



## *Wedding Catering Brochure*

### *Custom Catering for your special Day*

*Here at Q-Zeens we know that our clients desire the best on their wedding day. We will work with you to select the perfect menu from our designs.*



### *The Red Carpet Advantage*

*All Wedding Packages Include*

- Private server for the bride and groom
- Plated entrees for the bride and groom
- One protein upgrade for the bride and one protein upgrade for the groom
- Gold Embossed designer plate setting for bride and groom table
- Q-Zeens tote with bride and groom travel meals
- Fruit, Cheese, & Cracker Tray for onsite Bridal and Groomsman Suite
- Water and specialty low and highball beverage glasses
- 10" White ceramic plates
- Flatware for dinner service
- Linen for Q-Zeens food tables (black or white 6ft, 8ft, 48" Round) upon request
- Silver Embossed Chafing Dishes
- On Site Staff (Serving & Kitchen)



## MENUS & PACKAGE OPTIONS

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### *Classic Savory Hors d'Oeuvres*

Smoke Collard Green Egg Rolls  
Topped with a Sweet Chili

Bayou Chicken Satay

Chicken Satay  
with a Honey Chipotle Glaze

Turkey Sliders  
with a Smoked Sweet Potato Mayo & Bread n Butter Pickle

Beef Sliders  
with a Smoked Sweet Potato Mayo & Bread n Butter Pickle

Roasted Tomato Crustini  
with a Balsamic Reduction and Honey Chive Cheese Spread

Red Onion & Goat Cheese Tartlets

Watermelon & Goat Cheese Crustini  
topped with a Balsamic Vinaigrette (Seasonal)



### *Premium Savory Hors d'Oeuvres*

Mini Crab Cakes  
with House Tartar Sauce

Lamb Sliders  
with a Smoked Sweet Potato Mayo

Spicy Lamb Satay  
with a Sweet Ginger Aioli

Sweet Garlic Shrimp Shooters  
with a Pineapple Horseradish Cocktail Sauce

Cocktail Candied Ginger Shrimp Skewers

Louisiana Crawfish Eggrolls  
with a Cajun Aioli

Shrimp Remoulade Martinis  
served over Romaine Lettuce

Crustini  
with a Smoked Salmon & Caper Spread

Smoked Salmon, Red Onion, & Goat Cheese Tartlets

Roasted Lamb Crustini  
topped with a Pickled Relish, Lime infused Sour Cream, & Cilantro

Mexican Street Shrimp Shooter

Louisiana Shrimp & Grits Martini

Apple Crusted Prawns  
with a Sweet Ginger Aioli



## *Antipasto Station*

### **Bruschetta Station**

Honey Chive Cream Cheese Spread  
Roasted Tomatoes and Balsamic Glaze  
Fresh Mozzarella & Pesto  
Toasted Baguettes

**Spreads, Cheese, & Crackers Station**  
Strawberry Pepper Jam, Artichoke Tapenade, & Roasted Red Pepper Olive Tapenade  
Goat Cheese, Sharp Cheddar, Aged White Cheddar  
Assorted Crackers

### **Fruit, Cheese, & Cracker Station**

Strawberries, Red & Green Grapes  
Sharp Cheddar & Aged White Cheddar  
Assorted Crackers

### **Savory & Sweet Station**

Fig Jam, Dried Apricots, Brie with Honey, Herb Goat Cheese  
Green Olives, Kalamata Olives, Sweet Pickles, Cornichons, & Sweet Peppers  
Red & Green Grapes, Assorted Crackers

### **Meats, Cheese, & Crackers Station**

Hard Salami, Pepperoni, Prosciutto, & Sweet Soppressata  
Pesto Mozzarella Balls, Sharp Cheddar, Aged White Cheddar  
Assorted Crackers





*Dinner Buffet / Plated*

~Main Entrées~

**Standard Entrées**

Roasted Chicken Breast  
with an Herb Butter Sauce

Chili Sugar Chicken  
(Mixed Pieces)

Cajun Spiced Chicken  
(Mixed Pieces)

