



AN UNCONVENTIONAL STEAKHOUSE

LUNCH MENU #1 – PLATED SYTLE

SALADS

(Served Sharing Style)

Traditional Caesar Salad | Kale & Quinoa | Black Bean, Corn & Avocado Salad

ENTREES

(Served Sharing Style)

Buttermilk & Herb Marinate Bottom Sirloin | Moroccan Marinated Chicken Breast | Catch of the Day

DESSERTS

(Served Sharing Style)

ZED's Seasonal Desserts

BEVERAGES

Coffee and Soft Drinks

37 per person Price does not include gratuity, tax or admin fees

LUNCH MENU #2 – HARVEST TABLE

HARVEST TABLE (Unlimited Visits)

Artisan Cheeses, Charcuterie, Breads, and Homemade Spreads

Market Soup | Potato Salad | Tiger Carrot Salad | Kale & Quinoa | Candied Beets

Roasted Pineapple Madagascar | BLT Panzanella | Vegetable Spaghetti Salad |

Hearts of Romaine, Honey Lemon Vinaigrette | Roasted Broccoli, Bacon & Sunflower Seeds | Caesar Salad

Caramelized Seasonal Vegetables, Quinoa | Smoked Tomato & Mozzarella Caprese

BBQ Pulled Pork & Coleslaw Salad | Black Bean & Corn Salad, Avocado | Strawberry and Arugula Salad

BEVERAGES

Coffee and Soft Drinks

27 per person Price does not include gratuity, tax or admin fees

**Compliment either lunch menu with
SHARING PLATTER OPTIONS**

CHEF'S SELECTION (Please Select 2) 10 per person

Buttermilk Marinated Bottom Sirloin | Moroccan Marinated Chicken Breast | Catch of the Day.

GOURMET SLIDER 8 per person

Black Bean Sliders | Buffalo Chicken Sliders | BBQ Brisket Sliders | Pork Belly Sliders

GOURMET FLATBREAD 10 per person

Giardiniera Sausage Flatbread | Smoked Tomato & Mozzarella Flatbread | Moroccan Chicken Flatbread

All above per person prices do not include gratuity, tax or admin fees

ChicagoEvents@ZED451.com
www.ZED451.com

739 N Clark St. Chicago, IL 60610
Corner of Clark & Superior in Downtown Chicago

P.312-266-6691
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Items Subject to Change Seasonally



AN UNCONVENTIONAL STEAKHOUSE

BRUNCH - CHURRASCARIA STYLE

Available Saturdays and Sundays 10am to 2pm

HARVEST TABLE (Unlimited Visits)

Smoked Salmon | Vanilla Scented Steel Cut Oatmeal | Duck Confit Breakfast Potatoes
Mini Pastries | Assorted Seasonal Fresh Fruits | Assorted Seasonal Salads
Cheese and Charcuterie | Maple Cajun Bacon | Tomato Basil Frittata

BRUNCH SELECTION (Served Tableside)

Chicken' n Waffles | Bourbon Glazed Ham | Roasted Turkey Breast | Buttermilk & Herb Marinated Bottom Sirloin
Big Fork Maple Bacon Sausage | Catch of the Day | Homemade Cinnamon Rolls

BEVERAGES

Coffee and Soft Drinks

40 per person Price does not include gratuity, tax or admin fees

OPTIONAL BRUNCH ADD-ONS

OMELET STATION 10 per person

Your very own ZED 451 chef in your private room cooking omelets made to order for your guests! Ingredients include: maple bourbon marinated ham, roasted turkey, sausage, tomatoes, onions, seasonal peppers, mushrooms, and two artisan cheeses based on availability

BRUNCH BAR PACKAGE 2 ½ hours 20 per person (5 per person for each additional ½ hour)

Mimosas and Bloody Marys, Juices

All above prices do not include gratuity, tax or admin fees



AN UNCONVENTIONAL STEAKHOUSE

DINNER MENU - CHURRASCARIA STYLE

HARVEST TABLE (unlimited visits)

Artisan Cheeses, Charcuterie, Breads, and Homemade Spreads
Market Soup | Potato Salad | Tiger Carrot Salad | Kale & Quinoa | Candied Beets
Roasted Pineapple Madagascar | BLT Panzanella | Vegetable Spaghetti Salad
Hearts of Romaine, Honey Lemon Vinaigrette | Roasted Broccoli, Bacon & Sunflower Seeds
Caramelized Seasonal Vegetables, Quinoa | Brussels Sprout Caesar Salad | Lemon Herb Deviled Eggs
Smoked Tomato & Mozzarella Caprese | BBQ Pulled Pork & Coleslaw Salad | Black Bean & Corn Salad, Avocado
Strawberry and Arugula Salad | Glazed Beets, Feta & Pistachios

