



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 \$32 to \$68 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.

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

A cup of today's create concoction.

V GRILLED PEAR SALAD

Seasoned grilled pears with spiced pecans, Arcadian field greens, crumbled bleu cheese, raspberry vinaigrette.

V CAESAR SALAD

Hearts of romaine tossed in a house made Caesar dressing. Topped with Grana Padano cheese & fresh crispy croutons.

GF V WINE COUNTRY SALAD

Arcadian field greens with red grapes, shaved fennel, roasted cashews and goat cheese. Tossed in a Cabernet 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 an astrick.

All entrées are served with seasonal vegetables with the exception of pasta dishes and the Filet Oscar which is served with sautéed spinach.

CHICKEN MARSALA 38

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

CHICKEN SALTIMBOCCA 38

Thin slices of Mary's free range chicken breast rubbed with house made herb butter & topped with prosciutto. Sautéed with a sherry wine cream sauce & finished with melted Havarti cheese.

GF GRILLED WILD SALMON 43

Seasonal wild salmon with lemon butter sauce.

POTATO WRAPPED HALIBUT 43

Served with Asiago au gratin potatoes, lemon butter sauce & a drizzle of balsamic reduction.

MACADAMIA CRUSTED SEA BASS 40

Roasted wild California sea bass coated with a mixture of macadamia nuts & panko. Topped with a sweet & spicy chili mango salsa. Served with corn cilantro mashed potatoes.

GF BLACKENED SEA BASS 40

Pan seared & served with lemon butter sauce.

*CAJUN SHRIMP PENNE PASTA

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. Sweet & Spicy!!

CLASSIC RIB-EYE STEAK 44

A thick cut of choice rib-eye simply grilled with our zesty house seasoning mix. Served with buttermilk mashed potatoes & creamy horseradish.

*PASTA PIACERE

Fusilli pasta tossed in a creamy Gorgonzola sauce topped with a petite filet mignon. Garnished with sun dried tomatoes, Gorgonzola crumble & drizzled with balsamic glaze.

PRIME STEAKHOUSE SIRLOIN 39

A grilled prime top sirloin served with green peppercorn sauce & corn cilantro mashed potatoes.

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 41

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

FILET OSCAR 50

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

V - Vegetarian

GF - Gluten Free

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GF NEW YORK STRIP 44

A generous cut grilled & finished with Cabernet Avignon butter.

PRIME CERTIFIED ANGUS BEEF® T-BONE 68

Tender filet & hearty New York strip combined into one 22 oz. C.A.B. prime cut. Served with a side of peppercorn sauce.

FILET MIGNON 52

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

VEGAN GF HEIRLOOM TOMATO NAPOLEON 18

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 & balsamic glaze.

V SPINACH GORGONZOLA RAVIOLI 33

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

V *EGGPLANT ALLA PARMIGIANA 33

Fresh eggplant breaded with Italian bread crumbs with a blend of Parmesan & Mozzarella cheeses & topped with marinara sauce. Served with penne pasta.

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.

V CHOCOLATE DECADENCE

A dense chocolate flour-less cake with sweet raspberry sauce and whipped cream.

V SEASONAL CHEESECAKE

Ask your banquet coordinator about the current offering.

V GF PANNA COTTA

Sweet cream & vanilla bean custard topped with fresh berries & drizzled with raspberry sauce.

V MINT BROWNIES

A Zephyr staple. Chocolate brownie with a peppermint filling.

V CARAMEL FRUIT BASKET

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

VEGAN GF BLOOD ORANGE SORBET

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

V CHOCOLATE SALTED CARAMEL CRATER CAKE

A warm molten chocolate cake served with a flourish of caramel, sea salt & whipped cream.

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.