



**Zest! Exciting Food Creations**  
downhome goes uptown

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**Zest! Exciting Food Creations**

**CATERING  
MENU**

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[www.zestexcitingfood.com](http://www.zestexcitingfood.com)

**317-466-1853**

**1134 East 54th Street  
Indianapolis, IN 46220**

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### **About Zest! Exciting Food Creations Catering**

Zest! Exciting Food Creations Catering combines the most inspired flavorful food we can dream up from our lively imaginations with the unmatched eye for detail of Chef Valerie Vanderpool and her staff. This is a mix that guarantees a super fun and tasty gathering.

Some of our most memorable events speak for our diverse abilities — business dinners, weddings, boat trips, corporate meetings and events, and parties, parties, parties. Plus, intimate dinners for small groups with a custom menu, casual picnics, and tailgate parties. Corporate trays and/or buffets for breakfast, lunch, and dinner meetings have also proven to our customers that our food and service can't be beat when it's important to look good for the bosses.

Our catering capabilities extend from cooking dishes for you to pick up from our café and serve with your own home specialties, to working the whole shebang for you from start to finish. We can provide the experienced serving staff as well as professional consultations to help you plan the event that gets maximum bang for your buck.

We at Zest! Exciting Food Creations get a real kick out of making food and fun for our clients who have been coming back to us again and again. We also love the privilege of introducing our flavors to new clients that we're ready and waiting to make happy. And, here's an idea, if you want to pass on the fun, you can buy gift certificates to help someone else put on a party that's a real hit.

Give us a call at 317.466.1853 or email us at [contactus@zestexcitingfood.com](mailto:contactus@zestexcitingfood.com). We are excited to talk with you about getting a relationship started that makes your life easier and delicious. Let us have the pleasure of working with you on your next party or event.

**When the Food is important...Call Zest! Exciting Food Creations.**  
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### **Taking Care of Business—How to Order**

Zest! Exciting Food Creations is excited to work with you to make sure your catering needs are filled with fun and fabulous fare. Here's how to get things rolling.

#### **Ordering**

Our professional catering staff is available to help you, whether it's to place an order, ask questions, or help you plan an entire event. Call 317-466-1853.

1. You'll need to place your order, including food choices and confirmation of number of guests, **a minimum 48 hours in advance.**
2. Orders placed after the specified 48-hour lead time **will require a 25% up-charge** on the bill.
3. A 9% State Sales Tax must be added to the bill.
4. All events require a 50% deposit when order is confirmed, and then **payment is due upon delivery of invoice, please.**

#### **Service Professionals To Work Your Event**

Our experienced service professionals are available to work your event.

1. One Service Captain is required on site at \$35.00/hour.
2. Additional service professionals, including servers and bartenders, are \$20.00/hour each.

Service fees include loading, travel time to and from your event, set-up, breakdown, and clean-up. Your catering professional will determine how many service people required for each event.

#### **Pick Ups**

Catering orders are prepared for pick up at our restaurant during regular business hours. Check our website for business hours at [www.zestexcitingfood.com](http://www.zestexcitingfood.com). Food picked up will be cold or room temperature, depending on the item; heating instructions will be supplied if necessary.

#### **Deliveries**

We offer delivery service only for orders over \$500. Deliveries are available on week days only; no week-end deliveries. Fee for deliveries inside of I465 is \$35.00, with an additional \$.75/mile for deliveries outside of I465. If we supply service personnel for your event, there is no charge for delivery.

#### **Payments**

We accept Visa, MasterCard, Discover, and American Express. We also accept cash and business checks. Whichever method of payment you choose, **payment is due upon delivery of invoice, please.**

#### **Cancellations**

If you must cancel your order, orders for \$500.00 or less must be cancelled within 48 hours of scheduled delivery or pick up; otherwise, a payment of 50% of total order will be charged. Orders for over \$500.00 require a 7-day notice of cancellation or a payment of 50% of total order will be charged.

#### **Our Guarantee**

If you're not happy with our food or service, we will do everything in our power to fix it, because we really do appreciate your business.



