



ROTISSERIE ♦ GRILL

ZEA KENNER GROUP DINING GUIDE

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Zea Rotisserie & Grill in Kenner is located at 1325 West Esplanade just 10 minutes from Louis Armstrong International Airport and 20 minutes from the Mercedes Benz Superdome. The newly renovated Esplanade Room is a fully private banquet space that can accommodate up to 60 guests in a reception style setting and 60 guests seated and served for a plated menu. The bar can also be utilized for semi-private events up to 40 guests.

The inviting ambiance is perfect for any function from social celebrations to business presentations. Ample parking is available in our private parking lot and adjacent parking in the mall parking lot.

Zea offers a large selection of menu options including both seated & served, as well as buffet style meals for breakfast, lunch and dinner. Our group menus feature some of our most famous and locally popular items, as well as a number of New Orleans inspired dishes that showcase our famous Louisiana Seafood. With a range of menu options and prices that will fit your needs, Zea Rotisserie & Grill can also arrange a custom menu designed specifically for your guests. The inviting ambiance, great location and complete accessibility for wheelchair or disabled guests combined with the best New Orleans food and hospitality make Zea Rotisserie & Grill a perfect choice for your next special occasion or business function.

Offsite Events

If you prefer to host an event at your home, office or other venue, Zea Rotisserie & Grill Kenner also specializes in full service offsite catering and event planning, providing our outstanding menu selections and superior staff at the location of your choosing. We can arrange for all rental items needed such as china, glassware, linen, tables and anything else to make your event a complete success. Zea can customize a perfect menu for your wedding, meeting, special occasion or event.



Breakfast & Brunch Buffet Style Packages

Menus are set up on a buffet style line where guests will serve themselves.

*Prices include: Set-up fee & beverages of iced tea, water, orange juice & coffee.
Offered daily between 8am-11am.*

Continental Breakfast

\$13.50 per person

Selection of fresh fruit &

One of the following:

Assorted muffins, biscuits or pastries

Esplanade Sunrise

\$16.50 per person

Selection of fresh fruit

Fluffy Scrambled Eggs

Hickory Smoked Bacon

Assorted muffins, biscuits or pastries (*Choose one*)

Home Fried Potatoes or Corn Grits (*Choose one*)

The Morning Stroll

\$25.00 per person

Selection of fresh fruit

Bread Pudding

Breakfast Burritos

Fluffy Scrambled Eggs

Hickory Smoked Bacon

Home Fried Potatoes or Corn Grits (*Choose One*)

Assorted muffins, biscuits or pastries (*Choose one*)

Additions:

* Assorted fresh pastries muffins or biscuits \$2.00 per person

* Shrimp & Grits \$8.00 per person

*Carving Station: Rotisserie Beef, Rotisserie Pork or Prime Rib priced by the piece

*Bread Pudding or Dessert Station \$3.00 per person

*Bottomless Mimosas \$10.00/adult over 21 years of age.

Taxes (8.75%) and Service Charges (20%) will be applied to the final bill



ROTISSERIE ♦ GRILL

Seated Luncheon Menus

*Prices include: beverages of iced tea, water & coffee.
Private room rental fee waived if room and labor minimums are met.
Available for events concluding no later than 4PM.*

The Esplanade Seated

2 Courses

\$18.95 per person

Start with:
Zesar Salad

*

Entrée Choices:

Zea Rotisserie Chicken

Seasoned with a blend of herbs then roasted on an open flame. Served with Zea's signature Corn Grits

Or

Bronzed Rainbow Trout

Rainbow trout filet seasoned and then seared. Served with Zea's signature side of Corn Grits

***Minimum 21 guests**

St. Charles Menu

\$23.95 per person

Start with:
Zesar Salad

*

Entrée Choices:

Zea Rotisserie Chicken

Seasoned with a blend of herbs then roasted on an open flame. Served with Zea's signature Corn Grits

Or

Bronzed Rainbow Trout

Rainbow trout filet seasoned and then seared. Served with Zea's signature side of Corn Grits

*

Dessert:
Sweet Potato Bread Pudding.

Taxes (8.75%) and Service Charges (20%) will be applied to the final bill



ROTISSERIE ♦ GRILL

Seated Menu Options

Private room rental fee waived if room and labor minimums are met.

Prices include: Set-up fee & beverages of iced tea, water & coffee.

