

# GREEN ZEBRA CATERING CO.



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## A La Carte Catering for Buffets or Sit Down Service

Prices for orders for parties of 20 or more guests; please inquire about more intimate dinner catering and deliveries.

### Starters

individually plated or arranged in/on larger serving pieces for buffet service

### Salads

- Market Garden Salad with Balsamic Vinaigrette \$4.75
- Shaved Vegetable and Baby Green Salad with White Miso Vinaigrette \$5.75
- Caesar Salad with Herbed Croutons and Marinated White Anchovies \$5.75
- Roasted and Pickled Baby Beets with Local Greens, Hazelnuts and Smoked Goat Cheese \$8.00
- Frisee with House Made Bacon Lardons, Soft Egg and Chive Vinaigrette \$10.00
- Local Grilled Asparagus with Soft Egg, Pecorino Romano and Truffle-Lemon Vinaigrette \$10.00
- Almond Crusted Shrimp Cake with Pea Shoot Salad and Lemon Soy Aoli \$12.00

### Soups

- Fennel Bisque with Crunchy Apple and House Made Bacon \$5.75
- Avgolemeno \$5.75
- Moroccan Local Carrot with Crispy Leeks and Smoked Yogurt \$6.50
- Local Asparagus Velute with Pecorino Crumbs and Pickled Ramps \$6.50
- Spring Pea Soup with Goat Cheese Custard and Preserved Lemon \$7.00

## Entrees

individually plated or arranged in/on larger serving pieces for buffet service

Pan Seared Atlantic Salmon or Halibut for \$11.50 and \$15.50 per person (respectively)  
with a choice of:

- Asian Cabbage and Kohlrabi Slaw
- Hazelnut and Whole Grain Mustard Vinaigrette
- Pickled Beet and Smoked Crème Fraiche
- Lemon and Caper Beurre Blanc
- Grape Tomato, Kalamata Olive, Herb and Lemon
- Radish and Carrot Raita
- Pistachio Crust and Orange Vinaigrette

All Natural Hormone Free Chicken Paillard for \$9.00 per person with a choice of:

- Grilled or Panko crust with Grape Tomato, Kalamata Olive, Herb and Lemon
- Grilled with Curried Yogurt and Apple
- Grilled with Berry, Gorgonzola and Scallion Salad
- Sesame Crust with Asian BBQ Sauce
- Fennel and Caper Salsa Verde
- Roasted Grape, Tarragon and White Wine Sauce

Grilled Pork Loin for \$12.50 per person with a choice of:

- Apple and Fennel Salad
- Charred Corn and Peach Salsa
- Salsa Verde
- Smokey Rhubarb BBQ Sauce
- Whole Grain Mustard Crust
- Smoked Pineapple Salsa

Grilled Flank Steak for \$12.00 per person with a choice of:

- Chimichurri Sauce
- Fennel and Caper Salsa Verde
- Brandied Mushrooms and Onions
- Heirloom Tomato, Goat Cheese and Herb Salad
- Grilled Peach and Corn Salad
- Smoked Blue Cheese Butter

Roast Prime Beef Tenderloin for \$16.00 per person with a choice of 2 sauces:

- Horseradish Cream Sauce
- Green Peppercorn Sauce
- Wild Mushroom Sauce
- Blue Cheese Fonduta
- Fennel and Caper Salsa Verde
- Leek and Garlic Confit

- Red Wine Demi Glace
- Caramelized Onion Jam
- Roasted Red Pepper Aoli

Jumbo Shrimp or Dry Scallop for Market Price with a choice of:

- Truffled Pea Puree and Meyer Lemon
- Fennel and Caper Salsa Verde
- Chimmichurri
- Old Bay Remoulade
- Creole Sauce
- Sweet Corn Puree and House Made Bacon Lardons
- Toasted Herb and Lemon Crumbs

Jumbo Lump Crab Cakes for \$16.00 per person and served with Remoulade and Lemon

House Made Potato Gnocchi for \$14.50 per person with Spring Vegetables, Lemon and Parmesan

Caramelized Vegetable and Quinoa Cakes with Romesco Sauce (Vegan) for \$8.50 per person

## Side Dishes

Vegetables \$5.00 per person

- Market Roasted Mixed Vegetable
- Grilled (Local when available) Asparagus with Lemon and Parmesan Crumbs
- Caramelized Carrots with Whole Grain Mustard and Lemon Oil
- Charred Tuscan Broccoli with Pecorino
- French Green Beans with Shallots and Herbs
- Sauteed Local Greens with Garlic

Starches \$5.00 per person

- Parmesan Polenta
- Basmati Rice Pilaf
- Brown Rice with Pickled Mushrooms and Pistachios
- Whipped Root Vegetables with Chives
- Roasted Sweet Potatoes with Caramelized Onions and Peppers
- Herb Roasted Fingerling Potatoes
- Quinoa Pilaf (+ \$1.50 pp)
- Potato and Gruyere Gratin
- Crispy Potato Cakes
- Tuscan Panzanella