at Taino Smokehouse, where he furthered his experience in BBQ, smoking, and catering. In 2017, Chef Stefan returned to Esca as the Head Chef. In 2021, Chef Stefan connected with the team at Z Catering, teaming up to spearhead their growing catering business. With his years of experience in the kitchen, Chef Stefan and the Z Catering team will ensure that you receive a professional and personalized catering experience from start to finish.



CHEF JOE BUCHOLZ

For Executive Chef Joe Bucholz, his love of the culinary world began early on in life in his Grandmother's kitchen. Whether it was baking Pignoli cookies during the holidays, making soup on Mondays, or just cooking up some sauce from scratch, Chef Joe felt right at home in the kitchen. Fostering this love of food, Chef Joe enrolled and completed schooling at The Center for Culinary Arts in Cromwell, CT. Upon graduating in 2000, he found himself at The Tuscany Grill in Middletown, CT as their Sous Chef, specializing in Italian Cuisine. After a successful few years at Tuscany, Chef Joe transitioned to Baci Grill and Banquet facility, as their Executive Chef, taking the opportunity to expanding his knowledge into the catering world.

Chef Joe then made his way to the Max Restaurant Group, taking the position of Sous Chef at Max a Mia in Avon, CT. After a number of years with the Max Restaurant Group, the chef returned to his hometown of Middletown, CT, taking over as the Executive Chef of the then newly opened ESCA Restaurant and Wine Bar. He wore multiple hats during his time with the company, including executive, banquet, and pastry chef. Chef Joe remained with the company for 9 years until he ultimately relocated to the Farmington Valley Area.

In 2018, Chef Joe connected with James and Sandy Chen of Zen Restaurant Group. He joined forces on the opening of Farmers Kitchen, and most recently La Figata, where he remains the Executive Chef. Chef Joe is no stranger to the kitchen, delicious food, creativity, or hard work. He and Z Catering are eager to collaborate with you to create the event of your dreams.



HOR'S DOEUVRES

CHOICE OF 4 | \$18 PER PERSON FOR 1 HOUR
\$5 PER PERSON EACH ADDITIONAL ITEM

TANDOORI SPICED STEAK SKEWERS
Cabernet vinegar reduction

CHICKEN EMPANADA
Lime sour cream

FRIED CHEESE RAVIOLI 
Arrabiata sauce


VEAL MEATBALLS
Broccoli rabe pesto


EGGPLANT ROULADE 
Spinach, ricotta


BUTTERMILK CHICKEN TENDERS
Honey mustard sauce


POACHED PEAR CROSTINI 
Gorgonzola, balsamic reduction

SMOKED CHICKEN POTATO CROSTINI

STUFFED CRIMINI MUSHROOMS 
Andouille sausage, cheddar or vegetable

DEVILED EGGS 
Scallions, sriracha mayo

TOMATO BRUSCHETTA 
Crostini, basil, olive oil

VEGETABLE SUMMER ROLLS 
Cilantro, sweet chili sauce

PECORINO BASIL ARANCINI
Carbonara sauce


MEDITERRANEAN BRUSCHETTA 
Artichokes, olives, roasted peppers

TOMATO MOZZARELLA SKEWERS 
Pesto, balsamic reduction

PANCETTA WRAPPED SCALLOPS
Dijon sherry marinade


PORK GYOZA
Ginger sauce

PULLED PORK SLIDERS
Coleslaw, pickled red onions

FOUR CHEESE POTATO CROQUETTES 
Cheddar, manchego, goat cheese, pecorino

GRIDDLED 4 CHEESE 
Texas toast, warm tomato soup

BACON WRAPPED BRUSSELS SPROUTS
Honey sriracha

AVOCADO CROSTINI 
Pico de gallo, pickled red onions

VEGETARIAN PECORINO BASIL ARANCINI 
Romanesco dipping sauce

BACON WRAPPED DATES
Stuffed with pistachio butter

PROSCIUTTO WRAPPED MELON
Balsamic reduction

CHICKEN SATAY
Curry peanut sauce

PORTOBELLO MUSHROOM SATAY 
Chimichurri sauce


CRAB RANGOON
Sweet & sour sauce

COCONUT SHRIMP
Sriracha sweet chili sauce

BEEF BRISKET SLIDERS
House BBQ, pickles

BUFFALO CAULIFLOWER POPPERS 
Bleu Cheese Dressing

GRIDDLED HERB FOCACCIA STICKS 
Fig chutney

VEGETABLE SPRING ROLLS 
Soy ginger dipping sauce or curry peanut sauce



COCKTAIL HOUR DISPLAYS (1 HOUR)