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**Breakfast & Brunch**

Half pan serves 8-10; Full pan serves 20-24

- Our Luscious Quiche** **\$25./serves 6-12**  
 We make, without a doubt, the most velvety quiche nestled in the flakiest homemade crust you'll find anywhere. But, we up the ante even further when we fill each one with superbly imaginative ingredients and bake to a golden glory that will bring cheers.
- Breakfast Strata** **\$60./half pan**  
 A perfect entrée choice for breakfasts and brunches. The ingredient selections in our fluffy egg-based casseroles are infinite. We've come up with some popular varieties that include choices of meats, cheeses, vegetables, & fresh herbs.
- Crème Brûlée French Toast** **\$60./half pan**      **\$120./full pan**  
 Crème Brûlée is a dreamy mixture of creamy custard topped with golden caramelized sugar. We've duplicated this loveliness in our Crème Brûlée French Toast. This sweet bake begins with Challah and is combined with fresh cream & vanilla beans, then crowned with caramelized raw sugar and served with pure maple syrup. What a delight!
- Double-Sausage Sausage Gravy** **\$85./half pan**      **\$165./full pan**  
 Okay, we know that nearly every breakfast place has sausage gravy. No big deal, right? But, Indianapolis Monthly Magazine confirms that this gravy *is* a big deal. Lots and lots of sausage and a super-duper secret mix of spices make this gravy truly special. Served with our fluffy buttermilk biscuits.
- Breakfast Hash** **\$75./half pan**      **\$150./full pan**  
 Roasted potatoes, onions, bell peppers & herbs are paired with any choice of smoked ham, grilled chicken, slow-simmered beef roast or even our melt-in-your-mouth salmon, then lightly tossed in our dijonnaise.
- Beautiful Fruit** **\$40./serves 12**      **\$75./serves 25**  
 The most gorgeous fruit we can find! It's so good that it's been said that we're the ONLY fruit in town!!
- Granola & Yogurt** **\$75./half pan**      **\$150./full pan**  
 We make our own unique granola with oats, tons of toasted nuts, dried blueberries and cherries, and sweet spices served with Trader's Point Creamery's award-winning yogurt and fresh berries.
- House Greens** **\$40./half pan**      **\$80./full pan**  
 Fresh organic greens, grape tomatoes, and julienned vegetables are served with your choice of our delicious homemade dressings: Green Goddess, Lemon Asiago Vinaigrette, Creamy Bleu Cheese, Ranch, or Balsamic Vinaigrette.
- Homemade Buttery Scones** **\$12/½ dozen**      **\$24./dozen**  
 Our scones aren't all dry & hard like the ones that a lot of us have become used to. Ours are made in some unbelievable flavors and baked to a soft & tender buttery crumble. You can also buy them frozen & bake them yourself!
- Cowboy Potatoes** **\$40./half pan**      **\$80./full pan**  
 Our scones aren't all dry & hard like the ones that a lot of us have become used to. Ours are made in some unbelievable flavors and baked to a soft & tender buttery crumble. You can also buy them frozen & bake them yourself!
- House-Made Sausage Patties** **\$40./half pan**      **\$80./full pan**  
 We make our own sausage patties with a mixture of spices that gives them a unique flavor, then we open-fire grill them to give them a little extra flavor.
- Cherry Wood Smoked Bacon** **\$40./half pan**      **\$80./full pan**  
 The aroma & taste of the sweet-saltiness of bacon in the morning is irresistible!
- House Greens** **\$40./half pan**      **\$80./full pan**  
 Fresh organic greens, tomatoes, and julienned vegetables are served with your choice of our delicious homemade dressings: **Green Goddess, Lemon Asiago Vinaigrette, Creamy Blue Cheese, Ranch, or Balsamic Vinaigrette**
- Drinks**
- |                                  |                     |
|----------------------------------|---------------------|
| El Diablo Regular Coffee Service | \$25. (serves 8-10) |
| Black Cat Decaf Coffee Service   | \$25. (serves 8-10) |
| Fresh Squeezed Orange Juice      | \$17./gallon        |
| Soft Drink Cans/Bottled Water    | \$2./each           |
| Freshly Brewed Iced Tea          | \$14./gallon        |
| House-Made Lemonade              | \$14./gallon        |



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68.75

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### Hors d'oeuvres

#### Z's Cakes

Absolutely the most perfect appetizers imaginable. There's one for everyone, because we make these signature savory cheesecakes (we call them Z's cakes) in a huge array of fun flavors. Even your most persnickety guest is pleased. There's no fuss, because you never have to worry if these creamy jewels are staying hot or cold through your entire party. Each one is at its tasty best served at room temperature. And, serving them is so easy. All you have to do is put a Z's cake on a pretty platter, slip a little knife next to it so your guest can spread the deliciousness on one of our seeded flatbreads, and listen to the applause!

