



TIER **1** ONE

\$59.99 per person not including alcohol, wine, tax or gratuity.

Zoës Steak and Seafood changes the menu items every 4-5 weeks to accommodate the freshest of seasonal and local products. Items are subject to change based on the availability of these fresh and local ingredients. We are more than happy to omit ingredients or provide substitutions for dietary and health restrictions within **72 hours before the event.**

There will be no substitutions available on the date of the event.

◆ **RECEPTION FOR ENTIRE TABLE TO SHARE** ◆ PICK TWO

TRUFFLE FRIES

Triple Cooked Fries, Truffle Fondue, Bear Hill Cheese

GENERAL TSO'S CHICKEN

House General Tso's Sauce

LOCAL FRIED SHRIMP "COCKTAIL"

Tempura N.C. Shrimp, Fermented Scallion Mayo, Crispy Rice Noodles

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◆ **COURSE TWO** ◆ PICK ONE

Zoës CAESAR

Green Goddess Caesar Dressing, Pumpernickel Crouton
Chicharone Bacon, Jammy Egg, Parmesan

ICEBERG SALAD

Honey Pepper House Lardons, Cherry Tomatoes
Gorgonzola Dressing, Truffled Onion Crisps

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◆ **COURSE THREE** ◆ PICK THREE

*Additional Signature Sides to Share for \$10.00 • Each serving typically provides 4-5 people.

CAULIFLOWER STEAK

Marinated & Roasted Cauliflower, Goat Cheese Mash
Seasonal Veg, Roasted Shrooms & Onions, Kale

8 oz PRIME NEW YORK STRIP

Buttercream Chive Mash, Grilled Vegetable

NORTH CAROLINA SHRIMP & GRITS

House Grits, N.C. Brown Shrimp, Chorizo Sauce

POACHED SALMON

Dill Cucumber Creme Fraiche, Snow Peas
Sushi Rice, Salmon Caviar, Clove oil

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◆ **DESSERT** ◆

MINI TCHO CHOCOLATE BROWNIE & VANILLA ICE CREAM



TIER **2** TWO

\$69.99 per person not including alcohol, wine, tax or gratuity.

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There will be no substitutions available on the date of the event.

◆ RECEPTION FOR ENTIRE TABLE TO SHARE ◆ PICK TWO

TRUFFLE FRIES

Triple Cooked Fries, Truffle Fondue, Bear Hill Cheese

GENERAL TSO'S CHICKEN

House General Tso's Sauce

LOCAL FRIED SHRIMP "COCKTAIL"

Tempura N.C. Shrimp, Fermented Scallion Mayo, Crispy Rice Noodles

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◆ COURSE TWO ◆ PICK ONE

Zoës CAESAR

Green Goddess Caesar Dressing, Pumpnickel Crouton
Chicharone Bacon, Jammy Egg, Parmesan

ICEBERG SALAD

Honey Pepper House Lardons, Cherry Tomatoes,
Gorgonzola Dressing, Truffled Onion Crisps

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◆ COURSE THREE ◆ PICK THREE

*Additional Signature Sides to Share for \$10.00 • Each serving typically provides 4-5 people.

8 oz HEREFORD FILET MIGNON

Buttercream Chive Mash, Grilled Vegetable

CAULIFLOWER "STEAK"

Marinated & Roasted Cauliflower, Goat Cheese Mash, Seasonal Veg
Roasted Shrooms & Onions, Kale

16 oz PRIME NEW YORK STRIP

Buttercream Chive Mash, Grilled Vegetable

NORTH CAROLINA SHRIMP & GRITS

House Grits, N.C. Brown Shrimp, Chorizo Sauce

POACHED SALMON

Dill Cucumber Creme Fraiche, Snow Peas
Sushi Rice, Salmon Caviar, Clove oil

SCALLOP ORZOTTO

Lemon Orzo, Peeled Parm, Bacon Glaze, Fennel Slaw, Basil

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◆ DESSERT ◆

MINI TCHO CHOCOLATE BROWNIE & VANILLA ICE CREAM



TIER **3** THREE

\$79.99 per person not including alcohol, wine, tax or gratuity.

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There will be no substitutions available on the date of the event.

◆ **RECEPTION FOR ENTIRE TABLE TO SHARE** ◆ PICK TWO

TRUFFLE FRIES

Triple Cooked Fries, Truffle Fondue, Bear Hill Cheese

LOCAL FRIED SHRIMP “COCKTAIL”

Tempura Shrimp, Fermented Scallion Mayo, Crispy Rice Noodles

SALMON TARTARE

Faroe Island Salmon, Leche de Tigre, Endive

WAGYU DUMPLINGS

Korean BBQ, Scallion Pancake, Ponzu

GENERAL TSO'S CHICKEN

House General Tso's Sauce

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◆ **COURSE TWO** ◆ PICK ONE

SMOKEY CHESAPEAKE BAY CRAB BISQUE

Trinity Peppers, Crispy Thyme Brown Butter

Zoës CAESAR

Green Goddess Caesar Dressing, Pumpernickel Crouton, Chicharone Bacon, Jammy Egg, Parmesan

ICEBERG SALAD

Honey Pepper House Lardons, Cherry Tomatoes Gorgonzola Dressing, Truffled Onion Crisps

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◆ **COURSE THREE** ◆ PICK THREE

*Additional Signature Sides to Share for \$10.00 • Each serving typically provides 4-5 people.

8 oz CERTIFIED HEREFORD FILET MIGNON

Buttercream Chive Mash, Grilled Vegetable

16 oz NEW YORK STRIP

Buttercream Chive Mash, Grilled Vegetable

SEARED HALIBUT

Bacon Couscous, Heirloom Tomato Chutney, Grilled Asparagus, Basil

NEW ZEALAND LAMB RACK

BBQ Jus, Saffron Mash, Edamame, Microgreens

DUCK a L'ORANGE

Beets, Fingerling Potato, Parsnip Puree, Charred Orange Segments, Thyme

Any of the previous menu selections listed above

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◆ **DESSERT** ◆ PICK ONE

SEASONAL CRÈME BRÛLÉE

Lewes Cream, Berry Crumble

CARROT CAKE

Olive Oil Cake, Lemon Vanilla Cream Cheese Icing, Rum Raisins, Boiled Almonds

TCHO CHOCOLATE BROWNIE

Parmesan Ice Cream