ENTREES (tableside service)

BEEF

New York Strip Steak
Chimichurri Charred Hanger Steak
Grilled Butter-basted Ribeye

BEEF
Wagyu Top Sirloin, Roasted Chipotle Tomato Steak Sauce
Buttermilk & Herb Marinated Bottom Sirloin

PORK

Asian Pork Belly, Hoisin BBQ Sauce
Linguisa Sausage, Horseradish Honey Mustard
Kahlua BBQ Pork Ribs

POULTRY
Moroccan Marinated Chicken Breast

SEAFOOD

Ahi Tuna, Wasabi Mayo & Hoisin Glaze
Szechwan Marinated Salmon

GAME
Pan Seared Moulard Duck Breast, Amaretto Pistachio Butter

BEVERAGES

Coffee and Soft Drinks

61 per person Price does not include gratuity, tax or admin fees

OPTIONAL ADD-ONS

PRE-DINNER RECEPTION (please select 3 hors d'oeuvres served butler style for up to 45 minutes)
Fire Roasted Borsin Stuffed Peppadews | Gambas Shrimp | Tempura Cauliflower | Chicken Meatballs
Tomato Mozzarella Skewers | Goat Cheese Stuffed Bacon Wrapped Dates 15 per person

SEAFOOD TOWERS (served sharing style)

Chilled Maine Shrimp | Alaskan King Crab | Wianno Oysters | New England Lobster Roll
Mahi Mahi Ceviche Shooters | Shrimp, Squid & Bay Scallop Seafood Salad 20 per person

SIDES (please select 2, served sharing style)

Roasted Brussel Sprouts | Elote Corn | Zed Macaroni & Cheese | Roasted Vegetable Medley
Creamy Horseradish Mashed Potatoes | Housemade Hand Cut Fries 8 per person

DESSERT PLATTERS (please select 3, served sharing style)

Lemon Meringue Tarts | Elvis Cupcakes | Red Velvet Cupcakes | Milk Chocolate Peanut Butter Bars
Oreo Lollipops | Chocolate Dipped Strawberries 8 per person

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DINNER MENU - PLATED / SHARING STYLE

SALADS (please select 3, served sharing style)

Potato Salad | Tiger Carrot Salad | Kale & Quinoa | Candied Beets | BLT Panzanella
Roasted Pineapple Madagascar | Black Bean & Corn Salad, Avocado | Vegetable Spaghetti Salad
Hearts of Romaine, Honey Lemon Vinaigrette | Roasted Broccoli, Bacon & Sunflower Seeds
Caramelized Seasonal Vegetables, Quinoa | Caesar Salad | Deviled Eggs
Smoked Tomato & Mozzarella Caprese | BBQ Pulled Pork & Coleslaw Salad
Strawberry and Arugula Salad | Glazed Beets, Feta & Pistachios

ENTREES (served sharing style)

Buttermilk & Herb Marinated Bottom Sirloin | Moroccan Marinated Chicken Breast | Catch of the Day

SIDES (please select 3, served sharing style)

Roasted Brussel Sprouts | Elote Corn | Zed Macaroni & Cheese | Roasted Vegetable Medley
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DESSERTS (please select 3, served sharing style)

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Oreo Lollipops | Chocolate Dipped Strawberries

BEVERAGES

Coffee and Soft Drinks

61 per person Price does not include gratuity, tax or admin fee

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PRE-DINNER RECEPTION (please select 3 hors d'oeuvres served butler style for up to 45 minutes)

Fire Roasted Borsini Stuffed Peppadews | Gambas Shrimp | Tempura Cauliflower | Chicken Meatballs,
Tomato Mozzarella Skewers | Goat Cheese Stuffed Bacon Wrapped Dates 15 per person

SEAFOOD TOWERS (served sharing style)

Chilled Maine Shrimp | Alaskan King Crab | Wianno Oysters | New England Lobster Roll
Mahi Mahi Ceviche Shooters | Shrimp, Squid & Bay Scallop Seafood Salad 20 per person

