




ZUCHTER BERK
HOSPITALITY MANAGEMENT GROUP

Dinner Offerings

1895 Leslie Street Toronto, Ontario M3B 2M3

T 416 386 1086 F 416 386 1297 W www.zbcaterers.com

 SOCIAL & CORPORATE CATERING - EVENT DESIGN - FOODSERVICE

EVENT DESIGN OPTIONS

(Ask our Account Executive for pricing information)

LINENS & RENTALS

SPECIALTY LINENS

Including floor length tablecloths and napkins
(All patterns and colours)

A FULL LINE OF SPECIALTY RENTALS

Including plates and serving pieces

SPECIALTY CHAIR DECOR

CHAIR COVERS

Including a full array of colours and fabrics

CHIAVARI CHAIRS

Including silver, gold, black & mahogany

DECOR & SPECIAL TOUCHES

Floral Arrangements
Specialty Food Favours (i.e. Personalized Cookie Giveaways)
Wine Recommendations
Ice Sculptures

DECOR & SPECIAL TOUCHES

Vodka Luge
Martini Madness
South Beach Mojito
Niagara Icewine Tower

PRE DINNER RECEPTION

LOBBY STATIONS

HORS D'OEUVRES - HOT SELECTIONS

HORS D'OEUVRES - COLD SELECTIONS

LOBBY STATIONS

HARVEST TABLE

A selection of crudités, Tuscan bean spread, lemon and red pepper hummus with tahina, eggplant babaganoush, Turkish salad, warm pita, & wonton chips

SUSHI STATION

Authentic assortment of Maki rolls, assorted sushi and sashimi, California rolls etc. with wasabi, ginger soy and pickled ginger, presented on authentic platters and sushi boats. Chef, in traditional attire, will be preparing to order in front of guests.

SATAY STATION

Skewers of marinated beef, chicken breast and fresh mini vegetables presented with Asian, plum, soy and spicy peanut sauces for dipping, accompanied by an Asian noodle salad.

BEEF CARVERY STATION

Hand carved pickled Corn Beef, ZB's own BBQ Brisket and Smoked Turkey Breast served with an assortment of sliced rye breads, mustards and Kosher dills, and Deli Style Coleslaw.

ZB'S GRAVADLOX STATION OR SMOKED SALMON

Hand carved homemade cured Atlantic salmon served on mini blinis, topped with Asian popcorn sprouts and creamed horseradish; accompaniments of chopped egg, capers, chopped red onion and lemon slices.

MASHED POTATO MARTINI BAR

Garlic mashed Yukon golds and sweet potato mash served with mushroom ragout, garlic pesto sauce or spicy chili sauce, toppings to include sautéed mushrooms, onions and chopped chives.

VODKA INFERNO STATION

Plates of flaming marinated thinly sliced salmon and fresh lake pickerel are presented to clients atop a visually stunning station of colourful glass & rocks

TAPAS TABLE

Traditional Spanish table set with assorted tapas favourites, marinated assorted olives, grilled spicy Merguez, and marinated artichokes. Assorted rustic style breads served with spreads of marinated grilled mushrooms, sun dried tomato & black olive, and roasted red pepper & fennel

PAD THAI STATION

Noodles with Asian vegetables and our homemade authentic Pad Thai peanut sauce, cooked to order in front of our guests and presented in small Asian takeout boxes with chopsticks

HORS D'OEUVRES

HOT SELECTION

GROUP A

Blackened chicken with pineapple jalapeno salsa
Herb crusted beef sticks with red wine aioli
Mini wieners in a blanket
Mushroom and leek strudel
Potato cup filled with a herbed meatloaf
Potato latke with maple and pear compote
Sesame chicken batons
Spinach leek and roasted garlic triangles
Vegetable spring rolls with plum sauce

GROUP B

Beef satay with Thai dipping sauce
Charred rare beef on a rice cake with caramelized orange compote
Chicken satay with spicy peanut sauce
Curried beef samosas with mango chutney
Mini taco with shredded chicken and a tomato avocado corn relish
Oven cured tomato, caramelized red onion toasted walnut on puff pastry rounds
Steamed Oriental chicken parcels with orange zest served with hoisin sauce
Sweet potato and caramelized onion phyllo triangles
Sweet potato chips with apricot curry chicken salad
Vegetarian beggars purse with hoisin sauce
Mini Potato Latke with Smoked Rosette
Twice baked mini potato skin filled with roasted garlic and wild mushroom ragout

