



## 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 Aioli, Bear Hill Cheese

#### ZOËS ORIGINAL OLD BAY CRAB MAC N' CHEESE

Old Bay Cheese Sauce, Jumbo Lump Crab Meat

#### “SOUTHERN ROOTS” SMOKED PORK BELLY

White Marble Farms Roasted Pork Belly, Creamy Saxony Grits, Apricot Compote, White Alabama BBQ

#### LOCAL FRIED SHRIMP “COCKTAIL”

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

#### BEEF DUMPLINGS

Ground New York Strip, Ginger, Garlic, Teriyaki Glaze

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### ◆ COURSE TWO ◆ PICK ONE

#### SOUTHERN CAESAR

Grilled Romaine, Roasted Garlic Dressing, Cornbread Crostinis, Burnt Parmesan, Beet Pickled Quail Eggs, Bacon/Anchovy Jam

#### 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.  
Truffled Onion Crisps, Honey Stung Brussels, Sweet Heat Bacon & Broccoli

#### GRILLED CAULIFLOWER STEAK

Golden Balsamic & Olive Oil Marinated Local Cauliflower, Crispy Kale, Kale Soubise

#### 8 oz BONELESS NEW YORK STRIP

Buttercream Chive Mash, Grilled Vegetable, Smoked Veal Demi

#### NORTH CAROLINA SHRIMP & GRITS

Tempura N.C. Shrimp, Pimento Cheese Grits, NOLA Shrimp BBQ Reduction  
Roasted Cherry Tomatoes, Smoky Bacon, Grilled Lion's Mane Mushrooms

#### LOCAL FRIED SHRIMP “COCKTAIL”

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

#### PAN SEARED GROUPER

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### ◆ DESSERT DUO ◆

**MINI CHOCOLATE SOUFFLÉ AND CRÈME BRÛLÉE SPOON**



## 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 Aioli, Bear Hill Cheese

#### **ZOËS ORIGINAL OLD BAY CRAB MAC N' CHEESE**

Old Bay Cheese Sauce, Jumbo Lump Crab Meat

#### **“SOUTHERN ROOTS” SMOKED PORK BELLY**

White Marble Farms Roasted Pork Belly, Creamy Saxony Grits, Apricot Compote, White Alabama BBQ

#### **LOCAL FRIED SHRIMP “COCKTAIL”**

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

#### **BEEF DUMPLINGS**

Ground New York Strip, Ginger, Garlic, Teriyaki Glaze

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### ◆ **COURSE TWO** ◆ PICK ONE

#### **SOUTHERN CAESAR**

Grilled Romaine, Roasted Garlic Dressing, Cornbread Crostinis, Burnt Parmesan, Beet Pickled Quail Eggs, Bacon/Anchovy Jam

#### **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.  
Truffled Onion Crisps, Honey Stung Brussels, Sweet Heat Bacon & Broccoli

#### **8 oz PRIME FILET MIGNON**

Buttercream Chive Mash, Grilled Vegetable, House Sauce

#### **8 oz BONELESS NEW YORK STRIP**

Buttercream Chive Mash, Grilled Vegetable, Smoked Veal Demi

#### **GRILLED CAULIFLOWER STEAK**

Golden Balsamic & Olive Oil Marinated Local Cauliflower, Crispy Kale, Kale Soubise

#### **NORTH CAROLINA SHRIMP & GRITS**

Tempura N.C. Shrimp, Pimento Cheese Grits, NOLA Shrimp BBQ Reduction  
Roasted Cherry Tomatoes, Smoky Bacon, Grilled Lion's Mane Mushrooms

#### **LOCAL FRIED SHRIMP “COCKTAIL”**

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

#### **PAN SEARED GROUPER**

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### ◆ **DESSERT DUO** ◆

**MINI CHOCOLATE SOUFFLÉ AND CRÈME BRÛLÉE SPOON**



## 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 Aioli, Bear Hill Cheese

#### **ZOËS ORIGINAL OLD BAY CRAB MAC N' CHEESE**

Old Bay Cheese Sauce, Jumbo Lump Crab Meat

#### **“SOUTHERN ROOTS” SMOKED PORK BELLY**

White Marble Farms Roasted Pork Belly, Creamy Saxony Grits, Apricot Compote, White Alabama BBQ

#### **LOCAL FRIED SHRIMP “COCKTAIL”**

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

#### **BEEF DUMPLINGS**

Ground New York Strip, Ginger, Garlic, Teriyaki Glaze

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### ◆ **COURSE TWO** ◆ PICK ONE

#### **SOUTHERN CAESAR**

Grilled Romaine, Roasted Garlic Dressing, Cornbread Crostinis, Burnt Parmesan, Beet Pickled Quail Eggs, Bacon/Anchovy Jam

#### **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.  
Truffled Onion Crisps, Honey Stung Brussels, Sweet Heat Bacon & Broccoli

#### **8 oz PRIME FILET MIGNON**

Buttercream Chive Mash, Grilled Vegetable, House Sauce

#### **16 oz NEW YORK STRIP**

Buttercream Chive Mash, Grilled Vegetable, House Sauce

#### **SPLIT GRILLED MAINE LOBSTER TAIL**

Black Garlic/Goat Cheese Mash, Romanesco, Lemongrass Beurre Blanc

#### **GRILLED NEW ZEALAND RACK OF LAMB**

Black Garlic Rub, Trumpet Mushroom & Lentil Ragout, Water Chestnuts, Parsley

#### **PAN SEARED GROUPER**

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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

#### **STRAWBERRY POUND CAKE**

Macerated Strawberries, Mascarpone Whip