



## HORS D'OEUVRES

### **GF Chicken Satay \$3.50 per piece**

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

### **Palton Tenderloin Skewers \$6 per piece**

Spicy beef tenderloin, fresh avocado & heirloom cherry tomatoes with a bleu cheese drizzle.

### **Crispy Fish Sliders \$4 per piece**

In the New Orleans "Po' Boy" tradition, our crispy sole is served on mini pretzel buns with coleslaw & tartar sauce.

### **Burger Sliders \$4 per piece**

Mini Burgers with cheddar cheese & our "not so secret" sauce.

### **Birria Sliders \$3.50 per piece**

Beef short rib, Monterey Jack cheese, onions, cilantro, mini pretzel bun.

### **Gourmet Burger Sliders \$4.50 per piece**

Mini Burgers with bleu cheese sauce, sundried tomatoes & arugula on a mini pretzel bun.

### **Fried Chicken Fingers \$3.50 per piece**

Mary's free-range chicken fried with Zephyr's own "mystic seasoned flour" & served with BBQ sauce & buttermilk ranch.

### **GF Cajun Shrimp & Cucumber Canape \$3.50 per piece**

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

### **GF Chilled Jumbo Prawns \$2.50 per piece**

Chilled wild prawns with house-made cocktail sauce & lemon.

### **V Tomato Bruschetta \$3 per piece**

Garlic toast with fresh tomato, garlic, basil, Parmesan cheese, balsamic vinegar & olive oil.

### **GF Grilled Cilantro Lime Shrimp \$2.50 per piece**

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

### **Stuffed Mushrooms \$4 per piece**

Cremini mushrooms, Italian sausage, Parmesan & Mozzarella Cheese.

### **Mini Crab Cake \$4.50 per piece**

Fresh crab, panko bread crumbs, red onion, horseradish & Dijon. Served with roasted red pepper aioli.

### **GF Famous Bite-Size Meatloaf \$3.50 per piece**

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

### **Fried Calamari \$3 per piece**

Crispy, breaded calamari steak fingers, quick-fried & served with cocktail sauce & buttermilk ranch.

### **V Fried Zucchini Sticks \$2 per piece**

Panko breaded with a blend of Parmesan & mozzarella cheeses. Served with Ranch dressing.

## PARTY PLATTERS

---

### **Tenderloin Tips Diablo \$80**

Beef tenderloin tips sautéed with garlic, Cajun spices, a splash of soy & demi, then finished with rich butter. Served with our garlic parmesan toast.  
– Serves 10

### **VEGAN Vegetable Crudities \$48**

Jicama, cucumber, cherry tomatoes, broccoli, bell peppers, carrots & squash served with pesto ranch & cilantro lime vinaigrette.  
– Serves 20

### **Ahi Tuna Tartare \$64**

Sushi-grade ahi, avocado, green onions, soy sauce, chili sambal, shallots, jalapeno with a touch of mayo & drizzled with soy glaze & olive oil. Topped with seaweed & sesame seeds. Served with wonton chips.

## DESSERT

---

### **GF V Chocolate Decadence \$3 per piece**

A dense chocolate flour-less cake with raspberry sauce.

### **V Seasonal Cheesecake \$3.50 per piece**

Please ask your banquet coordinator about our seasonal offering.

### **V Mint Brownie \$2.50 per piece**

A Zephyr staple. Chocolate brownie with a peppermint filling.

### **GF V Panna Cotta \$3 per piece**

Sweet cream & vanilla bean custard, fresh berries & raspberry sauce.

### **V Carrot Cake \$3.50 Per Piece**

Carrot cake with walnuts, raisins & vanilla cream cheese filling & caramel sauce.