



## **ZEA GROUP DINING & CATERING GUIDE**

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### ***Private Room Facilities***

*Zea Rotisserie & Grill on historic St. Charles Ave. in New Orleans has several private banquet rooms that can accommodate 20-150 for a seated dinner and up to 250 for a cocktail style party. The inviting ambiance is perfect for any function, from social celebrations to business presentations.*

### ***Menu & Guest Guarantees***

*Prix Fixe menus are available for luncheons and dinner. We require your pre-selected menu, as well as the final guest count, 3 working days prior to your event. We can accept increases in the number expected; however, with decreases in guest counts we must charge the guaranteed number of guests. At the time of the contract, a credit card number will be required to secure the booking. **All private rooms have a guaranteed attendance minimum.** This minimum must be guaranteed before the room can be held. Please note that the guarantee number or the food and beverage minimum are non-negotiable.*

### ***Room Minimums***

*In order to book our private rooms you must meet our Food and Beverage minimum. On weekdays Monday through Friday the minimum is \$500. For weekend evenings the total amount is \$1500. If your event does not reach the minimum, we will charge the remainder as a room rental fee.*

### ***Offsite Events***

*Whether you chose our location or a location of your own, Zea also specializes in offsite event catering. We can provide everything you need for your event. We start off with our delicious food, delivery, set-up and superior staff. In addition to supplying rental items like chaffing dishes, chair covers, tables, plates glassware etc. Zea can customize a perfect menu for your meeting, wedding occasion or any special event.*

### ***Event Time Frame***

*Each event booking is for the duration of 180 minutes, however on Friday and Saturday evenings limited time frames may be applied. Private parties can not go past 10:30pm. We do offer additional allotted time frames, room charges will apply.*

### ***Dining Room Arrangements***

*Zea offers champagne cotton linen for your event. Specialty linen & chair covers can be ordered to your specifications, if desired, for an additional fee. We reserve the right to adjust table sizes in the event the number of guests is changed.*

### ***Payment & Cancellations***

*All events must be paid in full at the end of the event. Any booking regarded tentative or pending may be canceled in place of a confirmed event unless a credit card or reservation fee is received. We accept all major credit cards. A 72 hour cancellation notice prior to your scheduled event or half the event price will be charged.*



## ***Breakfast & Brunch Buffet Packages***

*Private room rental fee waived for meeting food & beverage minimum  
Prices include: Tax, gratuity, set-fee & beverages of iced tea, water & coffee..  
Offered daily between 8am-1pm.*

### **Continental Breakfast**

**\$ 12.00 per person**

*Selection of fresh breads & muffins with preserves and butter  
Selection of fresh fruit*

### **St. Charles Sunrise**

**\$ 15.00 per person**

*Selection of fresh pastries with preserves and butter  
Selection of fresh fruit  
Fluffy Scrambled Eggs  
Apple Wood Bacon  
Home Fried Potatoes  
Sausage Patties*

### **The Avenue Stroll**

**\$ 23.00 per person**

*Selection of fresh pastries with preserves and butter  
Selection of fresh fruit  
Fluffy Scrambled Eggs  
Apple Wood Bacon  
Home Fried Potatoes  
Sausage Patties  
Zea Corn Grits  
Breakfast Burritos  
Bread Pudding*

### **All Packages Include:**

*Chilled Juices: Orange & Cranberry*

*Beverages: Coffee, Decaf, Iced Tea & Water*

*\*Mimosas & Herbal Hot Tea available for an up charge*

### **Additions:**

*\* Seasoned fruit tray 4-5 different types of fruit\**

*\* Omelet Station with selection of meats & veggies\**

*\*Waffle station with warm syrup, whipped cream, butter & strawberries\**

*\*Carving Station: (Ham \$, Turkey \$, Rotisserie Beef \$, Rotisserie Pork \$, Prime Rib\$)\**

*\*Assorted Cheese Tray with fresh bread & crackers\**

*\* Corn & Crab Bisque\**



## **Luncheon Packages**

*Private room rental fee waived for meeting food & beverage minimum.  
Prices include: Tax, gratuity, set-fee & beverages of iced tea, water & coffee.  
Offered Monday-Friday between 11am-3pm*