Here's a list of Z's Cakes fabulous flavors.

- Smoked Bacon & Cheddar
- Lemon-Artichoke with Fresh Basil\*
- Pepperoni with Green Olives & Onions
- Smoked Ham, Bleu Cheese, & Green Onion
- Red Grape, Roasted Shallots, & Bleu Cheese\*
- Goat Cheese Pesto\*
- Bleu Cheese, Wild Mushroom, & Pecan\*
- Spicy Santa Fe\*
- Mediterranean Vegetable\*
- Smoked Ham, Fig, & Goat Cheese
- Sausage with Black Bean & Corn Salsa & White Cheddar
- Bacon, Corn, Sun-dried Tomato & Goat Cheese

\*Indicates vegetarian selection

Sizes include:

4-1/2" serves 6+ people

\$12.

\*\*We recommend 1 bag Seeded Flatbreads per Z's Cake\*\*

#### Seeded Flatbreads

\$3.25/bag

#### Z's Cake Platter

add \$30.

Two or three of our signature Z's cakes with gorgeous fruit, edible orchids & seeded flatbreads. This is a fresh take on the old standard fruit & cheese platter.

#### Feta Fondue

\$58./serves 25

Fondue in the '70s never tasted *this* good. Served with pears, ripe olives & seeded flatbreads for dipping.

#### Queso Fundido

\$58./serves 25

You'll want to eat this spicy blend of cheeses, sausage, & chilies with a HUGE spoon, but it's even better when you scoop it up with our house-spiced crispy tortilla chips.

#### Pepperoni Chips with Caramelized Onion Dip

Pepperoni Chips \$15./lb.

Dip \$7./lb.

We doubt there are many people that could resist real pepperoni chips they can plunge into our up-dated, kicked-up version of that old go-to French Onion Dip and pop in their mouths. It's just not possible to resist.

#### Bacon-Wrapped BBQ Shrimp

\$63./25 pieces

Everything is better with bacon, and that goes double for these shrimp that are first wrapped in bacon & then smothered in our own sweet, garlicky chipotle BBQ sauce. Wow!

#### Citrus-Marinated Olives

Olives \$12./lb

Frico \$5./25 pieces

You can get marinated olives nearly anyplace today, but you can't get this zippy mix of a variety of olives, citrus, and fresh herbs anywhere but right here. Serve them with our homemade crunchy Frico and you've got a real two-handed treat.

#### Antipasto Skewers

\$56./25 pieces

Tasty skewers of colorful grape tomatoes, bocconcini, Asiago, fresh basil, olives, salami, & pepperoni. It's like dinner on a stick!



