



PARTY PLATTERS

V ARTICHOKE HEART & GRUYERE DIP

Chopped artichoke hearts, garlic aioli and Gruyere cheese served with garlic Parmesan toast and roasted pepper relish.

– Serves 15

30

V FRESH FRUIT & CHEESE

An assortment of fine imported cheeses, fresh seasonal fruit & crackers.

– Full Size - Serves 25 Half Size - Serves 12

85 / 45

V EGGPLANT BITES

Fresh eggplant breaded with Italian bread crumbs with a blend of Parmesan & mozzarella cheeses, Served with house made marinara sauce.

– 2 Dozen Per Order

36

V CHEESY DOODLE

Goat Cheese mousse drizzled with orange infused olive oil and fresh chives on a Parmesan cheese doodle.

– 2 Dozen Per Order

30

VEGAN GF VEGETABLE CRUDITES

Jicama, cucumber, cherry tomatoes, broccoli, bell peppers, carrots & squash served with pesto ranch and lime vinaigrette.

– Serves 30

30

VEGAN GF JICAMA SPRING ROLLS

Red & yellow peppers, English cucumbers, carrots, cilantro leaves & red onions mixed with lime juice. Wrapped in sliced jicama. Served with mango salsa.

– 2 Dozen Per Order

36

GF FAMOUS BITE SIZE MEATLOAF

House cured ground beef wrapped in bacon & baked with molasses glaze.

– 2 Dozen Per Order

25

GF STUFFED MUSHROOMS

Cremini mushrooms, Italian sausage, Parmesan & Mozzarella Cheese.

– 2 Dozen Per Order

40

GF CHICKEN SATAY

Lightly seasoned with curry and served with a fresh mango chili salsa.

– 2 Dozen Per Order

40

GF PRAWN COCKTAIL

Chilled wild prawns with house-made cocktail sauce & lemon.

– 2 Dozen Per Order

48

GF CAJUN SHRIMP & CUCUMBER CANAPE

Sliced cucumber topped with a red onion cream cheese mixture & Cajun shrimp. Drizzled with a lime vinaigrette. 18
– 1 Dozen Per Order

*SEARED AHI TUNA

Sashimi-grade tuna seared rare with a 5-spice blend, fresh lime & sesame seeds. Drizzled with wasabi vinaigrette & soy glaze. Served on a bed of Udon noodles with green onions & carrots. 44
– Serves 15-20

CALAMARI FRITTI

Crispy, breaded calamari steak fingers, quick-fried & served with cocktail sauce & buttermilk ranch. 40
– Serves 15

MINI CRAB CAKES

Fresh crab, panko bread crumbs, red onion, horseradish & Dijon. Served with a roasted red pepper aioli. 68
– 2 Dozen Per Order

CRISPY FISH SLIDERS

In the New Orleans "Po' Boy" tradition, our crispy sole is served on mini buns with coleslaw & topped with tartar sauce 72
– 2 Dozen Per Order

BURGER SLIDERS

Mini Burgers with cheddar cheese and our "not so secret" sauce 72
– 2 Dozen Per Order

FRIED CHICKEN FINGERS

Mary's free-range chicken fried with Zephyr's own "mystic seasoned flour" & served with BBQ sauce & buttermilk ranch. 36
– 2 Dozen Per Order

TENDERLOIN TIPS DIABLO

Beef tenderloin tips sautéed with garlic, Cajun spices, a splash of soy and demi, then finished with rich butter. Served with our garlic parmesan toast. 42
– Serves 15

*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.

DESSERT PLATTERS

Petite versions of a few of our favorite sweet treats

SEASONAL CHEESECAKE

Allow our pastry chef to tempt you with a light and fluffy cheesecake using the season's freshest and most flavorful ingredients. 60
– 2 Dozen Per Platter

GF CHOCOLATE DECADENCE

A dense chocolate flour-less cake with raspberry sauce & whipped cream. 60
– 2 Dozen Per Platter

GF TOASTED COCONUT PANNA COTTA

Sweet cream & vanilla bean custard topped with pineapple relish and toasted coconut. 60
– 2 Dozen Per Platter

MINT BROWNIE

A Zephyr staple. Chocolate brownie with a peppermint filling. 60
– 2 Dozen Per Platter