



ZEA COVINGTON GROUP DINING GUIDE

Sales Manager: Michelle Zara
Phone: (504) 274-1336
Fax: (504) 274-1348
Email: michellez@tastebudsmgmt.com

Private Room Facilities

Zea Rotisserie & Bar in Covington is conveniently located at 110 Lake Drive in Covington. This location has two private dining areas. The Three Rivers Banquet Room is a newly renovated private dining room that provides an inviting ambiance suitable for any function from social celebrations to business meetings the room can accommodate 15-60 guests comfortably. The smaller Cypress Room is perfect for small intimate meetings or gatherings with one of our finest round dining room tables that comfortably accommodates up to 12 guests.

Zea offers a large selection of menu options including both seated & served, as well as limited 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 & Bar can also arrange a custom menu designed specifically for your guests. The inviting ambiance and great location combined with the best New Orleans food and hospitality make Zea Rotisserie & Bar 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 & Bar Covington 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.



Set with rounds of 7 chairs for max of 48 seats with buffet or 56 without buffet



Max 18 seats, U-Shape with AV for presentation or 28 seats filled U-Shape.



Breakfast Buffet Style Packages

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

Buffets are not “unlimited” food service.

Offered daily starting at 8-9AM, completed no later than 10:30AM.

Minimum of 30 guests guaranteed

Continental Breakfast

\$13.50 per person

Selection of fresh fruit &

One of the following:

Assorted pastries or biscuits (*Choose one*)

“Esplanade Sunrise” Menu

\$16.50 per person

Selection of fresh fruit

Fluffy Scrambled Eggs

Hickory Smoked Bacon

Assorted pastries or biscuits (*Choose one*)

Breakfast Potatoes or Corn Grits (*Choose one*)

“The Morning Stroll” Menu

\$25.00 per person

Selection of fresh fruit

Bread Pudding

Breakfast Ciabatta Sandwiches

Fluffy Scrambled Eggs

Hickory Smoked Bacon

Breakfast Potatoes or Corn Grits (*Choose One*)

Assorted pastries or biscuits (*Choose one*)

All Prices include: Orange Juice & Coffee.

Additions:

* Assorted fresh pastries or biscuits \$2.00 per person

* Shrimp & Grits \$8.00 per person

*Bread Pudding or Dessert Station \$3.00 per person

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

Prices listed do not include tax (8.7%) and gratuity (20%)



Seated Menus (Lunch Only)

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

Latest lunch seating is 1:00PM.

“Esplanade Lunch”

Seated Menu – 2 courses

\$18.95 per person

Start with:
Zeasar 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

Includes Iced Tea

***Minimum 21 guests**

“St. Charles Lunch”

Seated Menu – 3 courses

\$23.95 per person

Start with:
Zeasar 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 and Sugar Snap Beans

Fried Catfish

Fresh wild-caught Des Allemands catfish.
Buttermilk corn flour batter, hushpuppies, French fries, tarter sauce.

Chicken Breaux Bridge Pasta

Tender chicken and penne pasta in spicy cream sauce.

*

Dessert:

Sweet Potato Bread Pudding.

Includes Iced Tea & Coffee

Add a soup or small appetizer to above menu:

Soup of the Day \$5.50
Duck Empanadas \$6.75

Asian Almond Shrimp \$6.95
Roasted Garlic Hummus \$5.95

Add sharable appetizers to each table (1 per 4 guests):

Mediterranean Hummus \$10.25
Duck Empanadas \$11.95
Asian Almond Shrimp \$12.95

Prices listed do not include tax (8.7%) and gratuity (20%)



Seated Menu Options (Lunch or Dinner)

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

“Taste Buds” Menu

**Seated Menu – 3 courses
\$26.95 per person**

Start with:
Zeasar Salad
*

Entrée Choices:

Zea Rotisserie Chicken

½ Chicken seasoned with a blend of herbs then roasted on an open flame. Served with Zea’s signature Corn Grits & Sugar Snap Beans.

Bronzed Rainbow Trout

Snake River Trout filet seasoned and then seared. Served with Zea’s signature Roasted Corn Grits & Sugar Snap Beans

Zea’s Famous Thai Ribs

½ Rack of Ribs served with Zea’s signature Roasted Corn Grits & Sugar Snap Beans

*

Dessert:

Sweet Potato Bread Pudding.

