

GREEN ZEBRA CATERING CO.



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Stations

Priced for parties of 35 or more guests; please inquire about more intimate dinner catering and deliveries. Service, Operations, Delivery, Rentals Needs and NYS Sales Tax are additional – please inquire for more information. All prices are subject to change based on market pricing.

Carving Station - Server attended and priced per person. Served with petit brioche rolls, buttermilk biscuits and Spring Green Salad. Choose more than one and get a 10% discount on both!

- Local Country Ham, Sharp Cheddar, Mustard, Melon Apple Chutney - \$13.00

- Herb Brined and Grilled Pork Loin, House made Mostarda, Pickled Onions, Citrus Aoli - \$10.00

- Cider Brined Turkey Breast, Local Peach Chutney, Dijon Mustard - \$11.50

- Top Round of Angus Beef, Horseradish Cream, Local Mushroom Duxelles, Garlic Aoli (Angus Beef Tenderloin + \$7) \$12.50

- Whole Roasted Side of Atlantic Salmon, Cucumber-Dill Salsita, Scandanavian Mustard Sauce, Horseradish Cream \$15.50

- Greek Marinated Boneless Leg of Lamb, Pistachio-Mint Pesto, Garlic Aoli \$15.00

- Slow Smoked Angus Beef Brisket, Vinegar Slaw, Memphis and Carolina BBQ Sauces \$16.00

- Little Sprouts Farms Garlic Roasted Blue Oyster Mushrooms, Pistachio Pesto, Pickled Red Onion, Roasted Red Pepper Aoli \$14.00

-Porchetta Style Roasted Pork Shoulder, Pickled Fennel, Whole Grain Mustard, Garlic Aoli - \$13.00

Add a side for \$3.50 to your carving station:

- Herb and Toasted Almond Rice Pilaf
- Lemon-Rosemary Roasted Potatoes
- Buttermilk-Chive Mashed Potatoes
- Hush Puppies
- Baked Macaroni and Cheese
- Crunchy Romaine Salad
- Roasted Vegetable Salad
- Sautéed Haricots Vert with Toasted Almonds, Parmesan and Mint
- Sweet and Spicy Roasted Yams

Potatoes Plus Party – Please choose one for \$6.50 or 2 for \$11.00. Includes choice of 5 toppings (additional charges apply to certain choices).

Choices:

- Mashed Potatoes
- Roasted Sweet Potatoes
- Baked Potatoes
- Baked Macaroni and Cheese
- Crispy Polenta Cakes
- Tater Tots
- Potato or Sweet Potato Fries

Toppings:

- Crispy Bacon
- Pulled Pork (+\$2.00)
- Pulled BBQ Chicken
- Diced Country Ham

- Chili
- Rochester Hot Sauce
- Lobster (+\$8.00)
- Shrimp in Creole Sauce (+\$5.00)
- Scallions
- Roasted Garlic
- Roasted Mushrooms
- Sautéed Broccoli
- Diced Tomatoes
- Fresh Pico di Gallo (+\$1.00)
- Brown Sugar and Pecan Crumble
- Homemade Gravy
- Chive Sour Cream
- Cheddar Cheese Sauce
- Local Cheese Curds
- Blue Cheese Crumbles
- Shredded Parmesan

Asian Lettuce Wrap and Steamed Bun Station – Includes choice of 2 meat/veggie fillings (add more for an additional charge) and assorted banchan (Korean condiments) with loads of fresh lettuce and steamed buns to fill and sesame fried rice for \$20.00 per person

Meat/Veggie Fillings:

- Braised Pork Belly
- Korean BBQ Chicken
- Korean BBQ Beef
- Miso Roasted Local Blue Oyster Mushrooms
- Red Chili Tofu
- Garlic Roasted Eggplant Slices

Banchan:

- Marinated Cucumbers
- Sweet Black Beans
- Kimchi
- Marinated Bean Sprouts
- Fried Shallots
- Pickled Radish
- Gochujang Chili Sauce

Italian Table - \$24.00 per person includes an overflowing display of grilled crostini and fresh baguette your choice of 4 toppings (add more for an additional charge), marinated

olive salad, marinated mozzarella and tomato skewers, salami and prosciutto, Italian cheeses including fontina and gorgonzola, market fresh grilled vegetables and house made giardiniera (pickled vegetables)

Crostini Toppings (choose 4):

