

## Salads

**Salad of Fresh Mozzarella, Plum Tomato and Fresh Basil** on Field Greens with a Balsamic Reduction

**Baby Spinach Salad** with Shaved Bermuda Onion, Roasted Pine Nuts, Sweet Red Pepper and White Truffle Oil Vinaigrette

**"Zillie's Style" Wedge** with Rough Cut Iceberg Lettuce, Tomato, Toasted Pancetta Creamy Bleu Cheese Dressing and Roasted Pecans

**Spring Salad** with Toasted Pecans, Strawberry, Feta, Poppy Seeds and a Honey Mustard Dressing

**Asian Summer Noodle Salad** with Cilantro and Sesame Oil

**Julienned Summer Salad** with Fresh Mint, Cucumber and Slaw (served chilled)

**Pasta Salad with Crispy Pancetta and Petit Green Peas** in a Creamy Lemon-Thyme Dressing

**Fresh Cucumber, Red Onion, Tomato and Vinaigrette Salad** (served chilled)

## Desserts

Key Lime Tartlets | Miniature Crème Brûlées

Double Chocolate Walnut Brownie with a Mint Icing

Miniature Pecan Tartlets | Lemon Squares

Kentucky Bourbon Pecan Balls

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### Cocktails Option 1

1 Bar Snack and 3 Appetizer Selections

### Cocktails Option 2

1 Bar Snack,  
4 Appetizer Selections, 1 Salad

### Cocktails - Option 3

1 Bar Snack, 4 Appetizers,  
1 Salad, 1 Dessert



**Zillie's**

AT THE BERKLEY MANOR

## JUST COCKTAILS!

### Stand Up Cocktail Functions

heavy hors d'oeuvres or chef attended stations

We'd like to thank you for your interest in having us cater your upcoming celebration! From the most casual rehearsal dinner to the largest elegant affair - let us put our talents to work for you!

Our team has years of experience in creating spectacular events on Ocracoke Island, as well as other locations on the east coast... And our fabulous catering team will allow you to sit back, relax and enjoy your day - with menus reflecting a wide variety of choices.

We're more than happy to accommodate special requests - if you don't see something you're interested in, please feel free to ask!

We use the freshest local ingredients and seafood whenever possible and pride ourselves on our stellar presentations with beautiful and generous food portions.

We look forward to working with you and thank you for the opportunity to be of service.

## Bar Snacks

**Roasted Rosemary Pecans** dusted with Sea Salt

**Hubs Jumbo Peanuts**

**Marcona Spanish Almonds** sautéed in Olive Oil

**House Smoked Hubs Jumbo Peanuts**  
(add \$1+ per guest)

**Fresh Spinach and Artichoke Dip**  
with Assorted Crackers

**Asiago Cheese and Sun-Dried Tomato Dip**  
with Assorted Vegetables or Baguette Slices

**Assorted Vegetables**  
with Rosemary, Lemon and Feta Dip

## Appetizers

**Petite Crab Cakes** with a Tarragon Cream Sauce  
(add \$2+ per guest) (passed)

**Smoked Local Fish Dip** with Assorted Crackers

**Mushroom Caps** stuffed with Fresh Crabmeat  
(add \$1+ per guest) (passed)

**Maple Glazed Bacon Wrapped Scallops**  
(add \$2+ per guest) (passed)

**Sliced Seared Salmon** on Cucumber  
with a Dilled Yogurt Cream

**Fresh Local Crab Dip**  
with Assorted Crackers or Crostini

**Jumbo Lump Crab and Cheese Torta Stack**  
with Roasted Garlic, Red Pepper, Scallion and  
Pine Nuts – Served with Crostini (add \$3+ per guest)

**Grilled Local Shrimp** with Ginger, Soy and Garlic

**Herb Roasted Shrimp**  
with Handmade Cocktail Sauce

**Zillie's Signature Pickled Shrimp** in a Citrus  
Marinade with Oranges, Capers and Onion  
(passed or stationary)

**Ocracoke Shrimp** served over Smoked Gouda Grits  
in a Martini Glass (add \$2+ per guest)

**Chilled Ceviche Shooters** (passed)  
(add \$1+ per guest for Seasonal Seafood)

**Crab and Shrimp Spring Rolls**  
with a Sweet Chili Sauce

**Grilled Lamb "Lollipops"** with Dilled Lemon Tzatziki  
(add \$2+ per guest) (passed)

**Grilled Lamb "Lollipops"** with a Garlic, Ginger, Chili  
Glaze (add \$2+ per guest) (passed)

**Mini Beef Wellingtons** (passed)

**Grilled Mushroom Caps** stuffed with Spinach,  
Artichoke and Fresh Parmesan

**Smoked Bacon Meatballs** in a Bourbon Bar-be-cue  
Sauce (passed)

**Marinated & Grilled Sliced Cold Beef Tenderloin**  
Served Medium Rare with a Horseradish Cream  
Sauce and Rolls (add \$3 + per guest)

**Spicy Handmade Meatballs** with Chorizo, Beef,  
Parmesan and a Fig Preserve Sauce (passed)

**Marinated & Grilled Sliced Pork Tenderloin** served  
with a Parmesan Cream Sauce and Rolls

**Individual Mac & Cheese Bites**  
(add \$1+ per guest for Crabmeat)

**Individual Spinach Soufflés**

**Antipasto Skewers**

**Fig and Mascarpone in Filo**

**Sundried Tomato and Pesto Torta**  
served with Toasted Baguette

**Baked Brie in Filo** with Toasted Almonds,  
Dried Cherries, Bread and Assorted Crackers

**Curried or Tarragon Chicken Salad** served in a  
Mini Wonton Crisp (passed)

**Handmade Country Ham**  
**Sweet Potato Biscuits** (passed)

**Fresh Mozzarella & Plum Tomato Caprese Mini**  
**Skewers** with a Balsamic Glaze (passed)

**Chilled Gazpacho Shooters**  
(add \$1+ per guest for Shrimp) (passed)

**Jalapeno and Cilantro Hummus** with Pita Chips

**Assorted Seasonal Crostini**

**Assorted Imported and Domestic Cheese and**  
**Fruit Display** garnished with Grapes, Strawberries,  
Marconi Almonds, Raisins, Baguette and  
Assorted Crackers (add \$3+ per guest)

**Charcuterie Board and Mediterranean Delights**  
Country Pate, Saucisson, Serrano Ham,  
Cornichon, Olives, Assorted Mustards, Baguette  
(add \$2+ per guest)

**Assorted Deep Dish Miniature Pizzas**

