



zuzu's petals

PROTEINS

PER PERSON

CHICKEN PICCATA 9
pan fried chicken breast served with lemon caper beurre blanc

CHICKEN PARMESAN 9
tender chicken breast hand breaded, topped with our house marinara, shredded mozzarella, parmesan

GRILLED SKIRT STEAK 10
24-hour house marinated served w/ a citrus chimichurri, roasted cherry tomato

MISO GLAZED SALMON 20
Cured overnight, scallions, sesame seeds

BAKED SALMON 14
w/ honey mustard glaze

BRAISED SHORT RIB 22
red wine braised with mire poix, garlic, and herbs

ROLLED CHICKEN ENCHILADAS 5.5
house roasted chicken individually rolled corn tortilla, jack & cheddar cheeses, & a red enchilada sauce

CHICKEN MILANESE 9
tender breaded chicken breast, pan fried and served with a lemon caper beurre blanc

BUTTER CHICKEN 9
our house Indian tikka masala sauce with chicken thigh

STICKY RACK OF RIBS 55/RACK
Garlic, house bbq sauce, marinated and oven roasted to perfection

SEARED SALMON 15
Served with lemon caper sauce

PORK LOIN 9
brined overnight then roasted to perfection, served with a honey garlic sauce

VEGETABLE CURRY 8
Butternut squash, Yukon potatoes, bell peppers, coconut milk

BLACK PEPPER CHICKEN 9
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 60/110
Fresh mozzarella, chili flakes, parmesan

BASIL CREAM RIGATONI 60/110
lemon basil puree, reduced cream, roasted cherry tomatoes, parmesan

CREAMY SUN-DRIED TOMATO 65/110
Creamy Sun-Dried Tomato Garlic, reduced cream, bowtie, chili flakes

PENNE ALFREDO
garlic cream, parmesan, parsley

SPAGHETTI ARRABIATA 60/110
House spicy marinara sauce

SPRING PENNE 60/110
peas, lemon, ricotta, parsley, mint

BUCATINITI 70/125
cherry tomato, basil, beurre monte, garlic, chili flakes, bread crumbs

PENNE CARBONARA 70/125
bacon, peas, garlic cream, egg yolk, parmesan

SIDES

PER PERSON

ROASTED CAULIFLOWER 4
w/ applewood smoked bacon

ROASTED BROCCOLINI & MUSHROOMS 4.5
tossed in lemon and extra virgin olive oil

CILANTRO RICE 3
cilantro lime puree

ROASTED BRUSSEL SPROUTS 5

ROASTED SWEET POTATO 4
brown sugar, pistachio

ROASTED BABY POTATO 3.5
Garlic, chili flake, herbs

ROASTED HEIRLOOM CARROTS 4
Za'atar spice, herbs

CUMIN RICE 3
toasted whole cumin, cinnamon

SAUTÉED SQUASH MEDLEY 4
fresh herbs, lemon zest

HONEY-BALSAMIC BRUSSEL SPROUTS 5

MASHED POTATOES 4.5
Yukon, butter, cream cheese

BLISTERED GREEN BEANS 4
Blanched then roasted in garlic, chili flakes, and olive oil

CHIPOTLE BLACK BEANS 3
cumin, coriander, yellow onions

ROASTED BUTTERNUT SQUASH 5

*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.



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SALADS

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

STRAWBERRY MIXED GREENS 40/75
red onion, crumbled goat cheese, cucumber, lime honey vinaigrette

MUSHROOM ARUGULA SALAD 35/70
Parmesan, lemon vinaigrette

GREEK SALAD 40/80
Cucumber, cherry tomato, red onion, kalamata olives, romaine, feta, lemon vinaigrette

PEAR & WALNUT SALAD 40/75
Applewood smoked bacon, red onion, mixed green, creamy red wine dressing, gorgonzola

KALE CAESAR 55/95
romaine, quinoa, house caesar dressing, croutons, parmesan cheese

APPLE SALAD 40/75
Dried cranberries, red onion, gorgonzola, candied walnuts, creamy balsamic dressing

PEACH SALAD 45/85
Mixed greens, red onion, Marcona almonds, goat cheese, lime honey vinaigrette

SANDWICHES

PER PERSON - ALL SANDWICHES ARE HALVES

LUNCH BOX 12.50
turkey or chicken blta, side salad, chips, and a cookie

CROISSANT SANDOS 3.5
assortment of turkey, chicken, and/or roast beef w/ our special house aioli, tomato, red onion, arugula, and Swiss cheese

CHICKEN & PEPPERS "GYRO" 4.5
grilled chicken breast, tzatziki, tomato, arugula, lemon, roasted red peppers, mint, hummus, on ciabatta bread

TURKEY & CRANBERRY 4.5
cranberry relish, arugula, provolone, tomato, on ciabatta

MINI FRENCH ROLLS 3
assortment of turkey, chicken, and/or roast beef w/ our special house basil aioli, tomato, red onion, arugula, and Swiss cheese

CALIFORNIA WRAP 2.5
spinach wraps w/ turkey, bacon, arugula, tomato, house basil aioli, avocado

CAPRESE 4
heirloom tomato, fresh mozzarella, arugula, balsamic reduction, basil aioli

ADD ONS

PER PERSON

FRUIT PLATTER 3
A beautiful assortment of sliced watermelon, honeydew, and cantaloupe topped with fresh seasonal berries

AGUA FRESCA 2
pineapple, honeydew, or watermelon

CHARCUTERIE & CHEESE BOARD 10
A beautiful assortment of artisan meats and cheeses paired with berries, sweets, jams, mixed nuts

BREAKFAST

BREAKFAST BURRITOS 8
Organic scrambled eggs, hash browns, choice of sausage, bacon, or no meat, cheddar cheese

YOGURT PARFAITS 7
Greek yogurt, granola, fresh berries, honey

FRENCH TOAST 3
Brioche or croissant bread, strawberry whipped butter, organic maple syrup, cinnamon

BUTTERMILK PANCAKES 20/HALF PAN
Delicious homemade pancakes. [12 pieces per pan. Add chocolate chips or blueberries for \$3 per pan.]

SALMON LOX 79
A platter of cured salmon, capers, red onion, lemon, dill, 12 everything bagels, cream cheese, sliced tomato

SKILLET 7
Hash browns, choice of sausage, bacon, or no meat, caramelized bell pepper and onions, scrambled eggs, cheddar cheese, siracha aioli, crema, cilantro

SCRAMBLED EGGS 29/HALF PAN
Fluffy whipped eggs seasoned with salt & pepper.

OMELET BAR 10.5/ MINIMUM 30PPL
Minimum order of 30 Guests | \$10.50 per Guest Omelet Inclusions Bacon, ham, bell peppers, jack cheese, cheddar cheese, feta cheese, green onion, chives, mushroom, spinach, and cherry tomato.

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