Italian Meatballs  
with Red Sauce

Penne Pasta  
with Sautéed Shrimp, & Sweet Peppers

Shrimp Jambalaya

Bake Cod  
with Choice of Parmesan Crust or Lemon Garlic Sauce

Grilled Lemon Chicken  
(Mixed Pieces)

**Premium Entrées**

Garlic Herb Roast  
with an Onion Gravy

Crawfish Etouffee  
with Herb Rice

Citrus Grilled Salmon

Black Pepper Grilled Salmon

Pecan Crusted Salmon

Lemon & Black Pepper Flounder

Roasted Chicken  
with a Red Pepper Curry Sauce & Fresh Spinach





## *Dinner Buffet / Plated*

~Sides~

### **Starches**

Celery Jasmine Rice  
Coconut Rice Florentine  
Red Skinned Roasted Potatoes  
Roasted Sweet Potatoes  
in a Garlic Herb Oil  
Five Cheese Baked Mac n Cheese  
Spanish Rice



### **Vegetables**

Citrus Grilled Asparagus  
Honey Ginger Carrots  
Garlic Butter Green Beans  
Italian Roasted Green Beans  
African Seared Collard Greens with Red Onions  
Sweet Potato Brown Sugar Bake  
Roasted Carrots  
in a Garlic Herb Oil  
Maple Roasted Brussels Sprouts  
Sautéed Zucchini & Carrots  
Roasted Broccoli  
with a Lemon Butter Sauce  
Asparagus  
with Cherry Tomatoes

### **Salads**

Garden Salad  
with Cucumbers, Tomatoes, Red Onions, Carrots, Bell Peppers & a Vinaigrette  
Creaser Salad  
with Romaine Lettuce, Grated Parmesan, Croutons, & Creaser Dressing  
Strawberry, Mixed Green Salad  
with Feta, Pecans, & Strawberry Vinaigrette  
Pear, Mixed Green Salad  
with Feta, Red Onions, Cranberries, & Honey Dijon Vinaigrette  
Apple, Mixed Green Salad  
with Feta, Cranberries, & Sweet Apple Vinaigrette  
Citrus Mixed Green Salad  
with Grapefruit, Oranges, Goat Cheese, Pecans, & Citrus Vinaigrette  
Greek Salad  
with Black Olives, Red Onions, Cucumbers, Tomatoes, Red Bell Peppers, Feta,  
& Greek Vinaigrette



*Brunch Buffet*

~Main Entrees~

**Standard Entrées**

Roasted Chicken Breast  
with an Herb Butter Sauce

Penne Pasta

with Sautéed Shrimp, Sausage, & Sweet Peppers

Louisiana Shrimp & Grits

Southern Fried Chicken

**Premium Entrées**

Citrus Grilled Salmon

Parmesan Crusted Salmon

Pan Seared Salmon Cakes

Lemon & Black Pepper Flounder

Mozzarella & Sundried Tomato Stuffed Chicken Breast





## *Brunch Buffet*

~ Sides ~

### **Starches**

Mascarpone Stuffed French toast  
with choice of Strawberry Compote or Banana Syrup

Mascarpone Stuffed French toast  
with Pecans and Syrup

Belgium Waffles  
with choice of Syrup, Strawberry Compote or Peach Compote

Celery Jasmine Rice

Field Peas Over Celery Jasmine Rice

Red-Skinned Scallop Potatoes

Twice Baked Potatoes  
with Sharp Cheddar & Chives

Red-Skinned Potato Hash

Creamy Grits

### **Vegetables**

Citrus Grilled Asparagus

Sautéed Zucchini & Carrots

Sweet Potato Brown Sugar Bake

Maple Roasted Brussels Sprouts

Green Beans & Stewed Tomatoes

Asparagus with Cherry Tomatoes

Spinach Strata

Arugula & Caramelized Onion Strata

### **Salads**

Garden Salad

with Cucumbers, Tomatoes, Red Onions, Carrots, Bell Peppers & a Vinaigrette

Creaser Salad

with Romaine Lettuce, Grated Parmesan, Croutons, & Creaser Dressing

Greek Salad

with Black Olives, Red Onions, Cucumbers, Tomatoes, Red Bell Peppers, Feta,  
& Greek Vinaigrette

