Zay's Place Catering Menu

Bulk Meats

Turkey BBQ by the (1 lb.) – $16.00 feeds about 2
Slow-smoked turkey pulled and tossed in our signature sweet & tangy BBQ sauce.

BBQ Rib 12 pc Full Rack – $31.00 feeds about 3-4
Tender, fall-off-the-bone pork ribs fried & glazed with house BBQ sauce and grilled to perfection.

BBQ Whole Chicken - (8 pc) – $24.99 feeds about 4
Juicy chicken marinated, smoked, and basted in rich BBQ flavor.

Fried Whole Turkey – $54.00 feeds about 10-15
Deep-fried turkey with crispy golden skin and moist, flavorful meat.

Baked Whole Turkey – $49.00 feeds about 15
Oven-roasted turkey seasoned with herbs and spices for a homestyle taste.

Baked / Smothered Chicken - (8 pc) – $24.00 feeds about 4
Oven-baked chicken or slow-cooked in savory gravy for a rich, comforting flavor.

Glazed Ham – $69.00 feeds about 10-15
Spiral-cut ham coated in a sweet honey glaze and baked until caramelized.

Turkey Wings - (20 pc) - $200.00 feeds 10
Tender baked turkey wings coated in a rich and savory gravy, complemented by caramelized onions for an added layer of sweetness and depth.

Wingette Fried/Sauced- 20 pc-$25.49 30 pc - $34.49 50 pc - $56.99 75 pc - $81.99
100 pc - $104.99 - 200 pc $199.99 (Honey BBQ, Old Bay Honey Garlic, Jamaican Jerk, General Tso, Mambo, Buffalo, Dry Rub Lemon Pepper)
Fried wingettes, expertly coated in a variety of bold and tangy sauces offering flavor

Curry Chicken - (serves 10) - $140.00
Tender chicken simmered in a rich, aromatic curry sauce infused with a blend of spices, coconut milk, and fresh herbs.

Glazed Brown Sugar/Lemon Pepper - (10 pc) - $75.00
Succulent salmon fillet, expertly glazed with a choice of sweet brown sugar or zesty lemon pepper, creating a harmonious blend of flavors.

Baked Buttered Fish/Lemon Butter - (20 pc)- $120.00
Tender baked fish drizzled with a luxurious lemon butter sauce, offering a perfect balance of citrus and richness in every bite.

Oxtails - Small Pan - (serves 10) - $250.00 Large Pan - (serves 20) - $500.00
Succulent oxtails are braised to perfection, offering rich, tender meat with a deep, savory flavor.

Jerk Chicken- (serves 10)- $140.00
Tender, marinated chicken seasoned with a traditional Jamaican jerk spice blend, featuring hints of allspice, thyme, and scotch bonnet peppers, grilled to perfection for a smoky and spicy kick.

Meatballs- Small Pan- $48.00
Tender, seasoned meatballs smothered in a rich, savory sauce

Crabcakes Maryland Style Lump Crab Meat – Tray of 12 4oz- $288.00
Made with fresh lump blue crab meat, these crab cakes highlight the natural taste and texture of the crab rather than masking it with heavy breading or spices.

Crab Balls Maryland Style Lump Crab Meat - (12) - $75.00
Made with fresh lump blue crab meat, these crab balls highlight the natural taste and texture of the crab rather than masking it with heavy breading or spices.

Mini Crabcakes Maryland Style Lump Crab Meat - (24)- $192.00
Made with fresh lump blue crab meat, these mini crabcakes highlight the natural taste and texture of the crab rather than masking it with heavy breading or spices.

Chicken Tenders - (30 pc)- $60.00
Chicken tenders feature a crispy golden coating and tender, juicy meat

Fried Catfish - (10 pc) - $49.99
Crispy fried catfish fillets seasoned to perfection, offering a tender and flaky interior with a golden, crunchy exterior.

Fried Whiting - (10 pc) - $29.99
Golden-fried whiting fillets, crispy on the outside and tender on the inside, offering a delectable taste of the sea.

Fried Swai - (10 pc) - $49.99
Crispy fried Swai, a tender and mild white fish, served with a golden-brown crust that enhances its delicate flavor.