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- Grape Truffles** **\$15./25 pieces**  
Sweet seedless grapes, bleu cheese, and pistachios that you pop in your mouth & eat like candy. Sound good? Duh...
- Crudités** **\$49./serves 25 \$98./serves 50**  
Fresh & colorful seasonal veggies are artfully arranged & served with our scrumptious home-made Green Goddess dressing. A gorgeous addition to your table!
- Citrus Shrimp** **\$63./25 pieces**  
Large succulent skewered shrimp brightly flavored with citrus & cilantro, and a delightful little kick of heat.
- Gourmet Cheese Board** **\$49./serves 25 \$98./serves 50**  
Is there anything prettier than an array of fresh fruit & gourmet cheeses? This one is a 'can't miss' delight for your guests.
- Sun-Dried Tomato Dip** **\$10/lb.**  
This dip is so deeply rich & yummy; you'll wonder what we used to eat for fun before discovering sun-dried tomatoes! Add one of our delicious french baguettes for \$2.75.
- Potato-Cake Canapés** **\$44./25 pieces**  
We make tiny golden potato cakes and top each one with tender beef, then our homemade onion jam & horseradish mousse. This one always makes everyone in our kitchen jealous of your guests.
- Corn Cakes with Lime Cream** **\$31./25 pieces**  
The flavors of corn with smoky peppers & cheese make for a delectable little pancake. Top with the tanginess of our lime cream and you've got a perfect whammi-licious treat.
- Edamame Hummus** **\$12./lb.**  
There's hummus, then there's edamame hummus! This classic is made with edamame, the Japanese soy bean, instead of regular chick peas, and packs a little punch of heat. It's one of our most popular spreads! (for a platter including crudités & our seeded flatbreads, add \$25.00).
- Thai Chicken Satay** **\$44./25 pieces**  
This is chicken on a stick at its very finest! Dipped in our secret recipe spicy peanut sauce, these make for the tastiest pops ever!
- Proscuitto-Wrapped Asparagus Bundles** **\$56./25 pieces**  
Tender roasted asparagus bundled up in Proscuitto and Boursin cheese.
- Southwest Fish & Chips** **\$44./25 pieces**  
Sumptuous salmon gently rubbed with our Southwest spice mix, seared and sitting on our homemade black bean & corn salsa, and all of it nestled in little tortilla cups. Then further imagine a shot of lime mousse over the whole thing, and you've got our version of fish & chips. Wow!
- Olivada** **\$12./lb.**  
The same green olive spread that we serve with our dinner bread in our restaurant. It has a tangy flavor with a little kick of heat that compliments any vegetable tray or is wonderful served as a spread for toast points or crackers.
- Chef Valerie's Famous Crab Cakes** **\$25./dozen**  
THE MOST delicious crab cakes we've ever had! With her special mango salsa & horseradish cream.
- Artichoke Lollipops** **\$31./25 pieces**  
These parmesan-crust ed artichoke hearts on lollipop sticks can be displayed as an eye-popping centerpiece for your buffet table. The deliciousness is even bigger with the special lemon aioli dipping sauce.
- Date Rumaki** **\$49./25 pieces**  
The sweet-salty dance between Medjool dates, crispy bacon, & tart green olive relish gives your guests an unexpected surprise. This one is a party in your mouth!
- Sausage-Stuffed Baguettes** **\$16./baguette**  
This is a hearty appetizer that can easily be your entrée depending on how it's sliced. It's rustic French bread loaves stuffed with Italian sausage, beef, cheese, & fresh herbs. Accompanied with an intensely flavored sun-dried tomato marmalade (each baguette serves 9).
- Pretzel Sticks** **\$36./25 pieces**  
Mini soft pretzel sticks served with your choice of our whole grain mustard butter or smokey cheese sauce for dipping.



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**Salads**

<b>House Greens</b>	<b>\$45./serves 12</b>	<b>\$94./serves 25</b>
Fresh organic greens, grape tomatoes, radish, green onions, carrots, cucumbers & bell peppers. Served with a choice of our delicious homemade dressings: Green Goddess, Lemon Asiago Vinaigrette, Creamy Bleu Cheese, Ranch, or Balsamic Vinaigrette.		
<b>Caesar</b>	<b>\$57./serves 12</b>	<b>\$119./serves 25</b>
Crisp romaine lettuce, tomatoes, red onion, parmesan cheese, seasoned croutons & our fabulous Caesar dressing make for a delicious classic. (Add grilled chicken for \$1.95/person)		
<b>Asian Slaw</b>	<b>\$57./serves 12</b>	<b>\$119./serves 25</b>
One of the most popular salads on our café menu, and we think you'll love it, too. Crunchy cabbage, romaine, tons of veggies, crispy wontons, our secret spicy peanut dressing. (Add grilled chicken for \$1.95 per person)		
<b>Fresh Herb Salad</b>	<b>\$51./serves 12</b>	<b>\$106./serves 25</b>
Organic greens, fresh herbs, Granny Smith apples, sugar and spice nuts, dried currants, and crumbled bleu cheese. You choose from our homemade dressings: Green Goddess, Lemon Asiago Vinaigrette, Creamy Bleu Cheese, Ranch, & Balsamic Vinaigrette. (Add grilled chicken for \$1.95 per person)		
<b>Grilled Pineapple Salad</b>	<b>\$51./serves 12</b>	<b>\$106./serves 25</b>
Organic greens with smoked Gouda, grilled pineapple, scallions, and fresh berries. You choose from our homemade dressing: Green Goddess, Lemon Asiago Vinaigrette, Creamy Bleu Cheese, Ranch, & Balsamic Vinaigrette. (Add grilled chicken for \$1.95 per person)		
<b>Wild Mushroom</b>	<b>\$57./serves 12</b>	<b>\$119./serves 25</b>
Organic greens with fresh herbs, picholine olives, pepitas, roasted wild mushrooms, crumbled goat cheese & orange vinaigrette.		
<b>Beautiful Fruit</b>	<b>\$40./serves 12</b>	<b>\$75./serves 25</b>
The most gorgeous fruit we can find! It's so good that it's been said that we're the ONLY fruit in town!!		



