

# ZG

ZESTY GOURMET  
*catering*

## INVESTMENT GUIDE

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WWW.ZESTYGOURMET.COM



OWNERS OF ZESTY GOURMET

## Chef John & Leanne Homan

Zesty Gourmet is a full-service catering company in Northern Virginia, serving the DC Metro area. A dedication to local, quality ingredients, food that tastes so good it's unforgettable and a staff that cares about each client is what sets Zesty apart. From deep family traditions, Texas steakhouses and a passion to try new things, each dish is a reflection of a memory, a flavor or an experience. Those same emotions and flavors are artfully transformed into dishes that will leave you and your guests wowed. While we can whip up any dish your heart desires, we love to share our favorites with you that have been inspired by our journey.



# ABOUT THE CHEF

With over 30 years of culinary experience, John and Leanne Homan, are a dynamic duo. With his attention to the seasonings and careful execution of the food, and her attention to detail and all the things that compliment the main dish, the only thing more exciting than the food is Leanne's personality.

Executive Chef, John Homan, brings a rich Korean heritage and a love for all things meat to the table. He has curated Korean BBQ and Texas steakhouse traditions into a beautiful fusion where meats of all kind are the focus. His philosophy is "low and slow" with a heavy dose of secret seasonings and creativity.

His journey began in the kitchen as a butcher and eventually Executive Chef and onto owner. He is a graduate of Johns Hopkins University and an entrepreneur, starting and running many businesses.

Director of Operations and John's Assistant, Leanne, brings a colorful, Southern heritage and love for presentation to the table. Her love for vegetables packed with flavor and bountiful presentations is reflected in her sauces, dressings and work-of-art charcuterie displays. They both find joy in bringing together all of the details that leave their clients full of amazing food, laughter and joy over a flawlessly executed event.



# WEDDINGS & EVENTS



# CUSTOM MENU

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## CUSTOM STARTING AT \$75.00/PERSON

*3 Passed Hors D'Oeuvres*

*i. Soup or Salad*

*ii. Artisan Bread*

*iii. 2 Entrée Choices*

## SAMPLE MENU

### **Passed Hors D'Oeuvres**

*Bella Stuffed Mushrooms*

*Roasted Tomato Soup Shooter with Grilled Cheese*

*Vegan Mini Tacos*

### **Salad**

*Local Greens, Candied Pecans, Strawberries, Goat  
Cheese and a Balsamic Vinaigrette*

### **2 Entrée Choices**

*12-Hour Smoked Texas Beef Brisket*

*Southern Mashed Potatoes*

*Green Beans and Roasted Carrot*

### **2 Entrée Choices**

*Cedar Plank Salmon*

*Southern Mashed Potatoes*

*Green Beans and Roasted Carrot*

### **2 Entrée Choices**

*Grilled Portabello with a Balsamic Reduction*

*Southern Mashed Potatoes*

*Green Beans and Roasted Carrot*

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# CURATED MENU

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## CURATED STARTING AT \$110.00/PERSON

- i. 4 Passed Hors D'Oeuvres*
- ii. Stationed Charcuterie Display*
- iii. Soup or Salad*
- iv. Artisan Bread*
- v. 2 Entrée Choices*
- vi. Dessert*

## SAMPLE MENU

### **Passed Hors D'Oeuvres**

*Pan-Seared Scallop with Miso and Caviar on Cucumber  
Rosemary Grilled Lollichops  
Steaktini-Prime Steak over Mash with a Wine Reduction  
Asian Chicken Bao Bun*

### **Salad**

*Local Spring Mix, Roasted Beets, Pears, Feta Cheese,  
Walnuts and Red Wine Dijon Vinaigrette*

### **Entrée Choice**

*Grilled Tenderloin Medallions with a Wine Reduction  
Roasted Rosemary Potatoes  
Grilled Asparagus*

### **Entrée Choice**

*Rosemary Chicken  
4-Cheese and Spring Pea Risotto  
Grilled Asparagus*

### **Entrée Choice**

*Eggplant Involtini  
Grilled Polenta Cakes with Nonna's Marinara  
Grilled Asparagus*

### **Entrée Choice**

*Crème Brulee*

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# SMALL PARTIES & GATHERINGS

Celebrating a birthday, a baby, a milestone or just hosting a dinner party? We would love to craft a custom menu for your event and headcount. Inquire with us directly for a custom quote.





# CATERING & STAFF

Our table is where you will find us and where the magic happens...stories are shared, memories are made and fun is had with food at the centerpiece. Your experience will begin with a Chef's Tasting Experience, a 12-15 course meal where you will taste multiple hors d'oeuvres, several entrees, and our mixologist will craft several cocktails for you to try.

Afterwards, our planning team will work with you to craft your menu and bar package as a part of you and your guest's overall experience. For comparison pricing the per head price is \$75-\$110/person.

Service begins between \$53 - \$78/person

# RENTALS

Your rentals will include china, glassware, flatware and linens. We contract from multiple companies to insure the rentals match the overall design and aesthetic. Starting at \$20.00/per person

# BAR

As a part of your custom planning experience, we will work with you after your Chef's Tasting Experience to pair your alcohol choices with your menu based on your likes, favorites and your menu profile. We love to curate custom bar experiences.

Wine & Beer - \$24 per person

4 choices of wine

4 choices of beer

Signature Bar - \$32 per person

Wine & Beer package +

2 signature cocktails

Full Bar - \$40 per person

All of the above choices plus a

full bar of alcohol and accoutrements



THE ZESTY GOURMET  
EXPERIENCE



SCAN TO VISIT OUR WEBSITE

CONTACT

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