



DROP OFF CATERING

Luxurious Taste of Home to GO



# Drop Off Catering

W/ SET UP SERVICE



Drop off catering w/ set up service includes Chafing dish, Labor, and Food.  
Sourced locally, scratch prepared cuisines  
Our Full Pans are a serving size of 30

**Requires a \$2,000 Food & Beverage Minimum**

## SELECT A CHAFER STYLE

ANTIQUE CHAFERS **\$50/EA**

SUPREME **\$50/EA**

PREMIUM **\$70/EA**

GOLD ROUND **\$80/EA**

GOLD STANDARD **\$80/EA**

**ADD GREENERY : \$150**

**ADD FLORALS : \$350**

## LABOR PRICE

**\$250 PER HOUR**

Set up service requires 3 hours for set up and breakdown (1.5 hours each)

## CHOOSE A MENU

PRICES LISTED IN MENU

Choose from our Drop off catering menu.

Each menu item will be subjected to a chafing dish

# Drop Off Catering



Drop off catering includes **FOOD ONLY**. Sourced locally, scratch prepared cuisines. This service does not include utensils. Please request additional disposables. Have it delivered or Pick up at our location. Delivery fee subjected to location. Our Full Pans are a serving size of 30

**Requires a \$1,000 Food & Beverage Minimum**

## A P P E T I Z E R S

### SWEET STUFFED PLANTAINS

Mashed Plantains stuffed + spicy beef + deep fried  
sweet cilantro habanero sauce

**Contains Gluten**

**Full Pan \$180**

### PERI PERI CHICKEN SKEWERS

Grilled marinated chicken + Basil oregano  
coconut sauce 6" skewers

**Gluten Free**

**Full Pan \$166**

### DEEP FRIED CRAB CAKES

Rich crab lump with a flavorful stuffing  
breaded deep fried + smoked pepper aioli

**Contains Gluten**

**Full Pan \$450**

## EMPANADAS

Light flaky dough filled with savory flavor selections

**Contains Gluten**

**Beef - Full Pan \$110**

**Tuna - Full Pan \$108**

**Steak & Cheese - Full Pan \$118**

(peppers, onions, & mushrooms)

**Stewed Chicken - Full Pan \$100**

**Mushroom (Vegan) - Full Pan \$110**

## COCONUT SHRIMP

Crispy Jumbo Shrimp + Sweetened Coconut  
Smoked Pepper Aioli

Contains Gluten & Shellfish

**Full Pan \$220**

## SAVORY MEATBALLS

Mashed Plantains stuffed + spicy beef + deep fried  
sweet cilantro habanero sauce

Contains Gluten

*Choice of sauce*

Sweet & Spicy

Bourbon

Korean BBQ

**Full Pan \$188**

## COLOSSAL STUFFED SHRIMP

Ritz vegetable stuffing + Colossal shrimp  
Butter topping

Contains Gluten & Shellfish

**Full Pan \$200**

## CHICKEN BACON WRAPPED BITES

Savory Chicken Breast + Golden Bacon

Gluten Free

**Full Pan \$200**

## BEEF BACON WRAPPED BITES

Premium steak + Golden Bacon

Gluten Free

**Full Pan \$200**

## LENTIL MEATBALLS

Savory Lentils + curry cashew dip

Gluten Free + Vegan

Contains Nuts

**Full Pan \$155**



## VEG SWEET STUFFED PLANTAINS

Mashed Plantains stuffed + spicy lentils + deep fried  
sweet cilantro habanero sauce

Contains Gluten

**Full Pan \$166**

## P R O T E I N S

### WINGS

Marinated seasoned party wings + choice of style

*Choice of style*

Crispy

Contains Gluten

Jerk BBQ

Ginger Chili Cashew

Contains Gluten + Nuts

Plain (Oven Fried)

