

Chez Zee

BISTRO · BAR · BAKERY · BANQUETS

Silver Dinner Buffet

Salad

Field Green Salad (V)(GF)

*Cherry Tomatoes/ Julienne Carrots/ Red Cabbage/
Parmesan Cheese/ Basil-herb Vinaigrette*

Sourdough bread & Smokey Olive Oil (V)

Entrée

(Choose two)

Rosemary Lemon Trout

Pan seared with rosemary and lemon compound butter

Tequila Lime Chicken (GF)

Grilled marinated chicken breast with tequila lime hollandaise

Gluten Free Pasta (GF)(V)

*Steamed Vegetables/ Garlic White Wine Sauce/ Kalamata Olives
Fresh Basil/ Brown Rice Pasta*

Sides

(Choose two)

Rice Pilaf (V)

Sautéed Mixed Vegetables (V)(GF)

Green Beans w/ Almonds (V)(GF)

Roasted Garlic Mashed Potatoes (V)(GF)

Desserts

(Choose two flavors)

Cake Bites:

**Zee Carrot Cake, Coco Leches, Italian Cream, Orange Chiffon,
Lemon Rosemary, Chocolate Decadence, & Red Velvet**

\$32

(GF) gluten-free item

(V) vegetarian item

Chez Zee

BISTRO · BAR · BAKERY · BANQUETS

Gold Dinner Buffet

Hors d'oeuvres

(Choose three)

Chez Zee Chicken Salad Tartlets
Domestic Cheese Tray & Fresh Grapes (V)(GF)
Spinach Artichoke Dip with Crostini (V)(GF)
Mini Crab Cakes
Basil Pesto & Smoked Salmon Tartlets
Roasted Grapes and Goat Cheese on Crostini (V)

Salad

Field Green Salad (V)(GF)
*Cherry Tomatoes/ Julienne Carrots/ Red Cabbage/
Parmesan cheese/ Basil-herb Vinaigrette*

OR

Classic Caesar Salad

Entrée

(Choose two)

Pasta Primavera (V)
Jalapeno Cornbread Stuffed Chicken
Pecan Crusted Salmon (GF)
Smoked Pork Tenderloin with Black Cherry Sauce (GF)

Sides

(Choose three)

Rice Pilaf (V)
Sweet Potato Pudding (V)
Green Beans w/ Almonds (V)(GF)
Roasted Garlic Mashed Potatoes (V)(GF)
Sautéed Vegetable Medley (V) (GF)

Desserts

(Choose two flavors)

Cake Bites: Zee Carrot Cake, Coco Leches, Italian Cream, Orange Chiffon,
Lemon Rosemary, Chocolate Decadence, & Red Velvet

(GF) gluten-free item

(V) vegetarian item

\$42

Chez Zee

BISTRO · BAR · BAKERY · BANQUETS

Platinum Dinner Buffet

Hors d'oeuvres *(Choose three)*

Bacon Wrapped Shrimp & Sweet Chili Sauce
Traditional Shrimp Cocktail
Sliced Steak on Toast Points with Bleu Cheese & Onion Jam
Spinach & Artichoke Dip (V)
Domestic Cheese Tray
Ahi Tuna Tartar on Cool Cucumber slices (GF)
Baked Brie en Croute w/ Cranberry Chutney (V)

Salad *(Choose one)*

Signature Salad (V)
Granny Smith Apples/ Goat Cheese/ Candied Walnuts/ Balsamic Vinaigrette.
OR
Classic Caesar Salad

Entrée *(Choose three)*

Mediterranean Pasta (V)
Sautéed Chicken Adrano
Pork Chop w/ Fig reduction sauce
Crab Stuffed Salmon w/ Lemon Beurre Blanc (GF)
Whole Roasted Beef Tenderloin (GF) *(\$50 Chef Carver fee applicable)*

Sides *(Choose three)*

Rice Pilaf (V)
Sweet Potato Pudding (V)
Grilled Asparagus (V)(GF)
Roasted Garlic Mashed Potatoes (V)(GF)
Rosemary & Garlic Red Bliss Potatoes (V)(GF)
Sautéed Vegetable Medley (V)(GF)

Desserts *(Choose three)*

Cake Bites: Zee Carrot Cake, Coco Leches, Italian Cream, Orange Chiffon,
Lemon Rosemary, Chocolate Decadence, & Red Velvet

\$52

(GF) gluten-free item

(V) vegetarian item

Chez Zee

BISTRO · BAR · BAKERY · BANQUETS

Silver Seated Dinner

Salad

Field Green Salad (V)(GF)

*Cherry tomatoes/ Julienne Carrots/ Red Cabbage
Parmesan Cheese/ Basil-herb Vinaigrette*

Sourdough bread with Smokey Olive Oil (V)

Entrée

Guests choose 1 entrée prior to event or 1 entrée is chosen for all guests.