Taste Buds Menu

\$26.95 per person

Start with:
Zeasar Salad

*

Select **TWO** entrée choices in advance. Each guest will then choose one entrée at the time of event.

Zea Rotisserie Chicken

Seasoned with a blend of herbs then roasted on an open flame. Served with Zea's signature Corn Grits.

Bronzed Rainbow Trout

Rainbow trout filet seasoned and then seared. Served with Zea's signature Roasted Corn Grits

½ Rack of Zea's Famous Thai Ribs

Served with Zea's signature Roasted Corn Grits

*

Dessert:
Sweet Potato Bread Pudding.

Big Easy Menu

\$29.95 per Person

Start with:
Zeasar Salad

*

Select **TWO** entrée choices in advance. Each guest will then choose one entrée at the time of event:

Shrimp Breaux Bridge Pasta

Shrimp Etouffee with Brown Rice

Grilled Breast of Chicken
with Roasted Corn Grits

Bronzed Rainbow Trout

Rainbow trout filet seasoned and then seared. Served with Zea's signature Roasted Corn Grits

Zea Rotisserie Chicken

Seasoned with a blend of herbs then roasted on an open flame. Served with Zea's signature Corn Grits.

*

Dessert:
Sweet Potato Bread Pudding

Taxes (8.75%) and Service Charges (20%) will be applied to the final bill



ROTISSERIE ♦ GRILL

Seated Menu Options - Continued

Private room rental fee waived if room and labor minimums are met.

Prices include: Set-up fee & beverages of iced tea & coffee.

Chateau Estates Menu

\$39.95 per Person

Start with:
Zesar Salad

Select **TWO** entrée choices in advance. Each guest will then choose one entrée at the time of event:

Pesto Crusted Rainbow Trout
with Roasted Corn Grits and
Sugar Snap Peas

Sliced Rotisserie Beef
Portabella Cabernet Sauce
with Roasted Corn Grits and
Sugar Snap Peas

Sweet Chili Glazed Rotisserie Chicken
with Roasted Corn Grits and
Sugar Snap Peas

Grilled Vegetable Assortment

Zea's Famous Thai Ribs
with Roasted Corn Grits and
Sugar Snap Peas

*

Followed by a serving of our award winning
Sweet Potato Bread Pudding

The Le Bon Temps Menu

\$59.95 Per Person

Start with:
Spinach Salad

Select **TWO** entrée choices in advance. Each guest will then choose one entrée at the time of event:

**Signature Rotisserie Ribeye
(cooked medium)**
Prime rib of beef, seasoned and wood grilled, with
horseradish cream sauce.

Twice Cooked Crispy Duck
Tender duckling slow roasted then crisped and
served with a honey-soy glaze.

Balsamic Salmon
Fresh Atlantic Salmon, hardwood grilled, sweet
balsamic glaze.

Seared Tuna
Ginger soy marinade seared to order and topped
with orange basil butter.

*

Served with Roasted Corn Grits and
Roasted Potatoes

*

Followed by a serving of our award winning
Chocolate Torte with Raspberry Sauce

Taxes (8.75%) and Service Charges (20%) will be applied to the final bill



ROTISSERIE ♦ GRILL

Buffet Style Packages

Menus are set up on a buffet style line where guests will serve themselves.

Buffets are not “unlimited” food service.

Prices include: beverages of iced tea & coffee.

Clearview Buffet

\$29.95 per person

Zesar Salad

Choose two entrée selections:

Rotisserie Chicken

Shrimp Breaux Bridge Pasta

Bronzed Rainbow Trout

Red Beans and Rice with Andouille Sausage

Zea’s signature side of Corn Grits

&

A delectable station with our award winning
Sweet Potato Bread Pudding

Audubon Buffet

\$33.95 per person

Zesar Salad

Choose two entrée Selections:

Rotisserie Chicken

Zea’s Famous Thai Ribs

Shrimp Etouffee with Brown Rice

Shrimp Breaux Bridge Pasta

Bronzed Rainbow Trout

Zea’s signature side of Corn Grits

&

A delectable station with our award winning
Sweet Potato Bread Pudding

Taxes and Service charge will be applied to the final bill



ROTISSERIE ♦ GRILL

Buffet Style Packages ~ Continued

Menus are set up on a buffet style line where guests will serve themselves.

Buffets are not "unlimited" food service.