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### Entrées

Half pan serves 8-10; Full pan serves 20-24

- Mama's Amazing Meatloaf** **\$15./each (serves 4)**  
Everyone has their own favorite meatloaf, but you'll want to try ours before you make your final decision. This meatloaf is made from our family recipe and is absolutely the moistest meatloaf on earth!
- Tuscan Beef Burgundy** **\$85./half pan**      **\$204./full pan**  
Beef chuck gently braised in red wine, rich broth & Italian seasonings until it reaches a deeply flavorful tenderness. Serve it alongside our Roasted Garlic Smashed Potatoes or our Gorgonzola Polenta.
- Thai Chicken** **\$73./half pan**      **\$174./full pan**  
Marinated plump chicken breasts in our secret Thai marinade and fire-grill them just until they reach a mouth-watering juiciness. Served sliced.
- Tenderloin of Beef** **\$20/lb**  
Many people think that tenderloin is the king of meats. But, we raise its royal status even higher by marinating in our own special blend to enhance the flavor, and searing it over the fire until it's perfectly done. Sliced thin & served with our own homemade onion jam & your choice of our bleu cheese mousse or horseradish cream.
- Roasted Pork Tenderloin with Fig & Port Sauce** **\$85./half pan**      **\$204./full pan**  
Pork tenderloin is flavored with fresh rosemary and roasted. Served with a luscious sauce of Black Mission figs & Ruby port.
- Chicken Breasts with Wild Mushroom Cream** **\$93./half pan**      **\$222./full pan**  
You can't go wrong with tender chicken breasts swimming in a sauce that combines the woodsy flavor of wild mushrooms and the sophisticated taste of white wine & brandy.
- Chimichurri Chicken** **\$85./half pan**      **\$204./full pan**  
Our marinated chicken breasts grilled, sliced & served with our zippy Chimichurri sauce.
- Slow Roasted Salmon** **\$98./half pan**      **\$234./full pan**  
There are truly few things better than salmon fillets when they're perfectly cooked & ours are luscious! You can choose it with Moroccan Spiced & Tropical Salsa or served with our Chimichurri sauce.
- Fettuccini alla Puttanesca** **\$80./half pan**      **\$190./full pan**  
Marinated & roasted wild mushrooms, greek olives, roasted red bell peppers, capers in our richly flavored tomato sauce & served over fettuccini. You can top it with feta if you'd like to or leave it without.
- Stuffed Bell Peppers** **\$54./half pan**      **\$135./full pan**  
Stuffed with red, black & white quinoa, sweet potato, grape tomato, mushrooms, & green beans. Served on our House Red Sauce & topped with Cashew 'Cream'. **\*\*vegan\*\***
- Roasted Vegetable-Polenta Pie** **\$74./half pan**      **\$155./full pan**  
Creamy polenta is so satisfying. Then, when it's layered with both tomato & basil pestos, marinara sauce, tender roasted vegetables, & Asiago cheese, it delivers such a comfort that you'll hear your guests saying, "Ahhhhhhhhhh."
- 5-Spice Tofu** **\$55./half pan**      **\$140./full pan**  
Topped with Mango Salsa & served over Vegetable Fried Rice with edamame, carrots & mushrooms. Garnished with peanuts & scallions. **\*\*vegan\*\***
- Vegetable-Chick Pea Curry** **\$65./half pan**      **\$145./full pan**  
Cauliflower, green beans, bell peppers, yukon gold potatoes, squash, zucchini & chick peas cooked in our spicy house curry. Served on Cashew-Lime Rice & finished with mango chutney & fresh mint. **\*\*vegan\*\***