Tequila Lime Chicken

Grilled Marinated Chicken Breast with Tequila Lime Hollandaise

Lemon Rosemary Trout

*Pan Seared with Rosemary & Lemon Compound Butter
(Above served with rice pilaf and green beans)*

Gluten Free Pasta (V)

*Steamed Vegetable Primavera/ Kalamata Olives/ Fresh Basil
Gluten Free Brown Rice Pasta / Garlic White Wine Sauce*

Desserts

(Choose two flavors)

**Cake Bites: Zee Carrot Cake, Coco Leches, Italian Cream, Orange Chiffon,
Lemon Rosemary, Chocolate Decadence, & Red Velvet**

\$35

(GF) gluten-free item

(V) vegetarian item

Chez Zee

BISTRO · BAR · BAKERY · BANQUETS

Gold Seated Dinner

Hors d'oeuvres

(Choose three)

Roasted Grapes & Creamy Goat Cheese on Crostini (V)

Chez Zee Chicken Salad Tartlets

Shrimp Cocktail Bites on Cucumber Rounds (GF)

Domestic Cheese Platter & Fresh Grapes (V)(GF)

Spinach Artichoke Dip with Crostini (V)

Salad

Field Green Salad (V)(GF)

Cherry Tomatoes/ Julienne Carrots/ Red Cabbage

Parmesan Cheese/ Basil-herb Vinaigrette

Sourdough bread with Smokey Olive Oil (V)

Entrée

Guests choose 1 entrée prior to event or 1 entrée is chosen for all guests.

Jalapeno Cornbread Stuffed Chicken Breast

Pecan Crusted Salmon (GF)

Smoked Pork Tenderloin | Black Cherry Sauce (GF)

(Above served with Garlic Mashed Potatoes & Green Beans)

Penne Pasta Primavera (V)

Sautéed vegetables with Marinara or Alfredo Sauce

(GF pasta upon request)

Desserts

(Choose two flavors)

Cake Bites: Zee Carrot Cake, Coco Leches, Italian Cream, Orange Chiffon,
Lemon Rosemary, Chocolate Decadence, & Red Velvet

\$45

(GF) gluten-free item

(V) vegetarian item

Chez Zée

BISTRO · BAR · BAKERY · BANQUETS

Platinum Seated Dinner

Hors d'oeuvres

(Choose three)

Traditional Shrimp Cocktail (GF)

Bacon Wrapped Shrimp with Sweet Chili Sauce

Mini Crab Cakes

Spinach & Artichoke Dip (V)

Ahi Tuna Tartar on Cucumber Slices

Baked Brie en Croute with Cranberry Chutney (V)

Salad

Signature Salad (V)

Granny Smith Apples/ Goat Cheese/ Candied walnuts/ Balsamic Vinaigrette

OR

Classic Caesar Salad (V)

Entrée

Each guest chooses 1 entrée prior to event or 1 entrée is chosen for all guests.

Beef Tenderloin | Béarnaise (GF)

Chicken Adrano

Crab Stuffed Salmon | Lemon Beurre Blanc

(Above served with mashed potatoes and asparagus)

Mediterranean Pasta (V)

Fettuccine/ Sautéed Kalamata olives/ Mushrooms/ Feta Cheese

Fresh Basil / Garlic White Wine Sauce/ Grilled Portabella Cap.

Desserts

(Choose three)

