



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

HONEY PORK

Corn & Grit Fritter, Rhubarb Jam Watercress
Caramelized Onion Soubise, Chicharone Bacon

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.
Goat Cheese Fried Brussels, Mushrooms & Onions, Corn Pudding

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

RAINBOW TROUT

Lump Crab Stuffing, Roasted Fingerling Potatoes
Green Bean Almandine, Lemon & Bacon

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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

HONEY PORK

Corn & Grit Fritter, Rhubarb Jam Watercress
Caramelized Onion Soubise, Chicharone Bacon

LOCAL FRIED SHRIMP “COCKTAIL”

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

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◆ **COURSE TWO** ◆ PICK ONE

SOUTHERN CAESAR

Little Gem Romaine, Classic Caesar Dressing, House Croutons
Shredded Parm, Beet Pickled Quail Eggs

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 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

RAINBOW TROUT

Lump Crab Stuffing, Roasted Fingerling Potatoes
Green Bean Almandine, Lemon & Bacon

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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

BLUEFIN TUNA TARTARE

Black Forbidden Rice, Avocado, Exotic Fruit, Rice Paper

WAGYU DUMPLINGS

Korean BBQ, Scallion Pancake, Ponzu

HONEY PORK

Corn & Grit Fritter, Rhubarb Jam, Watercress, Caramelized Onion Soubise, Chicharone Bacon

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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.

Goat Cheese Fried Brussels, Mushrooms & Onions, Corn Pudding

8 oz CERTIFIED HEREFORD FILET MIGNON

Buttercream Chive Mash, Grilled Vegetable

16 oz NEW YORK STRIP

Buttercream Chive Mash, Grilled Vegetable

SESAME SEARED TUNA

Bluefin, Black Rice, Togarashi Slaw, Tempura Avocado, Rice Noodle

SEARED DUCK BREAST

Truffelino Risotto, Stuffed Morel Mushrooms, Cherry Jus, Duck Prosciutto, Romanesco

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