GROUP C

Charred rare tuna with peach and walnut salsa
Duck confit on cornbread crouton with tomato relish
Duck Thai basil & caramelized onion wonton with a chili wasabi aioli
Mini beef Wellington with peppercorn dipping sauce
Thai chicken sticks pickled ginger dip
White fish lemongrass sticks with thyme infused honey dip
Lamb kofta pick up sticks with black current chutney

HORS D'OEUVRES

COLD SELECTION

GROUP A

California roll (sushi) with soya sauce and pickled ginger
Curried chicken tartlets
Lavender pizza crisp topped with balsamic infused oven dried tomato & black pepper
Mini corn muffins filled with black bean and roasted corn salsa
Mini grilled vegetable wraps
Rosemary potato crisp with red onion marmalade & grilled eggplant
Sweet potato corn fritters with pineapple chili dipping sauce
Vegetable Frittata with hummus & black olive spear
Vegetable roll with soya sauce & pickled ginger
Wild Mushroom ragout on a garlic crostini topped with roasted red pepper

GROUP B

Black olive tapenade with smoked chicken en croute
Charred rare beef croustade with rosemary and olive mash
Crostini with black olive artichoke tapenade
Cucumber sake cup filled with smoked salmon mousse and mango papaya chutney
Gravlax and Asian sprouts on chive blini
Lemongrass infused rare beef on honey risotto cake with crisp fried leeks
Merlot soaked crostini with basil infused beef and a roasted garlic squeeze
Mushroom and roasted red pepper crostini
Red and yellow grape tomato and purple basil salad on a Garlic Crostini
Salmon pastrami on blini with sour cream and Asian sprouts
Smoked salmon with avocado corn salsa in crispy potato nest
Thai salad rolls with sweet chili dipping sauce
Waldorf chicken and apple barkette

GROUP C

Green tea infused duck breast on wonton chip with lemongrass & pickled ginger relish
Hoi sin BBQ duck and caramelized shallots
Plantain chip with smoked salmon mousse
Smoked chicken and black olive salad on a rosemary potato cake

DINNER OFFERINGS

SILVER DINNER OFFERINGS
GOLD DINNER OFFERINGS
PLATINUM DINNER OFFERINGS
AFTER DINNER SELECTION

SILVER DINNER OFFERINGS

Each of our dinner selections comes complete with...

ZB's Bar Service, Relish Trays with Hummus,
ZB's Fresh Bread Basket (Includes flatbread, pita & fresh baked rolls)
Also included is our late night Sweet Table

OFFERING A

Choice of Four Hors D'oeuvres from Group A
Mandarins, Greens & Spiced Pecans with Honey Dijon Dressing
Mustard & Tarragon Chicken Breast with a Mustard Tarragon Jus
Chef's Seasonal Vegetable selection
Herbed Roasted Red Skin Potato
Trio of Sorbets in a Brandy Snap Basket
Coffee & Tea

OFFERING B

Choice of Four Hors D'oeuvres from Group A
Traditional Caesar Salad with Herbed Focaccia Croutons
Chicken Cacciatore braised in a Traditional Italian sauce
Chef's Seasonal Vegetable Selection
Brown, Wild and Basmati Rice
Marinated Strawberries
With a Triple Sec Zabaglione and Chocolate Biscotti
Coffee & Tea

OFFERING C

Choice of Four Hors D'oeuvres from Group A
Mixed Greens, Grape Tomatoes, Cucumber, Sprouts and Carrot Threads
with an Herb Vinaigrette
Moroccan Chicken Ballotine filled with Apricots, Dates and Olives
Served with a Thyme Jus
Chef's Seasonal Vegetable Selection
Roasted Garlic Mashed Potato Rosette
Frozen Chocolate Mousse Cake with a Berry Coulis
Coffee & Tea

