



PRIVATE DINING

ZINFANDEL GRILLE



THE Z ROOM

SEATED
EVENTS

60 GUESTS

MINGLE
EVENTS

65 GUESTS

AUDIO VISUAL

PRIVATE
ENTRANCE

FIREPLACE



THE PATIO

SEATED
EVENTS

25 GUESTS



MINGLE
EVENTS

30 GUESTS





WINE ROOM

SEMI-PRIVATE

SEATED
EVENTS

70 GUESTS



MINGLE
EVENTS

75 GUESTS



BUYOUTS
&
WEEKEND
LUNCH

100+ GUESTS

APPETIZERS

5.50 each
20 piece minimum

Old Bay Poached Shrimp
House Cocktail Sauce

Spicy Coppa Ham Wrapped Arugula
Candied Walnuts, Cabernet Reduction

Smoked Salmon
Capers, Crème Fraîche, Crostini

Cumin Crusted Ahi Tuna*
Avocado, Cucumber & Pickled Peppers

Bruschetta
Seasonal Fruit, Point Reyes Blue Cheese & Saba

Crispy Cheese & Tomato Arancini
House Aioli

Warm Vol-Au-Vent Puff Pastry
Roasted Mushrooms & Truffle Toma Cheese

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



PLATTERS

A LA CARTE

Charcuterie

Local Cured Meats & Cheese, Pickles, Mustard, Marinated Olives,
Honeycomb, Crostini

Small (Serves 30) 250

Large (Serves 60) 400

Fresh Local Vegetables

Herb Cannellini Bean & Chickpea Hummus,

California Extra Virgin Olive Oil

Small (Serves 30) 100

Large (Serves 60) 200

Chilled Oysters on the Half Shell*

Mignonette & House Hot Sauce

48 Per Dozen

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WHY CHOOSE ZINFANDEL?



Our team will work with you to create a seamless and hassle free experience that will wow your guests. Whether it's a business meeting, a family celebration, or a momentous occasion, our dedicated event coordinator will work closely with you to craft every detail, ensuring your event is nothing short of perfection. Our custom menus rooted in Farm-to-Table traditions, will amaze your guests with dishes that reflect Sacramento's rich bounty. And while you indulge in the moments that matter, we stand by, ensuring every detail is taken care of.



LUNCH

39 Per Person

Available Monday - Friday 11:00 AM - 2:30 PM

Up to 25 Guests, Pre-Order Required

ENTRÉE Host Selects 3 of the Following

Chicken Club

Basil Pesto, Bacon, Sharp Cheddar, Aioli, Pugliese Roll

Side of Mixed Green Salad with Balsamic Vinaigrette

Italian Steak Sandwich

Melted Provolone, Roasted Peppers, Onions, Garlic Aioli, Arugula, Toasted Pugliese Roll

Side of Mixed Green Salad with Balsamic Vinaigrette

Seasonal Stuffed Pasta

House Made Seasonal Stuffed Pasta

Rigatoni Bolognese

House Made Meat Ragu, Tomato, Grana Padano Cheese

Grilled Chicken Bowl

Grilled Chicken, Farro, Tomato, Cucumber, Olives, Basil & Lemon Thyme Vinaigrette

Grilled Chicken Caesar

Romaine Hearts, Garlic Croutons, Shaved Parmesan, Anchovy Dressing

Grilled Shrimp Caesar

Romaine Hearts, Garlic Croutons, Shaved Parmesan, Anchovy Dressing

DESSERT

Tiramisu

Espresso-Soaked Ladyfingers, Mascarpone, Cocoa, Chocolate Sauce

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CABARET

50 Per Person
15 Person Minimum (Pre-Order Required)
Served Plated for up to 25 Guests or
Family Style (Select 1 Salad & 2 Entrees)

FIRST Guest Selects 1

Mixed Greens

Mixed Greens, Cucumber, Blue Cheese, Balsamic Vinaigrette

Caesar Salad

Romaine Hearts, Garlic Croutons, Shaved Parmesan, Anchovy Dressing

SECOND Guest Selects 1

Chicken Picatta

Lemon Caper Sauce, Wilted Spinach, Potato Puree

Steak Frites*

Grilled 1855 Angus Bistro Filet, Chimichurri, Herb Fries

Rigatoni Bolognese

House Made Meat Ragu, Tomato, Grana Padano Cheese

Seasonal Stuffed Pasta

House Made Seasonal Stuffed Pasta

THIRD

Tiramisu

Espresso-Soaked Ladyfingers, Mascarpone, Cocoa, Chocolate Sauce

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GATHER AROUND THE TABLE

Some of the best evenings are the simplest ones — a long table, good friends, and food that arrives without fuss. Cabaret was built for exactly that: a menu generous enough for everyone at the table to find their favorite, priced so the celebration is the point, not the bill. We'll handle the rest so you can stay in the conversation.