Prices include: Beverage service of iced tea, water and coffee

Rotisserie Buffet

\$44.95 Per Person

House Garden Salad

Choice of Three Entrees:

Bronzed Rainbow Trout

Grilled Chicken Breast

**Shrimp Breaux Bridge
Pasta**

**Shrimp Etouffee with
brown rice**

**Red Beans and Rice with
Andouille Sausage**

*

**Sugar Snap Beans
Roasted Corn Grits**

*

**Sweet Potato Bread
Pudding**

With Rum Praline Sauce

Uptown Buffet

\$49.95 Per Person

House Garden Salad

Choice of Three Entrees:

Bronzed Rainbow Trout

Thai Ribs

**Rotisserie Chicken –
Three Ways**

**Shrimp Breaux Bridge
Pasta**

Shrimp Etouffee with Grits

*

**Zea Roasted Potatoes
Roasted Corn Grits
Sugar Snap Beans**

*

Assorted Mini Desserts

Garden District Buffet

\$58.50 Per Person

Pepper Jelly Spinach Salad

Choice of Three Entrees:

**Wood Grilled Redfish w/
Shrimp Etouffee**

**Sliced Rotisserie
Meat of the Day**

Thai Ribs

Grilled Vegetable Pasta

**Shrimp with Andouille &
Grits**

*

**Roasted Potatoes
Corn Grits**

Fresh Vegetable Medley

*

Assorted Mini Desserts

Tax and Service Charge will be applied to final check.

***Carving Station: Rotisserie Beef, Rotisserie Pork or Prime Rib* priced by the piece
(Carving stations require an additional \$90 banquet fee)**



Socials & Showers

Light Hors D'oeuvres Packages

Prices include: Beverage service of iced tea, water and coffee

Magnolia Menu

\$27.50 Per Person
Available until 4PM

Choose 4-5 items:

Asian Almond Shrimp
Spinach Dip with Chips
Mediterranean Hummus
Zea Thai Rib
Mini Crab Cakes
Avocado Tuna Sashimi
Roasted Corn Grits
Fresh Fruit Tray
Chicken Tenders
Assorted Cheese Tray

Cypress Menu

\$32.50 Per Person
Available any time

Choose 5-6 items:

Asian Almond Shrimp
Spinach Dip with Chips
Mediterranean Hummus
Zea Thai Rib
Mini Crab Cakes
Avocado Tuna Sashimi
Roasted Corn Grits
Fresh Fruit Tray
Chicken Tenders
Assorted Cheese Tray
Duck Empanadas
Assorted Hot Panini Sandwiches

Tax and Service will be applied to final check.

*Buffet service, estimated 7-9 pieces per guest.
Passed service available upon request at additional cost.
Minimum 25 guests required to choose reception package.
Room rental and minimum spend parameters apply.*



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Hors d'oeuvres & Enhancements

Below is a selection of favorites that can be added to your lunch or dinner menu to enhance your guests' experience.

Thai Ribs
\$55.00 per 25 piece tray

Asian Almond Shrimp
\$66.00 per 25 piece tray

Duck Empanadas
\$55.00 per 25 piece tray

Assorted Hot Panini Sandwiches
\$55.00 per 25 piece tray
Choice of Philly Beef, Sedona Chicken, Portobello
Veggie

Chicken Tenders
\$44.00 per 25 piece tray

Mediterranean Hummus Station
\$55.00 per station feeds 25 guests

Spinach Dip Station
\$55.00 per station feeds 25 guests

Mini Crab Cakes
\$88 per 20 piece tray

Avocado Tuna Sashimi Cocktail
\$55 per 25 piece tray

Assorted Cheeses
\$75 per tray

Sliced Fresh Fruit Tray
\$44 feeds 25 guests
With Strawberry
Yogurt Dip

Soup Station
\$71.50 per station feeds 25 guests
(Choose One)
Red Bean & Sausage
Chicken Tortilla
Tomato Basil
Chicken Florentine
Shrimp & Corn Maque Choux

Taxes (8.75%) and Service Charges (20%) will be applied to the final bill



BAR OPTIONS

Bar fee, tax & service charge will apply to all options

****OPTION ONE “HOURLY BAR” PRICE PER PERSON****

Every guest above 21 must be included.