OFFERING D

Choice of Four Hors D'oeuvres from Group A
Salad Lorraine — Greens, Snow Peas, Red Pepper, Mushrooms, Pine Nuts with
a Creamy Garlic Dressing
"Sticky Chicken" with Italian Herbs and Apricot Jam
Chef's Seasonal Vegetable Selection
Roasted Sweet, Red and Yukon Gold Potatoes tossed in Fresh Herbs and Olive Oil
Frozen Lemon Cake on a chocolate pond
Coffee & Tea

OFFERING E

Choice of Four Hors D'oeuvres from Group A
Butter Lettuce, Radicchio, Kiwi, Strawberries, Candied Almonds
with a Poppyseed Vinaigrette
Coq au Vin
Braised Chicken in a Traditional Burgundy Wine & Mushroom Sauce
Chef's Seasonal Vegetable Selection
Roasted Garlic Infused Parsnip Mash
Chocolate Mousse Dome
With a Caramel Centre atop a Berry Coulis
Coffee & Tea

GOLD DINNER OFFERINGS

Each of our dinner selections comes complete with...

ZB's Bar Service, Relish Trays with Hummus,
ZB's Fresh Bread Basket (Includes flatbread, pita & fresh baked rolls)
Also included is our late night Sweet Table

OFFERING F

Choice of Five Hors D'oeuvres Form Group A & B
Poached Salmon Medallion on Young Greens and Sprouts
Drizzled with a Maple Mustard Dressing
Braised Beef Filet Bourguignon
Chef's Seasonal Vegetable Selection
Roasted Garlic Mashed Potato Rosette
Lemon Crème Brule
Coffee & Tea

OFFERING G

Choice of Five Hors D'oeuvres from Group A & B
Salad and Soup Shooter
Young Greens Cherry Tomato, Cucumber, and Carrot ribbons with a Red Wine Vinaigrette
& Accompanied with a Soup Shooter
Herb Crusted Supreme of Chicken
With Caramelized Red Onion & Mandarin Orange Jam
Chef's Seasonal Vegetable Selection
Roasted Sweet & Yukon Gold Potatoes
New York Style Parve Cheesecake
Topped with a Warm Blueberry Compote
Coffee & Tea

OFFERING H

Choice of Five Hors D'oeuvres from Group A & B
Layered Pasta Bolognese with pesto & basil garnish
Baby Spinach Salad, Roasted Pears, Spiced Nuts and Sprouts
with a Poppyseed Dressing
Basil Balsamic Chicken Breast with Mushrooms & Coloured Peppers
Chef's Seasonal Vegetable Selection
Roasted Red Skin Potatoes
Chocolate Mousse Dome
With a Caramel Centre atop over a Berry Coulis
Coffee & Tea

OFFERING I

Choice of Five Hors D'oeuvres from Group A & B
Pan Seared Citrus Halibut on Butter Lettuce with Strawberry and Kiwi Slices
with Honey Dijon Dressing
Roasted Cornish Hen filled with Apricot & Sun Dried Cranberries
Served with a Red Wine Reduction
Chef's Seasonal Vegetable Selection
Whipped Yukon Potato Rosette atop Sweet Potato Fritter
Apple Crumble with Vanilla Bean Crème Anglaise
Coffee & Tea

OFFERING J

Choice of Five Hors D'oeuvres from Group A & B
Spinach and Leek Angolotti with a Roasted Tomato Sauce
Greens Marinated Artichoke, Portobello Mushrooms, Kalamata Olives
with a Bruschetta Dressing
Pistachio Crusted Chicken Supreme with a Chardonnay Sauce
Chef's Seasonal Vegetable Selection
Dual Medley Mash in a Potato Skin
Flourless Chocolate Cake with an Orange Coulis
Coffee & Tea

PLATINUM DINNER OFFERINGS

Each of our dinner selections comes complete with...

ZB's Bar Service, Relish Trays with Hummus,
ZB's Fresh Bread Basket (Includes flatbread, pita & fresh baked rolls)
Also included is our late night Sweet Table

OFFERING K

Choice of Six Hors D'oeuvres from Group A, B & C
Maple Glazed Halibut with a Caramelized Apple and Balsamic Syrup
Young Greens, Nappa Cabbage Slaw and a Mushroom Thai Salad Roll
with a Toasted Poppyseed Vinaigrette
Grainy Mustard & Horseradish Crusted Beef Filet
Portobello Mushroom Red Wine Reduction
Chefs Seasonal Vegetable Selection
Garlic Mashed Rosette atop Sweet Potato Fritter
Carolyn's Honey Brown Grilled Pears
With Vanilla Ice Cream
Coffee & Tea

