ZEFFERT AND GOLD

CATERING

PLATED SERVICE MENU

GRAZING TABLE

An abundance of fresh and dried fruits, pickled and marinated vegetables, glazed nuts, hot honey, jams, spicy whipped feta, hummus, aged balsamic vinaigrette, spicy fruit mustard, and our chef's selection of cured meats and imported cheeses. Served with an assortment of fresh focaccia, crostini, and vegetables.

BUTLERED HORS D'OEUVRES

VEGAN & VEGETARIAN

GENERAL TSO'S CAULIFLOWER *vg*
VEGETABLE POT STICKERS *vg* | ginger soy sauce
WATERMELON & FETA SQUARE *gf, vt* | balsamic mint
ELOTE CUP *vt* | street corn salad, cotija cheese, crema, cilantro
CARROT PASTRAMI *vg* | carrot, pickled mustard seed, rye crostini
PEACH CROSTINI *vt* | ricotta, peach compote
ROASTED GRAPE CROSTINI *vt* | manchego, basil
SAMOSAS *vg* | coriander dip
ARTICHOKE FRITTER *vt* | smoked spinach aioli
PISTACHIO FIG CROSTINI *vt* | goat cheese, balsamic vinegar
GRILLED CHEESE & TOMATO SOUP SHOOTER *vt*
SMOKED CAULIFLOWER SOUP *gf, vt*
SWEET POTATO BITE *gf, vt* | goat cheese, cranberries, honey
CAPRESE SKEWER *gf, vt* | grape tomato, mozzarella, basil
ROASTED GARLIC & SAFFRON RISOTTO CAKE *vt* | sundried tomato aioli
MUSHROOM FLATBREAD *vt* | truffled goat cheese, fig, arugula
MISO CORN PANNA COTTA *vt* | lemongrass, corn

gf - gluten free | df - dairy free | vt - vegetarian | vg - vegan

BUTLERED HORS D'OEUVRES

POULTRY

BUFFALO CHICKEN WONTON | bleu cheese dip
JERK CHICKEN BITE *gf, df* | pineapple curry sauce
CHICKEN AND WAFFLES *df* | belgian waffle, syrup, tabasco caviar
NASHVILLE HOT CHICKEN *df* | sweet potato biscuit, pickles, hot honey
CHICKEN TIKKA MASALA EMPANADA | cilantro chutney
BAO BUN BITE *df* | korean fried chicken, gochujang sauce, pickled vegetables
MINI DUCK FLATBREAD | arugula gremolata, date syrup
SEARED DUCK *gf, df* | blueberry gastrique

BEEF & PORK

MINI REUBEN ROLL | thousand island dressing
BEEF CARPACCIO | asiago parmesan butter
JUICY LUCY SLIDER | tomato jam, frizzled onion
SIRLOIN WRAPPED ASPARAGUS *gf, df*
FILET GRATIN *gf* | red wine reduction
ROSEMARY GRILLED FLANK STEAK ROLLATINI *gf, df* | argentinian chimichurri
MINI BIRRIA TACO | cotija cheese, cilantro, onion, birria broth
SHORT RIB AND CHEDDAR POP TART | horseradish crema
PORK BANH MI *df* | miniature pork meatballs, carrot, daikon, chili mayo
PORK AREPA BITE *gf, df* | carnitas, pickled red onion, aji verde
CRISPY PORK BELLY *df* | bourbon brown sugar glaze

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BUTLERED HORS D'OEUVRES

SEAFOOD

SMOKED SALMON CANAPE *df* | horseradish crema, fried capers
PONZU TUNA *df* | wasabi aioli, crispy rice, sesame seeds
BLACKENED TUNA *gf, df* | charred corn, avocado crema, plantain chip
SHRIMP AND GRITS SPOON *gf*
PETITE BANG BANG SHRIMP TACO *df*
TROPICAL SHRIMP TACO *df* | mango, pineapple, wonton shell
SCALLOPS WRAPPED IN BACON *gf, df* | barbeque sauce
SEARED SCALLOPS *gf, df* | tomato jam
LOBSTER MAC AND CHEESE | buttered breadcrumbs
KANI KRISP *df* | seaweed salad, cucumber, kani
SWEET CORN AND LUMP CRAB SOUP *gf*
CRAB AND CORN FRITTER

