



Zama

CATERING & EVENTS

Fresh Latin Flavor

CATERING MENU

ZAMACATERING.COM

INFO@ZAMACATERING.COM

678-577-2571





From the Yucatán to you!



Zama is a scratch Latin kitchen offering classic Mexican cuisine and innovative Latin fusion dishes influenced by the Yucatán Riviera's fresh flavors. We are part of the popular Zama Mexican Cuisine restaurant group with multiple locations in North Atlanta. Zama's authentic Yucatán fare is rooted in the cooking of the native Maya people crossed with that of the many conquerors who passed through the peninsula. Zama's flavors stem from the mix of those cultures and the tropical influences of the gulf.

ZAMA EXPRESS CATERING

More High Fives and Less Headaches!

Perfect for office or casual entertaining, our easy order food bars and party platters are always a hit. Delicious delivery & pickup menus offering options for lunch, dinner, hors d'oeuvres and dessert including favorites like "Street Taco Bar", "Torta Bar", "Yucatán BBQ" and boxed lunches with healthy superfood salad options.

ECO PACKAGING: Zama Catering is committed to environmentally friendly practices and our signature express catering is presented in 90% sustainable packaging and guestware. Our innovative hot food boxes contain flameless heating pads to keep food warm for 2 hours without releasing harmful chemicals into the environment. Festive upgrades and disposable chafing racks with sterno also available for an additional fee.

EXPRESS CATERING DELIVERY: At Zama, all food is freshly prepared for your order. A minimum of 10 guests or \$100 in services is required for delivery. All deliveries are transported by professional catering couriers anywhere in the metro Atlanta area. All deliveries include basic set-up. We deliver up to the majority of metro Atlanta with a 30-minute delivery window to allow for Atlanta traffic. All express orders must be received, and payment processed 2 full business days (M-F). We try to accommodate last minute requests when possible. Please call the catering office at 678-577-2571 to inquire about availability.

EXPRESS CATERING PICK-UP: Orders may be picked up at our Marietta location at 2550 Sandy Plains Road, Marietta, GA 30066

HOW TO ORDER: Online ordering is available 24 hours a day for express catering. If you prefer to call in or email your order or just need a quote, we are happy to assist. The catering office is available Monday-Friday 9AM-4PM to answer any additional questions. Catering consultations are available upon request.

FULL-SERVICE EVENT CATERING ALSO AVAILABLE

DIPS



Guacamole

SMALL SERVES 15, LARGE SERVES 30

Classic

\$35 | SM, \$50 | LG

Tropical with Pineapple

\$35 | SM, \$50 | LG

Roasted Corn and Bacon

\$38 | SM, \$53 | LG

Queso

SMALL SERVES 15-20, LARGE SERVES 30-40

Plain

SM | \$30, \$50 | LG

Spicy Jalapeño

SM | \$30, \$50 | LG

Spicy with Seasoned Beef

SM \$35, \$55 | LG

Spicy with Chorizo

SM | \$35, \$55 | LG

Spicy with Pulled Chicken

SM \$35, \$55 | LG

Texas with Steak, Chicken & Shrimp

SM \$38 | LG \$58



Salsa

SMALL SERVES 15, LARGE SERVES 30

Salsa de Casa - (Mild) \$15

Salsa de Casa - (Medium) \$15

Salsa de Arbol - (Hot) \$15

Salsa Verde - (Medium) \$15

Salsa Ahumada (Hot) \$15

HOT BARS

ALL FOOD BARS COME WITH HOUSE-MADE CORN CHIPS & MEDIUM HEAT SALSA

Traditional Taco Bar - Your choice of pulled chicken and/or seasoned ground beef served with soft flour tortilla, soft corn tortilla or crispy corn shells, lettuce, diced tomatoes, sour cream, shredded cheese, Mexi-rice and Mexi-beans. \$11 per guest

Yucatán BBQ Bar - Mayan slow roasted beef brisket tossed in sweet and spicy mango BBQ sauce served with soft rolls, chipotle slaw, pickled onions, smashed potatoes and mama's charro beans. \$14 per guest