Fried Chicken- (Mixed 8 pc)- $24.00 (Mixed 16 pc)- $48.00
Perfectly fried chicken with flavorful seasoning

Prime Rib- $15.99 (lb) $21.99 Plate (comes with 2 sides)

Brisket- $15.99 (lb) $21.99 Plate (comes with 2 sides)

Burnt Ends- $15.99 (lb) $21.99 Plate (comes with 2 sides)

Specialty Items

Seafood & Chicken Alfredo (Rasta Pasta) - Small Pan (serves 10) - $120.00
Large Pan - (serves 20) - $240.00
A delightful fusion of succulent crab meat and shrimp seafood and tender chicken in a creamy Alfredo sauce, served over perfectly cooked pasta. The dish is complemented by vibrant rasta pasta, featuring colorful bell peppers and a hint of Caribbean spices.

Shrimp & Grits – Pint -$12.00 Quart - $22.00 Small Pan- $ 50.00 Large Pan- $100.00 Succulent lemon garlic shrimp cooked to perfection, served over a bed of creamy cheese grits with sausage and bacon crumble remoulade sauce.

Chicken Pastry (chicken n dumplings) - Small Pan - $63.00
Tender chicken in savory gravy with cut up dumplings for a mouthwatering warm feeling kind of taste. Feeds about 10

Sides

Baked Macaroni & Cheese- Small Pan- $53.99 Large Pan- $108.99

Macaroni is cooked to perfection and smothered in a rich blend of different cheeses and baked, creating a golden, bubbly crust. Feeds 10

Collard Greens- Pint-$8.99 Quart- $14.99 Small Pan -$63.99 Large Pan $127.99
Tender collard greens simmered with rich, smoky turkey wings, enhanced with a splash of apple cider vinegar and a hint of garlic for a savory, tangy finish.

Potato Salad- Pint $8.99 Quart $14.99 Small Pan $49.99 Large pan $79.99
Creamy potato salad made with tender boiled potatoes, eggs, sweet relish, and a hint of mustard, all mixed in a rich mayonnaise dressing.

Mashed Potatoes - $45.99
Hand cut and mashed southern potatoes with a creamy taste of country

Green Beans- $43.99
Green beans cooked to perfection offering flavorful taste.

White Rice-$38.99
Fluffy white rice, steamed to perfection, offering a light and tender texture that pairs well with a variety of dishes.

Yellow Rice- $38.99
Golden yellow rice, infused with aromatic saffron and a hint of turmeric, offering a fragrant and flavorful side dish.

Peas & Rice - $43.99
Tender pigeon peas mixed with fluffy, steamed rice, seasoned to perfection with a blend of aromatic spices.

Candied Yams- Small Pan - $53.99 Large Pan- $108.99
Tender yams, glazed in a delightful blend of caramelized sweet flavors and smooth textures.

Sweet Potato Casserole - Small Pan- $53.99 Large Pan- $108.99
Whipped sweet potatoes, spiced with cinnamon and nutmeg, baked under a golden-brown layer of gooey marshmallows and crunchy pecan streusel.

Broccoli Casserole - $63.99
A hearty mix of tender broccoli florets, creamy cheese sauce, and crunchy breadcrumbs, all baked to golden perfection.

Crab Meat Stuffing - Small Pan- $180.00 Large Pan- $270.00
Tender crab meat mixed with breadcrumbs, finely chopped celery, onion, and bell peppers, seasoned with Old Bay, parsley, and a hint of lemon zest.

Baked Beans - $43.99
Slow cooked BBQ baked beans with tender juicy bits of Turkey BBQ meat with brown sugar.

Stewed Potatoes -$43.99
Tender stewed potatoes infused with a blend of fresh herbs and onions offering a rich and buttery texture.

Cole Slaw - Pint-$7.99 Quart-$13.99 Small Pan-$53.99
Shredded cabbage tossed in a creamy dressing, offering a refreshing crunch and a tangy, smooth finish.

Cabbage -Small Pan - $53.99 Large Pan- $108.99
Freshly chopped cabbage mixed with a medley of colorful vegetables, creating a vibrant and flavorful dish.

Asparagus - Small Pan- $53.99 Large Pan - $108.99
Tender, crisp asparagus spears, lightly steamed to preserve their natural flavor and vibrant green color.

Creamed Spinach- Small Pan - $53.99 Large Pan - $108.99
Creamed spinach featuring tender, fresh spinach leaves blended with rich cream, a hint of garlic, and a touch of nutmeg for a velvety texture

Corn on the Cob - Small Pan feeds 12 - $ 24.00
Freshly boiled corn on the cob, generously slathered with creamy, melted butter for a simple yet delicious side dish

Breads

Dinner Rolls - (12) – $10.99
Soft, buttery rolls perfect for any meal.

Sweet Glazed Honey Butter Corn Muffins - (12) - $12.99
Honey butter glazed corn muffins with a delicate balance of flavor and soft texture.

