



AN UNCONVENTIONAL STEAKHOUSE

LUNCH MENU #1 – PLATED SYTLE

SALADS

(served sharing style)

Traditional Caesar Salad | Kale & Quinoa Salad | Smoked Tomato & Mozzarella Salad

ENTREES

(served sharing style)

Buttermilk & Herb Marinated 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)

A wide selection of daily made craft salads that are inspired by the season along with our market soups, artisan cheeses, charcuterie, breads and homemade spreads.

Chef's Daily Greens & Veggies Offering

ZED's salad selections are subject to change daily based on the available harvest

BEVERAGES

Coffee and Soft Drinks

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

Complement either lunch menu with

SHARING PLATTER OPTIONS

CHEF'S SELECTION (please select 2) 10 per person

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

GOURMET SLIDER 8 per person

Buffalo Chicken Sliders | BBQ Brisket Sliders | Pork Belly & Coleslaw 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



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BRUNCH - CHURRASCARIA STYLE

Available Saturdays and Sundays 10am to 2pm

HARVEST TABLE (unlimited visits)

Biscuit & Gravy | Yogurt Display | French Toast
Breakfast Breads | Fruits & Berries | Assorted Seasonal Salads
Cheese and Charcuterie | Maple Cajun Bacon | Scrambled Eggs
Chef's Daily Greens & Veggies Offering

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BRUNCH SELECTION (served tableside)

Buffalo Chicken' n Waffles | Maple Bourbon Glazed Ham | Roasted Turkey Breast
Buttermilk & Herb Marinated Bottom Sirloin | Maple & Brown Sugar 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 ZED451 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



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DINNER MENU - CHURRASCARIA STYLE

HARVEST TABLE (unlimited visits)

A wide selection of daily made craft salads that are inspired by the season along with our market soups, artisan cheeses, charcuterie, breads and homemade spreads.

Chef's Daily Greens & Veggies Offering

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ENTREES (tableside service)

BEEF

Ribeye, roasted garlic parsley butter
Hanger Steak, Argentinean chimichurri sauce

BEEF

Picanha, Top Sirloin, traditional pico vinaigrette
Bottom Sirloin, buttermilk-marinated for 48 hours

PORK

Asian Pork Belly, Hoisin Chinese five-spice bbq sauce, kimchi.
Linguica Sausage, spicy and smokey
Pork Tenderloin, Kahlua orange BBQ sauce

SEAFOOD

Ahi Tuna, pan-seared, blackened
Salmon, roasted poblano and corn beurre blanc

POULTRY

Grilled Chicken Thighs, apple butter glaze
Moroccan Marinated Chicken Breast, honey, ginger, cumin, cilantro, cinnamon

VEGGIE

Platanos Maduros, fried plantains, aji Amarillo chile sauce

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 Boursin Stuffed Peppadews | Gambas al Ajillo, Garlic, Paprika, Olive Oil Marinade
Mini Spiced Chicken Samosas, Tzatziki Sauce | Housemade Pretzel, Merckts Beer Cheese
Goat Cheese Stuffed Bacon Wrapped Dates | Tempura Cauliflower 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 Brussels 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 | Mini Red Velvet Cupcakes | Milk Chocolate Peanut Butter Bars
Oreo Lollipops | Chocolate Dipped Strawberries 8 per person

Price does not include gratuity, tax or admin fee

ChicagoEvents@ZED451.com
www.ZED451.com

739 N Clark St. Chicago, IL 60654
Corner of Clark & Superior in Downtown Chicago

P.312-266-6691
F.312-266-6178

Items Subject to Change Seasonally



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DINNER MENU - PLATED / SHARING STYLE

SALADS (please select 3, served sharing style)

Kale & Quinoa Salad | Smoked Tomato & Mozzarella Salad | Potato Salad | Antipasto Salad
Brussels & Walnut Salad with Cranberries | Cilantro-Lime Black Bean & Rice

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 Brussels Sprouts | Elote Corn | ZED Macaroni & Cheese | Roasted Vegetable Medley
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OPTIONAL ENHANCEMENTS

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

Linguisa Sausage, Horseradish Honey Mustard | Apple Cider Mustard Glazed Salmon
Pheasant Sausage, Cognac Demi Glaze | New York Strip Steak 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 | Chicken Meatballs, Marinara
Asian Pork Belly-Hoisin BBQ Sauce 10 per person

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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 Tartlets, Sage & Hazelnut Tomato, Mozzarella Skewers, Housemade Pretzel, Mercks 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, Tzatziki Sauce, Chicken Meatballs, Marinara

SEAFOOD

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

CHEF STATION SELECTIONS

GOURMET SLIDER STATION

BBQ Brisket Sliders, Buffalo Chicken Sliders, Pork Belly & Coleslaw Sliders

GOURMET FLATBREAD STATION

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

FARM TO TABLE CHEESE & CHARCUTERIE STATION

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

CHEF'S SELECTION STATION (please select 2)

Buttermilk & Herb 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, Seasonal New York Cheesecake, Chocolate Dipped Strawberries - Gluten Free, Lemon Zinger Cupcakes, S'more Pie Skewer, Peanut Butter Bon Bon - Gluten Free, Milk Chocolate Peanut Butter Bar, Mini Lemon Meringue Tarts, Mini Elvis Cupcakes, Bacon Pecan Praline, Brioche Butterscotch Bread Pudding, 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 1/2 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



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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

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

DELUXE OPEN BAR

Deluxe Hosted Bar Includes: Ketel One, New Amsterdam Vodka, Tito's, Beefeater, New Amsterdam Gin, Milagro, 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

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

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!**