

Eat. Drink. Enjoy.

ZZ Market and Grill is a neighborhood gourmet market experience in the heart of downtown Detroit offering catering services at a variety of locations. We serve the best available ingredients, to create the best scratch food, for the best event you can imagine! Our menus are culinary inspired, utilizing the area's best meats and freshest local produce in all our recipes. We are dedicated to being a positive, and delicious, force in the City of Detroit by supporting, working for, and serving towards the future of our city.



Call
313-816-0003
for Order!

210 Henry St. Detroit MI 48201
www.zzmarket.com
Email: Alex.Franz@ZZMarket.com

Specializing in
CORPORATE CATERING

BREAKFAST



Continental

pastries, bagels, whole grain toast, muffins served with jams, butters, and flavored cream cheeses + seasonal fruit platter + yogurt and granola

\$16 per person (min. 10 people)

Add avocado, hard boiled eggs and everything seasoning + \$4 per person

Add Coffee, Sugars & Creamers + Individual Bottles of OJ + \$6 per person

Breakfast for a Group

Scrambled Eggs, roasted potatoes, smoked bacon, chicken sausage, fresh fruit platter served buffet style or plated

\$22 (min. 10 people)



Breakfast Boxes

choice of breakfast sandwich, whole fresh fruit, yogurt, bagel + egg, cheese, sausage, steak, or bacon

\$14 per person (min. 20 people per order)

upgrade to breakfast burritos for + \$2

Fruit & Yogurt Platter

fresh fruit and berries with yogurt dipping sauce

\$85 (serves 8-10 people)

Smoked Salmon Platter

1 side of smoked salmon, minced red onion, capers, egg whites & yolks, cream cheese, toasted bagel halves

\$120 (serves 8-10 people)



LUNCH

Boxed Lunches include your choice of sandwich on lavash wrap, served with a fresh baked chocolate chip cookie, kettle chips, condiment packets and cold Coke product or Dasani water



B.L.A.T. \$16

BLT and avocado, schmear of parmesan garlic mayo

Southwest Wrap \$16

grilled chicken, pico, white cheddar, greens, cilantro, lime + Tortilla strips

Turkey Club \$16

house shaved turkey breast, roasted garlic mayo, white cheddar, farm fresh bacon, red leaf lettuce, sliced tomato

The Young I-talian \$16

Ferry Farms ham, salami, pepperoni, mild peppers, shaved onion, red wine vinaigrette, provolone cheese, lettuce, tomato

Crunchy Tuna Salad \$14

red leaf lettuce, tomato

Sweet Chicken Salad \$14

red leaf lettuce, tomato



House Roasted Turkey and Swiss \$14

shaved turkey, aged swiss, lettuce and tomato

Shaved Ham and Provolone \$14

Ferry Farms ham, provolone, red leaf lettuce and tomato

CAB Roast Beef and White Cheddar \$14

Medium Rare roasted beef, Wisconsin white cheddar, red leaf lettuce and tomato



Veggie Goodness \$16

hummus, grilled peppers and onions, assorted fresh veggies, such as lettuce, tomato, red onion, cucumbers, and carrots

Chicken Caesar Wrap \$16

grilled chicken, parmesan cheese, crunchy romaine, Caesar dressing packet



LUNCH PLATTERS

Deli Sandwich Platters

(All sandwiches served on lavash wrap)

- Turkey & Swiss
- Ham & Provolone
- Roast Beef & Cheddar
- Crunchy Tuna Salad – fresh tuna mixed with mayo, celery & pecans
- Sweet Chicken Salad – roasted chicken mixed with mayo, red onion, celery & dried cherries

SMALL (6 halves) - \$40

(please choose one type of sandwich)

LARGE (12 halves) - \$65

(please choose up to 3 types of sandwiches)



Deluxe Sandwich Platters

- Turkey Club on Grilled Wheat – turkey, bacon, white cheddar, garlic mayo, lettuce & tomato
- Italian Roast Beef on Grilled Hoagie Bun – roast beef, provolone, lettuce, tomato, mayo, housemade red wine vinaigrette
- Corned Beef on Grilled Rye – Wigley's corned beef, swiss, slaw & housemade 1000 Island dressing
- Pastrami on Mini Onion Roll – pastrami, swiss, kraut & spicy mustard
- Spicy Harissa Chicken Salad on Lavash Wrap – housemade chicken salad made with smokey-spicy harissa, celery, red peppers & mayo, lettuce & tomato
- Veggie Goodness on Lavash Wrap – hummus, grilled onions & peppers, assorted fresh veggies such as lettuce, tomato, red onion, banana peppers, black olives, cucumbers & carrots

