



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 \$54 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, house-made Caesar dressing, Grana Padano cheese & croutons.

V GRILLED PEAR SALAD

Grilled & spiced pears with spicy pecans, wild greens & crumbled blue cheese. Tossed with sweet 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 asterisk.****

All entrées are served with seasonal vegetables except for pasta dishes.

CHICKEN MARSALA 40

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

GF GRILLED KING SALMON 46

Candian King salmon with lemon butter sauce.

MACADAMIA CRUSTED SEA BASS 43

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 46

Served with lemon butter sauce & a drizzle of balsamic reduction.

GF BLACKENED SEA BASS 42

Pan-seared & served with lemon butter sauce.

CAJUN SHRIMP PENNE PASTA** 40

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. A little sweet and a little spicy.

GF SOUS VIDE FLANK STEAK 39

Thinly sliced. Please select green peppercorn sauce or chimichurri sauce to be served to your guests.

GF CLASSIC RIB-EYE STEAK 48

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

*OVEN ROASTED PRIME RIB 50

Rosemary, garlic & salt crusted rib roast served with creamy horseradish & au jus.

GF *TENDERLOIN MEDALLIONS 43

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

*FILET OSCAR 53

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

GF *NEW YORK STRIP 47

A generous cut grilled & finished with Cabernet Sauvignon butter.

*FILET MIGNON 54

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.

VEGAN PASTA ORTOLANO 34**

Grilled zucchini, crookneck squash, eggplant & bell peppers. Served with a penne pasta & house made marinara. Garnished with basil & balsamic glaze.

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

dense chocolate flour-less cake | raspberry sauce | whipped cream

GF TOASTED COCONUT PANNA COTTA

sweet cream custard | pineapple relish

V MINT BROWNIES

chocolate brownie | peppermint filling

CHOCOLATE SALTED CARAMEL CRATER CAKE

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

V CARAMEL FRUIT BASKET

vanilla bean ice cream | mixed berries | whipped cream | fresh mint.

V SEASONAL CHEESECAKE

Ask your banquet coordinator about our current offering.

VEGAN GF SEASONAL SORBET

Ask your banquet coordinator for our current offering.

*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.