



ZEFFERT AND GOLD
CATERING

BUFFET SERVICE MENU



STATIONARY APPETIZERS

SPRING SPREADS *gf, vg* | mango jicama salsa, plum tomato relish, salsa verdi, corn tortilla chips

BRUSCHETTA BAZAAR *gf, vg* | roasted vegetable, olive muffaletta, fresh tomato basil, garlic crostini

SEASONAL VEGETABLES & DIP *gf, vt or vg* | choice of ranch, pesto ranch, hummus, roasted red pepper hummus, or green goddess dressing

MEZZE TRIO *gf* | hummus [*vg*], baba ghanouch [*vg*], spicy whipped feta [*vt*], pita chips

IMPORTED FINE CHEESE PLATE *gf, vt* | brie, reggiano parmigiano, cheddar, manchego, bleu cheese, garlic crostini

TORTA BASIL *gf, vt* | chevre cheese, sundried tomatoes, pesto, pine nuts, garlic crostini

BRIE EN BRIOCHE *vt* | raspberry coulis, assorted crackers

SAGAMORE RYE FRENCH ONION DIP | toasted pita petals

PARMESAN CHEESE & ARTICHOKE DIP *gf, vt* | pita chips

NATTY BOH CHEDDAR CHEESE FONDUE *vt* | pretzels, vegetables

HOT MARYLAND CRAB DIP *gf* | offered with pita

ANTIPASTO DISPLAY *gf* | olives, artichokes, provolone, salami, mushrooms, roasted red peppers, garlic crostini

THE CHARCUTERIE PLATE *gf, df* | cured meats, dried fruits, glazed nuts, olives, pickled vegetables, spicy fruit mustard, garlic crostini

COCKTAIL MEATBALLS | sweet & sour, teriyaki, stroganoff, honey old bay, or marinara

PREMIUM APPETIZERS

incurs additional cost

ROASTED MARINATED VEGETABLES *gf, vg*

FRESH SOFT PRETZEL BITES *vt* | whole grain mustard

HAND ROLLED SUSHI DISPLAY *gf, df* | california, fresh salmon, spicy tuna, vegetarian

LIVE SHUCKED OYSTER BAR *gf, df* | lemon, cocktail sauce, horseradish, hot sauce

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



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SALAD

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

BABY FIELD GREENS *gf, vt* | farmers greens, gorgonzola, candied walnuts, balsamic vinaigrette

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

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

CAESAR SALAD | romaine lettuce, croutons, caesar dressing, romano cheese

ENTREES

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

APRICOT GLAZED CHICKEN *gf, df* | corn and pepper relish

GREEK STUFFED CHICKEN | feta, sundried tomato, spinach, artichoke, lemon emulsion

CHICKEN PICCATA | fried capers, grilled lemon

TEQUILA LIME CHICKEN *gf, df* | chipotle sauce, lime pico de gallo

HONEY OLD BAY ROASTED CHICKEN *gf, df* | slow-roasted bone-in chicken

COASTAL CHICKEN | pan seared chicken breast with crab imperial

MOROCCAN CHICKEN THIGHS *gf, df* | braised with warming spices and lemon

HOUSE MARINATED FLANK STEAK *df* | argentinian chimichurri

GRILLED FLANK STEAK TAGLIATTA *gf* | olive oil, arugula, parmesan

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

CITRUS SALMON *gf* | seared salmon, citrus infused salt, lemon beurre blanc

TUSCAN COD *gf, df* | white wine tomato sauce

BLACKENED MAHI MAHI *gf, df* | mango jicama salad

SEAFOOD CREOLE *gf, df* | whitefish, scallops, shrimp, white rice

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

MUSHROOM PENNE *vt* | wild mushrooms, lemon, truffle, sherry cream sauce, breadcrumbs

PAELLA *gf, vg* | saffron, white wine, onion, bell pepper, garlic, tomato, peas, pepper relish

HARVEST PASTA *vg* | orecchiette, broccolini, peas, mushrooms, tomato, lemon

BRAISED CARROT SHORT RIB *gf, vg* | yukon gold pearl onion hash, crispy brussels sprouts

CAULIFLOWER STEAK *gf, vg* | romesco pumpkin seed mole

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



PREMIUM ENTREES

incurs additional cost

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

NEW YORK STRIP STEAK *gf, df* | cabernet demi-glace

PRIME RIB OF BEEF *gf, df* | au jus, fresh horseradish

SLICED TENDERLOIN *gf, df* | demi-glace

PAN SEARED ROCKFISH *gf* | blood orange beurre blanc

ASIAN GLAZED CHILEAN SEA BASS *df* | mango salsa

MARYLAND CRAB CAKES *df* | cajun remoulade

ACCOMPANIMENTS

julienne of zucchini, yellow squash, red pepper, carrot *gf, vg* | balsamic roasted green beans *gf, vg*

harissa roasted carrots *gf, vg* | summer squash blend zucchini, squash, corn, tomatoes *gf, vg*

chili garlic brussels sprouts *vg* | roasted broccoli *gf, vg* | lemon risotto *gf, vg* | herbed rice *gf, vg*

garlic mashed potatoes *gf, vt* | herb roasted potatoes *gf, vt* | smoked gouda mashed potatoes *gf, vt*

triple roast of yukon gold, red bliss, and sweet potatoes *gf, vg*

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