**Full Pan \$180**

## AFRO-STATLER CHICKEN- PAN SEARED SAUCE

Herb roasted statler chicken, sage, butter white wine pan sauce

Contains Dairy

**Full Pan \$250**

## TRADITIONAL STUFFED CHICKEN

Sausage spinach vegetable stuffing + peri peri sauce

Contains Gluten

**Full Pan \$160**

## BONE-IN GRILLED PORK CHOPS

Grilled premium french pork chops + Afro-pesto + Fire roasted pepper chutney

Gluten Free + Contains Nuts

**Full Pan \$250**

## SWEET & SPICY BABY BACK RIBS

Roasted tender baby back ribs sauced with our house sweet & spicy sauce

Gluten Free

**Full Pan \$160**

## AFRO-THAI CHILI SHRIMP STIR FRY

Asparagus, Peppers, Onions, Chili, Scallions

Contains Shellfish + Gluten Free

**Full Pan \$320**

## SPICED BLACKENED SALMON

w/ Grilled Pineapple Chutney

Seasoned seared tender salmon glazed with a grilled pineapple chutney

**20 Servings**

Gluten Free

**Full Pan \$395**

## BLACK TRUFFLE DEMI RACK OF LAMB

Mouth - watering roasted rack of lamb coated with a Black Truffle Demi

Gluten Free

**Full Pan \$630**

## LIB STYLE BEEF KABOBS

Marinated Grilled Steak + peppers onions + 6" skewers

Contains Nuts

**Full Pan \$450**

## BACON WRAPPED SIRLOIN STEAK AU JUS

Crispy bacon wrapped tender NY Sirloin Steak Stip smothered in  
steak au jus

Gluten Free

**Full Pan \$750**



# S T A R C H

## MAC & CHEESE

Three cheese authentic macaroni with choice of style

Contains Gluten + Dairy

Basic Mac- **Full Pan \$180**

Cornbread Mac- **Full Pan \$210**

Seafood Mac - **Full Pan \$560**

Shrimp and Lobster meat/Tail

## CAJUN CHICKEN PASTA

Cajun seared chicken breast + Cajun Alfredo Sauce w/ Penne + Diced tomatoes & parsley

Contains Gluten + Dairy

**Full Pan \$200**

## CAJUN SEAFOOD PASTA

Mouth watering Shrimp, Mussels, Scallops, and Chopped Little neck clams, Angel hair pasta, tossed in a signature Basil Cajun Alfredo sauce.

Contains Gluten + Dairy

**Full Pan \$420**

## AFRO-RASTA PASTA

Creamy Jerk Coconut Sauce w/ Penne + Sautéed assorted peppers

Contains Gluten + Dairy

**Full Pan \$165**

Add Chicken - **Full Pan \$216**

Add Shrimp - **Full Pan \$230**

## CREAMY HERB MASHED POTATOES

Herb infused creamy red bliss mashed potatoes

Contains Dairy + Gluten Free

**Full Pan \$230**

## HONEY SWEET MASHED POTATOES

Honey Butter Oregano Sweet potato mash

Contains Dairy + Gluten Free

**Full Pan \$150**

## HERB ROASTED POTATOES

Crispy Roasted Red bliss potatoes + Italian herb mix

Gluten Free + Vegan

**Full Pan \$120**

## COCONUT GINGER WHITE RICE

Fluffy coconut ginger jasmine rice

Gluten Free + Vegan

**Full Pan \$85**

## BLACK BEAN FRIED RICE

The Zeon's signature seasoned black bean fried rice with assorted meats.

Gluten Free

**Full Pan \$200**

## YELLOW RICE & BEANS

Spanish style Yellow rice & beans

Gluten Free + Vegan

**Full Pan \$100**

## VEGETABLES

### SEASONAL MEDLEY

Summer squash, grape tomatoes, carrots, peppers, & grilled corn medley

Gluten Free + Vegan

**Full Pan \$180**



## VEGETABLE MEDLEY

Roasted Broccoli, Cauliflower, & Carrots Medley

Gluten Free + Vegan

**Full Pan \$186**

## SAUTÉED HARICOT VERTS

Sweet savory garlic sauteed in butter + French green beans

Gluten Free + Contains Dairy

**Full Pan \$185**

## ASPARAGUS MEDLEY

Roasted Garlic asparagus, Tomato, Red onion medley

Gluten Free + Vegan

**Full Pan \$208**

## GRILLED CORN IN JALAPENÑO BUTTER

Sweet savory organic corn grilled with melted jalapeño infused butter

Gluten Free + Contains Dairy

**Full Pan \$170**

## SALADS

### HOUSE SALAD

Mixed greens, Carrots, Cucumbers, Cherry tomatoes, House dressing

Gluten Free + Vegan

**Full Pan \$160**

### KALE CAESAR SALAD

Baby Kale + House caesar dressing + cornbread croutons & Shaved Parmesan

Contains Gluten + Dairy

**Full Pan \$180**

### PEAR ARUGULA SALAD

Fresh Arugula, Sweet pears, Candied Walnuts, & Feta Cheese

Balsamic Maple Vinaigrette

Contains Nuts & Dairy

**Full Pan \$200**

# MAKE IT LIBERIAN

## JOLLOF RICE

Traditional recipe made with a tomato base mixed vegetable, and assorted meats.

