

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.**

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PARTY TRAY I 32 pcs SEAFOOD TRAY

Hoisin Duck Puff Rolls

Meat Empanaditas

Creamy Chicken Puffs

Maple Glazed Bacon

Wrapped Pigs in a Blanket

Lobster Tail

Ortiz Sardines

Prawn Cocktail

Fresh Crab Rillette

House Smoked-Salmon

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

PARTY TRAY III 32 pcs

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

Lobster Tail 200g Ortiz Sardines 150g

Prawn Cocktail 150g
Fresh Crab Rillette 200g

Served with condiments and dips: marie rose, aioli and bloody mary sauce

CHEESE AND COLDCUT TRAY I

upon request

TARTS & CO.

30cm

300g

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



COLD STARTERS

8 TO 10 PAX

Smoked Salmon Cheesecake
Chili Glazed Prawns and Avocado Cocktail

Char-Grilled Octopus and Chorizo on crispy herbed potatoes and romesco sauce

8 TO 10 PAX

Crispy Potato and Parmesan Herb Balls with whisky bacon jam

Cheese Fondu Cabbage Wedges glazed and roasted wedges with hazelnut crumble

Beef and Chicken Picada Tacos with crispy ginger carrots and sriracha mayo

Marinated Wings

HOT STARTERS

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

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 Bolognaise

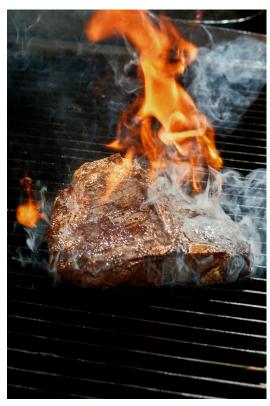
8 TO 10 PAX

4T0 5 PAX



SIDES

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



with prawn mousse and lobster bisque jus

Beef Wellington

MAINS I 8TO 10 PAX Lobster 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





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



DESSERTS I 8 TO 10 PAX

Fruitof 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





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