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**Side Dishes**

Half pan serves 8-10; Full pan serves 20-24

- |   |                       |                       |
|---|-----------------------|-----------------------|
| <b>Our World-Famous Mac &amp; Cheese</b>  | <b>\$48./half pan</b> | <b>\$95./full pan</b> |
| This mac & cheese is so good it will make you swoon! Our café customers who love their mac & cheese tell us they crave our version of this down home favorite! No kidding!  |                       |                       |
| <b>Cowboy Potatoes</b>  | <b>\$35./half pan</b> | <b>\$84./full pan</b> |
| We think this cheesy potato casserole came from heaven! Breakfast, lunch, or dinner, it makes no difference.  |                       |                       |
| <b>Roasted Garlic Smashed Potatoes</b>  | <b>\$35./half pan</b> | <b>\$84./full pan</b> |
| You won't find any roasted garlic potatoes better than these. The sweet flavor of the roasted garlic & lots of butter make our customers say these are the best they've ever had!   |                       |                       |
| <b>Creamy Polenta</b>   | <b>\$35./half pan</b> | <b>\$84./full pan</b> |
| We flavor our polenta with fresh rosemary & gorgonzola cheese. How delicious!   |                       |                       |
| <b>Roasted Seasonal Vegetables</b>  | <b>\$35./half pan</b> | <b>\$84./full pan</b> |
| Great big chunks of colorful seasonal veggies are roasted until golden and tender. This is a simple dish that is so delicious that it rates at the top of our most requested sides.   |                       |                       |
| <b>Jeweled Couscous</b>   | <b>\$35./half pan</b> | <b>\$84./full pan</b> |
| This dish is as pretty as it is flavorful. Couscous with sautéed shallots, and mixed with the jeweled-colored bits of dried fruits, and crunchy nuts, & rich spices. Beautiful!   |                       |                       |
| <b>Roasted Asparagus</b>  | <b>\$35./half pan</b> | <b>\$84./full pan</b> |
| Asparagus roasted just until bite tender and seasoned simply and deliciously. When you want to serve an elegant side, this is one sure choice.  |                       |                       |
| <b>Brussels Sprouts</b>   | <b>\$35./half pan</b> | <b>\$84./full pan</b> |
| Fresh Brussels sprouts, smoked bacon, pearl onions, herbs, & balsamic vinegar roasted them until they're perfectly caramelized.   |                       |                       |
| <b>Roasted Haricots Verts</b>   | <b>\$35./half pan</b> | <b>\$84./full pan</b> |
| Fresh whole green beans seasoned and roasted to bite-tender. This is a simple yet elegant side dish that is guaranteed to enhance the deliciousness of any entrée choice.   |                       |                       |
| <b>Our Favorite Potato Salad</b>  | <b>\$35./half pan</b> | <b>\$84./full pan</b> |
| We've had this recipe in the family since the 1960's. It's made with sliced potatoes & shaved onions then mixed with a yummy creamy dressing. At least one family member requests it for every gathering!   |                       |                       |
| <b>Zesty Pasta Salad</b>  | <b>\$35./half pan</b> | <b>\$84./full pan</b> |
| Ziti, grape tomatoes, cucumbers, carrots, radish, bell peppers, & scallions with our homemade ranch.  |                       |                       |
| <b>Beautiful Fruit</b>  | <b>\$35./half pan</b> | <b>\$84./full pan</b> |
| The most gorgeous fruit we can find! It's so good that it's been said that we're the ONLY fruit in town!!   |                       |                       |
| <b>House-Made Potato Chips</b>  |                       | <b>\$5./lb.</b>       |
| Golden, crunchy, salty, & delicious. We deep fry thin slices of potatoes into a truly addictive treat!  |                       |                       |
| <b>Artisan Rolls</b>  |                       | <b>\$9./dozen</b>     |
| You can choose from a variety of artisan rolls to serve with your dinner choices, or you can order them to pile delicious fillings inside these beauties for great party sandwiches. (You know, like Pork Tenderloin, Beef Tenderloin, Roasted Salmon, or Grilled Chicken). |                       |                       |



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### **Sandwiches**

#### **Boxed Lunches**

**\$11.75 each**

This is the easiest and most portable lunch you can serve. Everyone gets a personal brown bag with one of our delicious sandwiches from the list below, homemade potato chips, cup of beautiful fruit, & a choice of a mouth-watering Bodacious Brownie or Blue Ribbon Blondie. We'll throw in the napkin and utensils, too. Add can of soda [Pepsi products] or bottled water for \$1.25 each.

#### **Sandwich Trays**

**\$94.95**

**12 whole sandwiches (4 of each)**

### **The Chicken or the Egg?!?**

#### **Grilled Chicken Salad**

We combine our marinated chicken breasts grilled for that wonderful outdoor flavor with grapes, nuts, & other yummy stuff and pile the whole delicious concoction onto whole grain bread and finish with fresh organic greens and white cheddar cheese.