### **Buffet Luncheon** **\$27.50 per person**

*Your guests will enjoy our lunch buffet  
featuring the following items:*

#### ***Zeasar Salad***

*Crisp romaine ribbons, radicchio, zesty  
Caesar dressing and Parmesan cheese*

#### ***Rotisserie Chicken***

*Seasoned with a terrific blend of herbs  
and then roasted on an open flame.*

#### ***Shrimp Breaux Bridge Pasta***

*Shrimp sautéed in garlic and herbs,  
tossed in a cream sauce and served over  
penne pasta*

#### ***Zea's signature side of Corn Grits***

*&*

*A delectable scoop of our award  
winning  
Sweet Potato Bread Pudding.*

### **Seated Luncheon** **\$29.50 per person**

*Your guests will begin with a **Zeasar  
Salad***

*Followed by their entrée choice of*

#### ***Zea Rotisserie Chicken***

*Seasoned with a terrific blend of herbs  
and then roasted on an open flame.  
Served with Zea's signature side of corn  
grits.*

*Or*

#### ***Bronzed Rainbow Trout***

*Fresh rainbow trout filet seasoned and  
seared  
Served with Zea's signature side of corn  
grits.*

*Followed by a delectable scoop of our  
award winning  
Sweet Potato Bread Pudding.*



## **Pass Appetizers**

*Prices include: Tax, gratuity & set-fee.*

### **Thai Ribs**

**\$50.00 per 25 piece tray**

*Slow cooked pork ribs with a slightly spicy soy and sweet chili glaze garnished with sesame seeds, fresh basil, green onions and cilantro*

### **Asian Almond Shrimp**

**\$60.00 per 25 piece tray**

*Large butterfly shrimp fried crisp and laced with soy ginger sauce, served with our sweet Asian chile glaze and toasted almonds*

### **Duck Empanadas**

**\$50.00 per 25 piece tray**

*Roast duckling, cheese, onions, red and green bell pepper wrapped in a tender pastry and then fried golden brown accompanied by a Zydeco dipping sauce*

### **Assorted Hot Panini Sandwiches**

**\$50.00 per 25 piece tray**

*Choice of Philly Beef, Sedona Chicken, Portobello Veggie or an assortment of the three*

### **Chicken Tenders**

**\$40.00 per 25 piece tray**

*Marinated chicken breast sliced into thin strips and fried golden brown*

### **Mediterranean Hummus Station**

**\$50.00 per station feeds 25 guests**

*Sun dried tomatoes, calamata olives, feta cheese, roasted garlic & olive oil*

### **Spinach Dip**

**\$50.00 per station feeds 25 guests**

*Zea's twist on the American classic, topped with feta and corn chips for dipping*

### **Chicken Quesadilla**

**\$50 per 25 piece tray**

*Cheddar & Jack cheese, green chilis, chipotle aoli & pico de gallo*

### **Soup Station**

**\$65.00 per station feeds 25 guests**

*Red Bean & Sausage  
Chicken Tortilla  
Oyster & Artichoke  
Loaded Baked Potato  
Corn & Crab Bisque  
Spicy Thai Coconut Chicken  
Tomato Basil*

*\* Some soups may be limited on days available*

### **Mini Sandwich Sliders**

**\$75 per 25 piece tray**

*Honey Island Chicken  
Philly Beef  
Rotisserie Meat Sliders:  
Rotisserie Beef  
Pulled Rotisserie Pork  
Braised Veal  
Leg of Lamb*



## **Buffet Menu Option**

*Private room rental fee waived for meeting food & beverage minimum.  
Prices include: Tax, gratuity, set-fee & beverages of iced tea, water & coffee.*

### **“Rotisserie”**

*\$37.00 Per Person*

#### ***Zeasar Salad***

*Crisp romaine ribbons, radicchio, zesty Caesar dressing and Parmesan cheese*

#### ***Bronzed Rainbow Trout***

*Fresh rainbow trout filets lightly seasoned and seared*

#### ***Rotisserie Chicken***

*Seasoned with a terrific blend of herbs and then roasted on an open flame*

#### ***Shrimp Breaux Bridge***

*Shrimp sautéed in garlic and herbs, tossed in a spicy cream sauce and served over penne*

