



## 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

25

### **GF** CHICKEN SATAY

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

– 2 Dozen Per Order

30

### **V** STUFFED ENDIVE

Endive topped with gorgonzola cream sauce, powdered sugar and sliced grapes.

– 2 Dozen Per Order

24

### **GF** STUFFED MUSHROOMS

Cremini mushrooms, Italian sausage, Parmesan & Mozzarella Cheese.

– 2 Dozen Per Order

40

### **V GF** VEGETABLE CRUDITES

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

– Serves 30

30

### **GF** FAMOUS BITE SIZE MEATLOAF

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

– 2 Dozen Per Order

25

### **V** FRESH FRUIT & CHEESE

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

– Full Size - Serves 25 Half Size - Serves 12

85 / 45

### **GF** GRILLED CILANTRO LIME SHRIMP

Cilantro lime vinaigrette marinated & char-grilled shrimp served with chipotle dipping sauce.

– 2 Dozen Per Order

48

### **V** JICAMA SPRING ROLLS

Red & yellow peppers, English cucumbers, carrots, cilantro leaves & red onions mixed with our stir fry sauce & lime juice. Wrapped in sliced jicama.

– 1 Dozen Per Order

20

### **GF** CAJUN SHRIMP & CUCUMBER CANAPE

Sliced cucumber topped with a red onion cream cheese mixture & Cajun shrimp. Drizzled with a lime vinaigrette.

– 1 Dozen Per Order

18

### \*HAWAIIAN TUNA TARTARE

Sashimi grade Ahi Tuna with shallots, onions, jalapenos & avocado in a wasabi dressing. Crispy wonton chips. 40  
– Serves 15

### \*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. 40  
– Serves 15-20

### CALAMARI FRITTI

Crispy, breaded calamari steak fingers, quick fried & served with cocktail sauce & buttermilk ranch. 30  
– Serves 15

### CRISPY FISH SLIDERS

In the New Orleans "Po' Boy" tradition, our crispy sole is served on mini buns with coleslaw & topped with tartar sauce 36  
– 1 Dozen Per Order

### BURGER SLIDERS

Mini Burgers with cheddar cheese and our "not so secret" sauce 36  
– 1 Dozen Per Order

### MINI CRAB CAKES

Fresh crab, panko bread crumbs, red onion, horseradish & Dijon. Served with a roasted red pepper aioli. 68  
– 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. 30  
– 2 Dozen Per Order

### KIM'S CHARCUTERIE & CHEESE PLATTER

Cypress Grove Humboldt Fog, Sao Jorge Topo & Gorgonzola cheeses served with prosciutto & dry Salametto. 65  
– Serves 15

### 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. 40  
– Serves 15

### MACARONI & CHEESE

Four cheeses & apple-wood smoked bacon bits with a crunchy topping. 35  
– 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.