Strawberry, Mixed Green Salad

with Feta, Pecans, & Strawberry Vinaigrette

Pear, Mixed Green Salad

with Feta, Red Onions, & Honey Dijon Vinaigrette

Apple, Mixed Green Salad

with Feta, & Sweet Apple Vinaigrette

Citrus Mixed Green Salad

with Grapefruit, Oranges, Goat Cheese, Pecans, & Citrus Vinaigrette







## *Stations*

### **Classic French Toast Station**

with Fresh Whipped Cream  
Strawberry Compote  
Peach Compote  
Powder Sugar  
Maple Syrup

### **Omelet Station**

with Shredded Cheese  
Green Onions  
Spinach  
Bell Peppers  
Mushrooms  
Diced Ham or Diced Turkey

### **Waffle Station**

with Fresh Whipped Cream  
Strawberry Compote  
Peach Compote  
Powder Sugar  
Maple Syrup

### **Salad Station**

Spinach, Romaine, & Mixed  
Greens  
Shredded Carrots  
Bell Peppers  
Diced Cucumbers  
Cranberries  
Diced Tomatoes  
Feta  
Assorted Vinaigrettes

## *Themed Menus*

### **A Trip to New Orleans**

Crawfish Etouffee with Jasmine Rice  
Chicken & Turkey Sausage Jambalaya  
Louisiana Red Beans  
Green Beans & Stewed Tomatoes  
Shrimp Remoulade Salad Served on a bed of Arugula  
Fresh Baguettes

### **A Night in Italy**

Tuscan White Bean Soup Station  
Sweet Potato Ricotta Lasagna  
with a Marcela Marinara Sauce  
Ratatouille  
Chicken Cacciatore  
Italian Green Beans  
Fresh Baked Italian Loaf  
with Garlic Cream Cheese Spread

### **Southern Hospitality**

Fried Chicken  
Fried or Baked White Fish  
Sweet Potato Brown Sugar Bake  
5 Cheese Baked Mac n Cheese  
Sautéed Collard Greens  
Garlic Butter Green Beans  
Buttermilk Biscuits

### **Give Thanks**

Herb Roasted Turkey Breast  
Sage Dressing  
5 Cheese Baked Mac n Cheese  
Sweet Potato Brown Sugar Bake  
Garlic Butter Green Beans  
Cranberry Compote  
Garlic Butter Dinner Rolls

### **At the BBQ**

Honey Chipotle Grilled Chicken  
Smoked Brisket  
5 Cheese Baked Mac n Cheese  
Sweet Potato Brown Sugar Bake  
Honey Butter Corn on the Cobb  
Vegetarian Baked Beans  
Red-Skinned Potato Salad ~ or ~ Red & White Cabbage Slaw

### **All Things Pasta**

Penne pasta tossed with herbed olive oil  
Traditional Vegetable Bolognese (with Mushrooms)  
Classic Alfredo Sauce  
Grilled Vegetables  
Pan Seared Chicken Breast Sliced  
Sautéed Shrimp & Peppers  
Creaser Salad  
Garlic Butter Knots



## *Beverages*

### **Signature Beverages**

Limeade  
Rosemary Limeade  
Strawberry Limeade  
Pineapple Limeade  
Watermelon Limeade  
Citrus Sweet Tea  
Strawberry Vanilla Mojito (Non-Alcoholic)  
Pineapple Vanilla Mojito (Non-Alcoholic)

### **Signature Alcohol Beverages**

Red Snapper  
Louisiana House Punch  
Hurricane Punch  
Strawberry Vanilla Mojito  
Pineapple Vanilla Mojito  
Kicked Up Mimosa  
Mymosa