SMALL (6 halves/minis) - \$50

(please choose one type of sandwich)

LARGE (12 halves/minis) – \$95

(please choose up to 2 types of sandwiches)

LUNCH PLATTERS



Salads

family-style trays of freshly prepared salads served with our housemade dressings (all dressing served on the side); add grilled chicken breast for a complete meal (all chicken breasts served on the side unless otherwise requested).

- Caesar Salad – chopped romaine, parmesan cheese, croutons & garlicky Caesar dressing
- Greek Salad – mixed greens, pickled red onions, beets, black olives, feta cheese, housemade Greek dressing

- Michigan Salad – mixed greens, blue cheese, candied pecans, dried cherries, pickled red onions, housemade balsamic vinaigrette
- Garden Salad – mixed greens, cherry tomatoes, cucumbers, carrots, croutons, housemade red wine vinaigrette & housemade ranch dressings
- Add Grilled Chicken Breast To Any Salad - \$4/per piece (minimum 4 ppl)



SMALL (feeds 4-6 people) - \$36

LARGE (feeds 10-12 people) - \$65

Deluxe Salads

family-style trays of freshly prepared salads served with our housemade dressings (all dressing served on the side)

- Antipasto Salad – mixed greens, chopped ham, chopped salami, mozzarella cheese, cherry tomatoes, banana peppers & black olives with your choice of our housemade ranch OR red wine vinaigrette
- Southwest Cobb Salad – mixed greens, sliced grilled chicken breast, pico de gallo, shredded white cheddar, avocado, tortilla crisps & our housemade cilantro-lime vinaigrette
- Hudson's Maurice Salad – mixed greens, chopped ham, chopped turkey, swiss cheese, gherkins, green olives & housemade Maurice dressing

SMALL (feeds 4-6 people) - \$45

LARGE (feeds 10-12 people) - \$75



Sides

complete your meal with our fun side dishes

- **Crisp Tray** – platter of assorted flavors of Kettle-Cooked & Wavy Potato Chips, Cheesy Puffs & Pretzels

SMALL (4 kinds) - \$16 / LARGE (8 kinds) - \$32

- **Deli Salads** – Mustard Potato Salad, Macaroni Salad or Tomato-Cucumber Salad served in individual portions

\$3 each (minimum order of 5 per salad)

HORS D'OEUVRE'S

choose 3 selections, \$12 per person, choose 4 selections, \$15 per person,
one piece of each selection per person, up to one hour of service.



- pulled harissa chicken/savory pastry shell
- ZZ special prime BBQ meatballs
- charcuterie skewer/aged hams & salamis with mozzarella & smoked provolone, gherkins, grainy mustard
- truffle rubbed beef tenderloin crostini, pesto aioli
- mini corned beef rueben on with aged swiss mini onion roll
- roasted vegetable ratatouille spinach phyllo
- salt and pepper tots (2 per order) with truffled ketchup
- caramelized shitake mushroom tarts with herbed goat cheese



- mini peppered red skin potatoes stuffed with herbed boursin cheese
- pesto marinated heirloom cherry tomato + fresh mozzarella brochettes
- english cucumber stuffed with lump crab salad
- smoked salt and pepper seared ahi tuna skewers with ponzu and pickled ginger
- pastrami crusted smoked salmon, dill creme fraiche on grilled crostini
- mini crab cakes with whole grain mustard aioli
- perfectly poached shrimp with ZZ cocktail sauce and zest

Menu Items + Prices are subject to change based on availability. Sales tax not included.