OFFERING L

Choice of Six Hors D'oeuvres from Group A, B & C
Pan Seared Sea Bass
With tropical fruit salsa on orzo with dried cranberries
Heirloom Red and Yellow Tomato, Baby Spinach
With a Chive and Honey Vinaigrette
Braised Beef Short Ribs
With a Merlot Reduction
Chefs Seasonal Vegetable Selection
Roasted Sweet Potato, Red Potato, Yukon Gold Potato
Strawberry Rhubarb Parcel with a Riesling Zabaglione
Coffee & Tea

OFFERING M

Choice of Six Hors D'oeuvres from Group A, B & C
Moroccan Tofu Wellington on top a split pea puree
Asian Greens, Pan Seared Duck Breast & Pea Sprouts
Drizzled with a Toasted Sesame Dressing
Choice of Entrée Served Table Side
Veal Marsala or Herbed Grilled Salmon
With a Peach and Walnut Salsa
Chefs Seasonal Vegetable Selection
Garlic Mashed Rosette atop Sweet Potato Fritter
Triple Berry and Lemon Mousse Tower
Served with a strawberry coulis
Coffee & Tea

OFFERING N

Choice of Six Hors D'oeuvres from Group A, B & C
Duo of Cornish Hen
Cedar Plank cooked Breast and Confit of Leg on a bed of Roasted Spaghetti Squash
Zuchter Berk's Gravadlox Plate
Grilled First Cut Veal Chop with a Port Wine Reduction &
Crisp Fried Onions Threads
Chefs Seasonal Vegetable Selection
Three Potato Pave
Passion Fruit Mousse Tower
Coffee & Tea

AFTER DINNER SELECTION

SWEET TABLES

ZB's Sweet Table is famous for our wonderful selection and variety.

It's the perfect end to a festive evening.

Our Sweet Tables consist of a selection from the following.

CAKES

Chocolate Truffle Cake, Fresh Fruit Tranche, Gateaux Saint Honore, Black Forest Cake, Marble Cheese Cake, Carrot Cake, Wild Blueberry Mousse

COOKIES

Raspberry Sandwich, Lemon Thumbprint, Checkerboard, Chocolate Chunk, Oatmeal Raisin, Lemon Poppyseed Shortbread, Assorted Biscotti, Tuiles

MINI PASTRIES

Mini Mushroom Meringue, Filo Pouches, Mini Fruit Tarts, Mini Napoleons, Mini Butter Tarts, Lindzer Squares, Lemon Squares, Pecan Squares, Assorted Brownies, Baklava Squares, Assorted Truffles

PICK UPS

Individual Vanilla Custard, Individual Mousses, Individual Peach Crumble, Individual Truffle Surprise, Individual Strawberry Shortcake

FRESH CUT TROPICAL FRUIT PLATTER

Golden Pineapple, Honeydew, Cantaloupe, Watermelon, Papaya, Mango, Dragon Fruit, Star Fruit, Kiwi, Strawberries, Blueberries, Gooseberries, Grapes

ADDITIONAL LATE NIGHT STATIONS

CAPPUCCINO AND ESPRESSO BAR

Espresso, cappuccino and lattés all freshly brewed in front of guests with an authentic espresso machine

CHOCOLATE FOUNTAIN

100 % warm Belgian chocolate cascading over skewers of strawberries, pineapple and other delectable dried and fresh fruits

CREPE AND BELGIAN WAFFLE BAR

Selection of fruit crepes and Belgian Waffles finished at the station by uniformed chefs. Both made to order with a variety of toppings which include: Cinnamon Whipped Cream, Pure Maple Syrup, Strawberry and Blueberry Compote, Icing Sugar, Vanilla sauce

CANDY MOUNTAIN

Candies, candies and more candies!

Candy selection may include Gummi Bears, Lolly Pops, Jelly Beans, Coffee Candy, Mini Mint Chocolates, Chocolate Truffle Candies, Chocolate Covered Almonds.

The perfect addition to your sweet table to give it something different...

Scan this QR-Code
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Zuchter Berk - Hospitality Management
Group to your address book!

