



PRIVATE DINING

2-COURSE LUNCH

MENU #1

\$22 Per Person

Available for groups of 24 or less. For larger groups please refer to Menu #2 or #3

ENTRÉES

PRIME RIB DIP MELT

AHI TUNA TACOS

ASIAN CHICKEN SALAD

COBB SALAD

STEAK SALAD

V EGGPLANT ALLA PARMIGIANA

V SPINACH GORGONZOLA RAVIOLI

VEGAN GF HEIRLOOM TOMATO NAPOLEON

DESSERT

MINT BROWNIES

A Zephyr staple. Chocolate brownie with a peppermint filling.

You may offer an upgraded dessert for an additional charge of \$5 per person.

Pricing includes unlimited fountain sodas, iced tea, lemonade, coffee & tea.

All food and beverage is subject to a 20% service charge (gratuity) and current sales tax.
Menus and pricing subject to change without notice.

V - Vegetarian

GF - Gluten Free

5/19

1736 First Street, Livermore, CA 94550 (925) 961-1000 / 613 First Street, Brentwood, CA 94513 (925) 418-4708



PRIVATE DINING

3-COURSE LUNCH

MENU #2

\$28 Per Person

STARTERS

Choice of 1 soup or 1 salad to be served to all your guests or you may select 1 soup & 1 salad & your guests may order their preference.

GF V BUTTERNUT SQUASH SOUP

SOUP OF THE MOMENT

CAESAR SALAD

EVERYBODY HAS A "HOUSE SALAD" SALAD

V GRILLED PEAR SALAD

ENTRÉES

13 -25 Guests: Up to 3 Entrées (4 if a vegetarian option is desired.)

26 - 48 Guests: Up to 2 Entrées (3 if a vegetarian option is desired.)

GF PRIME STEAKHOUSE SIRLOIN

CAJUN SHRIMP PENNE PASTA

GF MOLASSES GLAZED MEATLOAF

V EGGPLANT ALLA PARMIGIANA

CHICKEN MARSALA

V SPINACH GORGONZOLA RAVIOLI

CHICKEN SALTIMBOCCA

VEGAN GF HEIRLOOM TOMATO NAPOLEON

GF BLACKENED SEA BASS

DESSERT

MINT BROWNIES

A Zephyr staple. Chocolate brownie with a peppermint filling.

You may offer an upgraded dessert for an additional charge of \$5 per person.

Pricing includes unlimited fountain sodas, iced tea, lemonade, coffee & tea.

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PRIVATE DINING

3-COURSE LUNCH

MENU #3

\$34 Per Person

STARTERS

Choice of 1 soup or 1 salad to be served to all your guests or you may select 1 soup & 1 salad & your guests may order their preference.

GF V BUTTERNUT SQUASH SOUP

SOUP OF THE MOMENT

CAESAR SALAD

EVERYBODY HAS A "HOUSE SALAD" SALAD

V GRILLED PEAR SALAD

ENTRÉES

13 -25 Guests: Up to 3 Entrées (4 if a vegetarian option is desired.)

26 - 48 Guests: Up to 2 Entrées (3 if a vegetarian option is desired.)

GF GRILLED WILD SALMON

PASTA PIACERE

GF POTATO WRAPPED HALIBUT

CHICKEN MARSALA

MACADAMIA CRUSTED SEA BASS

CHICKEN SALTIMBOCCA

GF CLASSIC RIB EYE STEAK

V SPINACH GORGONZOLA RAVIOLI

OVEN ROASTED PRIME RIB

VEGAN GF HEIRLOOM TOMATO NAPOLEON

GF TENDERLOIN MEDALLIONS

V EGGPLANT ALLA PARMIGIANA

DESSERT

MINT BROWNIES

A Zephyr staple. Chocolate brownie with a peppermint filling.

You may offer an upgraded dessert for an additional charge of \$5 per person.

Pricing includes unlimited fountain sodas, iced tea, lemonade, coffee & tea.

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PRIVATE DINING

UPGRADED DESSERT OPTIONS - \$5 PER PERSON

15-25 GUESTS: 2 DESSERTS 26-48 GUESTS: 1 DESSERT

DESSERT

GF V PANNA COTTA

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

GF^{VEGAN} SEASONAL SORBET

Ask your banquet coordinator for our current offering.

GF V CHOCOLATE DECADENCE

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

CHOCOLATE SALTED CARAMEL CRATER CAKE

warm molten chocolate cake | caramel | sea salt | whipped cream

ZEPHYR GRILL SEASONAL CHEESECAKE

Allow our pastry chef to tempt you with a light and fluffy cheesecake using the season's freshest and most flavorful ingredients.

CARAMEL FRUIT BASKET

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

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