



Menu

Zepher Cove Catering provides quality food and personalized service for all occasions,

whether large or small, business or private!

From hors d'oeuvres to buffets, to fine dining...
WE DO IT ALL!

Let us show you why we are the best solution for your catering needs.

No matter what your budget,
we will make sure your event is a carefree success;
just let us take care of the details!

All prices are per person unless otherwise noted.

Prices do not include sales tax.

Menu items can become unavailable due to weather or the season and will be substituted appropriately.

All major credit cards are accepted:
VISA, MASTERCARD, DISCOVER, & AMERICAN EXPRESS

Breakfast & Brunch

Continental Breakfast

Bagels w/Cream Cheese • Muffins • Mini Danish • Fresh Fruit • Orange Juice

ZCC Breakfast

Scrambled Eggs • Biscuits & Gravy • Fresh Fruit

Frittata

Baked Egg & Ham Frittata with a Hashbrown Crust & Cheddar Cheese Topping
half pan/serves 10-12 full pan/serves 20-24

Breakfast Trays

(serves approx. 12 people)

Choice of

Mini Danish • Assort Muffins • Bagels w/Cream Cheese

Box Lunches

Sandwich

Choose from Kaiser, Croissant or Sub

Choose from Turkey, Beef or Ham

Choose from American, Swiss or Cheddar

Sides

Choice of Pasta Salad or Potato Salad

Comes with Cookies • Whole Fruit • Bottled Water

Bars & Buffets

Baked Potato Bar

Potatoes • Butter • Sour Cream • Cheese • Chili • Bacon Bits • Salsa
Garden Salad with Ranch Dressing • Cookies • Bottled Water

Taco Salad Bar

Beef Taco Meat • Beans • Cheese • Lettuce • Sour Cream • Salsa • Tomatoes • Green Onions
Corn Chips • Fresh Fruit • Cookies • Bottled Water

Chicken Salad Bar

Sliced Baked Boneless Chicken Breast • Spring Salad Mix • Colored Peppers • Bacon Bits • Croutons
Tomatoes • Cucumbers • Ranch Dressing • Fresh Fruit • Cookies • Bottled Water

Chili Bar

Choice of Chicken, Beef or Pork Chili
Choice of Corn Bread or Dinner Rolls
Comes with Fresh Fruit • Cookies • Bottled Water

Meat Loaf Buffet

Meat Loaf • Mash Potatoes & Gravy • Vegetable Dish • Garden Salad
Dinner Rolls • Dessert • Bottled Water

Italian Buffet

Choice of Chicken or Beef Cacciatore with Rice
or Chicken Penne in Marinara Sauce
Comes with Bread Sticks • Garden Salad • Cookies • Bottled Water

Roast Beef Buffet

Roast Beef • Mash Potatoes & Gravy • Vegetable Dish
Dinner Rolls • Cookies • Bottled Water

Fresh Produce & Product Trays

(All trays listed below serve approx. 12-15 people)

Vegetables

Baby Carrots • Cauliflower • Celery • Green Pepper Strips • Cucumber • Broccoli • Grape Tomatoes

Fruits

Watermelon • Honey Dew • Cantaloupe • Grapes • Strawberries • Orange • Fruit Dip

Fruits & Cheeses

Apples • Grapes • Strawberries • Cheddar • Monterrey Jack • Swiss

Cheese Lovers

Havarti Dill • Smoked Gouda • Jarlsberg Swiss • Brie • Cheddar

Relishes

Petite Dill/Sweet Pickles • Black Olives • Pickled Corn • Pickled Peppers • Green Olives • Gardina Mix

Antipasto

Rolled Roast Beef, Ham, Salami • Peppercorn Peppers • Artichoke Hearts •
Stuffed / Ripe Olives • Petite Pickles

7-Layer Bean Dip

Spinach Dip Bread Bowl w/Pita Chips

Assorted Crackers

Assorted Cookies

Party Trays

(All trays listed below serve approx. 25-30 people)

Chicken Wings

Tequila-Lime Wings • Buffalo Wings

Meat Balls

Hot & Spicy • Sweet & Sour • BBQ • Swedish

Mini Skewers

Choice of Chicken, Beef or Pork

Jerked • Southwestern • Sweet & Sour • Asian

Carved Meats

Choice of Beef, Ham or Turkey

Minimum of 50 people per order

Smoked Salmon

Shrimp Cocktail

Rumaki

Baked Brie With Crackers & Fruit

Dinners

Served with your choice of Salad, Starch, Vegetable, Rolls/Butter and Dessert on Next Page

CHICKEN, PORK LOIN & ROAST BEEF

Call For Price Per Person

Entree

(Choose One)

CHICKEN (Breast Only)

Southwest • Tomatoes, Red/Yellow Pepper & Onions (Hot Peppers upon request)

Rosemary • Rosemary Herbed

Creamy Mushroom • Creamy mixture of Fresh Cream, Thyme & Sliced Mushrooms

PORK LOIN

Roasted • Root Vegetables cooked tenderly in a bit of Wine

Cajun • Injected Cajun Spices

Sweet as a Peach • Peaches, Herbs & Wine

Barbecued • Yellow Mustard or KC Style BBQ Sauce

Stuffed • Cornbread, Apples, Raisins, Onions & Celery

ROAST BEEF

Traditional • Root Vegetables cooked tenderly in a bit of Wine

Spicy • Garlic, Onions, Hot Sauce, Red Peppers, Worchester Sauce & Wine

Italian • Garlic, Onions, Basil, Rosemary & Wine

Peppered • Salt, Cracked Black Pepper & Garlic

SEAFOOD & STEAKS

\$Market Price Per Person

Entree

(Choose One)

SEAFOOD

• Tuna

• Cod

• Shrimp

• Salmon

• Scallops

• Lobster

• Halibut

• Clams & Mussels

• Oysters

Seafood items are ordered fresh, must have 5 days advanced notice.

STEAKS

• Filet Minon

• Rib Steak

• Porter House

• KC Strip

• T-bone

• Prime Rib - minimum 15 people

Dinners served with your choice of Salad, Starch, Vegetable, Rolls/Butter and Dessert on Next Page

Salads

(Choose One)

Baby Greens & Tomatoes • Spinach & Sliced Fresh Mushrooms •
Creamy Coleslaw • Freshly Marinated Vegetables •
Crisp Dinner Salad

Starches

(Choose One)

POTATO

Au Gratin • Shredded Cheddar Cheese, Diced Onions & Fresh Cream
Creamy Bake • Fresh Cream, Diced Onions, Chopped Chives & Garlic
Baked • Baked with Butter & Sour Cream

RICE

Broccoli Cheddar • Steamed Rice with Chopped Broccoli & Cheddar Cheese Sauce
Southwest • Stewed in a combination of Tomatoes & Assorted Peppers
Pilaf • Sautéed with Vegetables & Herbs

Vegetables

(Choose One)

Corn (whole kernel) • Green Beans with Bacon & Onions •
Asian Stir Fry • Glazed Pearl Onions • Green Bean Casserole •
Steamed Asparagus

Desserts

(Choose One)

Assorted Cakes • Cheese Cakes
Brownies • Assorted Pies