“Big Easy” Menu

**Seated Menu – 3 courses
\$28.95 per Person**

Start with:
Zeasar Salad
*

Select THREE entrée choices in advance. Guest will then choose one of those three 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 & Sugar Snap Beans

BBQ Chicken & Ribs

Backyard BBQ Chicken & slow cooked St. Louis style ribs (Quarter).
Served with Corn Grits & Sugar Snap Beans

Shrimp Breaux Bridge Pasta

Wild-caught Gulf Shrimp sautéed in garlic and herbs with penne pasta in spicy cream sauce.

Fried Catfish

Fresh wild-caught Des Allemands catfish. Buttermilk corn flour batter, hushpuppies, French fries, tarter sauce.

*

Dessert:

Sweet Potato Bread Pudding

Prices include: Iced Tea, Soft Drink, or Coffee

Add a soup or small appetizer to above menu:

Soup of the Day \$5.50
Duck Empanadas \$6.75

Asian Almond Shrimp \$6.95
Roasted Garlic Hummus \$5.95

Add sharable appetizers to each table (1 per 4 guests):

Mediterranean Hummus \$10.25
Duck Empanadas \$11.95
Asian Almond Shrimp \$12.95

Prices listed do not include tax (8.7%) and gratuity (20%)



Seated Menu Options (Lunch or Dinner)
Private room rental fee waived if room and labor minimums are met.

“Chateau Estates” Menu

Seated Menu – 3 courses

\$36.95 per Person

Start with:

Spinach Salad with Pepper Jelly Vinaigrette

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

Pesto Crusted Rainbow Trout

Trout filet with Basil, Parmesan, Pesto crusted Snake River Trout filet.
Served with Roasted Corn Grits and
Sugar Snap Peas

Sliced Rotisserie Beef

Rotisserie Beef Sirloin topped with Baby Bella and Balsamic Infused Glace.
Served with Roasted Corn Grits and Sugar Snap Peas

Buttermilk Fried Shrimp

Fried wild-caught Gulf Shrimp, hushpuppies and French fries. Tarter Sauce.

Zea’s Famous Thai Ribs

Half Rack of Ribs served with Zea’s signature Roasted Corn Grits & Sugar Snap Beans

*

Strawberry Cheesecake

Prices include: Iced tea, Soft Drink or coffee.

Add a soup or small appetizer to above menu:

Soup of the Day \$5.50
Duck Empanadas \$6.75

Asian Almond Shrimp \$6.95
Roasted Garlic Hummus \$5.95

Add sharable appetizers to each table (1 per 4 guests):

Mediterranean Hummus \$10.25
Duck Empanadas \$11.95
Asian Almond Shrimp \$12.95

Prices listed do not include tax (8.7%) and gratuity (20%)



Buffet Style Packages

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

Quantity of food determined by guest count and meal period.

Buffets are not “unlimited” food service.

“Lunch” Buffet

Latest lunch seating is 1:00PM

\$24.95 per person

Zeasar Salad*

&

Choose two entrée Selections:

Zea Rotisserie Chicken

Seasoned with a blend of herbs then roasted on an open flame.

Chicken Breaux Bridge Pasta

Tender chicken and penne pasta in spicy cream sauce.

Red Beans & Brown Rice

Served with Chef Paul Prudhomme’s Andouille Sausage.

&

Zea’s Signature Roasted Corn Grits

&

Sweet Potato Bread Pudding

“Audubon” Buffet

Available for Lunch or Dinner Service

\$28.95 per person

Zeasar Salad*

&

Choose two entrée Selections:

Zea Rotisserie Chicken

Seasoned with a blend of herbs then roasted on an open flame.

Tender Pork Roast

Seasoned Pork Roast cooked on rotisserie topped with Rosemary Garlic Glace.

Shrimp Breaux Bridge Pasta

Wild-caught Gulf Shrimp sautéed in garlic and herbs with penne pasta in spicy cream sauce.

&

Zea’s signature side of Corn Grits

&

Sugar Snap Beans

&

Sweet Potato Bread Pudding

Prices include: Iced tea or Soft Drink

Customized Buffets available upon request.

***Substitute Pepper Jelly Vinaigrette Spinach Salad for \$1.50**

****See enhancements page for great appetizers to add to your menu****

Prices listed do not include tax (8.7%) and gratuity (20%)



Buffet Style Option

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

Quantity of food determined by guest count and meal period.

Buffets are not “unlimited” food service.

“Royal” Menu

Available for Lunch or Dinner Service

\$36.95 per Person

Start with:

Spinach Salad with Pepper Jelly Vinaigrette

Select **TWO** entrée choices in advance.

Zea Rotisserie Chicken

Seasoned with a blend of herbs then roasted on an open flame.

Choose any flavor: House, BBQ, Garlic-Herb, Pineapple Jalapeno Glaze or Sweet Chili Glaze.