Hush Puppies - (12) – $8.99

Golden-fried cornmeal batter balls, perfectly seasoned

Sliders and Small Bites

Chicken Sliders (20)- $100.00
Juicy fried chicken served on soft mini-Hawaiian buns.

Turkey BBQ Sliders (20)- $120.00
Tender pulled turkey, slathered in a tangy barbecue sauce, served on soft mini-Hawaiian buns. Topped with a crisp coleslaw for a perfect balance of flavors and textures.

Philly Cheese Steak Sliders - (20)- $130.00
Tender slices of seasoned steak, topped with caramelized onions, sautéed bell peppers, and melted provolone cheese, served on soft Hawaiian slider buns.

Chicken Philly Sliders- (20) - $120.00
Tender sliced chicken topped with sautéed bell peppers, onions, and melted provolone cheese, served on mini brioche buns.

Chicken Salad Sliders- (20)- $85.00
Homemade chicken salad served on mini brioche buns with crisp lettuce and tomato

Jamaican Patty Sliders on Coco Bread-(20) - $100.00
Feature patties are set on soft, slightly sweet coco bread. A fusion of Caribbean flavors and textures in every bite.

Mini Chicken & Waffles (20)- $100.00 Specialty Waffle- $120.00
Fried chicken bites served on mini golden waffles, drizzled with honey butter

Mini Burger Sliders- (20)-$120.00 (40) -$210.00 (50)- $247.50 (100)- $375.00
Tender beef patties topped with melted cheddar cheese, crisp lettuce, and juicy tomato, all served on soft mini brioche buns

Tri Factor Rolls- (24)- $72.00 (48)- $142.00
Collards, mac and cheese, yams all wrapped in egg rolls.

Jamaican Patties Variety Tray - (15) - $75.00 (Choose 3 Flavors- Curry Chicken, Mild Beef, Spicy Beef, Spinach or Jerk Chicken)

Flaky crust encloses a savory and seasons with authentic Jamaican jerk spices for a burst of island flavor.

Deviled Eggs (12)- $12.00
Classic deviled eggs featuring creamy yolk mixed with mayonnaise, mustard, a hint of vinegar, and a sprinkle of paprika on top for a touch of spice.

Salads/ Fruit & Vegetable Tray

House Salad - (serves 10) - Small Pan - $70.00 Large Pan -$140.00
Mixed greens, cucumbers, tomatoes, eggs, onions and bacon bits with your choice of dressing.

Strawberry Pecan Salad – Small Pan - $85.00 Large Pan - $170.00
Fresh, juicy strawberries and crunchy pecans are tossed with mixed greens, cucumbers, tomatoes, eggs, onions and bacon bits with your choice of dressing.

Apple Walnut Salad- Small Pan - $85.00 Large Pan - $170.00
Crisp diced apples and crunchy walnuts are tossed with mixed greens, cucumbers, tomatoes, eggs, onions and bacon bits with your choice of dressing.

Homemade Chicken Salad – Pint- $16.00 Quart- $24.00 small pan $59.00
Homemade chicken salad served with crackers

Fruit Tray- $45.00
A vibrant assortment of fresh seasonal fruits artfully arranged for a delightful presentation.

Vegetable Tray- $45.00
An assortment of fresh, crunchy vegetables including carrots, celery, cherry tomatoes, bell peppers, and broccoli florets, served with a creamy ranch dipping sauce.

Desserts

Dessert Pastry Tower - $39.00
A multi-layered delight featuring assorted muffins, brownies and pastries

Strawberry Cake - (15) - $60.00 - (30) - $120.00

A moist strawberry cake topped with a luscious strawberry icing for a delightful burst of strawberry flavor in every bite

Honey Bun Cake - (15) - $60.00 - (30) - $120.00
Features a moist and buttery texture, infused with the rich flavors of honey and a swirl of sweet cinnamon.

Chocolate Cake - (15) - $60.00 - (30) - $120.00
A rich chocolate cake with a moist texture, featuring layers of decadent chocolate flavor that melts in your mouth.

Lemon Cake - (15) - $60.00 - (30) - $120.00
A moist lemon cake offering flavor in every bite.

Coconut Cake - (15) - $60.00 - (30) - $120.00
A moist, fluffy cake layered with rich coconut cream and topped with a generous sprinkle of shredded coconut, providing a delightful blend of sweetness and tropical flavor.

Red Velvet Cake - (15) - $60.00 - (30) - $120.00
A moist red velvet cake with a velvety texture, featuring a rich cocoa flavor and topped with a smooth cream cheese frosting.