Cake Bites: Zee Carrot Cake, Coco Leches, Italian Cream, Orange Chiffon,

Lemon Rosemary, Chocolate Decadence, & Red Velvet

(GF) gluten-free item

(V) vegetarian item

\$55

Chez Zee

BISTRO · BAR · BAKERY · BANQUETS

Dinner by the Bite

WARM APPETIZERS

Basil Pesto, Grilled Chicken & Goat Cheese Focaccia:	\$1.75
Sharon's Fresh Tomato, Roasted Garlic & Basil Focaccia: (V)	\$1.25
Bacon Wrapped Shrimp with Sweet Chili Dipping Sauce:	\$3.25
Southern Maryland Crab Cakes(.5 oz.) w/ Fiery Apple Chutney:	\$1.25
Southern Maryland Crab Cakes (1 oz.) w/Fiery Apple Chutney:	\$2.25
Southern Maryland Crab Cakes (2 oz.) w/Fiery Apple Chutney:	\$4.00
Bourbon Soaked Beef Kabobs with Asian BBQ sauce: & Peanuts: (GF)	\$1.95
Chicken Satay Skewers with Thai Peanut Sauce: (GF)	\$1.75
Crab & Roasted Red Pepper Quesadillas:	\$1.75
Chicken & Green Chili Quesadillas:	\$1.50
Mediterranean Frittatas: (V)(GF)	\$1.25
Bacon, Tomato & Cheddar Frittata: (GF)	\$1.25
Southwest Crab Stuffed Mushrooms:	\$1.95
Spinach Artichoke Dip with Crostini: (V)	\$45 p/quart (1qrt serves up to 20)
Baked Brie en Croute with Cranberry Chutney & Crostini	1/2 Wheel (serves 20) \$55.00 Full Wheel (serves 25-40) \$90.00

COLD APPETIZERS

Seasonal Fresh Fruit Tray: (V)(GF)	\$2.25
Fresh Vegetable Crudité with Buttermilk Bleu Cheese Dip: (V)(GF)	\$2.25
Domestic & Import Cheese Tray with Fresh Grapes and Crostini: (V)	\$2.25
Sliced Steak on Toast Points with Bleu Cheese & Onion Jam:	\$1.95
Southwest Chicken Salad Tartlets:	\$1.50
Basil Pesto and Smoked Salmon Tartlets	\$1.75
Honey Kissed Ham & Cream Cheese on Focaccia	\$1.75
Mini Smoked Turkey, Bacon and Avocado Sandwiches:	\$1.95
Mini Smoked Salmon & Dill Cucumber Sandwiches:	\$1.75
Mini Cucumber Tea Sandwich with Mint Cream Cheese: (V)	\$1.25
Roasted Grapes and Creamy Goat Cheese on Crostini: (V)	\$1.50
Caprese Skewers- Fresh Basil, Cherry Tomato and Mozzarella: (V)(GF)	\$1.50
Shrimp Cocktail with Classic Cocktail Sauce & Lemon: (GF)	\$2.25
Shrimp Cocktail Bites on Cucumber: (GF)	\$1.75 each
Ahi Tuna Tartar Served with Cucumber Slices:	\$55 p/quart (1qrt serves up to 20)
Traditional Hummus with Grilled Pita Bread & Assorted Olives: (V)	\$35 p/quart (1qrt serves up to 20)

DESSERT SELECTIONS

Cake Bites:	\$1.95 each
<i>Zee Carrot Cake, Italian Cream Cake, Orange Chiffon, Lemon Rosemary, Chocolate Decadence, Red Velvet</i>	
Pie Tartlets:	\$1.95 each
<i>Key Lime Pie, Kahlua Crunch Pie, Coconut Cream Pie</i>	

*Appetizers are priced per piece, Chez Zee recommends ordering 2 pieces per guest.
Minimum order of 25 pieces per item.*

(GF) gluten-free item (V) vegetarian item

Chez Zee

BISTRO · BAR · BAKERY · BANQUETS

Gold Lunch Buffet

Salad

(Choose one)

Garden Salad

*Cherry Tomatoes/ Julienne Carrots/ Red Cabbage/
Parmesan Cheese/ Basil-herb Vinaigrette (V) (GF)*

Signature Salad

Granny Smith Apples/ Goat Cheese/ Candied Walnuts/ Balsamic Vinaigrette (V) (GF)

Sourdough bread with Smokey Olive Oil (V)

Entrée

(Choose two)

Grilled Salmon with Cherri Tomato Relish (GF)

Pork Tenderloin with Black Cherry Sauce (GF)

Tequila Lime Chicken (GF)

Vegetarian Lasagna (V)

Sides

(Choose two)

Rice Pilaf (V)

Green Beans with Almonds (V) (GF)

Fresh Vegetable Medley (V) (GF)

Roasted Garlic Mashed Potatoes (V) (GF)

Macaroni & Cheese

Desserts

(Choose two)

Cake Bites

*Coco Leches, Zee Carrot Cake, Italian Cream, Orange Chiffon,
Lemon Rosemary, Chocolate Decadence, Red Velvet*