GREAT FOOD STARTS WITH GREAT INGREDIENTS



Exceptional food is born from passionate people and pristine ingredients. We believe that food should be an authentic reflection of the land from which it emerges and crafted from scratch, ensuring that every bite resonates with genuine flavors and uncompromised quality. Our chefs meticulously select ingredients from trusted local farms, placing quality above all else to honor our commitment.

SONATA

70 Per Person
15 Person Minimum (Pre-Order Required)
Served Plated for up to 25 Guests or
Family Style (Select 1 Salad & 2 Entrees)

FIRST Guest Selects 1

Mixed Greens

Mixed Greens, Cucumber, Blue Cheese, Balsamic Vinaigrette

Caesar Salad

Romaine Hearts, Garlic Croutons, Shaved Parmesan, Anchovy Dressing

SECOND Guest Selects 1

Grilled Mary's Airline Chicken

Potato Puree, Seasonal Vegetables, Whole Grain Mustard Vinaigrette

Sea Bass*

Potato Puree, Seasonal Vegetables, Lemon Dill Compound Butter

New York Steak* (Cooked Medium)

Potato Puree, Seasonal Vegetables, Thyme Demi-Glace

Pappardelle

Shrimp, Tomato, Arugula, Chili & Saffron Broth

THIRD

Tiramisu

Espresso-Soaked Ladyfingers, Mascarpone, Cocoa, Chocolate Sauce

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CONCERTO

75 Per Person
Served Plated for up to 25 Guests
Guests Order at the Table · No Pre-Selection Required

FIRST Guest Selects 1

Mixed Greens

Mixed Greens, Cucumber, Blue Cheese, Balsamic Vinaigrette

Caesar Salad

Romaine Hearts, Garlic Croutons, Shaved Parmesan, Anchovy Dressing

SECOND Guest Selects 1

Atlantic Salmon

Potato Puree, Seasonal Vegetables, Tomato Chive Beurre Blanc

New York Steak* (Cooked Medium)

Potato Puree, Seasonal Vegetables, Thyme Demi-Glace

Risotto

Mushrooms, Rosemary, Grana Padano & White Truffle Oil

THIRD

Tiramisu

Espresso-Soaked Ladyfingers, Mascarpone, Cocoa, Chocolate Sauce



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SEAMLESS EVENTS AND CELEBRATIONS

From the moment you reach out to us, our dedicated event coordinator is at your service. From initial inquiry, detailed planning, to the last toast, we prioritize your vision. We understand the importance of memorable occasions, and are committed to crafting a personalized and stress-free experience for you and your guests. Trust in our expertise to transform your special moments into timeless memories.

SYMPHONY

90 Per Person
15 Person Minimum (Pre-Order Required)
Served Plated for up to 25 Guests or
Family Style (Select 1 Salad & 2 Entrees)

FIRST

Hors D'oeuvres

Host Selects 2 From The Appetizers Menu • 2 Pieces of Each Per Guest

SECOND Guest Selects 1

Mixed Greens

Mixed Greens, Cucumber, Blue Cheese, Balsamic Vinaigrette

Caesar Salad

Romaine Hearts, Garlic Croutons, Shaved Parmesan, Anchovy Dressing

THIRD Guest Selects 1

Porcini Crusted Day Boat Scallops*

Seasonal Vegetables, Brown Butter, Pickled Golden Raisin

Grilled Filet Mignon* (Cooked Medium)

Potato Puree, Seasonal Vegetables, Thyme Demi Glace & Bone Marrow Butter

Grilled Pork Chop*

Potato Puree, Seasonal Vegetables & Mostarda

Black Truffle Risotto

Hand Foraged Mushrooms, Black Truffles & Fennel Pollen Goat Cheese

FOURTH

Tiramisu

Espresso-Soaked Ladyfingers, Mascarpone, Cocoa, Chocolate Sauce

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BUFFET

SELECT 1 SALAD & PASTA 500

ADDITIONAL PASTA 250

SERVES 10

SALAD

Mixed Greens

Mixed Greens, Cucumber, Blue Cheese, Balsamic Vinaigrette

Caesar Salad

Romaine Hearts, Garlic Croutons, Shaved Parmesan, Anchovy Dressing

PASTA

Roasted Chicken Fettuccine

Local Mushroom, Marsala Sauce, Bloomsdale Spinach

Ravioli

Spinach, Ricotta, Lemon Cream & Citrus Gremolata

Rigatoni Bolognese

House Made Meat Ragu, Tomato, Grana Padano Cheese

Spaghetti

Shrimp, Saffron Tomato Broth & Arugula

BEVERAGES

BEER & WINE PACKAGE

Draft Beer

House Red Wine & House White Wine

1 Hour - 20 Per Person | 2 Hours - 25 Per Person

BAR PACKAGE

Draft Beer

Chandon Brut Sparkling Wine

Sonoma Cutrer Chardonnay

Crossbarn Pinot Noir

Justin Cabernet Sauvignon

Liquor & Cocktails (Tito's, Four Roses, Rittenhouse, Hendrick's, 1800 Silver)