Suizas Enchilada Bar - Choice of pulled chicken or veggie enchiladas covered in salsa verde and chihuahua cheese. Served with lettuce, diced tomatoes and sour cream, Mexi-rice and Mexi- beans. \$11 per guest

Yucatán Carnitas Bar - Authentic Mayan seasoned slow cooked pork served with Mexi-rice, mama's charro beans, salsa verde, spicy salsa ahumada and choice of flour or soft tortillas. \$17 per guest



Fajita Bar - Choice of grilled steak, grilled chicken or grilled shrimp with grilled bell peppers and onions with iceberg lettuce, pico de gallo, sour cream, guacamole and flour tortillas. Served with Mexi-rice and Mexi-beans. \$16-\$20 per guest

Taquiza Street Taco Bar - Choice of steak, grilled chicken, grilled shrimp, grilled tilapia, brisket, pork or chorizo, served with our gourmet cantina toppings including freshly chopped red onion, sliced avocado, pickled jalapeños, crumbled queso fresco, chopped tomatoes, fresh cilantro, salsa verde, cut limes and 3 soft tortillas per person. Served with Mexi-rice and beans. \$16-\$20 per guest

Flautas Bar - Crispy rolled corn tortillas filled with brisket or pulled chicken, guacamole, pico de gallo, sour cream, Mexi-rice and Mexi-beans. \$13 per guest

TORTA BARS

South of the Border Sandwich Bar – choice of a selection of tortas (Mexican street sandwiches) and classic wraps cut into halves and served with veggie side salad of the day, chips and salsa. \$12 per guest



Tortas de Mexicana Bolillo bread stuffed with choice of chicken, brisket or hacienda grilled veggies with beans, lettuce, tomatoes, queso fresco, chipotle mayonnaise, avocado, pickled jalapeños

Yucatán BBQ Sliders Slow roasted brisket on a soft roll with sweet and spicy mango BBQ sauce

topped with pickled onions and Mexican chipotle slaw.

Zama Chicken Club Wrap Fresh flour tortilla filled with pulled chicken, bacon, avocado, chipotle mayonnaise, lettuce and tomatoes.

Ahi Tuna Wrap Fresh flour tortilla filled seared Tuna with lettuce, fresh spinach, red cabbage, shredded cheese, avocado and chipotle mayonnaise.

Hacienda Veggie Wrap Fresh flour tortilla filled with grilled hacienda veggies including squash, mushrooms, red peppers and onions, topped with chipotle mayonnaise, avocado, queso fresco, romaine lettuce and tomato.

Gusto Burrito Flour Tortilla filled with Mexi-rice, Mexi-beans and choice of grilled chicken, ground beef, veggie, steak, brisket, pork or shrimp.

California Burrito Flour Tortilla filled with fried potatoes, cheese, guacamole and choice of grilled chicken, steak, veggies or shrimp.

Soup – Salad – Torta Bar

Choice of soup: Mexican chicken, black bean, Mexican meatball or chilled riviera gazpacho. Choice of wraps, tortas, sliders or burritos. 1 small house salad. 1 cup of soup, 1 half sandwich per guest. Served with chips and salsa \$14 per guest



BOXED LUNCHES

SANDWICHES INCLUDE CHIPS, SALSA & A CHURRO. SALADS INCLUDE VEGGIE SIDE CUP & A CHURRO

Torta de Mexicana Box - Choice of grilled chicken, ground beef, veggie, steak, brisket, carnitas, brisket or shrimp \$12-\$15 each box

Yucatán BBQ Slider Box - \$12 each box

Zama Wrap Box - Choice of chicken club, veggie or tuna \$12-\$13 each box

Gusto Burrito Box - Choice of grilled chicken, ground beef, veggie, steak, brisket, carnitas, brisket or shrimp \$12-\$15 each box

California Burrito Box - Choice of grilled chicken, ground beef, veggie, steak, brisket, carnitas, brisket or shrimp \$12-\$15 each box