HORS D'OEUVRE'S PLATTERS

Charcuterie Board

authentic selection of cured meats and salamis paired with artisan domestic and imported cheeses, marinated olives and artichokes along with 'everything' flat bread crackers and bread sticks

- SMALL (serves 6-8 people) - \$85
- LARGE (serves 12-16 people) - \$175



Grilled Vegetable Tray

roasted and grilled to sweet perfection; served with ZZ's own house steak sauce and our roasted garlic dip (includes; roasted young carrots, bell peppers, asparagus, zucchini, summer squash, red onion, balsamic domestic mushrooms)

- SMALL (serves 6-8 people) - \$60
- LARGE (serves 12-16 people) - \$115

Mediterranean Platter

house-marinated & grilled chicken breast, classic hummus, greek olives, falafel, artichokes, roasted red peppers, chick peas, pita and, of course, garlic sauce

- SMALL (serves 6-8 people) - \$60
- LARGE (serves 12-16 people) - \$115

Classic Poached Shrimp

jumbo peeled shrimp cooked and chilled, served with zesty cocktail sauce and fresh lemon wedges

- (small serves 6-8 people) \$85
- (large serves 10-12 people) \$175



Meatball ExtravaganZZa Platter

All-beef meatballs tossed in housemade marinara, sweet & sour, BBQ sauce and buffalo sauce served with skewers for easy eating (approx 4 meatballs per person)

- SMALL (serves 6-8 people) - \$45
- LARGE (serves 12-18 people) - \$85

FOOD STATIONS



Ball Park Favorites (\$22 per person, min. 20 people)

- Includes Burgers, Dogs, Better Made chips, nachos & cheese, veggie tray, buns & fixin's
- Ballpark-Style Steamed Hot Dogs/ Grilled Beef Burgers-(1/3 lb)
- Buns, American Cheese, Ketchup, Mustard, Relish/Pickles + Onions
- Add Ons / Upgrades:
 - Grilled Bratwurst or Italian Sausage with Caramelized Onions + Peppers / \$5 each
 - Vegetarian Black Bean Burgers / \$6 each
 - Grilled Chicken Breasts + ZZ Ranch & Lettuce / \$5 ea
 - Tortilla Chips + Nacho Cheese & Jalapenos / \$3pp
 - Seasonal Veggie Tray + ZZ Ranch Dip / \$6pp
 - Seasonal Fruit Platter + Yogurt Dip / \$10pp
 - Soft Pretzels + Mustard & Cheese Sauce / \$3pp
 - Deluxe Fixin's - Mayo, BBQ, Spicy Mustard, Tomato, Lettuce, Cheddar, Blue Cheese / \$5pp
 - National Coney Chili / \$4pp

The No Truck Taco Truck

(\$24 per person, min. 20 people)

Choice of 2 meats, 2 sides, chips, salsa + all the toppings!

• Meats / Choice of 2, +\$4pp each additional:

Ground Beef; Grilled Chicken + Peppers & Onions; Pork Carnitas; Spiced Black Beans (Vegan) Grilled Steak or Crispy Tortilla Crusted Tilapia, +\$7pp

• Sides / Choice of 2, +\$3pp each additional:

Fiesta Rice; Cilantro Lime Rice; Refried Beans + Green Chilis; Lime Crema Slaw; Mexican Street Corn Salad

• All the Toppings (included)

Flour & Corn Tortillas, Chips, Red & Green Salsas, Cheese, Sour Cream, Lettuce, Tomatoes, Onions, Black Olives, Hot Sauce, Jalapenos, Limes