#### ***Snap Beans***

#### ***Corn Grits***

***&***

#### ***Sweet Potato Bread Pudding***

*Homemade bread pudding with sweet potatoes, golden raisins, pecans and topped with a rum sauce*

### **“Uptown”**

*\$45.00 Per Person*

#### ***Zeasar Salad***

#### ***Bronzed Rainbow Trout***

*Fresh rainbow trout filets lightly seasoned and seared*

#### ***Thai Ribs***

*Premium cut St. Louis style spare ribs grilled with a Sweet and Spicy Thai sauce.*

#### ***Sweet & Spicy***

#### ***Rotisserie Chicken***

*Seasoned with a terrific blend of herbs, roasted, then glazed with our sweet chili glaze*

#### ***Shrimp Breaux Bridge***

*Shrimp sautéed in garlic and herbs, tossed in a spicy cream sauce and served over penne*

#### ***Roasted Potatoes***

#### ***Corn Grits***

#### ***Sugar Snap Beans***

***&***

#### ***Assorted Dessert Table***

*Featuring the Sweet Potato Bread Pudding Carmel & Chocolate Cheesecakes.*

### **“Garden District”**

*\$50.00 Per Person*

#### ***Spinach Salad***

#### ***Wood Grilled Redfish w/ Shrimp Etouffe***

#### ***Rotisserie Meat of your Choice***

#### ***Thai Ribs***

*Premium cut St. Louis style spare ribs grilled with a Sweet and Spicy Thai sauce.*

#### ***Assorted Rotisserie Chicken***

*Served with an assortment of sauces including BBQ, Sweet & Spicy, and Garlic Herb.*

#### ***Shrimp Breaux Bridge***

*Shrimp sautéed in garlic and herbs, tossed in a spicy cream sauce and served over penne*

#### ***Roasted Potatoes***

#### ***Corn Grits***

#### ***Sugar Snap Beans***

***&***

#### ***Assorted Dessert Table***



## ***Seated Dinner Menu Options***

*Private room rental fee waived for meeting food & beverage minimum.  
Prices include: Tax, gratuity, set-fee & beverages of iced tea, water & coffee.*

### **The “Big Easy” Package** ***\$45.00 per-Person***

*Your guests will begin with a  
Zeasar Salad*

#### **Followed by their entrée choice of**

##### ***Bronzed Rainbow Trout***

*Fresh rainbow trout filet lightly  
seasoned and seared  
Served with Zea’s signature side of corn  
grits & roasted potatoes*

##### ***Zea Rotisserie Chicken***

*Seasoned with a terrific blend of herbs  
and then roasted on an open flame.  
Served with Zea’s signature side of corn  
grits & roasted potatoes*

*Or*

##### ***Shrimp Breaux Bridge Pasta***

*Shrimp sautéed in garlic and herbs,  
tossed in a cream sauce and served over  
penne pasta*

*Followed by a delectable scoop of our  
award winning **Sweet Potato Bread  
Pudding.***

### **The “Uptown” Package** ***\$50.00 per-Person***

*Your guests will begin with a  
Zeasar Salad*

#### **Followed by their entrée choice of**

##### ***Pesto Crusted Rainbow Trout***

*Two fresh rainbow trout filet coated with  
basil pesto and seared.  
Served with Zea’s signature side of corn  
grits & roasted potatoes*

##### ***Rotisserie Beef***

*Beef cooked rotisserie style served with  
a burgundy mushroom sauce.  
Served with Zea’s signature side of corn  
grits & roasted potatoes*

*Or*

##### ***Thai Ribs***

*Premium cut St. Louis style spare ribs  
seasoned and slow roasted, grilled with  
our Sweet and Spicy Thai sauce.  
Served with Zea’s signature side of corn  
grits & roasted potatoes.*

*Followed by a delectable scoop of our  
award winning **Sweet Potato Bread  
Pudding.***



## ***Seated Dinner Menu Options Continued***

*Private room rental fee waived for meeting food & beverage minimum.  
Prices include: Tax, gratuity, set-fee & beverages of iced tea, water & coffee.*

