



Thank you for hosting your next event at Zeal Kitchen & Bar



Looking to book a private party at Zeal? We'd love to have you! Our semi private community table accommodates up to 18 people for a seated dinner and our bar/lounge can host cocktails and appetizers hours or seated dinner parties for up to 40 people. Prix Fixe menus, set menus, special cakes and more are available. We have a whole host of dining options from dining room, semi private dining, fully private dining. Fully private dining option will accommodate 150 guests with a customized buffet menu, wine pairings, and cocktail list. The buffet menus are built to cater to a wide variety of tastes and are designed for speedy execution, to ensure your party goes smoothly, without long waits for food and drinks.

We offer two prix fixe dinner menus, two prix fixe lunch menus and one prix fixe brunch option for parties of 15 or more. We are also aware of individual dietary needs and lifestyles, so we strongly recommend talking to our management staff to customize an entirely vegetarian menu as well as any modification related to dietary and allergy related conditions. We offer and recommend a buffet menu for parties of 25 or more. We have designed a starter and passed hors d'oeuvres buffet menu for cocktail hours and casual group gatherings for office parties, birthdays, and many other celebrations. For parties of 25 or more and complete restaurant book out who wish to enjoy a sit-down entirely private setting we offer a dinner buffet menu with appetizers, salads, entrees, dessert options and a beverage package.

Coffee, Iced Tea, and Coca-Cola Beverages are Complimentary.

Check out our special menus below...

GOAL

Our team works closely with you to create customized menus, wine pairings and cocktail lists for your event, from contemporary American cuisine with a variety of steaks and seafood offerings. We also offer recommendations for audio-visual services, live music, floral arrangements and decor, menus that address dietary restrictions, and more to help you craft the perfect private dining event for your group in Atlanta.

Contact:

Scott Sawant - Special Events Coordinator: ssawant@zealrestaurant.com

770-380-2548

Sam Ryan - Service Manager: samryan@zearestaurant.com

770-605-8270

Kristian Hargrove – Executive Chef: kristian@zealrestaurant.com

912-258-7901



Dinner Menu #1

For the Starter, host selects two items for guest to choose from.

For the Entree, host selects three items for guest to choose from.

For the Dessert, host selects two items for guest to choose from.

Starter

CHICKEN LOLLIPOPS

Frenched Chicken Wing, Tandoori Spices, Szechuan Sauce (gf)

GOAT CHEESE GRIT FRITTERS

Habanero Pepper Jelly (gf)

*CRISPY CALAMARI**

Soy & Ginger Glaze, Banana Peppers (gf)

FAMOUS KALE SALAD

Beets, Blue Cheese, Onions, Carrots, Granny Smith Apples, Cranberries, Spiced Walnuts, Avocado, Creamy Basil Dressing (gf)

ZEAL SIDE SALAD

Mixed Field Greens, Carrots, Cucumber, Tomatoes, Red Onion, Blue Cheese, Fried Green Tomato Croutons, White Balsamic Vinaigrette (gf)

TOMATO BASIL SOUP (gf)

Entrée

*GRILLED BAY OF FUNDY SALMON**

Sesame Ginger Glaze, Bok Choy, Carrot Linguine, Scallions (gf)

*ALASKAN HALIBUT**

Garlic Spinach, Pickled Red Peppers, Snap Peas, Saffron Risotto, Thai Coconut (gf)

*STEAK & POMME FRITES**

10 oz. Hanger, Herb Butter, Parmesan, Bordelaise (gf)

*SOUTHERN FRIED CHICKEN**

Garlic Whipped Potatoes, Braised Collard Greens, Pepper Jelly (gf)

*WAGYU CHEESEBURGER**

Applewood Smoked Bacon, B&B Pickles, Cheddar Cheese, Fresh Cut Fries

VEGGIE BURGER

Lentils, Black Beans, Roasted Corn, Provolone, Field Greens, Fresh Cut Fries

*TEMPURA FISH & CHIPS**

Fresh Cut Fries, Tartar, Malt Vinegar

SEASONAL VEGETABLE PLATE

See server for details

Dessert

WHITE CHOCOLATE TRUFFLE CHEESECAKE

Seasonal Berry Compote (gf)

APPLE BOURBON BREADPUDDING

Homemade Caramel, Pecan Ice Cream

MOLTEN CHOCOLATE LAVA CAKE

Vanilla Bean Ice Cream

CRÈME BRULÉE

Chantilly Cream, Fresh Mint (gf)

Coffee, Iced Tea, and Coca-Cola Beverages Included

\$39.95 PLUS TAX AND GRATUITY

Dinner Menu #2

For the Starter, host selects two items for guest to choose from.