- **Add:** Nacho Cheese Sauce +\$3, Avocado +\$2, Guacamole +\$3



FOOD STATIONS



The ZZ BBQ Pit \$30 per person, min 20 people

Includes choice of 2 meats, choice of 3 sides, ZZ BBQ sauces

- Meats / Choice of 2, +\$5 ea additional:
 - Pulled Pork or Chicken
 - Muddy ZZ Baby Back Ribs / ZZ Dry Rub / ZZ BBQ Sauce finish
 - Grilled Chicken Drumsticks, Thigh & Breasts
 - Smoked Sausage Links
 - Smoked Chicken Wings / Drums & Flats
- Smoked Beef Brisket, +\$5 per person
- BBQ Glazed Grilled Salmon, +\$9 per person
- Sides / Choice of 3, +\$3 ea add'l:
 - Baked Beans / BBQ Bacon or Honey Mustard
 - Kale and Cabbage Slaw / Tangy Dressing
 - Tossed Garden Salad / Ranch & Red Wine Vinaigrette
 - Grandma's Potato Salad / Mustard Dressing
 - ZZ Potato Salad / Cheddar, Bacon & Scallions
 - Bowtie Pasta Salad / Veggies, Cheese, Vinaigrette
 - Grilled Corn on the Cob / Melted Butter
 - Southern-Style Braised Collard Greens
 - Watermelon Wedges / Sea Salt & Mint
 - ZZ Mac & Cheese / Sweet BBQ Parmesan Crust, +\$4pp
 - BBQ Essentials / Included: Sweet Hawaiian Slider Rolls or Full-Size Buns, ZZ BBQ Sauces; Sliced Dill Pickles; Pickled Red Onions



ZZ's Famous PiZZas

Make your own PiZZa Party with ZZ's delicious 18" piZZas! Housemade pizza sauce, fresh mozzarella and the freshest toppings, alwaysZZ!

- Cheese Pizza - \$18 -additional toppings, \$1.50 each
- Specialty Pizzas - \$22 each
 - Supreme (pepperoni, sausage, ham, red onion, banana peppers)
 - Flyin' Hawaiian (ham, red onion, pineapple)
 - Veggie Lover's (green pepper, red onion, mushrooms, tomato, banana peppers)
 - Meat Lover's (pepperoni, ham, sausage, bacon)
 - BBQ Chicken (housemade BBQ sauce, grilled chicken, red onion, white cheddar)

FORMAL DINNER PACKAGES

Buffets (min. 20 people)

Buffets include 2 proteins, 2 starches, 1 vegetable, 1 salad, rolls and butter. Dietary restrictions can be accommodated; advanced notice is strongly recommended.

Tier 1: \$55 per person

Crispy Chicken Parmesan, Lemon Caper Whitefish, Herb & Garlic Roasted Redskin Potatoes, Garlic-White Wine Penne, Grilled Asparagus, Garden Salad + Red Wine Vinaigrette & Ranch, Rolls & Butter

Tier 2: \$65 per person

Herb Crusted Thinly Sliced Roast Beef, Roast Michigan Pork Loin with Tart Red Wine Cherry Sauce, Pesto Penne with Grated Parmesan, Smashed Twice Baked Redskins, Lemon and Garlic Scented Haircots Verts, Caesar Salad, Rolls & Butter

Tier 3: \$80 per person

Porcini Crusted Beef Tenderloin with Demi-Glace, Wild Caught Salmon with Pomegranate Cream Sauce, Arrabiatta Penne, Roasted Asparagus & Shallots with Cloves, Marbled Whipped Potatoes Michigan Cherry Salad, Rolls & Butter

Plated Meals (min. 20 people)

Plated Meals include a salad course and an entrée with vegetable & starch + rolls & butter for the tables. Please choose one salad and one entrée to serve to your guests. Dietary restrictions can be accommodated; advanced notice is strongly recommended.

If you would like to offer your guests a choice of entrées, a \$4 per person fee will be added to your package price. No more than two entrees may be selected. Entrée counts must be collected via guest RSVPs and received by ZZ Markets at least 14 days prior to event. Place cards clearly indicating each guest's selection must be provided.

Salad Choices

- ZZ Garden Salad + Housemade Ranch & Red Wine Vinaigrette for the Tables
- Classic Caesar Salad + Garlicy Croutons, Housemade Dressing
- Michigan Salad + Dried Cherries, Blue Cheese, Red Onions, Mixed Greens, Balsamic Vinaigrette; +\$2/person
- Greek Salad + Beets, Black Olives, Feta, Banana Peppers, Marinated Red Onions, Greek Dressing, +\$3/person

Tier 1: \$50 per person

- Grilled Chicken Breast + Balsamic Cherry Jus
- Smoked Salt & Pepper Crusted Ahi Tuna + Ginger Ponzu Sauce
- Center-Cut Pork Chop + Whole Grain Mustard Peppercorn Sauce
- Entrées served with Sautéed Vegetable Medley + Roasted Garlic Mashed Potatoes

