



## PARTY PLATTERS

### **V** ARTICHOKE HEART & GRUYERE DIP

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

25

– Serves 15

### **GF** CHICKEN SATAY

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

30

– 2 Dozen Per Order

### **V** STUFFED ENDIVE

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

24

– 2 Dozen Per Order

### **GF** STUFFED MUSHROOMS

Cremini mushrooms, Italian sausage, Parmesan & Mozzarella Cheese.

40

– 2 Dozen Per Order

### **V GF** VEGETABLE CRUDITES

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

30

– Serves 30

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

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

25

– 2 Dozen Per Order

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

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

85 / 45

– Full Size - Serves 25 Half Size - Serves 12

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

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

48

– 2 Dozen Per Order

### **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.

20

– 1 Dozen Per Order

### **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

### HAWAIIAN TUNA TARTARE

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

### HOUSE-CURED WILD SALMON

Infused with Tahoe Blue vodka and our own special spice blend. Served on a toasted crostini with red onion cream cheese & topped with pickled red onion and capers. 30  
– 1 Dozen Per Order. Minimum Order - 3 Dozen 48 hour notice  
required

### 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 spicy Salami Cotto & 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

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.