



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**



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## *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**



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### *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**



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### *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**



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## ***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**



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## *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.