### **Wine Options**

Chardonnay  
Cabernet Sauvignon  
Moscato  
White Zinfandel  
Pinot Grigio  
Rosé  
Prosecco

### **Beer Options**

Bud Light  
Blue Moon  
Heineken  
Corona

### **Coffee Station**

Caffeinated  
Decaffeinated  
Assorted Teas





## *Packages Offered*

### *Buffet Dinner*

#### **Standard Dinner Buffet Option - \$88.08 pp**

One Salad, Two Entrées (served at half portions or one at whole portion), Two Vegetables, One Starch, & Dinner Rolls (upon request)  
One signature beverage & Spa water

#### **Premium Dinner Buffet Option - \$90.34 pp**

One Salad, One Standard Entrée (served at half portion), One Premium Entrée (served at half portion), Two Vegetables, One Starch, & Dinner Rolls (upon request)  
One signature beverage & Spa water

### *Plated Dinner*

#### **Standard Plated Dinner - \$91.18 pp**

One Salad, Two Entrées (one entrée per guest), Two Vegetables, One Starch, & Dinner Rolls (upon request)  
One signature beverage & Spa water

#### **Premium Plated Dinner - \$93.52 pp**

One Salad or Soup, One Standard Entrée & One Premium Entrée (one entrée per guest), Two Vegetables, One Starch, & Dinner Rolls (upon request)  
One signature beverage & Spa water

### *Brunch Buffet*

#### **Standard Brunch Buffet - \$85.07 pp**

One Salad, Two Standard Entrées (served at half portions), Three Vegetables, & Two Starches  
One signature beverage & Spa water

#### **Premium Brunch Buffet - \$88.08 pp**

One Salad, One Standard Entrée (served at half portion), One Premium Entrée (served at half portion), Three Vegetables, & Two Starches  
One signature beverage, Spa water, & Complementary Mimosas for Bride & Groom (upon request)

### *Themed Menu*

#### **Buffet Option - \$95.61 pp**

Includes full portions of both meats and all items listed in themed menu  
One signature beverage & Spa water

### *Antipasto Station*

#### **Interactive Station**

\*May only be added with a Wedding Package\*

#### **Classic Antipasto Station - \$9.53 pp**

#### **Premium Antipasto Station - \$11.79 pp**

#### **Classic French Toast Station - \$11.79 pp**

#### **Omelet Station - \$11.79 pp**

#### **Waffle Station - \$11.79 pp**

#### **Salad Station - \$11.79 pp**



## *Packages Offered*

### *Cocktail Reception*

#### **Classic Option - \$80.55 pp**

Your choice of five Classic and two Premium Hors d'oeuvres, plus one signature beverage and Spa water

#### **Premium Option - \$82.81 pp**

Your choice of five Premium and two Classic Hors d'oeuvres, plus one signature beverage and Spa water

### *Hors d'Oeuvres & Buffet Package*

#### **Standard Package - \$92.60 pp**

Includes 3 standard Hors d'Oeuvres

#### **Premium Package - \$95.61 pp**

Includes 3 standard or premium Hors d'Oeuvres

### *Hors d'Oeuvres & Plated Package*

#### **Standard Package - \$95.86 pp**

Includes 3 standard Hors d'Oeuvres

#### **Premium Package - \$98.97 pp**

Includes 3 standard or premium Hors d'Oeuvres

### *Hors d'oeuvre & Brunch Packages*

#### **Standard Package - \$87.33 pp**

Includes 3 standard Hors d'Oeuvres

#### **Premium Package - \$90.34 pp**

Includes 3 standard or premium Hors d'Oeuvres

### *Beverage Packages*

#### **Signature Alcohol Beverage - \$7.50 pp**

Includes one signature beverage and Spa Water

#### **Wine Package - \$8.50 pp**

Includes choice of two wines

#### **Beer Package - \$8.50 pp**

Includes choice of three beers

#### **Coffee Station - \$5.50 pp**

Includes Caffeinated & Decaf coffee, Assorted Teas, Sugar, Non-Dairy Creamer, Flavored Creamer, Lemon, & Honey