



zuzu's petals

PROTEINS

PER PERSON | MOST ITEMS REQUIRE 24 HOUR NOTICE.

CHICKEN PICCATA 15 pan fried chicken breast served with lemon caper beurre blanc	CHICKEN MILANESE 15 tender breaded chicken breast, pan fried and served with a lemon caper beurre blanc
CHICKEN PARMESAN 14 tender chicken breast hand breaded, topped with our house marinara, shredded mozzarella, parmesan	BUTTER CHICKEN 14 our house Indian tikka masala sauce with chicken thigh
GRILLED FLANK STEAK 18 24-hour house marinated served w/ a citrus chimichurri	STICKY RACK OF RIBS 55/RACK Garlic, house bbq sauce, marinated and oven roasted to perfection
MISO GLAZED SALMON 25 Cured overnight, scallions, sesame seeds	SEARED SALMON 22 Served with lemon caper sauce
BAKED SALMON 19 w/ honey mustard glaze	PORK LOIN 11 brined overnight then roasted to perfection, served with a honey garlic sauce
BRAISED SHORT RIB 25 red wine braised with mire poix, garlic, and herbs	VEGETABLE CURRY 13 Butternut squash, Yukon potatoes, bell peppers, coconut milk
CHICKEN ENCHILADA CASSEROLE 9 house roasted chicken Individually rolled corn tortilla, jack & cheddar cheeses, & a red enchilada sauce	BLACK PEPPER CHICKEN 15 yogurt, cream, black pepper, ginger, garlic, cilantro, spices

PASTA

HALF TRAY FEEDS 8-10, FULL TRAY FEEDS 15-20. MOST ITEMS REQUIRE 24 HOUR NOTICE.

POMODORO CREAM RIGATONI 70/125 Fresh mozzarella, chili flakes, parmesan	SPAGHETTI ARRABIATA 70/125 House spicy marinara sauce
BASIL CREAM RIGATONI 70/125 lemon basil puree, reduced cream, roasted cherry tomatoes, parmesan	SPRING PENNE 70/125 peas, lemon, ricotta, parsley, mint
CREAMY SUN-DRIED TOMATO 75/130 Creamy Sun-Dried Tomato Garlic, reduced cream, bowtie, chili flakes	BUCATINITI 80/145 cherry tomato, basil, beurre monte, garlic, chili flakes, bread crumbs
PENNE ALFREDO 70/125 garlic cream, parmesan, parsley	PENNE CARBONARA 80/145 bacon, peas, garlic cream, egg yolk, parmesan

SIDES

PER PERSON | MOST ITEMS REQUIRE 24 HOUR NOTICE.

ROASTED CAULIFLOWER 7 w/ applewood smoked bacon	ROASTED BABY POTATO 5.5 Garlic, chili flake, herbs	MASHED POTATOES 6.5 Yukon, butter, cream cheese
ROASTED BROCCOLINI & MUSHROOMS 7.5 tossed in lemon and extra virgin olive oil	ROASTED HEIRLOOM CARROTS 6 Za'atar spice, herbs	BLISTERED GREEN BEANS 4 Blanched then roasted in garlic, chili flakes, and olive oil
CILANTRO RICE 3 cilantro lime puree	CUMIN RICE 5 toasted whole cumin, cinnamon	CHIPOTLE BLACK BEANS 5 cumin, coriander, yellow onions
ROASTED BRUSSEL SPROUTS 7	SAUTÉED SQUASH MEDLEY 6 fresh herbs, lemon zest	ROASTED BUTTERNUT SQUASH 8
ROASTED SWEET POTATO 6 brown sugar, pistachio	HONEY-BALSAMIC BRUSSEL SPROUTS 8	

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. %18 SERVICE CHARGE ADDED TO ALL ORDERS.



zuzu's petals

SALADS

HALF TRAY FEEDS 10-12, FULL TRAY FEEDS 15-20. MOST ITEMS REQUIRE 24 HOUR NOTICE.

STRAWBERRY MIXED GREENS . . . 55/100
red onion, crumbled goat cheese, cucumber, lime honey vinaigrette

MUSHROOM ARUGULA SALAD . . . 50/95
Parmesan, lemon vinaigrette

GREEK SALAD 50/95
Cucumber, cherry tomato, red onion, kalamata olives, romaine, feta, lemon vinaigrette

PEAR & WALNUT SALAD 55/100
Applewood smoked bacon, red onion, mixed green, creamy red wine dressing, gorgonzola

KALE CAESAR 65/120
romaine, quinoa, house caesar dressing, croutons, parmesan cheese

APPLE SALAD 55/100
Dried cranberries, red onion, gorgonzola, candied walnuts, creamy balsamic dressing

PEACH SALAD 60/110
Mixed greens, red onion, Marcona almonds, goat cheese, lime honey vinaigrette