Sliced Rotisserie Beef

Rotisserie Beef Sirloin topped with Baby Bella and Balsamic Infused Glaze.

Zea’s Famous Thai Ribs

Slow cooked St. Louis style ribs finished on the grill.

Fresh ginger infused soy sauce, sweet chili, Asian herbs.

Shrimp Breaux Bridge Pasta

Wild-caught Gulf Shrimp sautéed in garlic and herbs with penne pasta in spicy cream sauce.

&

Zea’s Signature Roasted Corn Grits

&

Sugar Snap Beans

*

Strawberry Cheesecake

Prices include: Iced tea, Soft Drink or coffee.

Customized Buffets available upon request.

****See enhancements page for great appetizers to add to your menu****

Prices listed do not include tax (8.7%) and gratuity (20%)



Hors d'oeuvres & Enhancements for buffet style events

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

Mediterranean Hummus Station
\$55.00 per station feeds 25 guests

Asian Almond Shrimp
\$66.00 per 25 piece tray

Duck Empanadas
\$65.00 per 25 piece tray

Thai Ribs - \$55.00
2 Racks, cut, approximately 24 pieces

Avocado Tuna Sashimi Cocktail
\$55 per 25 piece tray

Chicken Tenders
\$50.00 per 25 piece tray

Assorted Hot Panini Sandwiches
\$65.00 per 20 piece tray
Choice of Philly Beef, Sedona Chicken
(Veggie on request)

Spinach Dip Station
\$55.00 per station feeds 25 guests

Mini Crab Cakes
\$88 per 20 piece tray

Soup Station
\$71.50 per station feeds 25 guests
(Choose One)
Chicken Tortilla
Tomato Basil
Corn Bisque

Prices listed do not include tax (8.7%) and gratuity (20%)

A la carte reception style events are available and will be customized. Minimum food orders and room minimums are required. Inquire for assistance in planning your event.

BAR OPTIONS

OPTION ONE

“HOSTED OPEN BAR”

With Option One, all drinks are added to the master bill based on retail pricing and the host will pay for all alcohol. Wine may be pre-ordered and paid at bottle pricing.

OPTION TWO

“CASH BAR”

With Option Two, the individual guests pay for their tab.

OPTION THREE

“HOURLY BAR”

Beer, Wine, Call Mixed Drinks.
\$10/person/hour (full event time)
Everyone in group over 21 included.

Optional: A satellite bar can be set up in private room for a bar fee (\$90), plus tax, & gratuity.

Please see our website for the most current bar brands, beer, and wine offerings

www.zearestaurants.com



DECORATIONS

Centerpieces can vary with seasons. Current centerpieces are lanterns with candles. Floral arrangement shown in pictures included in this packet are from CJ's Florist, 985-893-9790. Linens of varying colors are available for an additional charge depending on color, style, and texture.

MENU & GUEST GUARANTEES

Fixed price plated & served menus and buffet style menus are available for breakfast, lunch and dinner events. Menu selection is required 7 days prior to your event. Final guaranteed guest count is required 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.

Depending on availability and season, some events of less than 25 guests may opt to utilize the private banquet room and the full restaurant menu, a la carte, at menu pricing. For these events, a \$50 room set fee will be applied. Room and Server minimums still apply to these events. The \$50 set fee does not count toward minimum spend requirements. These events are still required to be hosted events with one payment for the full bill.

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. Gratuity is 20% with a minimum of \$80 per server.

Three Rivers Room:

Sunday-Thursday anytime; Friday & Saturday until 4PM;

*Rental is a max of \$500.00; RENTAL IS WAIVED if event totals at least \$500

Friday & Saturday Evenings (any event after 4PM)

*Rental is a max of \$1,000.00; RENTAL IS WAIVED if event totals at least \$1,000

Minimums/Rentals vary for holidays and special events

Audio/Visual Rental Options:

Screen - \$50.00

Projector - \$125.00 (Wi-Fi – pre-set up is recommended. Not Mac Compatible)



PAYMENT OPTIONS

A valid Credit Card and signed banquet agreement are required to secure your event space and time. Full payment for the event will be collected at the conclusion of the 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 holiday and special event 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 Covington is typically for a duration of 2-3 hours. Additional time can be arranged for a fee if arranged in advance. Room set up and specialty decorations can be arranged, however, no decorations can be affixed to the walls or ceilings using nails, tacks or adhesives. Glitter or confetti 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 tablecloths are provided. Specialty linens can be rented.

Please contact for booking:

Michelle Zara

Direct: (504) 274-1336

Email: michellez@tastebudsmgmt.com