Ensalada de la Casa Box \$9-\$15 each box

Mayan Chicken Salad Box \$11 each box

Santa Fe Steak Salad Box \$15 each box

Grilled Salmon Salad Box \$15 each box

Ahi Tuna Salad Box \$13 each box



SIDES

EACH BOWL, PAN OR PLATTER SERVES 12-15 GUESTS



Street Corn Skewers (v) \$2.25 each, 1 doz minimum

Ensalada de Casa (v) \$40

Harvest Quinoa Salad (v) \$40

Mexican Slaw (v) \$30 |

Black Bean Corn Salad (v) \$30

Yucatán Fruit Salad (v) \$35

Hacienda Grilled Veggies (v) \$40

Mexi-Rice \$30

White Rice \$30

Mexi-Refried Beans \$30

Mama's Charro Beans \$35

Black Beans (v) \$30

SOUPS

1 GALLON SERVES 12

Zama Mexican Chicken Soup \$45

Yucatán Black Bean Soup \$45

Mexican Meatball Soup \$45

Brisket Soup \$45

Riviera Gazpacho Soup (v) \$45

Shrimp & Tilapia Soup \$60



PARTY PLATTERS

ALL PLATTERS SERVE 8-12 GUESTS

Mini Quesadilla Platter - Choice of chicken, steak, brisket, hacienda veggies, spinach or shrimp & spinach. Served room temperature with salsa and sour cream. \$45-\$55 | platter

Yucatan BBQ Slider Platter – Slow roasted brisket on a soft roll with sweet and spicy mango BBQ sauce topped with pickled onions and Mexican chipotle slaw. \$36 | dozen

Tostones del Mar– Fried Plantains topped with guacamole and shrimp. \$36 | dozen

Gorditas –Authentic thick masa pockets filled with your choice of pork, chorizo and potato, adobo chipotle chicken, brisket or black bean. \$40 | platter of 9

Mini Mexican Meatballs - Tender and juicy mini meatballs in a delicious potato and salsa ranchera broth. Served warm. \$30 | pan

Sweet Plantains – Tender fried plantains covered with queso fresco. Served warm. \$12 | dozen (2 dozen minimum)

Tostadas - Crisp corn tortilla cups filled Mexi-beans, lettuce, queso fresco, pico de gallo, crema and choice of ground beef or chicken \$30-\$38 | platter of 9



Tostadas Atún -- Crisp corn tortilla cups filled with seared ahi tuna, carrots, cabbage, avocado and chipotle mayo.

\$38 | platter of 9 tostadas

Crisp Veggie Platter - assorted crisp veggies with Mayan black bean hummus. \$35 | platter

Wing Platter – Juicy wings tossed in smoky

house buffalo sauce (choose hot or mild) Served with crisp veggies & blue cheese dressing. \$12 | dozen (2 dozen minimum)

Zama Wrap Platter - Choose from Zama Chicken Avocado Club Wrap . Ahi Tuna or Hacienda Veggie Wrap. \$50 | platter

Taquito Tradicionales - Crispy corn tortillas filled with your choice of brisket, pork or chicken. Served with salsa verde, pico de gallo and crema. Served warm \$30 | dozen

Margarita Shrimp Bowl – Grilled & chilled extra-large (26-30 count) shrimp with roasted corn, onion and jalapeno tossed in a tequila lime marinade.

\$30 | pound (2 lb minimum)

Ceviche Cups – Fresh shrimp and tilapia cured with fresh lime juice with cilantro and avocado served in individual cups. \$42 | dozen

Crisp Veggie Cup – Dippable crisp veggies in an individual cup with Mayan black bean hummus.

\$30 | dozen

Spicy Riviera Gazpacho Cups with Shrimp – Fresh veggie gazpacho topped with avocado and shrimp served in individual cups.

\$36 | dozen



SWEETS

ALL PLATTERS SERVE 10-12 GUESTS



Dessert Cups - Choice of flan, dulce de passion mousse, chocolate brownie or Yucatán Fruit \$2-\$4 each, 1 dozen minimum

Churro Tray – 20 deep fried pastry sticks covered in cinnamon sugar and served chocolate sauce \$25

Sopapillas – Bag of lightly fried flour tortillas sprinkled with sugar & cinnamon with chocolate sauce \$12 per dozen

Yucatán Fruit Salad Bowl (v) - Fresh fruit with a dusting of lime zest and chili pepper \$35



Festive Upgrades and Full Service Events

The party starts with Zama!