ARTISAN CHEESE | \$15/PP

Crostini, crackers, chutneys, berries

ARTISAN CHEESE & CHARCUTERIE | \$18/PP

Crostini, crackers, chutneys, berries, pickled vegetables

SLIDERS | \$18/PP

All natural beef burger with herb mayo, edamame burger with harissa aioli, crispy chicken with creole remoulade, soy ginger salmon burger with wasabi aioli

CRUDITÉS | \$12/PP

Freshly cut assorted crisp vegetables, french onion, ranch, and bleu cheese dips

RAW BAR | \$23/PP

Station Chef Required 2 Hours (\$50/hour)
Shrimp Cocktail, Oysters, Clams, Cocktail Sauce, Mignonette, Lemons, Horseradish

ASSORTED SPREADS & BREADS | \$15/PP

Edamame hummus, truffled white bean hummus, roasted beet goat cheese, roasted eggplant basil, seasonal vegetables, grilled flatbread, crostinis, focaccia

SUSHI DISPLAY

Sushi Chef 2 Hours Required (\$50/hour)

Tier 1: \$13/pp

Choose 6: California Roll, Tuna Roll, Salmon Roll, Spicy Tuna Roll, Salmon Avocado Roll, Vegetable Roll, Sweet Potato Roll, Avocado Peanut Roll, Shrimp Tempura Roll

Tier 2: \$18/pp

Tuna, salmon, & yellowtail sushi, treasure island roll, rainbow roll, table 570 roll

CULINARY STATIONS

NEW ENGLAND SEAFOOD | \$46/PP

Clam chowder, lobster rolls, steamers, mussels, baked crab stuffed haddock, corn on the cob, potato salad, coleslaw, mixed greens salad, kettle chips, drawn butter, cajun spiced butter

PAELLA DISPLAY | \$30/PP

Mussels, prawns, clams, chorizo and chicken with roasted tomatoes and saffron rice

ASIAN WOK STATION | \$28/PP

Station Chef Required 4 Hours (\$100/hour)

Choose 3: General Tso's Chicken, Thai Basil Chicken, Pepper Steak, Pineapple Shrimp, Sesame Tofu (additional entree \$5/pp)

Choose 2: Vegetable Fried Rice, White Rice, Brown Rice, Vegetable Lo Mein, Steamed Broccoli (additional side \$3/pp)

MAC & CHEESE BAR | \$21/PP

Choose 3 Toppings: Smoked brisket, pulled pork, pulled chicken, cajun shrimp, roasted mushrooms (add \$3 per extra topping)

Served alongside creamy mac & cheese, with bacon, pickled jalapeños, & green onions

PENNE PASTA BAR | \$22/PP

Choose 2: Chicken, Shrimp, Meatballs (add \$2 per extra meat)

Choose 2: Marinara, vodka sauce, carbonara, tomato cream

Penne served with broccoli, peas, spinach, roasted red peppers, mushrooms, asparagus, cheddar, grated pecorino, caramelized onions

PIZZA DISPLAY | \$18/PP

Cheese, Pepperoni, Margherita, Seasonal Veggie

FARMERS BBQ | \$23/PP

Choose 3 Meats: Pulled pork, smoked or fried chicken breast & thighs, smoked brisket, smoked pork belly (add \$3 for additional meat)

Choose 2 Sides: Coleslaw, potato salad, baked beans, mac n cheese, corn bread, salad, green beans, corn on the cob (add \$2 for additional side)

Served with assorted BBQ sauces

STREET TACO BAR | \$22/PP

Choose 3: Pulled chicken, carne asada, pulled pork, fried pollock, cajun shrimp, or roasted vegetables (add \$3 per additional filling)

Served with shredded lettuce, pico de gallo, lime sour cream, avocado crema, Tillamook cheddar, corn black bean salad, Spanish rice, corn & flour tortillas, tortilla chips



2 COURSE PLATED DINNER OR LUNCH

\$45 PER PERSON DINNER

\$35 PER PERSON (BEFORE 4PM)

CHOOSE 3 ENTREES

INCLUDES HOUSE MIXED GREENS SALAD

PAN ROASTED CHICKEN BREAST

Bourbon maple demi glace, confit fingerling potatoes, zucchini

PORK TENDERLOIN

Fig mustard, hazelnut quinoa, broccolini

PETITE FILET MIGNON (+\$8/PP)

Caramelized shallot port demi, smashed potato cake, green beans

CRAB STUFFED SOLE (+\$5/PP)