#### **Deviled Egg Salad**

Our homemade egg salad is a perfect blend of eggs, celery, cornichons, dijon & fresh dill. It's topped with white cheddar, & fresh organic greens on sour dough bread.

#### **Bleu Cheese Chicken Salad**

If you love bleu cheese, you'll really love this creative twist on chicken salad. Fresh roasted chicken is blended with bleu cheese, grapes, nuts, & our special dressing and mounded on whole grain bread with fresh organic greens.

### **The V Spot**

#### **Summer Love**

Granny Smith apples, cucumbers, red onion, smoked gouda, organic greens, tomatoes, & mayonnaise on whole grain. This one tastes like a warm summer day in the garden.

#### **Edamame Hummus**

Our deee-licious edamame hummus, a whole bunch of crisp veggies, organic greens & sliced tomatoes on whole grain bread.

#### **Caprese**

Simple is sometimes the best selection. This sandwich proves it. It's a French baguette stuffed with fresh mozzarella, tomatoes, red onion, & pesto mayonnaise. Simply delicious!

### **Sunday Leftovers**

#### **Smoked Ham**

Smoked pit ham with white cheddar, dijonaise, & organic greens served up on sourdough bread.

#### **Meatloaf**

Mama's amazing meatloaf, white cheddar, sun-dried tomato marmalade & fresh organic greens on sourdough.

#### **Roasted Chicken**

We don't trust the roasting of our chickens to anyone else. We do it ourselves with fresh herbs for that special flavor. Then we pile it on whole grain bread and add smoked cheese, red onion, tomato, organic greens, & spicy chipotle aioli.

### **Cool Mediterranean Cruise**

#### **Ahi Tuna Salad**

Tuna from the can has its place in the sandwich world, but this tuna salad is WAY outside of that world! Ahi tuna steak that's seared & mixed with veggies & bright citrus flavors, served on whole grain with organic greens. Dazzling!

#### **Caprese**

Simple is sometimes the best selection. This sandwich proves it. It's a French baguette stuffed with fresh mozzarella, tomatoes, red onion, & pesto mayonnaise. Simply delicious!

#### **Muffuletta**

A hearty party sandwich that's crusty bread stuffed with tasty olive salad, Italian meats, cheeses, roasted bell peppers, & organic greens. It's perfect for a picnic or a ball game!



**Call Zest! Catering**  
**Call 317-466-1853**  
**[www.zestexcitingfood.com](http://www.zestexcitingfood.com)**

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**To make sure your needs are accommodated as you would like, make sure to call and**  
**PLACE YOUR ORDER AT LEAST 48 HOURS IN ADVANCE**

### Desserts

- Bodacious Brownies** **\$24.00/dozen**  
These brownies are made with four different kinds of chocolate that make them dark, rich & lip-smackin'.
- Fast Eddie's Blue Ribbon Blondies** **\$23.50/dozen**  
Fast Eddie won a blue ribbon with these Blondies at the Indiana State Fair! Then he graciously shared his recipe with us.
- Caramel Brownies** **\$30.00/dozen**  
Our MOST popular treat from the sweet counter at the restaurant!! Bodacious Brownies minus the nuts, slathered with home made caramel & French grey sea salt. Yea...they're as good as they sound!!
- Our Triple Checkerboard** **\$2.75/serving**  
A tray of Bodacious Brownies, Fast Eddie's Blue Ribbon Blondies, & Brownies with Homemade Caramel & French grey Sea Salt displayed in a cool checkerboard.
- Red Velvet Cupcakes** **\$25/dozen**  
THE moistest red velvet cake we know of. Topped with Vanilla Frosting & fresh berries.
- Vanilla Bean Cupcakes** **\$25/dozen**  
These vegan cupcakes are for everyone! We put whipped chocolate ganache on them...who could resist?!?
- Cherry Pie Tart** **\$25 each**  
This most scrumptious pie features sweet-tart cherries nestled inside the flakiest homemade crust you'll ever enjoy.
- Pumpkin Pie Tart** **\$25 each**  
Nobody wants a bland pumpkin pie. No worries here...ours is the creamiest, spiciest pumpkin filling ever baked in our secret recipe homemade crust.