Tier 2: \$60 per person

- Parmesan Chicken + San Marzano Marinara
- Grilled Wild Salmon with Pomegranate Cream Sauce
- 10oz Grilled Ribeye with Red Wine Gastrique
- Entrées served with Roasted Asparagus & Shallots + 3 Cheese Au Gratin Potatoes

Tier 3: \$70 per person

- Herb-Brined Airline Chicken Breast with Prosciutto & Sage Cream
- 10oz N.Y. Strip with Port Demi Glace
- Pan-Seared Scallops with Vanilla Brown Butter
- Entrées served with Citrus Scented Broccolini + Spinach Ravioli

Vegetarian Option for all Tiers:

Spinach Ravioli + Sauteed Vegetables, Brown Butter Sauce, Parmesan, Crispy Sage

- Need china, silverware, linen or glassware? Ask us to place our recommended rental order on your behalf!

DESSERT STATIONS



This is just a small example of our offerings, the dessert selections are endless and can be customized!!

Cookie Bar - \$8 per person

Freshly baked assortment of triple chocolate, snickers, red velvet, Reese's, cranberry walnut, M&M, white chocolate macadamia nut, and choice of two milk varieties.



Mini Desserts - \$10 per person

Eclairs, fruit tarts, cupcakes, cookies, brownies, fresh fruit kabobs



Sweet Tooth Platter

Freshly baked 1/4 lb cookies. Triple chocolate, Reese's, and Snickers cookies, along with other special treats we have in the bake shop. The perfect addition to, well, everything

- (small serves 4-6 people) \$20
- (large serves 10-12 people) \$40



Bake Shop - \$12 per person

Grand arrangement of show stopping cakes including, banana fosters, triple chocolate, carrot cake, rainbow cake, and peanut butter explosion.



Ice Cream Cart - \$7 per person (Min. 50 people)

All your favorite treats from your neighborhood ice cream truck. (Don't Worry, annoying music not included!)

FAQ & POLICIES

1. My event needs a bar, too. Are you licensed to sell alcohol for events?

YES! We have a full selection of liquor, beer, wine, non-alcoholics, mixers and more. Your Catering Coordinator will be happy to help you stock the perfect bar! Need a bartender too? See #5 below for more information.

2. Now that I've ordered, how do I get my food?

You are welcome to pick up your order at ZZ Market & Grill (210 Henry, on the corner of Cass & Henry) or we'll deliver it to you for a nominal fee based on your location's distance from us.

3. What about plates & utensils?

ZZ Market will supply disposable plates, silverware, napkins & serving utensils for parties of 30 guests or less. If you'd like to add these items to your larger order, we can do that for \$3 per person. All platters/containers/boxes are disposable unless otherwise discussed with your Catering Coordinator.

4. I need chafing dishes and "real" China for my event. Can you help me?

Of course we can! You are welcome to use our chafing dishes, serving platters and stainless serving utensils for a fee of \$5 per person. We will pre-arrange a time to come back and pick up the items used. Rental items like tables, chairs, linens, and even "real" China, silverware & glassware can be provided by a third party. Your catering coordinator will be happy to place a recommended order based on your event's needs and the rental company will send you a quote to confirm/pay them directly. Please note that delivery, pick-up and set-up charges are typically extra and are based on the rental company's policies.

5. What about chefs and servers/bartenders for my event?

ZZ Market Catering's Chefs & Catering Coordinators may be hired to enhance your event in a variety of ways. Our chefs & coordinators are \$50/hour per employee with a 4-hour minimum. Professional servers/bartenders may also be contracted at \$40/hour with a 5-hour minimum.

6. Will you send a proposal and what is required to book my event date?

ZZ Market Catering will be happy to send a proposal outlining all the costs associated with your event's details. Please allow up to 2 business days for a proposal to be sent to you. Once a proposal is submitted, we will "hold" that date for up to 2 weeks. A deposit – typically 30% of the projected total – and a signed catering agreement is required to confirm your event.

7. Do you offer payment options for events? When is the final payment due?

For larger events with more than 100 guests, we have several payment options available including equal monthly payments and lump sum payments. You will select your preferred option with your Catering Coordinator when you sign your event contract. All events must be paid for in full at least 14 days prior to your event date.

Event Staffing – Bartenders and Service Staff can be provided by the caterer for your event for an additional fee. Inquire with your coordinator for more details and rates.