- Tomato and Basil
- Olive Tapenade
- Port Wine Fig Puree with Toasted Walnuts
- Artichoke –Parmesan Tapenade
- Caponata
- Whipped Local Goat Cheese with Fresh Herbs
- Rosemary and Garlic Braised White Bean Puree
- Sautéed Swiss Chard with Pine Nuts and Rosemary
- Roasted Red Pepper and Caper Tapenade
- Truffled Mushroom Duxelles

Asian Assortment - \$25.00 per person includes the following:

- Pan Fried Chicken Dumplings
- Pan Fried Veggie Dumplings
- Steamed Pork Buns
- Scallion Pancakes with Dipping Sauce
- Fresh Vietnamese Veggie Spring Rolls
- Bluefin Tuna Tartare with Avocado and Ponzu served with Wonton Crisps and Lettuce Wraps
- Cold Sesame Noodles in Mini Take Out Containers

Greek Meze - \$16.00

An assortment of Greek specialties including spanikopita, dolmades (vegetarian stuffed grape leaves), smoky eggplant salad, spiced lamb meatballs, tabouli stuffed tomatoes, marinated feta, hummus and fresh pita

Spanish Tapas - \$18.00

A selection of favorite hot and cold tapas including

- Spanish Tortilla with Potato and Onion
- Beef Empanadas
- Mejool Dates wrapped in Bacon
- Manchego cheese with Membrillo (quince paste) and Baguette
- Sherried Local Mushrooms on Crostini
- Potato and Ham Croquettes
- Blue Cheese Stuffed Olives

- Sauteed Gulf Shrimp with Pimenton (+ \$5.00)
- Grilled Chorizo (+ \$2.00)
- Marinated White Anchovies (+ \$2.00)

Festive BBQ - Includes the following for \$25.00 with additional add ons optional (priced per person):

- Deviled Eggs
- Maple-Bacon Party Mix
- BLTomatoes
- Smoked Balsamic BBQ Chicken Wings
- Smoked and Pulled Local Pork Shoulder with House Made Carolina Mustard Sauce and Balsamic BBQ Sauce, Petit Brioche Rolls, Tangy Cabbage Slaw and Local Bread and Butter Pickles
- Pineapple Baked Beans
- Dilled Potato Salad with Pickled Beet and Scallion
- Honey Corn Bread
- Smoked Beef Brisket (+ \$9.00)
- Smoked and Slathered Baby Back Pork Ribs (+ \$9.50)
- Fried Green Tomatoes with Buttermilk Ranch Dipping Sauce (+ \$4.50)
- Grilled Corn Salad with Red Onion, Roasted Pepper and Lime (+ \$2.50)
- Baked Mac and Cheese (+ \$2.50)
- Collard Greens with Smoked Turkey Wings (+ \$3.00)

French Picnic – Perfect for a Sunday Brunch or Summer Buffet - \$26.00:

- Pan Seared Atlantic Salmon Nicoise Salad (new potatoes, olives, haricots vert, perfect boiled eggs, spring greens and tarragon vinaigrette)

- French Ham, Country Pate and Aged Gruyere with Sliced Baguette, Whole Grain Mustard and Cornichons
- Local Mushroom and Herb Tart
- Asparagus with Mustard Vinaigrette
- Fresh Radishes with Cultured Butter and Sea Salt
- Assorted Macarons and Fresh Berries

Upscale Comfort Food - \$21.00 per person:

All the best classic dishes including Hamburger Sliders, Mini Grilled Cheese and Homemade Tomato Soup Shots, Mini Chili Cheese Dogs, Mac and Cheese Gratins, Mini Loaded Baked Potatoes, Mini Ruben sandwiches, Caesar Salads in Endive Leaves and BLTomatoes

Taco Bar - \$19.00

All the things you need for a wonderful Mexican celebration including:

- Soft Corn Tortillas, Flour Tortillas and Crispy Chips
- Your Choice of Two Fillings - Grilled Chicken, Beef Picadillo, Smoked Pork Al Pastor or Vegetarian Black Bean and Zucchini
- Mexican Corn Salad with Scallion, Cojita Cheese, Lime and Cilantro
- Saffron Rice
- Taco Sauce, Pico Di Gallo, Pickled Jalapenos, Chopped Onion, Lettuces, Shredded Cabbage, Shaved Radish, and Pickled Onion, Shredded Cheese and Hot Sauce