For the Entree, host selects three items for guest to choose from.

For the Dessert, host selects two items for guest to choose from.

Starter

CHICKEN LOLLIPOPS

Frenched Chicken Wing, Tandoori Spices, Szechuan Sauce (gf)

GOAT CHEESE GRIT FRITTERS

Habanero Pepper Jelly (gf)

*CRISPY CALAMARI**

Soy & Ginger Glaze, Banana Peppers (gf)

FAMOUS KALE SALAD

Beets, Blue Cheese, Onions, Carrots, Granny Smith Apples, Cranberries, Spiced Walnuts, Avocado, Creamy Basil Dressing (gf)

ZEAL SIDE SALAD

Mixed Field Greens, Carrots, Cucumber, Tomatoes, Red Onion, Blue Cheese, Fried Green Tomato Croutons, White Balsamic Vinaigrette (gf)

TOMATO BASIL SOUP (gf)

Entrée

*GRILLED BAY OF FUNDY SALMON**

Sesame Ginger Glaze, Bok Choy, Carrot Linguine, Scallions (gf)

*ALASKAN HALIBUT**

Garlic Spinach, Pickled Red Peppers, Snap Peas, Saffron Risotto, Thai Coconut (gf)

*STEAK & POMME FRITES**

10 oz. Hanger, Herb Butter, Parmesan, Bordelaise (gf)

*SOUTHERN FRIED CHICKEN**

Garlic Whipped Potatoes, Braised Collard Greens, Pepper Jelly (gf)

*WAGYU CHEESEBURGER**

Applewood Smoked Bacon, B&B Pickles, Cheddar Cheese, Fresh Cut Fries

SEASONAL VEGETABLE PLATE

See server for details

*16 OZ. BONE-IN KANSAS CITY STRIP**

Mushroom Confit, Garlic Parmesan Potatoes, Cognac Sauce (gf)

*DIVER SCALLOPS**

Crispy Brussel Sprouts, Pork Belly, Fennel, Organic Mushrooms, Balsamic Brown Butter (gf)

Dessert

WHITE CHOCOLATE TRUFFLE CHEESECAKE

Seasonal Berry Compote (gf)

APPLE BOURBON BREADPUDDING

Homemade Caramel, Pecan Ice Cream

MOLTEN CHOCOLATE LAVA CAKE

Vanilla Bean Ice Cream

CRÈME BRULEE

Chantilly Cream, Fresh Mint

Coffee, Iced Tea, and Coca-Cola Beverages Included

\$44.95 PLUS TAX AND GRATUITY

Lunch Menu #1

For the Starter, host selects two items for guest to choose from.

For the Entree, host selects three items for guest to choose from.

For the Dessert, host selects two items for guest to choose from.

Starters

BRAISED SHORTRIB SPRING ROLLS

Adobe Chipotle Honey Drizzle

*SEARED AHI TUNA**

Spice Rub, Moo Shu Ginger Sauce, Asian Slaw (gf)

*CRISPY CALAMARI**

Soy & Ginger Glaze, Banana Peppers (gf)

FAMOUS KALE SALAD

Beets, Blue Cheese, Onions, Carrots, Granny Smith Apples, Cranberries, Spiced Walnuts, Avocado, Creamy Basil Dressing (gf)

ZEAL SIDE SALAD

Mixed Field Greens, Carrots, Cucumber, Tomatoes, Red Onion, Blue Cheese, Fried Green Tomato Croutons, White Balsamic Vinaigrette (gf)

TOMATO BASIL SOUP (gf)