OPTIONAL ENHANCEMENTS

ENTRÉE UPGRADE OFFERINGS PLUS 1 (served sharing style and replaces included entrée offerings)

Linguisa Sausage, Horseradish Honey Mustard | New York Strip Steak | Szechwan Marinated Salmon
Pan Seared Moulard Duck Breast, Amaretto Pistachio Butter 5 per person

ENTRÉE UPGRADE OFFERINGS PLUS 2 (served sharing style and replaces included entrée offerings)

Char Grilled Filet Mignon | Ahi Tuna-Hoisin Glaze & Wasabi Cream | Kahlua BBQ Pork Ribs
Asian Pork Belly-Hoisin BBQ Sauce 10 per person

Prices do not include gratuity, tax or admin fee



AN UNCONVENTIONAL STEAKHOUSE

ZED RECEPTION PACKAGE

Please Select 4 Hors D'Oeuvres, 2 Chef Stations and 3 Desserts

HORS D'OEUVRE SELECTIONS (Butler service)

VEGETARIAN

Hummus Stuffed Endive Leaf
Fire Roasted Borsin Stuffed Peppadews
Warm Sweet Potato Cicchetti, Sage and Hazelnut
Tomato, Mozzarella Skewers
Pretzel, Beer Cheese

BEEF

Hanger Skewers
Mini Beef Wellingtons

PORK

Goat Cheese Stuffed Bacon Wrapped Dates
Corn Battered Sausage, Dusseldorf Mustard

POULTRY

Mini Spiced Chicken Samosas with Tziki Sauce
Chicken Meatballs

SEAFOOD

Buffalo Shrimp Skewers
Crispy Crab Cake Lollipop
Grilled Lobster Tail Brushed with Garlic Parsley Butter
Gambas al Ajillo in a Garlic, Paprika and Olive Oil Marinade
Ginger Soy Glazed Scallop Lollipops with Crispy Furikake

CHEF STATION SELECTIONS

GOURMET SLIDER STATION

9-Hour Smoked Wagyu Brisket Sliders
Buffalo Chicken Sliders
Pork Belly Sliders
Vegetarian Black Bean Sliders

GOURMET FLATBREAD STATION

Giardiniera Sausage Flatbread
Moroccan Chicken Flatbread
Smoked Tomato & Mozzarella Flatbread

FARM TO TABLE CHEESE AND CHARCUTERIE STATION

An Assortment of House Baked Focaccia Breads
Artesian Cured Meats and Salamis
Local and Imported Cheeses
Seasonal Spreads

CHEF'S SELECTION STATION (Please Select 2)

Buttermilk Marinated Bottom Sirloin, Moroccan Marinated Chicken Breast, Catch of the Day

DESSERT SELECTIONS (Butler service or station service)

Please select 3 desserts

Mini Red Velvet Cupcakes w/Cream Cheese Frosting
Seasonal New York Cheesecake
Chocolate Dipped Strawberries – Gluten Free
Mini Lemon Zinger Cupcakes
S'more Pie Skewer
Peanut Butter Bon Bon – Gluten Free
Milk Chocolate Peanut Butter Bar
Lemon Meringue Tart
Mini Elvis Cupcakes with Bacon Pecan Praline
Brioche Butterscotch Bread Pudding with Homemade Marshmallow

ZED Reception Packages are based on unlimited offerings for the selected reception time and require either a consumption bar or open bar.

2 hour reception package 61 per person

2 ½ hour reception package 71 per person

3 hour reception package 81 per person

All above per person prices do not include gratuity, tax or admin fees



AN UNCONVENTIONAL STEAKHOUSE

BEVERAGE OPTIONS

CONSUMPTION BAR

Consumption Bar Service allows your guests to order beverages of their choice. Each beverage ordered will be added to the host's bill and charged at the end of the event. Consumption bar prices do not include gratuity, tax or admin fees.