PREMIUM

incurs additional costs

CAJUN CRAB SLIDER *df* | fried green tomato, crab meat, cajun remoulade
PETITE CRAB CAKES *df* | eastern shore remoulade
NEW ENGLAND LOBSTER ROLL | buttered mini brioche, lobster salad
JUMBO SHRIMP COCKTAIL *gf, df* | cocktail sauce
COCKTAIL BABY LAMB CHOPS *gf, df* | demi glaze

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FIRST COURSE SALAD

STRAWBERRY SALAD *gf, vt* | field greens, compressed strawberry, goat cheese, pecans, strawberry vinaigrette

FARMERS SALAD *gf, vt* | romaine, radish, carrot, cucumber, heirloom cherry tomatoes, green goddess dressing

WATERCRESS SALAD *gf, vt* | endive, watercress, arugula, shaved parmesan, toasted pine nuts, pomegranate vinaigrette

FIELD GREENS SALAD *gf, vt* | dried cranberries, toasted almonds, feta cheese, raspberry vinaigrette

ARUGULA SALAD *gf, vt* | bermuda onions, asiago cheese, extra virgin olive oil, red wine vinegar dressing

CAESAR SALAD | romaine lettuce, croutons, caesar dressing, parmesan crisp

ENTREES

PARMESAN CRUSTED CHICKEN | basil beurre blanc

CHICKEN ROULADE | smoked gouda, sundried tomato, asparagus, honey sriracha cream sauce

GREEK STUFFED CHICKEN | feta, sundried tomato, spinach, artichoke, rolled breaded and pan fried, lemon emulsion

BRAISED BEEF SHORT RIBS *gf, df* | barbeque pan sauce

ESPRESSO RUBBED BEEF TENDERLOIN *gf, df* | charred pearl onions, huckleberry habanero sauce

GRILLED BISTRO FILET *df* | charred scallion, ponzu vinaigrette

TERIYAKI GLAZED SALMON *df* | braised spinach, caramelized onions

BLACKENED BBQ SALMON *gf, df* | spiced cherry compote

MISO GLAZED CORVINA *gf, df* | scallions

SWEET TEA BRINED PORK TENDERLOIN *gf, df* | blackberry bourbon compote

KOJI MARINATED PORK TENDERLOIN *gf, df* | cucumber kimchi

ROASTED VEGETABLE STRUDEL *vt* | puff pastry, fire roasted red pepper sauce

PORTOBELLO STACK *gf, vg* | zucchini, squash, red pepper, balsamic glaze

FIRE ROASTED RED PEPPER *gf, vg* | herb risotto, pesto, balsamic glaze

CHICKPEA CAKE *vg* | lemon tahini sauce

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CHICKEN CHESAPEAKE *gf* | lump crab meat, asparagus, imperial sauce

LEMON ROSEMARY PAN ROASTED AIRLINE CHICKEN *gf* | beurre rouge sauce

FILET MIGNON *gf* | caramelized shallot and gruyere compound butter

HONEY GLAZED DUCK BREAST *gf, df* | mandarin dijon

NEW ZEALAND BABY LAMB CHOPS *gf, df* | rosemary crusted

GRILLED BARRAMUNDI *gf, df* | chimichurri rub, apple and cucumber relish

CILANTRO LIME MARINATED CHILEAN SEA BASS *gf, df* | avocado salsa verde

PAN SEARED ROCKFISH *gf* | chesapeake compound butter

GRILLED SNAPPER *gf, df* | achiote sauce, grilled pineapple salsa

STUFFED SHRIMP *gf, df* | crab imperial

MARYLAND CRAB CAKE *df* | cajun remoulade

ACCOMPANIMENTS

roasted brussels sprouts with asiago, shaved onions, pomegranate reduction *gf, df*

balsamic honey glazed carrots *gf, df, vt* | grilled asparagus *gf, vg*

charred broccolini *gf, vg* | haricot verts *gf, vt* | creamed spinach soufflé *vt*

squash gratin *vt* | summer squash blend zucchini, squash, corn, tomatoes *gf, vg*

roasted root vegetable carrot, parsnip, leek with chimichurri *gf, vg*

truffle leek bread pudding *vt* | assorted roasted fingerling potatoes *gf, vg*

horseradish crusted fingerlings *gf, vg* | garlic mashed red potatoes *gf, vt*

caramelized shallot mashed potatoes *gf, vt* | fried potato pave *gf, vt*

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