Entree

Served with House Cut Fries | Gluten Free Bun Available for \$1.50

*WAGYU CHEESEBURGER**

Applewood Smoked Bacon, B&B Pickles, Cheddar Cheese

VEGGIE BURGER

Lentils, Black Beans, Roasted Corn, Provolone, Field Greens

*TEMPURA FISH & CHIPS**

Fresh Cut Fries, Tartar, Malt Vinegar

*SALMON CLUB ON CROISSANT**

Pan Seared Salmon, Smoked Bacon, Spinach, Avocado, Tomatoes, Herb Mayo

GRILLED CHEESE & TOMATO BASIL SOUP

Gruyere, Aged Cheddar, Roasted Peppers, Caramelized Sweet Onions, Sourdough

Sides

(1.95 supplement charge) ALL GLUTEN FREE

Crispy Brussel Sprouts

Haricot Verts

Garlic Whipped Potatoes

Parmesan Frites

Applewood Bacon Braised Collard Greens

Sweet Potato Fries

Lunch Menu # 1 continued...

Dessert

WHITE CHOCOLATE TRUFFLE CHEESECAKE

Seasonal Berry Compote (gf)

APPLE BOURBON BREADPUDDING

Homemade Caramel, Pecan Ice Cream

MOLTEN CHOCOLATE LAVA CAKE

Vanilla Bean Ice Cream

CRÈME BRULÉE

Chantilly Cream, Fresh Mint

Coffee, Iced Tea, and Coca-Cola Beverages Included

\$26.95 PLUS TAX AND GRATUITY

Lunch Menu #2

For the Starter, host selects two items for guest to choose from.

For the Entree, host selects three items for guest to choose from.

For the Dessert, host selects two items for guest to choose from.

Starters

BRAISED SHORTRIB SPRING ROLLS

Adobe Chipotle Honey Drizzle

SEARED AHI TUNA*

Spice Rub, Moo Shu Ginger Sauce, Asian Slaw (gf)

CRISPY CALAMARI*

Soy & Ginger Glaze, Banana Peppers (gf)

FAMOUS KALE SALAD

Beets, Blue Cheese, Onions, Carrots, Granny Smith Apples, Cranberries, Spiced Walnuts, Avocado, Creamy Basil Dressing (gf)

ZEAL SIDE SALAD

Mixed Field Greens, Carrots, Cucumber, Tomatoes, Red Onion, Blue Cheese, Fried Green Tomato Croutons, White Balsamic Vinaigrette (gf)

TOMATO BASIL SOUP (gf)

Entree

Served with House Cut Fries | Gluten Free Bun Available for \$1.50

WAGYU CHEESEBURGER*

Applewood Smoked Bacon, B&B Pickles, Cheddar Cheese

VEGGIE BURGER

Lentils, Black Beans, Roasted Corn, Provolone, Field Greens

TEMPURA FISH & CHIPS*

Fresh Cut Fries, Tartar, Malt Vinegar

STEAK & POMME FRITES*

8 oz. Hanger, Herb Butter, Parmesan, Bordelaise (gf)

PAN SEARED BAY OF FUNDY SALMON*

Sesame Ginger Glaze, Bok Choy, Carrot Linguine, Scallions (gf)

WILD MUSHROOM RAVIOLI

Oyster Mushrooms, Spinach, Sundried Tomato Cream, Crispy Leeks

SEASONAL VEGETABLE PLATE

See server for details

Sides

(1.95 supplement charge) ALL GLUTEN FREE

Crispy Brussel Sprouts

Haricot Verts

Garlic Whipped Potatoes

Parmesan Frites

Applewood Bacon Braised Collard Greens

Sweet Potato Fries

Lunch Menu # 2 continued...

Dessert

WHITE CHOCOLATE TRUFFLE CHEESECAKE

Seasonal Berry Compote (gf)

APPLE BOURBON BREADPUDDING

Homemade Caramel, Pecan Ice Cream

MOLTEN CHOCOLATE LAVA CAKE

Vanilla Bean Ice Cream

CRÈME BRULÉE

Chantilly Cream, Fresh Mint

Coffee, Iced Tea, and Coca-Cola Beverages Included

\$29.95 PLUS TAX AND GRATUITY

Brunch Menu

For the Starter, host selects two items for guest to choose from.