\$22

(GF) gluten-free item

(V) vegetarian item

Chez Zee

BISTRO · BAR · BAKERY · BANQUETS

Platinum Lunch Buffet

Hors D'oeuvres

(Choose two)

- Mini Crab Cakes with Fiery Apple Chutney
- Chez Zee Chicken Salad Tartlets
- Roasted Grapes and Goat Cheese on Crostini (V)
- Domestic & Imported Cheese Tray (V) (GF)
- Seasonal Fresh Fruit Platter (V) (GF)
- Spinach Artichoke Dip with Crostini (V) (GF)

Salad

(Choose one)

Garden Salad

Cherry Tomatoes/ Julienne Carrots/ Red Cabbage/ Parmesan Cheese/ Basil-herb Vinaigrette (V) (GF)

Signature Salad

Granny Smith Apples/ Goat Cheese/ Candied Walnuts/ Balsamic Vinaigrette (V) (GF)

Sourdough bread with Smokey Olive Oil (V)

Entrée

(Choose two)

- Grilled Salmon with Cherri Tomato Relish (GF)
- Pork Tenderloin with Black Cherry Sauce (GF)
- Tequila Lime Chicken (GF)
- Vegetarian Lasagna (V)

Sides

(Choose three)

- Rice Pilaf (V) (GF)
- Green Beans with Almonds (V) (GF)
- Fresh Vegetable Medley (V) (GF)
- Roasted Garlic Mashed Potatoes (V) (GF)
- Macaroni & Cheese

Dessert Station

(Choose two)

Cake Bites Coco Leches, Zee Carrot Cake, Italian Cream, Orange Chiffon,
Lemon Rosemary, Chocolate Decadence, Red Velvet

(GF) gluten-free item

(V) vegetarian item

\$29

Chez Zee

BISTRO · BAR · BAKERY · BANQUETS

Silver Seated Lunch

Choice to Start with a Garden Salad or Finish with a Dessert

Garden Salad (V)

*Cherry Tomatoes/ Julienne Carrots/ Red Cabbage/
Parmesan cheese/ Basil-herb Vinaigrette*

Sourdough bread with Smokey Olive Oil

Entrée

Guests choose 1 entrée prior to event or 1 entrée is chosen for all guests.

New Orleans Pecan Crusted Chicken

Pan fried, pecan crusted chicken breast with sweet Bourbon pecan sauce

Tequila Lime Chicken (GF)

Grilled marinated chicken breast with tequila lime hollandaise sauce

(Above items served with rice pilaf and green beans)

Sarah's Vegetable Plate (V)(GF)

Sautéed Vegetables/ Wild Rice Pilaf/ Black Beans/ Kale Salad/ Roasted Salsa

Bacon, Tomato, Cheddar Quiche

Served with a cup of Aztec Corn & Shrimp Bisque

(or)

Cake Bites (Choose Two Flavors):

Zee Carrot Cake, Coco Leches, Italian Cream, Orange Chiffon,
Lemon Rosemary, Chocolate Decadence, & Red Velvet

\$17

(GF) gluten-free item

(V) vegetarian item

Chez Zee

BISTRO · BAR · BAKERY · BANQUETS

Gold Seated Lunch

Salad

Garden Salad (V)

*Cherry Tomatoes/ Julienne Carrots/ Red Cabbage/
Parmesan Cheese/ Basil-herb Vinaigrette*

Sourdough bread with Smokey Olive Oil

Entrée

Guests choose 1 entrée prior to event or 1 entrée is chosen for all guests.

Pecan Crusted Salmon (GF)

Pork Tenderloin with Black Cherry Sauce (GF)

(Above items served with rice pilaf and green beans)

Chicken & Hummus

Grilled chicken breast/ Traditional Hummus/ Mixed Green Salad/ Lemon vinaigrette/ Grilled pita bread

Mediterranean Pasta (V)

Fettuccini/ Kalamata Olives/ Mushrooms/ Feta/ Garlic/ Basil/ Olive Oil

Dessert:

(Choose two flavors)

Cake Bites

Zee Carrot Cake, Coco Leches, Italian Cream, Orange Chiffon,
Lemon Rosemary, Chocolate Decadence, & Red Velvet

\$22

(GF) gluten-free item

(V) vegetarian item

Chez Zee

BISTRO · BAR · BAKERY · BANQUETS

Platinum Seated Lunch

Salad

Signature Salad (V)

Granny Smith Apples/ Goat Cheese/ Candied Walnuts/ Balsamic Vinaigrette

Sourdough bread with Smokey Olive Oil

Entrée

Guests choose 1 entrée prior to event or 1 entrée is chosen for all guests.