SANDWICHES

PER PERSON - ALL SANDWICHES ARE CUT IN HALVES

LUNCH BOX 15
turkey or chicken blta, side salad, chips, and a cookie

CROISSANT SANDOS 12
assortment of turkey, chicken, and/or roast beef w/ our special house aioli, tomato, red onion, arugula, and Swiss cheese

CHICKEN & PEPPERS "GYRO" 13
grilled chicken breast, tzatziki, tomato, arugula, lemon, roasted red peppers, mint, hummus, on ciabatta bread

TURKEY & CRANBERRY 12
cranberry relish, arugula, provolone, tomato, on ciabatta

MINI FRENCH ROLLS 8
assortment of turkey, chicken, and/or roast beef w/ our special house basil aioli, tomato, red onion, arugula, and Swiss cheese

CALIFORNIA WRAP 13
spinach wraps w/ turkey, bacon, arugula, tomato, house basil aioli, avocado

CAPRESE 13
heirloom tomato, fresh mozzarella, arugula, balsamic reduction, basil aioli

ADD ONS

PER PERSON

FRUIT PLATTER 10
A beautiful assortment of sliced watermelon, honeydew, and cantaloupe topped with fresh seasonal berries

AGUA FRESCA 6
pineapple, honeydew, or watermelon

BREAKFAST

BREAKFAST BURRITOS 15
Organic scrambled eggs, hash browns, choice of sausage, bacon, or no meat, cheddar cheese

YOGURT PARFAITS 10
Greek yogurt, granola, fresh berries, honey

FRENCH TOAST 15
Brioche or croissant bread, strawberry whipped butter, organic maple syrup, cinnamon

BUTTERMILK PANCAKES 60/PER DZN
Delicious homemade pancakes. [12 pieces per pan. Add chocolate chips or blueberries for \$3 per pan.]

SALMON LOX 130
A platter of cured salmon, capers, red onion, lemon, dill, 12 everything bagels, cream cheese, sliced tomato

SKILLET 14
Hash browns, choice of sausage, bacon, or no meat, caramelized bell pepper and onions, scrambled eggs, cheddar cheese, sriracha aioli, crema, cilantro

SCRAMBLED EGGS 40/HALF PAN
Fluffy whipped eggs seasoned with salt & pepper.

OMELET BAR 15/ MINIMUM 30PPL
Minimum order of 30 Guests Omelet Inclusions Bacon, ham, bell peppers, jack cheese, cheddar cheese, feta cheese, green onion, chives, mushroom, spinach, and cherry tomato.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. %18 SERVICE CHARGE ADDED TO ALL ORDERS.

APPETIZERS | SMALL BITES

COLD APPS

BRIE + PROSCIUTTO BRUSCHETTA	25/ PER DZN
STUFFED FIGS + PROSCIUTTO blue cheese, balsamic glaze	25/ PER DZN
FLANK STEAK BRUSCHETTA lavash cracker, citrus chimichurri	27/ PER DZN
MELON PROSCIUTTO SKEWER basil, aged balsamic glaze	25/ PER DZN
FRUIT SKEWERS cantaloupe, honeydew, watermelon	20/ PER DZN
GREEK YOGURT + GRANOLA CUPS maple pecan granola, fresh berries, honey	8/ PER PERSON
CURED SALMON LOX TARTINE cream cheese, lemon, capers, dill	27/ PER DZN
TURKEY PIN WHEELS spinach wrap, basil aioli, red onion, Swiss cheese, arugula, tomato	27/ PER DZN
CAPRESE SANDWICH fresh mozzarella, prosciutto, heirloom tomato, candied walnuts, balsamic glaze, arugula, fresh baguette cut into 2 inches	3/ PER PERSON
CRUDITE PLATTER seasonal vegetable spread, hummus, house ranch	3/ PER PERSON
CHARCUTERIE & CHEESE BOARD A beautiful assortment of artisan meats and cheeses paired with berries, sweets, jams, mixed nuts	10/ PER PERSON
SPICY TUNA TARTARE TRAY cucumber, dragon sauce, furikake, Wakame salad, wontons, edamame	4/ PER PERSON

HOT APPS

PULLED BBQ CHICKEN SLIDERS brioche slider buns, pickled red onion, arugula	25/ PER DZN
SMASHED BURGER SLIDERS special sauce, cheddar, caramelized onions, hand sliced bacon, arugula	75/ PER DZN
CHICKEN TIKKA SKEWERS tzatziki, dill	25/ PER DZN
CHICKEN + WAFFLES blueberry compote, cinnamon pecan butter	36/ PER DZN
SPICY GARLIC CHICKEN WINGS parsley, chopped garlic, re chili flakes, fresh lemon juice	26/ PER DZN
PORK RIBS sticky sweet and spicy sauce	26/ PER DZN
LAMB LOLIPOPS pistachio mint pesto	37/ PER DZN
STUFFED MUSHROOMS cream cheese, house bacon, chives	21/ PER DZN
BAKED BRIE full brie wheel, apricot jam	45

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. %18 SERVICE CHARGE ADDED TO ALL ORDERS.