ONE HOUR

\$13.50 House Wine & Beer
 \$19.25 Call Brands
 \$23.50 Premium Brands

TWO HOURS

\$23.50 House Wine & Beer
 \$28.50 Call Brands
 \$33.00 Premium Brands

THREE HOURS

\$33.00 House Wine & Beer
 \$38.50 Call Brands
 \$44.00 Premium Brands

****OPTION TWO “HOST BAR”****

Well Brands \$7.50 (Average Price)
 Call Brands \$8.50 (Average Price)
 Premium Brands \$9.00 (Average Price)

****With Option Two, the party will be charged on a consumption basis.**

****OPTION THREE “CASH BAR”****

Well Brands \$7.50 (Average Price)
 Call Brands \$8.50 (Average Price)
 Premium Brands \$9.00 (Average Price)

****With Option Three, the individual guests pay for their tab.**

“BRAND LISTING (subject to change)”

HOUSE WINE & BEER

Camelot Chardonnay
 Two Vines Merlot
 Domestic Beers

CALL WINE & BEER

Beringer White Zinfandel
 Hess Chardonnay
 Blackstone Merlot
 Zea Brand Beer

PREMIUM WINE

Kendall Jackson Chardonnay
 La Crema Pinot Noir
 Pighin Pinot Grigio
 The Show Malbec
 Coppola Cabernet
 Ferrari-Carano Merlot

CALL LIQUOR

Absolute Vodka
 Bombay Gin
 Avion Tequila
 Bacardi Light
 Dewars Scotch
 Jim Beam Whiskey

PREMIUM LIQUOR

Ketel One Vodka
 Bombay Sapphire
 Patron Silver Tequila
 Bayou Silver Rum
 Chivas Scotch
 Crown Royal

Please ask about our other wine and liquor selections.

Taxes (8.75%) and Service Charges (20%) will be applied to the final bill



MENU & GUEST GUARANTEES

Prix Fixe seated, reception and buffet style menus are available for breakfast, lunch and dinner events. Menu selection is required 7 days prior to your event and the final guest count, 3 working days prior to your event. The seated, as well as, buffet menus include pre-determined amount of food based on final number of guaranteed guests. Additional food may be ordered and purchased in advance. Changes in guest counts within 72 hours may incur additional charges. If a guaranteed number of guests is not provided within the three business days prior to your event, the expected number of guests listed on your contract becomes the effective guarantee. At the time of the contract, a credit card number will be required to secure the booking. **All private rooms have a guaranteed attendance minimum.** This minimum must be guaranteed before the room can be held.

RENTAL RATES & MINIMUMS

Room rental fees are indicated below. If your food & beverage spend exceeds the room rental rate, the room rental will be waived. If your food & beverage spend does not exceed the room rental fee, the difference between your event total and the room rental will be charged as room rental fee. Flat rate minimum server fees apply as well.

Bar Area (Semi-Private): \$500.00 Sunday-Thursday; Friday & Saturday until 4PM.

\$1,000.00 Friday & Saturday Evenings.

Esplanade Room: \$500 Sunday-Thursday; Friday & Saturday until 4PM.

\$1,000.00 Friday & Saturday Evenings.

Audio/Visual Rental Options: Screen - \$50.00

Projector - \$125.00

*Additional items available upon request with 3 business days' notice.

PAYMENT OPTIONS

Zea Events can accept one form of payment for each event, to be arranged prior to your event date. A valid Credit Card and Signed contract is required to secure your event space and time. Full payment of the event order will be collected at the conclusion of your event. Payment will be collected in full as one payment. Separate checks are not accepted for private banquets. All events will be charged applicable sales and state taxes as well as service charges and appropriate set up fees. These charges are not included in the listed prices in this material. We accept all major credit cards. **Cancellations must be received 72 hours in advance** of the date and time of your scheduled function otherwise cancellation fees will apply. During the months of December and other Holiday periods, cancellation policies will be stipulated at the time the contract and arrangements are made.

ARRANGEMENTS AND FUNCTION TIMES

The booking of a private event at Zea Kenner is typically for a duration of 3 hours for each event. Additional time can be arranged with an added charge applied if arranged in advance. Room set ups and specialty decorations can be arranged, however, no decorations can be affixed to the walls or ceilings using nails, tacks or adhesives. Glitter style décor is not to be used in the event rooms. If you would like to have access to the event space up to one hour prior to the event start time as listed on the contract for the purposes of decorating or arrangement, please make sure to arrange this at the time of booking/contracting. Champagne colored linens are provided. Specialty linens can be rented from a third party.