### **The “Garden District” Package** ***\$55.00 Per-Person***

*Your guests will begin with our award winning **Spinach Salad***

#### **Followed by their entrée choice of**

##### ***Rotisserie Prime Rib (cooked medium)***

*Prime rib of beef, seasoned and rotisserie cooked over an open flame, served with horseradish cream sauce.  
Served with Zea’s signature side of corn grits & roasted potatoes*

##### ***Grilled Redfish Etouffe***

*Redfish Filet grilled over an open wood fire then topped with shrimp etouffee sauce  
Served with Zea’s signature side of corn grits & roasted potatoes*

*Or*

##### ***ZEA Rotisserie Chicken & Thai Ribs***

*Served with Zea’s signature side of corn grits & roasted potatoes*

*Followed by a delectable scoop of our award winning **Sweet Potato Bread Pudding.***

### **The “Le Bon Temps” Package** ***\$60.00 Per-Person***

*Your guests will begin with our award winning **Spinach Salad***

#### **Followed by their entrée choice of**

##### ***Tournedos of Filet***

*Twin 4oz beef tenderloin medallions seared with a mushroom burgundy sauce  
Served with Zea’s signature side of corn grits & roasted potatoes*

##### ***Twice Cooked Crispy Duck***

*Maple leaf farms duckling slow roasted then crisped in 100% peanut oil and garnished with green onions, cilantro, sesame seeds, and a honey-soy glaze.  
Served with Zea’s signature side of corn grits & roasted potatoes*

*Or*

##### ***Seared Tuna***

*Ginger soy marinade seared to order and topped with orange basil butter.  
Served with Zea’s signature side of corn grits & roasted potatoes*

*Followed by a delectable scoop of our award winning **Sweet Potato Bread Pudding.***



## **BAR OPTIONS**

**\$90 Bartender fee will apply to have a bar for your event.**

*Prices include: Tax, gratuity & set-fee.*

### **\*\*OPTION ONE “HOURLY BAR” PRICE PER PERSON\*\***

*\*\*With option one your guests will be able to consume as much alcohol in the selected hour(s) for the base price per person listed below. Every guest above 21 must be included.*

#### **ONE HOUR**

*\$10.50 House Wine &  
Beer*

*\$15.50 Call Brands*

*\$18.50 Premium Brands*

#### **TWO HOURS**

*\$18.50 House Wine &  
Beer*

*\$23.00 Call Brands*

*\$27.00 Premium Brands*

#### **THREE HOURS**

*\$26.00 House Wine &  
Beer*

*\$31.00 Call Brands*

*\$36.00 Premium Brands*

### **\*\*OPTION TWO “CONSUMPTION BAR”\*\***

*Well Brands \$7.50 (Average Price)*

*Call Brands \$8.50 (Average Price)*

*Premium Brands \$9.00 (Average Price)*

*\*\*With Option Two, the party will be charged on a consumption basis. At the end of the event the host will be responsible for the entire bar tab*

### **\*\*OPTION THREE “CASH BAR”\*\***

*Well Brands \$7.50 (Average Price)*

*Call Brands \$8.50 (Average Price)*

*Premium Brands \$9.00 (Average Price)*

*\*\*With Option Three, the individual guests pay for their tab.*

## **“BRAND LISTING”**

### **CALL BRANDS**

*Finlandia Vodka  
Jose Cuervo  
Bombay Gin  
Bacardi Light Rum  
Dewars Scotch  
Jim Beam Whiskey  
Camelot Chardonnay  
Woodbridge Merlot  
Beringer White Zinfandel  
Domestic Beer  
Import Beer*

### **PREMIUM BRANDS**

*Ketel One Vodka  
Cuervo Gold  
Bombay Gin  
Bacardi Light or Dark Rum  
Chivas Scotch  
Crown Royal  
Kendall Jackson  
Chardonnay  
Blackstone Merlot  
Beringer White Zinfandel  
Domestic Beer  
Import Beer  
Zea Beer*

### **WINE BRANDS**

*Kendall Jackson  
Chardonnay  
Trinchero Sauvignon Blanc  
Pighin Pinot Grigio  
Estancia Pinot Noir  
Blackstone Merlot  
Franciscan Cabernet  
Ravenswood Zinfandel*

### **CHAMPAGNE**

*“J” Brut  
Piper Heidsick Split*