Pig Picken Cake -(15) - $60.00 - (30) - $120.00
A moist and fluffy cake infused with mandarin oranges, layered with a creamy pineapple frosting, and topped with a sprinkle of shredded coconut for a tropical finish.

Sweet Potato Pie - $36.00
Sweet potato pie enhanced with a blend of warm spices like cinnamon and nutmeg.

Pecan Pie - $46.00
A classic dessert featuring a rich, buttery crust filled with a luscious blend of toasted pecans and a sweet, gooey filling made with brown sugar and vanilla.

Coconut Pie - $36.00
A delectable coconut pie featuring a creamy coconut custard filling, topped with lightly toasted shredded coconut, all encased in a buttery, flaky crust.

Peach Cobbler – Small Pan - $54.00 Large Pan - $79.00
Delightful peaches encased in a buttery crust with a sweet, luscious filling.

Apple Cobbler – Small Pan - $54.00 Large Pan - $79.00
Delightful apples encased in a buttery crust with a sweet, luscious filling.

Blueberry Cobbler – Small Pan - $54.00 Large Pan - $79.00
Delightful blueberries encased in a buttery crust with a sweet, luscious filling.

Banana Pudding (Hot or Cold) - Small Pan - $45.00 Large Pan - $75.00
Choose from a cold banana pudding that features layers of creamy pudding, vanilla wafers, whipped cream and fresh bananas or hot banana pudding that features layers of vanilla wafers and bananas in a sweet sauce topped with a fluffy golden-brown meringue

Drinks

Tea (Gallon) -$10.00
Lemonade (Gallon) $12.00
Arnold Palmer (Gallon) $12.00
Specialty Lemonade (Gallon) (Strawberry, Blueberry, Peach)- $15.00
Hot Coffee- pricing upon request
Specialty Coffee -pricing upon request
Hot Tea- pricing upon request

Boxed Lunches -$13.99 each (Minimum 10)

Chicken Salad
Homemade Chicken Salad with lettuce and tomato on white, wheat, multigrain bread or soft buttery croissant. Condiments on the side. Served with a pickle spear, cookie and choice of one side.

Ham
Deli Ham with provolone, Swiss or white American cheese, lettuce, tomato on white, wheat, multigrain bread or soft buttery croissant. Condiments on the side. Served with a pickle spear, cookie and choice of one side.

Turkey
Deli Turkey with provolone, Swiss or white American cheese, lettuce and tomato on white, wheat, multigrain bread or soft buttery croissant. Condiments on the side. Served with a pickle spear, cookie and choice of one side

Club
Deli Turkey and Bacon with provolone, Swiss or white American cheese, lettuce and tomato on white, wheat, multigrain bread or soft buttery croissant. Condiments on the side. Served with a pickle spear, cookie and choice of one side

Roast Beef
Deli Roast Beef with provolone, Swiss or white American cheese, lettuce and tomato on white, wheat, multigrain or soft buttery croissant. Condiments on the side. Served with a pickle spear, cookie and choice of one side

Avocado Veggie Club
Avocado, cucumber, lettuce, tomato, sprouts and vegan herb mayo on wheat toast

Pick 1 Side
Choose from: Slaw, Baked Mac & Cheese, Cucumbers & Tomato Salad, Chips or Broccoli Cheddar Soup

Additional Information

Setup Fee: Determined based on event size

Payment Methods: Cash, Debit/Credit Card, Cash App, Zelle

Non-Refundable Deposit: Required at booking

Final Payment/Remaining Balance: Due on the date of event before delivery or set-up.
Full remaining balance will still be due if canceled within the two weeks of the event.

Cancellation Policy: Must cancel two weeks prior to event. Remaining balance will not be due

Cleanup Service: Available upon request

Delivery Fee: Local (10 miles or less): **Free Delivery** 11 to 24 miles: **$25.00** 25 to 45 miles: **$45.00** (Drop Off Only)

Food Truck: Booking Fee - $250.00 - $500.00 depending on radius of event and the event type

Full-Service Catering (**which requires a two-week notice**) includes staff members being on site for the duration of your event serving, restocking and cleaning up our serving area.
Also includes chafing sets, linens, dinnerware and cutlery. This starts at a 2-hour minimum. Additional hours can be arranged in advance of your event.

Bulk Delivery Drop Off- We suggest 48 hours (about 2 days) notice to guarantee delivery.

Boxed Lunches- Cookie Trays, Fruits Trays and Gallon Drinks are available upon request at an additional cost. MCC Faculty & Staff meal card holders receive additional 10% off.