Lemon butter, rice pilaf, asparagus

PESTO CHICKEN

Fresh mozzarella, tomato, arugula, red onion, saba dressing

SALMON

Blood orange gastrique, toasted almond farro, asparagus

CHICKEN PICATTA

Lemon caper white wine sauce, penne

NY STRIP (+\$5/PP)

Horseradish demi glace, smashed potato cake, green beans

CHICKEN MARSALA

Prosciutto, wild mushrooms, penne

BRAISED PORK SHANK

Polenta, broccoli rabe

BRAISED BEEF SHORT RIB

Red wine demi glace, mashed potatoes, asparagus

MEATBALLS TRES CARNE

Marinara, shaved parmesan, linguine

SCALLOPS (+\$5/PP)

Asparagus lime risotto, smoked tomato vinaigrette

PAN SEARED COD

Soy, ginger, red rice

CHICKEN PARMESAN

Marinara, mozzarella, linguine

VEGETARIAN & VEGAN SELECTIONS

EGGPLANT LASAGNA

Provolone, tomato, basil

GNOCCHI DI SPINACI

Wild mushrooms, tomatoes, spinach, EVOO

PENNE PRIMAVERA

Seasonal vegetables

SPAGHETTI ALLA CHITARRA

Tomato & basil sauce

PENNE

Wild mushrooms, peas, three cheeses, brandy cream sauce

ROASTED VEGETABLE NAPOLEON

Portobello, red peppers, zucchini, yellow squash, spinach

TOFU MILANESE

Arugula, tomatoes, red onion, saba dressing

SUMMER CORN RISOTTO

Red peppers, green onion, sweet peas

PENNE A LA VODKA

Parmesan, tomato, & cream sauce

RICOTTA RAVIOLI

Pesto cream or red sauce

BAKED PENNE

Shaved parmesan, peas, tomato cream sauce



BUFFET STYLE DINNER OR LUNCH

\$45 PER PERSON DINNER

\$35 PER PERSON LUNCH

CHOOSE 2 ENTREES & 3 SIDES (ADD \$8 PER ADDITIONAL ENTREE, \$5 PER ADDITIONAL SIDE)

CHICKEN PICATTA

Lemon caper sauce

CHICKEN MARSALA

Prosciutto, wild mushrooms

ROASTED SLICED SIRLOIN (+\$5/PP)

Black peppercorn demi glace

BRAISED BEEF SHORT RIB

Red wine demi glace

VEAL SALTIMBOCCA

Prosciutto & sage

CHICKEN PARMESAN

Marinara, mozzarella, parmesan

BAKED PENNE

Sausage, shaved parmesan, peas, tomato cream sauce

HERB SHALLOT RUBBED PRIME BEEF (+\$5/PP)

Horseradish cream, roasted garlic au jus

GRILLED MARINATED PORK LOIN

Dried apricot ginger chutney, bourbon glazed pears

OVEN ROASTED TURKEY BREAST

Dried cranberry compote, herb gravy

PEPPERCORN CRUSTED FILET(+ \$8/PP)

Port wine demi glace, barn steak sauce

CRAB STUFFED SOLE (+\$5/PP)

Lemon butter

HERB RUBBED CHICKEN BREAST

Citrus beurre blanc

HICKORY SMOKED BONE-IN CHICKEN BREAST

Honey mustard glaze

PENNE PRIMAVERA

Seasonal vegetables

SPAGHETTI ALLA CHITARRA

Tomato & basil sauce

EGGPLANT LASAGNA

Provolone, tomato, basil sauce

GNOCCHI DI SPINACI

Wild mushrooms, tomatoes, spinach, EVOO

SALMON A LA PLANCHA

Lemon honey gastrique, pomegranate mustard

PENNE

Wild mushrooms, peas, 3 cheeses, brandy cream sauce

PENNE A LA VODKA

Parmesan, tomato, & cream sauce

RICOTTA RAVIOLI

Pesto cream or red sauce

LINGUINE & CLAMS

White or red sauce

BUFFET SIDES

Grilled Asparagus

Broccoli Rabe

Roasted Cauliflower

Sauteed Green Beans

Roasted Sweet Potatoes

Grilled Zucchini & Carrots

Brussels Sprouts

Mixed Field Greens Salad

Creamy Polenta

Fingerling Potatoes

Mashed Potatoes

Roasted Red Bliss Potatoes

4 Grain Rice Pilaf

Pistachio Quinoa

Sweet Potato Cous Cous

Penne with Marinara

Veggie Fried Rice

Lo Mein



BRUNCH

WELCOME TO GRANBY | \$25/PP

Scrambled eggs, french toast, pancakes, home fries, sausage, bacon, toasted english muffins, & seasonal fruit salad