For special occasions large and small, Zama offers festive tablescapes to upgrade the style of your event. “Fiesta”, “Rustic Hacienda” or “Holiday” themed buffet packages are available for both drop-off disposable and full-service packages. These upscale disposable displays are perfect for the DIY party planner or casual bride. Other available upgrades include wire chafing racks, palm leaf plates and rolled disposable cutlery.

All full-service events include complimentary buffet design and planning! From weddings and bar mitzvahs to corporate launch parties and backyard hoedowns, Zama Catering & Events offers seamless styled events curated by years of experience in the Atlanta party market. Call 678-577-2571 for a complimentary consultation.

BEVERAGES

1 GALLON SERVES 10-12



TEA

Southern Sweet Tea \$12 per gallon

Mango Sweet Tea \$14 per gallon

Unsweet Tea \$12 per gallon

WATER

Bottled Water \$1.75 each

LIMONADE

House Limonade \$14 per gallon

Zama's Coconut Limonade
\$12 per ½ gallon | \$20 per gallon

Blackberry Limonade \$14 per gallon

Strawberry Limonade \$14 per gallon

ICE

Ice Bucket 10lb \$6

ZAMA'S FAMOUS MARGARITA'S

Pour - Shake - Serve!



1-gallon container filled with 90 oz of Zama margarita mixer. (no alcohol included) Simply add 1 liter of your favorite tequila and 4 oz of triple sec for a perfect margarita. 1 gallon with alcohol serves 16 - 8oz drinks. \$30 each

On the Rocks - Add Tumbler Cups, Ice and Cut Limes \$2.00 Per guest

**Mixer can also be used in rental frozen drink machines. Ask for more info.*



FAQ

How do I order? Online ordering is available 24 hours a day. If you prefer to call or email your order, we are happy to assist. Please call 678-577-2571 or email us at info@zamacatering.com between 9am-4pm M-F for assistance.

What is included in your catering orders? Disposable plates, utensils, napkins. Hot items come with complimentary eco-friendly heating pads to keep food hot for up-to 2 hours. Beverages come with disposable cups and sweeteners, as applicable. Wire racks and sterno available for an additional charge.

How do I leave gratuity? Gratuity is not required but our team greatly appreciates it. You can add gratuity to your online order in advance, when the order is delivered or after the event.

What areas do you service? We service most of the metro area including Cobb, Fulton, Cherokee, Dekalb and Gwinnett counties from our commissary kitchen. This includes Perimeter Center, Vinings, Marietta, Smyrna, Buckhead, Westside, Midtown, Downtown, Norcross, Decatur, Kennesaw, Woodstock, Roswell, Alpharetta and more.

Are there any additional fees or charges not included? Yes, a 6%-8% sales tax depending on delivery location. Delivery charges are based on zip code, include basic set-up. The delivery fee is used for transportation expenses, insurance, and appropriate food transport equipment. Set-up & Operations charges are based on the style of event set-up and number of guests and ranges from 2%-22%. This charge covers packaging, décor and design.

Are you insured for my venue? We are fully licensed and insured and our internal staff is covered by workers compensation. We hold \$1,000,000 in liability insurance and can provide a certificate of insurance for your venue upon request.

Do you offer service staff, bartenders and event planning? Catering with Zama includes a one-on-one complimentary consultation with our Catering Director, who can guide you with menu recommendations, vendor recommendations and event resources. Our service staff is limited and primarily available for full-service events.

I'm interested in having a bar at my event. Are there any restrictions I should know? In the state of Georgia, it is against the law for a caterer to transport alcohol to an event, so you must provide your alcohol. We can provide, ice, tumbler cups and margarita mixer.

How do I cancel or change an order? We accept cancellations for full refund up to 1 week to your scheduled order. Cancellations with less than 7 days' notice or less should call our Catering Director to see if cancellation is available. Orders cancelled without 48-hours' notice may be non-refundable.



SAVE 10% ON YOUR 1st ORDER

USE COUPON CODE

WELCOMETOZAMA10

**Offer valid for express catering only. \$100 maximum discount*