



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.



MENUS & PACKAGE OPTIONS

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