



Zea Mobile

Group Dining & Banquet Guide

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Zea Rotisserie & Grill Mobile is conveniently located at Airport Blvd. and University Blvd. intersection minutes from Mobile Regional Airport, Historical Downtown District and two main interstates, I-65 and I-10. Zea Mobile offers a semi-private banquet room that accommodates 20-35 for seated & served lunch and dinner, and up to 40 for a cocktail style party with limited seating. Zea offers a great selection of menu options and prices that will positively fit your needs. The inviting ambiance, great location, and complete accessibility combined with the best New Orleans inspired food and hospitality make Zea Rotisserie & Grill a perfect choice for your next special occasion or business presentation.

Offsite Events

Whether you chose our location or a location of your own, Zea also specializes in offsite event catering. We can provide everything you need for your event; delicious food, delivery, set-up and superior staff. Zea offers to design the perfect menu for each occasion; including meeting, wedding occasion, or any special event. In addition we supply rental items like chaffing dishes, chair covers, tables, plates, glassware, etc.

Menu & Guest Guarantees

Price Fixed menus are available for lunch and dinner events. We require your pre-selected menu, as well as the final guest count, 3 working days prior to your event. Changes in guest counts within 72 hours may incur additional charges. If a guaranteed number of guests are not provided within the three business days prior to your event, the expected number of guests listed on your contract becomes the effective guarantee.

All private rooms have a guaranteed attendance minimum. This minimum must be guaranteed before the room can be held. At the time of the contract, a credit card number will be required to secure the booking. Please note that the guaranteed number or the food and beverage minimum are non-negotiable.

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.

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**.

- **\$500.00** Monday-Thursday; Friday & Saturday until 4PM
- **\$1,000.00** Friday & Saturday after 4PM; All day Sunday

Event Time Frame

Each event booking is for the duration of two hours, however, on Friday and Saturday evening's limited time frames may be applied. Private parties can not go past 9:00 pm. on weekdays and 10:00 pm. on weekend nights. We do offer additional allotted time frames, room charges will apply for in house events.

Banquet Room Arrangements

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. Crisp white colored linens will be provided, unless otherwise specified. If other linen is requested it can be provided, additional charges may apply. We reserve the right to adjust table sizes in the event the number of guests is changed.

Payment & Cancellations

Any booking regarded *tentative* or *pending* may be canceled in place of a confirmed event. 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 and 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.

Passed Appetizers

Below is a selection of favorites that can be added to your lunch or dinner menu to enhance your guests' experience. Taxes and Service Charge will be applied to the final bill.

THAI RIBS

\$50.00 per 24 piece tray

Slow cooked pork ribs with a slightly spicy soy and sweet chili glaze garnished with sesame seeds, fresh basil, green onions and cilantro

ASIAN ALMOND SHRIMP

\$60.00 per 24 piece tray

Large butterfly shrimp fried crisp and laced with soy ginger sauce, served with our sweet Asian chili glaze and toasted almonds

DUCK EMPANADAS

\$50.00 per 24 piece tray

Roast duckling, cheese, onions, red and green bell pepper wrapped in a tender pastry and then fried golden brown accompanied by a Zydeco dipping sauce

ASSORTED HOT PANINI SANDWICHES

\$50.00 per 24 piece tray

Choice of Philly Beef, Sedona Chicken, Portobello Veggie or an assortment of the three

CHICKEN TENDERS

\$40.00 per 24 piece tray

Marinated chicken breast sliced into thin strips and fried golden brown

MEDITERRANEAN HUMMUS STATION

\$50.00 per station feeds 24 guests

Sun dried tomatoes, calamata olives, feta cheese, roasted garlic & olive oil

SPINACH DIP

\$50.00 per station feeds 25 guests

Our twist on the American classic, topped with feta cheese and corn chips for dipping

SOUP STATION

\$65.00 per station feeds 24 guests

Assorted variety of three signature soups hand crafted by our Zea chefs

Buffet Menu Options

Buffet menu options are not "unlimited" food service.
Prices include: set-fee & beverage service of iced tea, water & coffee station.