1 Hour - 35 Per Person | 2 Hours - 45 Per Person

PREMIUM BAR PACKAGE

Draft Beer

Moët & Chandon Champagne

Frank Family Chardonnay

Flowers Pinot Noir

Post & Beam Cabernet Sauvignon

Liquor & Cocktails (Grey Goose, Woodford Reserve, Johnnie Walker Black, Hendrick's, Casamigos Blanco)

1 Hour - 55 Per Person | 2 Hours - 65 Per Person

All packages include soft drinks, coffee and tea

Custom drink packages and hosted options available. Contact
our Event Coordinator for more details



DROP-OFF CATERING

CATERING FOR CORPORATE EVENTS,
CELEBRATIONS, AND SPECIAL
GATHERINGS

\$500 ORDER
MINIMUM

\$50 DELIVERY FEE

15 MILE DELIVERY
RADIUS

5 DAY LEAD TIME



LET US CATER YOUR MEAL

From office meetings to team celebrations, we'll handle the food so you can focus on what matters.
Fresh, flavorful meals made easy.



BOX LUNCH

20 PER PERSON

SANDWICHES

Turkey Club

Roasted Turkey Breast, Smashed Avocado, Honey Bacon, Tomato, Lettuce on
Bella Bru Steak Roll

Spinach Wrap

Chickpea Hummus, Roasted Peppers, Cucumber, Onions, Vegan Feta, Citrus
Dressing

Chicken Salad Sandwich

Romaine, Pimento Cheese Spread, Tomato on Gluten Free Bread

Roast Beef

Shaved Roast Beef, Arugula, Caramelized Onion, Roasted Peppers, Herbed
Cream Cheese

IN EVERY BOX Included

Mixed Green Salad

Mixed Greens, Cucumber, Blue Cheese, Balsamic Vinaigrette

House Baked Cookie

LUNCH BUFFET

25 PER PERSON · 20 PERSON MINIMUM · CHOOSE 1 SALAD & 1 PLATTER ·
PACKAGED IN DISPOSABLE TRAYS WITH SERVING UTENSILS

SALADS Select 1

Mixed Greens Salad

Mixed Greens, Cucumber, Blue Cheese, Balsamic Vinaigrette

Caesar Salad

Romaine Hearts, Garlic Croutons, Shaved Parmesan, Anchovy Dressing

PLATTERS Select 1

Sandwich Platter

Turkey Club & Roasted Veggie on Bella Bru Steak Rolls, Halved

Rigatoni Bolognese

House Made Meat Ragu, Tomato, Grana Padano Cheese

Penne Marinara

Slow-Cooked Marinara

ACCOUTREMENTS Included

Fresh Sourdough & Sea Salt Butter

PREMIUM BUFFET

45 PER PERSON · 20 PERSON MINIMUM · CHOOSE 1 SALAD · HOT ITEMS
DELIVERED IN INSULATED HOLDING · READY TO SERVE

SALADS Select 1

Arugula, Gorgonzola & Walnut Salad

Oranges, Red Onion, Mandarin & Citrus Vinaigrette (Walnuts on Side)

Caesar Salad

Romaine Hearts, Garlic Croutons, Shaved Parmesan, Anchovy Dressing

Orzo Pasta Salad

Cucumbers, Tomato, Dried Cranberry, Strawberry Vinaigrette

PLATTERS Included

Honey Lemon Chicken

Roasted Mary's Chicken Breast, Honey Lemon Caper Sauce

Penne with Slow-Cooked Marinara

Shaved Pecorino Romano

Grilled Marinated Vegetables

Seka Hills Extra Virgin Olive Oil & Saba

ACCOUTREMENTS Included

Rosemary Roasted Fingerling Potatoes

Bella Bru Sourdough & Sea Salt Butter

Assorted Cookies

SIDES & PLATTERS

ONE PLATTER SERVES 20 GUESTS

SERVED COLD

Bruschetta	50
Seasonal Bruschetta	
Charcuterie Platter	150
Cured Meats, Local Cheeses, Pickles, Mustard, Olives, Honeycomb, Nuts & Crostini	
Seared Sesame Crusted Ahi Tuna	60
Cucumber, Avocado & Pickled Ginger	
Coppa Ham-Wrapped Arugula	60
Candied Walnuts & Cabernet Reduction	
Spinach & Artichoke Dip	60
Assorted Local Vegetables	

SERVED HOT

Traditional Italian Meatballs	60
Marinara & Parmesan	
Croquette	60
Risotto, Braised Chicken, Béchamel & Calabrian Chili Aioli	
Puff Pastry	50
Stuffed with Mushrooms & Mozzarella	

DESSERTS

SERVES 20 GUESTS

Tiramisu	60
Espresso-Soaked Ladyfingers, Mascarpone, Cocoa, Chocolate Sauce	
Cookie Platter	50
Choice of Chocolate Chip, Snickerdoodle or Peanut Butter	
Mini Cannoli Platter	50
Sweet Ricotta & Powdered Sugar	
Dark Chocolate Truffles	50