OPEN BAR

PREMIUM OPEN BAR

Premium Hosted Bar Includes: Belvedere, Grey Goose, Tito's Handmade Vodka, Hendricks, Tanqueray, Bombay Sapphire, Patron Silver, Flor de Cana, Captain Morgan, Crown Royal, Makers Mark, Johnnie Walker Black, Macallan 10 yr, Jack Daniels, Hennessy VS, Premium Level Chardonnay, Merlot and Cabernet, Premium Level Bottled Beers, Soft Drinks, Coffee, Hot Tea, Juices, Republic of Tea, and Izzes

Two hours 40 per person Each Additional Half Hour 8 per person

DELUXE OPEN BAR

Deluxe Hosted Bar Includes: Ketl One, New Amsterdam Vodka, Effen Black Cherry ,Beefeater, New Amsterdam Gin, Blue Sauza, Bacardi, Captain Morgan, Seagram's 7, Dewar's White Label, Jim Beam, Remy Martin, Deluxe Level Chardonnay, Merlot and Cabernet, Deluxe Level Bottled Beers, Soft Drinks, Coffee, Hot Tea, Juices, Republic of Tea, and Izzes

Two hours 37 per person Each Additional Half Hour 7 per person

WINE AND BEER OPEN BAR

Wine and Beer Bar Includes: Deluxe Level Chardonnay, Pinot Grigio, Merlot and Cabernet, Deluxe Level Bottled Beers, Soft Drinks, Coffee, Hot Tea, Juices, Republic of Tea, and Izzes

Two hours 32 per person Each Additional Half Hour 6 per person

Shot service and our liquid market cocktails are not included in any of the above packages; both are based on consumption. All above per person prices do not include gratuity, tax or admin fee

**Let us greet your guests with a custom signature cocktail upon arrival.
The perfect way to kick off any event!**



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ROOFTOP PARTY PLATTERS and BEVERAGE SERVICE

	10 pieces	25 pieces
VEGGIE		
Hummus Stuffed Endive Leaf (Vegan)	30	75
Fire Roasted Borsin Stuffed Peppadews (V)	30	75
Fried Cauliflower Bites with a Creamy Curry Sauce (V)	30	75
Warm Sweet Potato Tartlet Topped with Sage and Hazelnut (V)	30	75
Tomato and Mozzarella Skewers (V)	40	100
BEEF PORK POULTRY		
Goat Cheese Stuffed Bacon Wrapped Dates	30	75
BLT Bruschetta with Whipped Blue Cheese and Basil	40	100
Corn Battered Linguisa Sausage with House-Made Honey Mustard Sauce	40	100
Mac n' Cheese Bites, Mom's Marinara Sauce	40	100
Wagyu Beef Tartar with Micro Basil, Borsin Cheese	40	100
Mini Beef Wellingtons with a Red Wine Demi Sauce	50	125
Pork Belly	50	125
Lamb Lollipops	60	135
SEAFOOD		
Ginger Soy Glazed Scallop Lollipops with Crispy Furikake	50	125
Grilled Lobster Tail Brushed with Garlic Parsley Butter	50	125
Buffalo Shrimp Skewers with Blue Cheese	50	125
MINI DESSERTS		
Milk Chocolate Peanut Butter Bar Lemon Meringue Tart	40	100
Seasonal New York Cheesecake Apple Crumb Tart		
Butterscotch Bread Pudding Bites Chocolate Marquis (GF)		
Lemon Zingers S'more Pie Skewers Peanut Butter Bon Bon (GF)		
Chocolate Dipped Strawberries (GF) Oreo Cheesecake Lollipop in White Chocolate		
MINI CUPCAKES		
Devil's Food / Chocolate Buttercream Frosting	40	100
Carrot Cake / Cream Cheese Frosting Elvis Cupcakes with Bacon Pecan Praline		
Vanilla / Vanilla Buttercream Frosting Red Velvet Cake / Cream Cheese Frosting		
FULL SIZE CUPCAKES		
Devil's Food / Chocolate Buttercream Frosting	50	125
Vanilla / Vanilla Buttercream Frosting		
Red Velvet Cake / Cream Cheese Frosting		
Carrot Cake / Cream Cheese Frosting		
RECEPTION STATIONS		
GOURMET SLIDER STATION		
Pork Belly Slider, Buffalo Chicken Slider 9-Hour Smoked Wagyu Brisket Slider Vegetarian Black Bean Slider		
GOURMET FLATBREAD STATION		
Smoked Tomato & Mozzarella Flatbread Moroccan Chicken Flatbread Giardiniera Sausage Flatbread		
FARM TO TABLE CHEESE AND CHARCUTERIE STATION		
Local and Imported Cheeses Artesian Cured Meats and Salamis House Baked Focaccia Breads, Seasonal Spreads		
CHEF'S SELECTION STATION Please select 2		
Buttermilk & Herb Marinated Bottom Sirloin Moroccan Marinated Chicken Breast Catch of the Day		

Each Station is 15 per person for 1½ hours of service
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