



PRIVATE DINING

3-COURSE DINNER

For groups of 15 or more, a limited custom menu is required. The 3 course dinner ranges in price from \$33 to \$69 per guest depending on the entrées selected. If you would like to provide your own dessert (from a licensed, commercial bakery) we will deduct \$3 from the entrée price.

In addition to the 3-course dinner, should you wish to serve any hors d'oeuvres you may refer to the Party Platter Menu for our offerings.

Please note that prices and offerings are subject to change prior to the day of your event.

All food and beverage is subject to a 20% service charge (gratuity) and current sales tax.

Thank you for considering Zephyr Grill & Bar for your special event.

STARTERS

GF V BUTTERNUT SQUASH SOUP

Served with a crunchy cashew salsa.

SOUP OF THE MOMENT

Ask your server about today's creative concoction.

*CAESAR SALAD

Hearts of romaine tossed in a house made Caesar dressing. Topped with Grana Padano cheese & fresh crispy croutons.

V GRILLED PEAR SALAD

Seasoned grilled pears with spiced pecans, Arcadian field greens, crumbled bleu cheese, raspberry vinaigrette.

EVERYBODY HAS A "HOUSE SALAD" SALAD

Romaine, red onions, bacon, tomatoes & croutons.

– Served with Choice of Ranch or Balsamic Vinaigrette

ENTRÉES

For groups up to 24 you may select up to 3 entrées (4 if you need a vegetarian option)

For groups 25+ you may select up to 2 entrées (3 if you need a vegetarian option)

****Please select either buttermilk mashed potatoes or Asiago au gratin potatoes to be served with all entrée selections except for those with a double astrick.****

All entrées are served with seasonal vegetables with the exception of pasta dishes.

CHICKEN MARSALA 39

Mary's free range, boneless, skinless chicken breast pan seared & topped with a rich creamy mushroom & Marsala wine sauce.

CHICKEN SALTIMBOCCA 39

Thin slices of Mary's free range chicken breast rubbed with house made herb butter & topped with prosciutto. Sautéed with a sherry wine cream sauce & finished with melted Havarti cheese.

GF GRILLED WILD SALMON 44

Seasonal wild salmon with lemon butter sauce.

MACADAMIA CRUSTED SEA BASS 41

Roasted wild California sea bass coated with a mixture of macadamia nuts & panko. Topped with a sweet & spicy chili mango salsa.

GF POTATO WRAPPED HALIBUT 44

Served with Asiago au gratin potatoes, lemon butter sauce & a drizzle of balsamic reduction.

GF BLACKENED SEA BASS 41

Pan seared & served with lemon butter sauce.

CAJUN SHRIMP PENNE PASTA** 39

Jumbo wild shrimp sautéed with soy, garlic, fresh parsley, honey, tomatoes and Cajun spices with a dollop of sweet cream butter. Served with fresh basil & grilled garlic crostini. Sweet & Spicy!!

*PASTA PIACERE** 42

Fusilli pasta tossed in a creamy Gorgonzola sauce topped with a petite filet mignon. Garnished with sun dried tomatoes, Gorgonzola crumble & drizzled with balsamic glaze.

GF CLASSIC RIB-EYE STEAK 45

a 12oz choice rib-eye simply grilled with our zesty house seasoning, a splash of demi-glaze & creamy horseradish.

GF *PRIME STEAKHOUSE SIRLOIN 40

A grilled prime top sirloin served with green peppercorn sauce.

*OVEN ROASTED PRIME RIB 47

A generous cut of our rosemary, garlic & salt crusted rib roast served with creamy horseradish & au jus.

GF *TENDERLOIN MEDALLIONS 42

Petite Filet Mignon grilled with caramelized onions & served with red wine demi sauce.

*FILET OSCAR 51

A grilled choice petite Filet topped with fresh crab, artichoke hearts & finished with Béarnaise sauce.

GF *NEW YORK STRIP 45

A generous cut grilled & finished with Cabernet Savignon butter.

***FILET MIGNON 53**

An 8oz. choice tenderloin grilled & served with house demi sauce. Finished with a side of our classic Béarnaise sauce.

VEGAN GF HEIRLOOM TOMATO NAPOLEON 33**

A hazelnut, walnut, cashew, Pepita seed & pesto mixture between a layer of seasonal heirloom tomatoes. Topped with a mixed vegetable salad & drizzled with olive oil and balsamic glaze.

V SPINACH GORGONZOLA RAVIOLI 34**

Served with a rich basil pesto Parmesan cheese sauce, diced tomatoes & topped with freshly grated Parmesan cheese.

V EGGPLANT ALLA PARMIGIANA 34**

Fresh eggplant breaded with Italian bread crumbs with a blend of Parmesan & Mozzarella cheeses & topped with marinara sauce. Served with penne pasta.

DESSERTS

For groups of 25 or less you may select 2 desserts for your guest to choose from.
For groups of 26+ you may select 1 dessert to serve your guests.

V GF CHOCOLATE DECADENCE

A dense chocolate flour-less cake with sweet raspberry sauce and whipped cream.

V SEASONAL CHEESECAKE

Ask your banquet coordinator about our current offering.

V GF PANNA COTTA

Sweet cream & vanilla bean custard topped with fresh berries & drizzled with raspberry sauce.

V MINT BROWNIES

A Zephyr staple. Chocolate brownie with a peppermint filling.

V CARAMEL FRUIT BASKET

Vanilla bean ice cream & mixed berries in a house made caramel basket. Topped with whipped cream & fresh mint.

VEGAN GF SEASONAL SORBET

Ask your banquet coordinator for our current offering.

V CHOCOLATE SALTED CARAMEL CRATER CAKE

A warm molten chocolate cake served with a flourish of caramel, sea salt & whipped cream.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Due to shared cooking & prep areas in our full service kitchen, we can not guarantee that any menu item will be completely free of allergens that you or your guests may have. Please consult your banquet coordinator in detail regarding any food allergies so we can better assist you.