OMELET STATION | \$20/PP

Choose 4 vegetables:
Peppers, onions, tomatoes, scallions, spinach, mushrooms, zucchini, avocado, olives
Choose 2 cheeses:
American, Swiss, cheddar, feta, goat cheese
Choose 2 meats:
Bacon, sausage, Canadian bacon, brisket

BELGIAN WAFFLE STATION | \$12/PP

Maple syrup, blueberries, bananas, chocolate chips, nutella, whipped cream
Add crispy buttermilk chicken \$4/pp

FRENCH TOAST OR PANCAKE STATION | \$12/PP

Maple syrup, blueberries, bananas, chocolate chips, nutella, whipped cream

BAKED GOODS | \$7/PP

Choose 3:
Assorted muffins, coffee cake, assorted scones, banana bread, buttermilk biscuits, breakfast bars

FRITTATA DISPLAY | \$12/PP

Assorted chef inspired frittata's including seasonal vegetables, breakfast meats, and artisan cheeses

BRUNCH DRINK PACKAGES

MIMOSA BAR - \$15/PP FOR 2 HOURS (ADD HOUR +\$5)

Duc de Valmer Sparkling Orange, Cranberry, & Pineapple Juices
Upgrade to Piper-Heidsiek Blanc de Blanc Prosecco \$26/pp

BLOODY MARY BAR - \$22/PP FOR 2 HOURS (ADD HOUR +\$7)

Titos, Housemade Bloody Mary Mix, Olives, Lemons, Limes and Celery

MIMOSA & BLOODY MARY BAR - \$28/PP FOR 2 HOURS (ADD HOUR +\$9)

Upgrade to Piper-Heidsiek Blanc de Blanc Prosecco \$38/pp

LUNCH PLATTERS

ADDITIONAL SPECIALTY GRINDERS & WRAPS \$8 EACH

BUFFALO CHICKEN, ROAST BEEF & CHEDDAR, TUNA FISH, HONEY SRIRACHA CHICKEN

ASSORTED WRAP PLATTER | \$100 (FEEDS 8-12)

Smoked chicken salad, ham & swiss, turkey & cheddar, seasonal roasted vegetable
Sides of lettuce, tomato, mayo, mustard and pickles

6 INCH GRINDER PLATTER | \$100 (FEEDS 8-12)

Smoked chicken salad, ham & swiss, turkey & cheddar, seasonal roasted vegetable
Sides of lettuce, tomato, mayo, mustard and pickles

BUILD YOUR OWN COLD CUT PLATTER | \$110 (FEEDS 8-12)

Smoked chicken salad, tuna salad, ham, turkey, cheddar, swiss, lettuce, tomatoes, mayo, mustard, pickles, hard rolls

DESSERT

ASSORTED DESSERT TRAY | \$8/PP

Assorted seasonal desserts

COOKIES & BROWNIES | \$6/PP

Assorted selection of cookies & brownies

SUNDAE BAR | \$8/PP

Assorted toppings & ice cream



BAR PACKAGES

BEER, WINE & SODA

\$10/pp for 1st hour
\$7/pp each additional hour
3 hour package | \$19/pp

Includes:

Beers: Bud, Bud Light, Amstel Light, Corona, Sam Seasonal
Wines: Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Pinot Noir

WELL BAR

\$12/pp for 1st hour
\$8/pp each additional hour
3 hour package | \$23/pp

Includes:

Beer, Wine, & Soda package plus:
Titos Vodka, Beefeater Gin, Don Q Cristal Rum, Captain Morgan Rum, Dewar's Scotch, Jim Beam Bourbon, Old Overholt Whiskey, Jack Daniels Whiskey, Exotico Tequila, Triple Sec

TOP SHELF BAR

\$15/pp for 1st hour
\$10/pp each additional hour
3 hour package | \$32/pp

Includes:

Beer, Wine & Soda package plus:
Titos Vodka, Grey Goose Vodka, Bombay Sapphire Gin, Bacardi 8yr Reserve Rum, Captain Morgan Rum, Monkey Shoulder Scotch, Maker's Mark Bourbon, Crown Royal Whiskey, Bulleit Rye, Jack Daniels Whiskey, Cazadores Tequila, Dulce Vida Tequila, Cointreau, Sweet Vermouth