For the Entree, host selects three items for guest to choose from.

Starters

GOAT CHEESE GRIT FRITTERS

Habanero Pepper Jelly (gf)

SMOKED SALMON CROSTINI*

Pimento Cheese, Fresh Dill, Arugula

BREAKFAST FLATBRED

Farms Eggs, Prosciutto, White Wine Cream Sauce, Arugula, Wild Mushrooms

FAMOUS KALE SALAD

Beets, Blue Cheese, Onions, Carrots, Granny Smith Apples, Cranberries, Spiced Walnuts, Avocado, Creamy Basil Dressing (gf)

ZEAL SIDE SALAD

Mixed Field Greens, Carrots, Cucumber, Tomatoes, Red Onion, Blue Cheese, Fried Green Tomato Croutons, White Balsamic Vinaigrette (gf)

TOMATO BASIL SOUP (gf)

Entree

BANANAS FOSTER FRENCH TOAST

Candied Bacon, Maple Rum Syrup, Fresh Bananas, Sweet Whipped Cream Butter

APPLE PIE FRENCH TOAST

Caramelized Apples, Maple Syrup, Sweet Whipped Cream Butter

GEORGIA SHRIMP & POLENTA*

Shrimp Cream Sauce, Poached Eggs, Toasted Baguette

MEXICAN CHORIZO HASH*

Spanish Chorizo, Scrambled Eggs, Peppers, Onions, Cheese, Salsa (gf)

GRILLED SALMON HASH*

Zucchini, Onions, Red Peppers, Sunny Eggs, Honey Dijon Dill Glaze (gf)

EAST COBB BREAKFAST*

3 Scrambled Eggs, Applewood Bacon, Side of Home-Style Potatoes or Fresh Fruit

SMOKED SALMON OMELET*

Goat Cheese, Spinach, Cherry Tomatoes, Croissant on the side

EGGS HEMINGWAY*

Poached Eggs, Smoked Salmon, Roma Tomatoes & Spinach, Traditional Hollandaise, Fresh Fruit

Sides

(1.95 supplement charge) ALL GLUTEN FREE

Potato Hash

Fresh Fruit

Applewood Bacon

Hickory Smoked Sausage

Haricot Verts

Parmesan Frites

Applewood Bacon Braised Collard Greens

Sweet Potato Fries

Orange Juice & Apple Juice (limited 1 refill)

Coffee, Iced Tea, and Coca-Cola Beverages Included

\$22.95 PLUS TAX AND GRATUITY

Large Party Starters Buffet & Passed Hors d'oeuvres

*For the Starter, host selects 3 items for guest to choose from for the buffet.
For the Passed Hors d'oeuvres, host selects 2 items for guest to choose from.*

Starters

CHICKEN LOLLIPOPS

Frenched Chicken Wing, Tandoori Spices, Szechuan Sauce (gf)

GOAT CHEESE GRIT FRITTERS

Habanero Pepper Jelly (gf)

*CRISPY CALAMARI**

Soy & Ginger Glaze, Banana Peppers (gf)

*BRISKET & STEAK MEATBALL**

Rosemary Thyme Jus

GARDEN HUMMUS

Kale, Spinach & Chickpea Hummus, Crudité, Toasted Lavosh

FAMOUS KALE SALAD

Beets, Blue Cheese, Onions, Carrots, Granny Smith Apples, Cranberries, Spiced Walnuts, Avocado, Creamy Basil Dressing (gf)

ZEAL SIDE SALAD

Mixed Field Greens, Carrots, Cucumber, Tomatoes, Red Onion, Blue Cheese, Fried Green Tomato Croutons, White Balsamic Vinaigrette (gf)

Passed Hors d'oeuvres

BRAISED SHORTRIB SPRING ROLLS

Adobe Chipotle Honey Drizzle

*SEARED AHI TUNA**

Spice Rub, Moo Shu Ginger Sauce, Asian Slaw (gf)

*SMOKED SALMON CROSTINI**

Pimento Cheese, Fresh Dill, Arugula

*DEVILED EGGS**

Honey Creama, Capers (gf)

*Coffee, Iced Tea, and Coca-Cola Beverages Included
\$15.95 PLUS TAX AND GRATUITY*

Large Party Dinner Buffet

For the Starter Buffet, host selects two items for guest to choose from.