Clearview Buffet 36.95 Per-Person Served until 4PM

ZEASAR SALAD

Crisp romaine ribbons, radicchio, zesty Caesar dressing and Parmesan cheese

BRONZED RAINBOW TROUT

Fresh rainbow trout filets lightly seasoned and seared

ROTISSERIE CHICKEN

Seasoned with a terrific blend of herbs and then roasted on an open fire

SHRIMP BREAUX BRIDGE PASTA

Shrimp sautéed in garlic and herbs, tossed in a spicy cream sauce and served over penne pasta

SHRIMP ETOUFEE

Gulf Shrimp sautéed in our traditional Cajun style etoufee sauce and served with delicious brown rice

RED BEANS AND RICE WITH ANDOUILLE SAUSAGE

Slow cooked and seasoned red beans with spiced sausage and brown rice

CHOICE OF 1 SIGNATURE SIDE

SWEET POTATO BREAD PUDDING

Homemade bread pudding with sweet potatoes, golden raisins, pecans and topped with a rum sauce

Choose
2
Entree
options

Served after 4PM \$42.50 Per-Person **Audubon Buffet**

ZEASAR SALAD

Crisp romaine ribbons, radicchio, zesty Caesar dressing and Parmesan cheese

BRONZED RAINBOW TROUT

Fresh rainbow trout filets lightly seasoned and seared

ROTISSERIE CHICKEN

Seasoned with a terrific blend of herbs and roasted on an open fire

SHRIMP BREAUX BRIDGE PASTA

Shrimp sautéed in garlic and herbs, tossed in a spicy cream sauce and served over penne pasta

THAI RIBS

Premium St. Louis style spare ribs grilled with a Sweet & Spicy Thai glaze

SHRIMP ETOUFEE

Gulf Shrimp sautéed in our traditional Cajun style etoufee sauce and served with delicious brown rice

RED BEANS AND RICE WITH ANDOUILLE SAUSAGE

Slow cooked and seasoned red beans with spiced sausage and brown rice

Choose
2
Entree
options

CHOICE OF 2 SIGNATURE SIDES

ASSORTED DESSERT TABLE:

Sweet Potato Bread Pudding, Carmel & Chocolate Cheesecakes.

Garden District Buffet \$58.50 Per-Person Served after 4PM

Choose
1
salad
option

ZEASAR SALAD

Crisp romaine ribbons tossed in a zesty Caesar dressing and Parmesan cheese

SPINACH SALAD

Sundried tomatoes, raisins, pecans, calamata olives, bleu cheese and sesame seeds

Choose
3
Entree
options

GRILLED GULF FISH WITH SHRIMP ETOUFEE

Grilled fish topped with shrimp etoufee

ROTISSERIE MEAT OF CHOICE

- Rotisserie Pork with Rosemary Garlic Glace
- Braised Provimi Veal with Natural Au Jus
- Rotisserie Beef with Portobello Cabernet Glace

ASSORTED ROTISSERIE CHICKEN

Half Chicken roasted on an open flame with our signature seasoning. Served with an assortment of sauces including BBQ, Sweet & Spicy, and Garlic Herb

SHRIMP BREAUX BRIDGE PASTA

Shrimp sautéed in garlic and herbs, tossed in a spicy cream sauce and served over penne pasta

THAI RIBS

Premium St. Louis style spare ribs grilled with a Sweet & Spicy Thai glaze

CHOICE OF 3 SIGNATURE SIDES

ASSORTED DESSERT TABLE:

Sweet Potato Bread Pudding, Carmel & Chocolate Cheesecakes.

Seated Menu Options

Prices include: set-fee & beverage service of iced tea, water & coffee station.
Each menu is served with roasted corn grits and sugar snap beans as delectable side dishes.

The Big Easy Menu \$37.50 Per-Person

...Your guests will begin with...

ZEASAR SALAD

Crisp romaine ribbons tossed in a zesty Caesar dressing and Parmesan

...Followed by their entrée choice of...

BRONZED RAINBOW TROUT

Fresh rainbow trout filets lightly seasoned and seared.

GRILLED CHICKEN BREAST

Seasoned with a terrific blend of herbs and then grilled on an open flame.

SHRIMP BREAUX BRIDGE PASTA

Shrimp sautéed in garlic and herbs, tossed in a spicy cream sauce and served over penne pasta

ROTISSERIE CHICKEN

Seasoned with a terrific blend of herbs and roasted on an open fire

SHRIMP ETOUFEE

Gulf Shrimp sautéed in our traditional Cajun style etouffee sauce and served with delicious brown rice

Choose
2
Entrée
options

...Followed by a delectable scoop of our award winning...

SWEET POTATO BREAD PUDDING

Homemade bread pudding with sweet potatoes, golden raisins, pecans and topped with a rum sauce

\$42.50 Per-Person *The Chateau Estates Menu*

...Your guests will begin with...

