



CATERING MENU



SINCE 2018, Z KITCHEN HAS BEEN REDEFINING THE DINING EXPERIENCE IN LAGOS. AT OUR CORE, WE ARE EXACTLY WHAT THE NAME SAYS - **A KITCHEN**. A REFINED, SOULFUL, FLAVOR FORWARD KITCHEN WHERE **GLOBAL INSPIRATION** MEETS OUR EXPRESSION ON EVERY PLATE.

OUR MENU IS A CURATED FUSION OF INTERNATIONAL FLAVORS AND ELEVATED INFLUENCES, THOUGHTFULLY PLATED AND CONSISTENTLY EXECUTED BY AN EXPERIENCED, PROFESSIONAL TEAM. WHETHER YOU ARE JOINING US FOR A SIT DOWN MEAL OR REQUESTING PRIVATE CATERING, OUR SERVICE **ALWAYS FEELS LIKE HOME**: WELCOMING, PERSONAL, AND POLISHED.

WE ARE ABLE TO SCALE WITH STYLE FOR ANY EVENT. FROM INTIMATE DINNERS TO GRAND EVENTS, OUR CATERING TEAM DELIVERS IMPECCABLE PRESENTATION AND TAILORED EXPERIENCES WITH EASE. ALONG WITH THE EXPERTISE OF OUR SISTER BRANDS - ZIYA WITH DESSERTS AND CAFE STYLE OFFERINGS, AND ON Z GO FOR BOLD CRAVEABLE COMFORT FOOD, WE PROVIDE A ROUNDED CULINARY JOURNEY, **FROM OUR KITCHEN TO YOUR TABLE**.

BORN FROM A DEEP LOVE OF FOOD AND BRAND BUILDING, Z KITCHEN WAS CREATED TO OFFER LAGOS A PREMIUM YET PERSONAL DINING EXPERIENCE ONE THAT CELEBRATES FLAVOR, CRAFT, AND THE FEELING OF BEING **EXACTLY WHERE YOU ARE MEANT TO BE**.







PARTY TRAY I

32 pcs

Hoisin Duck Puff Rolls
Meat Empanaditas
Creamy Chicken Puffs
Maple Glazed Bacon
Wrapped Pigs in a Blanket

SEAFOOD TRAY

Lobster Tail 200g
Ortiz Sardines 150g
Prawn Cocktail 150g
Fresh Crab Rillette 200g
House Smoked-Salmon 300g

PARTY TRAY II

32 pcs

Smoked Salmonon Blinis
Mini Loster Rolls
Crispy Rice Avocado or Fresh Tuna or
Fresh Salmon Vermicelli
Wrapped Prawns with Pineapple Chili Sauce

CHEESE AND COLDCUT TRAY I

upon request

TARTS & CO.

30cm

Free-Range Chicken Old Fashioned Pot Pie
Asparagus and Mature Cheddar Quiche
Leek and Spinach Quiche
with feta crumble
Brie, Potato and Bacon Tart, Tartiflette-Style
Caramelized Onion Upside Down Tart
with goat cheese

PARTY TRAY III

32 pcs

Served with spicy hommos & herby-tahini dip
Fresh Oregano and Tomato Stuffed Kibbeh
Falafel Pops
Cheese Samosa
Chicken Moussakhan



COLD STARTERS

8 TO 10 PAX

Smoked Salmon Cheesecake 30cm
Chili Glazed Prawns and Avocado Cocktail
Char-Grilled Octopus and Chorizo
on crispy herbed potatoes and romesco sauce

HOT STARTERS

8 TO 10 PAX

Crispy Potato and Parmesan Herb Balls
with whisky bacon jam
Cheese Fondue Cabbage Wedges
glazed and roasted wedges with hazelnut crumble
Beef and Chicken Picada Tacos
with crispy ginger carrots and sriracha mayo
Marinated Wings
New Orleans-Style Shrimps
in a buttery sauce





SALADS

8 TO 10 PAX

Spicy Chili Crisp Rice and Beef Strips Salad
 Glazed Crispy Duck and Pomegranate Salad
 Exotic Grilled Chicken Caesar Salad
 Seafood Salad with Old Bay Buttermilk Dressing
 Gala Apple, Charred Kale & Cheddar Crisp Salad
 Baby Gem Lettuce & Cranberry Salad



PASTAS

8 TO 10 PAX

Spinach and Ricotta Ravioli
 in a pink sauce
 Agnolotti Wild Mushroom
 in a creamy sauce
 Tortellini Shrimp
 in a bisque sauce
 Linguini Lobster
 in a creamy garlic butter sauce
 Rigatoni Ragu Bolognese



SIDES

4 TO 5 PAX

Corn ribs

with yaji spices

Spicy Burnt Honey Glazed Carrots

Crispy Smashed Potatoes

with herbed butter

Brown Butter Green Beans

with toasted pistachios & zesty whipped feta

Aromatic Rice

with charred bok choy, red peppers and sweet corn

Mash Potatoes

plain, truffle or spinach



MAINS | 8 TO 10 PAX

Lobster Wellington

with prawn mousse and lobster bisque jus

Beef Wellington

with mushroom duxelles wrapped in prosciutto crudo and bordelaise sauce

Molasses Glazed Braised Short Ribs

with roasted seasonal veggies

Cranberry Vodka Glazed Roasted Chicken

Maple Glazed Oven Roasted Salmon

Chestnut and Leek Rice Pilaf Stuffed Chicken

Z Signature Leg of Lamb

pairing suggestion: persian rice pilaf

Creamy Mushroom Chicken

suggested with pasta

Duck Confit with Pearl Couscous Pillaf

Red Wine Braised Tozo

with root vegetables & baby potatoes

Whole Salmon Fillet in a Bisque Sauce

Creole-Style Jambalaya

1.5 kg





DESSERTS | 8 TO 10 PAX

Fruit of the Forest Pavlova
 Z Cheesecake with Strawberry Jam
 Sticky Toffee Pudding
 Exotic Fruit Tart
 Truffle Chocolate Cake Mixed Berry
 Velvet Cake
 Ice Cream Cakes
 Ice Cream Per Liter

Soiree Dessert Tray **20 PIECES**



For more dessert and pastry options
 please request from
 Ziya Delicacy Boutique
 +234 0814 122 2222

SERVING NOTES

Z Kitchen Dining Menu is also available for your catering selection. All our orders are packed and labeled in take-away packaging. All our servings are for 8 to 10 people unless stated otherwise. If you prefer for us to serve in your own plateware, we would need to receive them a day prior to your order (plating fees may apply).

Please place your orders 72 hours in advance.
 For any order please contact us from 11am till 6pm on +234 906 422 2222