MOBILE KITCHEN

MOBILE KITCHEN RENTAL

0-20 Miles: \$300
21-50 Miles: \$500
50 Miles +: contact us
*required for venues without a full commercial kitchen
distance calculated from Granby, CT*

STAFFING FEES

BARTENDERS & SERVERS

Staffing priced based on event size & type

STATION CHEF

\$100/hour per chef (minimum 3 hours)

MEAL PACKAGES

BASIC LUNCHEON PACKAGE

Choice of Salad
Assorted Wraps & Grinders
Dessert Tray

\$30/pp

COCKTAIL PARTY PACKAGE

3 Hour Open Well Bar Package
Choice of 4 Passed Hors D'Oeuvres (1 hour)
2 Cocktail Hour Stations (2 hours)

\$60/pp

BRUNCH PACKAGE

Bloody Mary & Mimosa Bar 3 Hour Package
1 Artisan Cheese Station
Welcome to Granby Brunch

\$50/pp

PIZZA PARTY PACKAGE

Choice of Salad
Assorted Pizza

\$25/pp

ADD-ONS

ALL-INCLUSIVE SETTINGS | \$10/PP

Silverware, plates, water glasses, linen napkins

TABLECLOTHS | \$25/TABLE

DELIVERY DISPOSABLES | \$2/PP

Disposable serving spoons & tongs, plus utensil packages for guests

BAR GLASSWARE

Disposable: \$3/pp
Glass: \$8/pp

COFFEE & TEA | \$4/PP

Labor cost & administrative fees not included. May require mobile kitchen rental.



Take a look at our most popular wedding packages, or work with our team to build an a la carte customized event!

WEDDING PACKAGES

All wedding packages include our all inclusive settings package (linen napkins, silverware, water glasses, plates), coffee & tea, & disposable bar glassware

BRONZE PACKAGE

Open Beer, Wine & Soda 4 Hour Package
4 Passed Hors D'Oeuvres
Plated Dinner or Buffet Style Dinner
Complimentary Cake Cutting

\$90/pp

SILVER PACKAGE

Open Well Bar 4 Hour Package
4 Passed Hors D'Oeuvres
Plated Dinner or Buffet Style Dinner
Assorted Dessert Tray
Complimentary Cake Cutting

\$100/pp

GOLD PACKAGE

Open Premium Bar 4 Hour Package
4 Passed Hors D'Oeuvres
1 Cocktail Hour Station
Plated Dinner or Buffet Style Dinner
Assorted Dessert Tray
Complimentary Cake Cutting

\$120/pp

PLATINUM PACKAGE

Open Premium Bar 4 Hour Package
4 Passed Hors D'Oeuvres
2 Cocktail Hour Stations
Plated Dinner or Buffet Style Dinner
Assorted Dessert Tray
Champagne Toast - Tier 1 (Upgrade to: Tier 2 \$3/pp; Tier 3 \$5/pp; Tier 4 \$8/pp)
Complimentary Cake Cutting

\$140/pp

STATIONS PACKAGES

All stations packages include our all inclusive settings package (linen napkins, silverware, water glasses, plates), coffee & tea, & disposable bar glassware

CLASSIC STATIONS PACKAGE

Open Well Bar 4 Hour Package
4 Passed Hors D'Oeuvres
Choose 3:
Farmers BBQ, Mac & Cheese Bar, Penne Pasta Bar, Asian Wok, Street Taco Bar, Pizza Display, Caesar Salad, Tuscano Salad, Spinach Salad
Assorted Dessert Tray

\$110/pp

PREMIUM STATIONS PACKAGE

Open Premium Bar 4 Hour Package
4 Passed Hors D'Oeuvres
Choose 2:
Farmers BBQ, Mac & Cheese, Penne Pasta Bar, Asian Wok, Street Taco Bar, Caesar Salad, Tuscano Salad, Spinach Salad
Choose 1:
Raw Bar, Paella, New England Seafood, Sushi Station
Assorted Dessert Tray

\$130/pp

CHAMPAGNE TOAST ADD-ON

TIER ONE - \$7/ PER PERSON (INCLUDED IN PLATINUM PACKAGE)

Casas del Mar Blanc de Blancs, Spain

TIER TWO - \$9/PER PERSON

Ruffino Prosecco, Italy
Ruffino Prosecco Rose, Italy
Saint-Hilaire Brut, France

TIER THREE - \$11/ PER PERSON

Lucien Albrecht Brut Rose, Cremant d'Alsace, France

TIER FOUR - \$15/ PER PERSON

Nicolas Feuillatte Brut, Champagne, France

Labor cost & administrative fees not included. May require mobile kitchen rental.