

OUR MISSION

Z food & drink is committed to providing its corporate customers with excellent food, exceptional service and professional presentation for all of their catering needs.

For corporate events and private functions, please call **603.629.9383** to request a copy of our full-service, special event offerings.

CUSTOM AND SPECIAL ORDERS

Z food & drink will work with you to customize your order whether you want to include a favorite Z dish you don't see listed here or you have special dietary needs.

ORDERING AND CANCELLATION

Z food & drink requests a 6-person minimum. Some items may require advanced notice. Same-day orders for parties larger than 10 must be placed before 11am to ensure your satisfaction. If ever you need to cancel your order, kindly provide us with 24 hours notice.

DELIVERY

Z food & drink provides free delivery service within Manchester's downtown business district. Delivery fees outside of downtown Manchester vary by location. Unless otherwise requested, all deliveries will be drop off. There is no additional charge for general setup requests.

BEVERAGES

CLASSIC BOTTLES 2

coke
diet coke
sprite

JONES SODA 3

bubble gum
orange cream
old fashioned root beer

VOSS NORWEGIAN 4

still
sparkling

FLAVORED ICED TEA 3.5

jones organic green mandarin tea
jones organic red peach tea

Chef/Owner Tom Puskarich



food & drink

CORPORATE CATERING MENU

available mon-fri, 11:00a-4:00p



Z Restaurant, LLC
860 elm street
manchester, nh 03101
603.629.9383
info@zfoodanddrink.com

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SANDWICH PLATTERS

All platters are accompanied by house-made, yukon gold potato chips and dill pickle spears

Simple sandwich platters \$7/person
Signature sandwich platters \$9/person

SIMPLE SANDWICHES

assorted chicken salad, fresh roasted turkey, honey-baked ham and albacore tuna salad served with lettuce and tomato on a variety of freshly-baked sourdough, wheat and multi-grain rolls.

SIGNATURE SANDWICHES

assorted mini versions of our signature classics from the list below, served on a variety of freshly-baked sourdough, wheat and multi-grain rolls.

ROASTED AMERICAN KOBE BEEF

rare, sliced thin, boursin cheese spread, marinated roma tomatoes, baby arugula

MEDITERRANEAN

spanish chorizo, smoked mozzarella, grape tomatoes, mesclun greens, truffle vinaigrette

TURKEY CLUB

roasted turkey breast, smoked bacon, sprouts, grape tomatoes, mesclun greens, avocado mayo

PORTOBELLO ANTIPASTO

roasted portobello mushrooms, fresh mozzarella, tomatoes, fresh basil and roasted garlic mayo

SMOKED TURKEY AND APPLE

smoked turkey breast, thinly sliced granny smith apples, vermont cheddar and honey mustard.

PORK "CUBAN"

roasted center cut pork loin, gruyere cheese, pickled pineapple, whole grain mustard

SALADS

ORDER SERVES 4-6 PEOPLE

GOAT CHEESE CROQUETTES

field greens, local goat's cheese, pistachios, dried cranberries, champagne vinaigrette \$50/order

BABY ICEBERG

organic tomatoes, bermuda onion, carrot ribbons, great hill bleu cheese, white balsamic vinaigrette \$35/order

ROMAINE HEARTS

white anchovies, crispy capers, shaved asiago, grilled ciabatta, lemon confit, lemon-garlic dressing \$35/order

CHOPPED SALAD

bibb lettuce, roasted turkey, smoked bacon, croutons, chopped eggs, gruyere cheese, grape tomatoes, wheatberries, english peas, champagne vinaigrette \$55/order

COMPOSED SALADS

ORDER SERVES 4-6 PEOPLE

MARGUERITE PASTA SALAD

penne pasta, oven cured grape tomatoes, fresh mozzarella, baby arugula, balsamic vinaigrette \$35/order

YUKON GOLD POTATO SALAD

honey dijon mayonnaise, red and green peppers \$30/order

GAZPACHO SALAD

english cucumbers, roma tomatoes, bermuda onions, vermont goat's cheese, champagne vinaigrette \$40/order

CHINESE NOODLE SALAD

lo mein noodles, bok choy, sweet peppers, carrots, scallions, crispy won tons, sesame-ponzu vinaigrette \$40/order

HOT PLATTERS

CHICKEN N CHIPS

chicken breast strips, macadamia nuts, apricot dipping sauce, sweet potato fries \$10/person.

BEEF TIP KABOBS

sirloin tips, grilled, basmati rice pilaf, steamed broccoli \$14/person

ARANCINIS

stuffed risotto balls, fresh mozzarella, sun dried tomatoes, smoked paprika romesco sauce, mesclun greens \$10/person

PASTA BOLOGNESE

braised veal, pork and beef, red-wine tomato sauce, fresh mozzarella, crispy asiago, pappardelle \$10/person

CHICKEN

grilled all natural chicken breast, chorizo, mushrooms, grilled apple, chicken glace, broad beans, butternut squash \$12/person.

HADDOCK

broiled, roasted sweet pepper aioli, house made bread crumbs, broccoli, rice pilaf \$12/person

LAMB

sirloin chop, grilled, rosemary marinade, cauliflower, syrian crisp, lemon-herb orzo \$14/person

SWEET

SERIOUSLY FUDGY BROWNIES \$2/person

COOKIES \$2/person

assorted macadamia peanut butter, chocolate chunk, and oatmeal raisin

SERIOUSLY SINFUL CUPCAKES \$4/person
chocolate with chocolate butter cream frosting, golden with strawberry butter cream frosting