For the Entrée Buffet, host selects three items for guest to choose from.

For the Sides, host selects three items for guest to choose from.

For the Passed Dessert, host selects one for guest to choose from.

Starters

CHICKEN LOLLIPOPS

Frenched Chicken Wing, Tandoori Spices, Szechuan Sauce (gf)

*SEARED AHI TUNA**

Spice Rub, Moo Shu Ginger Sauce, Asian Slaw (gf)

*SMOKED SALMON CROSTINI**

Pimento Cheese, Fresh Dill, Arugula

*CRISPY CALAMARI**

Soy & Ginger Glaze, Banana Peppers (gf)

*BRISKET & STEAK MEATBALL**

Rosemary Thyme Jus

GARDEN HUMMUS

Kale, Spinach & Chickpea Hummus, Crudité, Toasted Lavosh

FAMOUS KALE SALAD

Beets, Blue Cheese, Onions, Carrots, Granny Smith Apples, Cranberries, Spiced Walnuts, Avocado, Creamy Basil Dressing (gf)

ZEAL SIDE SALAD

Mixed Field Greens, Carrots, Cucumber, Tomatoes, Red Onion, Blue Cheese, Fried Green Tomato Croutons, White Balsamic Vinaigrette (gf)

Entrée

*GRILLED SALMON**

Honey Dijon Dill Glaze

*HANGER STEAK (CARVING)**

Red Wine Bordelaise, Rosemary Thyme Jus

ST. LOUIS STYLE BABY BACK RIBS

Zeal BBQ Sauce

VEGETARIAN PASTA

Capers, Seasonal Vegetables, Tomato Basil Sauce, Pecorino

ROASTED CHICKEN

Lemon Caper Reduction or Mushroom Pan Sauce

*SHORT RIBS**

Pinot Noir Reduction

*STUFFED PORK TENDERLOIN**

Seasonal Berry or Fruit Compote

SIDES

Squash & Zucchini Medley

Haricot Verts

Garlic Whipped Potatoes

Parmesan Frites

Applewood Bacon Braised Collard Greens

Sweet Potato Fries

Truffle Mac & Cheese

Buffet Menu continued...

Dessert

WHITE CHOCOLATE TRUFFLE CHEESECAKE

Seasonal Berry Compote (gf)

APPLE BOURBON BREADPUDDING

Homemade Caramel, Pecan Ice Cream

CRÈME BRULÉE

Chantilly Cream, Fresh Mint

Coffee, Iced Tea, and Coca-Cola Beverages Included

\$29.95 PLUS TAX AND GRATUITY

Important Booking Details on the next page...

Exclusive Details

Pricing: Zeal Kitchen & Bar does not charge a fee to reserve the space. We only charge the guest for food & drinks you choose, plus tax and gratuity. The two exceptions are for those parties interested in having the use of the full restaurant and for those who request to come in at a time when we are normally closed.

Deposit: Once we confirm the menu details and confirm the reservation we will ask for 1 / 3rd payment as a reservation deposit which will then be applied towards your total bill and balance will be due after the event. Some changes and requests will be accepted upon conversation with management based on unique commitments.

Catering

For catering inquires and in house private chef request, please contact Scott Sawant to plan a perfect experience.
Special Events Coordinator: ssawant@zealrestaurant.com / 770-380-2548

Extras

BANDS AND DJ'S: We do not permit bands or DJ's unless you have reserved the entire restaurant. We can make recommendation for music, but the host is responsible to coordinate further details.

CAKES, FLOWERS, AND OTHER DECORATIONS: We will provide plates, napkins and forks for cakes. Our staff can also assist with Cake Cutting & Serving. There will be a cake cutting fee of \$20. Flowers are always welcomed and can be coordinated with the service manager. We can decorate flower needs and add the cost to the deposit.

LETS BOOK YOUR PARTY!