- | | | |
|---|---|--|
| ZEASAR SALAD
Crisp romaine ribbons tossed in a zesty Caesar dressing and Parmesan cheese | } | <i>Choose
1
Salad
option</i> |
| SPINACH SALAD
Sundried tomatoes, raisins, pecans, calamata olives, bleu cheese and sesame seeds | | |

...Followed by their entrée choice of...

- | | | |
|---|---|--|
| PESTO CRUSTED RAINBOW TROUT
Two fresh rainbow trout filet coated with basil pesto and seared | } | <i>Choose
2
Entrée
options</i> |
| ROTISSERIE BEEF
Beef cooked rotisserie style served with a burgundy mushroom sauce | | |
| THAI RIBS
Premium St. Louis style spare ribs seasoned and slow roasted, grilled with our Sweet & Spicy Thai glaze | | |
| SWEET CHILI GLAZED ROTISSERIE CHICKEN
Seasoned with a terrific blend of herbs, roasted on an open fire, and glazed with our signature sweet chili glaze | | |

...Followed by a delectable scoop of our award winning...

- SWEET POTATO BREAD PUDDING**
Homemade bread pudding with sweet potatoes, golden raisins, pecans and topped with a rum sauce
-

Pontchartrain Menu \$57.50 Per-Person

...Your guests will begin with...

Choose
1
Salad
option

ZEASAR SALAD

Crisp romaine ribbons tossed in a zesty Caesar dressing and Parmesan cheese

SPINACH SALAD

Sundried tomatoes, raisins, pecans, calamata olives, bleu cheese and sesame seeds

...Followed by their entrée choice of...

Choose
2
Entree
options

ROTISSERIE PRIME RIB (COOKED MEDIUM)

Prime rib of beef, seasoned and rotisserie cooked over an open flame, served with horseradish cream sauce

GRILLED GULF FISH WITH SHRIMP ETOUFEE

Grilled fish over an open wood fire then topped with shrimp Etoufee sauce

ZEA ROTISSERIE CHICKEN & THAI RIBS

Half rack of St Louis style ribs and half of our chicken roasted on an open flame

...Followed by a delectable scoop of our award winning...

SWEET POTATO BREAD PUDDING

Homemade bread pudding with sweet potatoes, golden raisins, pecans and topped with a rum sauce

\$60.00 Per-Person *The Le Bon Temps*

...Your guests will begin with...

- | | | |
|---|---|---|
| <p>ZEASAR SALAD
Crisp romaine ribbons tossed in a zesty Caesar dressing and Parmesan cheese</p> | } | <p><i>Choose</i>
1
<i>Salad option</i></p> |
| <p>SPINACH SALAD
Sundried tomatoes, raisins, pecans, calamata olives, bleu cheese and sesame seeds</p> | | |

...Followed by their entrée choice of...

- | | | |
|---|---|---|
| <p>ROTISSERIE PRIME RIB (COOKED MEDIUM)
Prime rib of beef, seasoned and rotisserie cooked over an open flame, served with horseradish cream sauce.</p> | } | <p><i>Choose</i>
2
<i>Entree options</i></p> |
| <p>TWICE COOKED CRISPY DUCK
Maple leaf farms duckling slow roasted then crisped in 100% peanut oil and garnished with green onions, cilantro, sesame seeds, and a honey-soy glaze.</p> | | |
| <p>BALSAMIC SALMON
Fresh Atlantic salmon, hardwood grilled through, with a sweet balsamic glaze.</p> | | |

...Followed by a delectable scoop of our award winning...

- SWEET POTATO BREAD PUDDING**
Homemade bread pudding with sweet potatoes, golden raisins, pecans and topped with a rum sauce
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BAR OPTIONS

Tax, Gratuity, and Bar Fee will apply to all options for bar components with private banquets.

Every guest above 21 must be included.

****OPTION ONE "HOURLY BAR" PRICE PER PERSON****

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"

HOUSE WINE & BEER

Camelot Chardonnay

Columbia Crest Cabernet/Merlot Blend

Domestic Beer

CALL WINE & BEER

Beringer White Zinfandel

Danzante Pinot Grigio

Hess Chardonnay

Blackstone Merlot

Jargon Pinot Noir

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

Finlandia Vodka

Jose Cuervo Tequila

Bombay Gin

Bacardi Light Rum

Dewar's Scotch

Jim Beam Whiskey

PREMIUM LIQUOR

Ketel One Vodka

Avion Tequila

Bombay Sapphire

Bayou Silver Rum

Chivas Scotch

Crown Royal

Please ask about our other wine and liquor selections.