



Private Dining

3 Course Dinner

For groups of 13 or more, a limited custom menu is required. The 3 course dinner ranges in price from \$30 to \$51 per guest depending on the entrees 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 our Party Platter Menu for our offerings.

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

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

Starters

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



Butternut Squash Soup

Served with a crunchy cashew salsa.

Soup of the Moment

Ask your server about today's creative concoction.



Grilled Pear Salad

Grilled & spiced pears with spicy pecans, wild greens, crumbled bleu cheese & raspberry vinaigrette.

Caesar Salad

Romaine, croutons, Parmesan cheese, Asiago cheese doodles.

JB's Spinach Salad

Spinach tossed with red onion, bacon, tomatoes & croutons in balsamic vinaigrette dressing.

ZEPHYR GRILL & BAR

1736 FIRST STREET
LIVERMORE, CA 94550
925-961-1000

613 FIRST STREET
BRENTWOOD, CA 94513
925-418-4708

Entrees

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

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

You may select either buttermilk mashed potatoes or Asiago au gratin potatoes to be served with your entrée selections.

All entrees are served with seasonal vegetables except for Filet Oscar which is served with sautéed spinach.

Chicken Marsala \$36

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



Duck Confit \$42

Confit of duck slow cooked then roasted to order with house made 5-spice blend. Finished with a honey pepper glaze.

Pork Shank Osso Bucco \$40

Braised low & slow in wine, tomato, garlic, celery, thyme, rosemary, bay leaves, veal demi glaze & au jus.



Grilled Lamb Chops \$49

Double cut lamb chops marinated in a special olive oil, garlic rosemary, thyme marinade.



Grilled Wild Salmon \$43

Seasonal wild salmon with lemon butter.



Bacon Wrapped Sea Scallops \$41

Large bacon wrapped seasoned sea scallops char-grilled and skewered with sprigs of fresh rosemary. Served in a pool of whole grain mustard.



Potato Wrapped Halibut \$43

Served with lemon butter sauce & drizzled with a balsamic reduction.

Blackened Sea Bass \$38

Pan seared & served with lemon butter sauce.



Classic Rib-Eye Steak \$43

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

Steakhouse Sirloin \$37

A grilled, choice baseball cut Angus top sirloin seasoned with house made dry rub. Served with Roquefort cheese sauce.

Oven Roasted Prime Rib \$46

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

Bleu Cheese Tenderloin Medallions \$40

Grilled with caramelized onions and melted bleu cheese. Served with red wine demi sauce.

ZEPHYR GRILL & BAR

1736 FIRST STREET
LIVERMORE, CA 94550
925-961-1000

613 FIRST STREET
BRENTWOOD, CA 94513
925-418-4708

Filet Oscar \$49

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



New York Strip \$44

A generous cut grilled & finished with cabernet sauvignon butter.

Filet Mignon \$51

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



Polenta Napoleon \$30

Seared polenta cake stacked with grilled tomato pesto, mushroom Duxelle then covered in marinara & a blend of melted Italian cheeses.



Spinach Gorgonzola Ravioli \$33

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



Gnocchi Rustica \$30

Little pillows of happiness! Potato gnocchi in a rustic tomato cream sauce with fresh spinach & Asiago cheese.

Desserts

For groups of 20 or less you may select 2 desserts for your guest to choose from.

For group of 20+ you may select 1 dessert to serve your guests.



Chocolate Decadence Truffle Cake

A dense flourless chocolate cake with mini chocolate chips & drizzled with a red wine chocolate sauce.



Seasonal Cheesecake

Ask your banquet coordinator about the current offering.

Crème Brulee

With cookies & fresh fruit.

(only available in Livermore)



Carmel Fruit Basket

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



Cookies & Mint Brownies

Our famous mint brownies with an assortment of cookies

(only available in Livermore)



Blood Orange Sorbet

Two scoops of sweet, refreshing sorbet garnished with orange slices & fresh mint.



Vegetarian

11/16



Gluten Free

ZEPHYR GRILL & BAR

1736 FIRST STREET
LIVERMORE, CA 94550
925-961-1000

613 FIRST STREET
BRENTWOOD, CA 94513
925-418-4708