4oz Petite Beef Fillet with Béarnaise

Chicken Adrano

4oz Crab Stuffed Salmon with Béarnaise

(Above served with mashed potatoes and asparagus)

Mediterranean Shrimp Pasta

*Grilled Jumbo Shrimp/ Fettuccine/ Kalamata Olives/
Mushrooms/ Feta / Fresh Basil/ Garlic White Wine Sauce*

Gluten-Free Pasta (V)(GF)

*Steamed Vegetables/ Kalamata Olives/ Fresh Basil/
Gluten-free Brown Rice Pasta/ Garlic White Wine Sauce*

Desserts

(Choose three)

Cake Bites:

**Zee Carrot Cake, Coco Leches, Italian Cream, Orange Chiffon,
Lemon Rosemary, Chocolate Decadence, & Red Velvet**

\$30

(GF) gluten-free item

(V) vegetarian item

Chez Zee

BISTRO · BAR · BAKERY · BANQUETS

Chez Zee's "Texas Tea" Lunch

Salad

(choose one)

Garden Salad

Classic Caesar Salad

Sandwich Options

(Build Your Own—choose two)

Homemade Chicken Salad

Smoked Pork Tenderloin

Honey Kissed Ham

Turkey & Swiss

(above sandwiches include slider buns)

Sides

(choose one)

Homemade Potato Chips

Coleslaw

Potato Salad

Specialty Dips

(choose one)

Hummus

Pimento Spread

Olive Tapenade

(above served with fresh vegetables and crostini)

Desserts

(choose two)

Cake Bites

Coco Leches, Zee Carrot Cake, Italian Cream, Orange Chiffon,

Lemon Rosemary, Chocolate Decadence, Red Velvet

\$19

Includes Chez Zee's homemade hibiscus mint tea, fresh brewed iced tea and Arnold palmers

(GF) gluten-free item

(V) vegetarian item

Served Monday—Friday

11AM—3PM only

Chez Zee

BISTRO · BAR · BAKERY · BANQUETS

Gallery Brunch Buffet

Buffet Selections: Choose Six (6)

- Seasonal Fruit Tray (GF)
- Granola, Seasonal Fruit & Yogurt (V)
- Blueberry Pancakes (V) - *Gluten Free Pancakes Available*
- Country Style Breakfast Potatoes (V)
- Breakfast Sausage & Bacon
- Scrambled Eggs (GF) (V)
- Classic Eggs Benedict
- Zee Migas w/ Crispy Tortilla Strips & Queso (V)(GF)
- Bagel & Lox with Capers, Red Onions, Tomatoes and Cream Cheese
- Mini Smoked Bacon, Cheddar and Tomato Frittata (GV)
- Mini Spinach, Mushroom & Swiss Cheese Frittata (V)(GF)
- Mediterranean Pasta Salad (V)
- Assorted Chez Zee Signature Mini Sandwiches
- House-made Hummus & Pita Bread (V)
- Southwestern Chicken Salad Tartlets

\$25/adult & \$12.95/child

(buffet served with fresh croissants and strawberry butter (on request), coffee, iced tea and orange juice)

Chez Zee's Signature Crème Brulee French Toast Station (V)

Attended station where your Crème Brûlée Bite will be freshly griddled and topped with fresh whipped cream, strawberries and our delicious rum sauce.

Add \$2.95/person

(GF) gluten-free item

(V) vegetarian item

Served Saturdays and
Sundays 9am until 3pm.

Chez Zee

BISTRO · BAR · BAKERY · BANQUETS

Breakfast Buffets

Silver Buffet

Homemade Granola, Seasonal Fruit and Yogurt

Zee Migas w/Crispy Tortilla Strips & Queso *OR* Scrambled Eggs

Coffee, Iced or Hot Tea and Orange Juice

\$12.95 per person

Gold Buffet

Homemade Granola, Seasonal Fruit and Yogurt

Zee Migas w/Crispy Tortilla Strips & Queso *OR* Scrambled Eggs

Breakfast Sausage & Bacon

Coffee, Iced or Hot Tea and Orange Juice

\$14.95 per person

Add mini muffins to your buffet for \$2/person

Served Monday-Friday 7AM—10AM