

SALADS

Moroccan Salad with Chicken - Arugula, Quinoa, Pickled Onion, Mango, Spiced-Candied Almonds, Goat Cheese, Harissa tossed Grilled Chicken Breast, Apple Cider Vinaigrette (gf)

Mighty Salad - Mixed Greens and Kale, Quinoa, Diced Veggies, Avocado , Crispy Garbanzos, Dried Cherries, Pepitas, Crispy Tofu, Brazil Nut "Parm", Creamy Mojo Dressing (GF, V) (gf,v)

Vegan Kale Caesar - Curly and Flat Leaf Kale, Brazil Nut Parm House SourdoughCroutons, Cashew-Garlic Caesar Dressing (v)

\$11-15 pp

BOXED HOT LUNCH

Rainbow Curry - Roasted Mixed Vegetables, Zeal Grains (basmati rice, quinoa, millet), Coconut Yellow Curry Sauce (gf,v)

Grass Fed Beef Braise - Slow Braised Beef with Zeal Grains, Carrots, Potatoes, Kale and Spiced Cashews (gf)

Norwegian Salmon - ASC Certified Salmon, Mushrooms, Sautéed Kale, Pickled Veggies and Zeal Grains

Mac n Cheese - Gluten Free Penne Pasta, Vegan Cashew Cheese Sauce, Mushrooms, Pesto, Fresno Pepper Sauce (GF and Vegan)

\$17-25 pp

BUFFET OPTIONS

Chicken Curry with Roasted Vegetables and Mixed Grains (Basmati Rice, Quinoa, Millet)

\$23 pp

Lemon Herb Roasted Chicken with Garlic Mashed Potatoes and Seasonal Roasted Vegetables

\$24 pp

Braised Lamb with Harissa, Couscous or Quinoa and Apricot Almond Relish

\$29 pp

Wild Boar with Carolina Gold BBQ Sauce, Creamy Coleslaw, and Cornbread

\$25 pp

Grass Fed Beef Braise in a Rich Sauce with Carrots and Potatoes, served with Basmati Rice and Chopped Kale

\$29 pp

Chimichurri Steak with Roasted Sweet Potatoes and Seasonal Vegetables

\$31 pp

Grilled Kofta Skewers (beef, pork, lamb) Tzatziki Sauce and Warm Kale Salad with Vegetables

\$27pp

(Buffet Delivery and Staffing Costs Will Apply)

TACO BAR

Taco Bar - Spiced Ground Beef or Grilled Chicken, and a Rainbow of Taco Fixins from Refried Pinto Beans or Black Beans to Pico and Guacamole, Cheese, Sour Cream, Jalapeños, Pickled Onion, ,with Corn or Flour Tortillas

(Buffet Delivery and Staffing Costs Apply)

\$15-22 pp

WRAPS

Chipotle Chicken Wrap - Avocado, Black Beans, Butternut Squash, Kale, Cucumber and Chipotle Mayo

Curry Chicken Wrap - Tomato, Lettuce, Raisins, Sliced Almonds, Pickled Onion, Curried Mayo

Veggie Wrap (v) - Artichoke, Red Pepper, Spinach, Cashew "Cheese" Spread, Pickled Cabbage and Red Onion

> Served as a Platter or Boxed (w/Side Salad or Chips and Cookie)

\$12-22 pp

SIDES AND SOUP

Roasted Cauliflower - with Hot Sauce or Mediterranean Rub (gf,v)

Roasted Mixed Vegetables

Hummus with Falafel - Vegetable Dippers, Pita, Olives, Harissa, Olive Oil (v)

Chickpea Flatbread - Olive Oil and Dipping Sauces (gf,v)

House Made Soups - Tom Kha, Butternut Squash, Hearty Lentil w/ Vegetable or Chicken

\$4-\$9 pp

BEVERAGES

Lemonade, Iced Tea, Coffee and Cold Brew, Kombucha, Zeal Cold Pressed Juices

Please Request Quote

MORNING FARE

Breakfast Burrito - Beans, Veggies, Purple Slaw, Zeal Grains, Scrambled Eggs, Mojo and Hot Sauces, Flour Tortilla

Quiche - Meat or Veggie, GF or Standard Crust (Vegan Quiche also available)

Breakfast Buffet - Scrambled Eggs, Breakfast Potatoes, Sausage, Bacon, Pancakes, French Toast, Fresh Fruit

Vegan Breakfast Scramble - Sautéed Veggies, Mushrooms, Tofu, Colorado Millet, Fresh Roasted Salsa (v)

GF Cinnamon Bun Pancakes (v, gf) with Coconut Whip (or Butter) and Maple Syrup

GF Banana Bread French Toast with Coconut Whip (or Butter) and Maple Syrup (gf)

\$9-16 pp

AÇAÍ BOWLS

Brazil - Granola, Banana, Local, Honey

Kona - Coconut, Pineapple, Banana, Cashews

Inca - Maca, Kale, Cacao Nibs, Hemp Hearts

Pineki - Swirl of Peanut Butter, Banana, Almonds, Honey

Zeal - Topped with Zeal Granola, Pineapple, andSeasonal Fruit

\$9-13 pp

Z BEST CATERING

ALWAYS FRESH
FLEXIBLE TO MEET YOUR NEEDS
DELIVERED OR PICK UP

What does Zeal do for YOU?

- Small group? No problem! Just call us
- Last minute? We can usually accommodate 24 hours notice. Call us.
- Dial in your audience with Vegan, Gluten Free, Paleo and other foodie options. We can talk the talk and walk it, too.



MOBILE FOOD
OPERATIONS WITH
THE ZEAL FOOD TRUCK

EVENTS, FESTIVALS,
MARKETS, AND PARTIES



RENT OUT OUR RESTAURANT OR
OUTDOOR PATIO FOR YOUR NEXT PARTY,
OR REACH OUT TO US ABOUT CREATING A
CUSTOM MENU FOR YOUR SPECIAL
OCCASION



Our Mission at Zeal:

- ⌘ To inspire a community of passionate eaters who seek options that deliver big flavors and nutrition.
- ⌘ To build a culture of employees and fans who are proud representatives of the Zeal brand.
- ⌘ To develop long term relationships with our family of employees, vendors, and our valued customers.
- ⌘ To work with our local farmers and ranchers to bring sustainable and seasonal products into our kitchen and create unique and interesting food.
- ⌘ To connect with our community through food, education, and hospitality.
- ⌘ To lead by example for our customers, suppliers and competitors, by demonstrating an unwavering commitment to our clean food practices



FRESH AND ORGANIC

ALWAYS PLENTIFUL GLUTEN FREE
OPTIONS
ALLERGY FRIENDLY
NON Ø GMO - SUPPORTING LOCAL
AGRICULTURE

How is Zeal creating positive change?

Eating wholesome food should excite the senses and enhance our good feelings, making us productive and energetic, increasing our overall health and immune system, which is more important now than almost any time in our history. What we're doing for you at Zeal is offering fine casual dining in a total experience that includes delicious food, genuine service, and a hip, attractive setting. Your safety and the safety of our team our our priorities.

We aspire to create positive change by leading the movement toward food that is grown responsibly, priced moderately and enjoyable by all. If we can inspire our community, people will begin to see that choosing to eat better quality food is good for their bodies, good for the farmer, and good for the environment, and therefore good for our future generations.

LOCATED AT

3101 Pearl

Boulder CO 80301

720-940-3640

catering@zealfood.com

Come check out our
Comfy Dining Room and
Covered Patio