Gluten Free

**Full Pan \$250**

**Vegan - Full Pan \$150**

## LIBERIAN FRIED RICE

Traditional recipe + Sweet pepper base mixed vegetable and assorted meats.

Gluten Free

**Full Pan \$230**

**Vegan - Full Pan \$150**

## ATTIEKE & FRIED FISH

Fermented Grated Cassava (Yucca) + Fried Plantains + Cucumbers tomatoes, onions, & avocado medley + Seasoned Fried Bone-in Fish  
Tomato Pepper Sauce

Contains Gluten

**Full Pan \$350**

**Fried Chicken- Full Pan \$320**

## PALAVA SAUCE

Stewed Molokhia (Palava) in palm oil + Smoked Turkey, Pork, Chicken  
*Vegan meat alternative: eggplant & Mushrooms*

**Includes a Full pan choice of Jasmine or Basmati Rice**

Gluten Free

**Full Pan \$290**

**Vegan - Full Pan \$230**

## FRIED POTATO GREENS

Fried Potato greens + Smoked Turkey, Pork, Chicken  
*Vegan meat alternative: eggplant & Mushrooms*

**Includes a Full pan choice of Jasmine or Basmati Rice**

Gluten Free

**Full Pan \$295**

**Vegan - Full Pan \$230**



## LIB STYLE COLLARD GREENS

Finely sliced collard green stew + Smoked Turkey, Pork, Chicken

*Vegan meat alternative: eggplant & Mushrooms*

**Includes a Full pan choice of Jasmine or Basmati Rice**

Gluten Free

**Full Pan \$295**

**Vegan - Full Pan \$230**

## CASSAVA LEAF STEW

Cassava leaf stew in palm oil + Smoked Turkey, Pork, Chicken

*Vegan meat alternative: eggplant & Mushrooms*

**Includes a Full pan choice of Jasmine or Basmati Rice**

Gluten Free

**Full Pan \$330**

**Vegan - Full Pan \$295**

## FRIED SPINACH

Fried Spinach in sweet pepper base + Smoked Turkey, Pork, Chicken

*Vegan meat alternative: eggplant & Mushrooms*

**Includes a Full pan choice of Jasmine or Basmati Rice**

Gluten Free

**Full Pan \$356**

**Vegan - Full Pan \$320**

## CHUCK RICE & GRAVY

Sweet pepper & onion gravy + Choice of Chicken or Fish

*Vegan meat alternative: eggplant & Mushrooms*

**Includes a Full pan Chuck Rice (Green Rice)**

Gluten Free

**Chicken - Full Pan \$270**

**Fish - Full Pan \$300**

**Vegan - Full Pan \$250**

## PALM BUTTER STEW

Traditional Liberian palm nut stew + Smoked Turkey, Pork, Chicken

**Includes a Full pan choice of Jasmine or Basmati Rice**

Gluten Free

**Full Pan \$330**

## KALLA (PUFF PUFF)

Liberian traditional deep fried fluffy cakes

**Includes Smoked Pepper Sauce**

Contains Gluten

**Platters \$125**

30 serving size

## LIB STYLE DONUTS

Fluffy hand-made traditional donuts + Coated w/ cinnamon sugar

Contains Gluten

**Platters \$125**

30 serving size

## WYNETTA'S FAMOUS CORNBREAD

Rich buttery cornbread prepared with a family traditional recipe

Contains Gluten + Dairy

**Platters \$130**

30 serving size

## BANANA BREAD (RICE BREAD)

Liberian traditional moist banana bread (rice bread)

Contains Dairy

**Platters \$100**

30 serving size

## COCONUT BREAD

Flaky scratch - made sweet coconut bread

Contains Gluten + Dairy

**Platters \$130**

30 serving size























