



PRIVATE DINING

3-COURSE DINNER

For groups of 17 or more, a limited custom menu is required. The 3-course dinner ranges in price from \$37 to \$66 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 Hors d'oeuvres Menu for our offerings.

Please note that prices and offerings are subject to change prior to the day of your event.

All food and beverage is subject to a 20% automatic gratuity and current sales tax.

Thank you for considering Zephyr Grill & Bar for your special event.

STARTERS

Please select 1 soup or 1 salad to serve all your guests or
1 soup and 1 salad for your guests to choose from the evening of your dinner.

V GF BUTTERNUT SQUASH SOUP

dollop of sour cream | cashews

SEAFOOD CHOWDER

salmon | seasonal fresh fish | halibut | potatoes | bacon

*CAESAR SALAD

romaine | house-made caesar dressing | parmesan | croutons

V GRILLED PEAR SALAD

seasoned grilled pears | spiced pecans | arcadian field greens | crumbled bleu cheese | raspberry vinaigrette

HOUSE SALAD

romaine | red onions | bacon | tomatoes | croutons | balsamic vinaigrette on the side

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

ENTRÉES

For groups up to 25, you may select up to 3 entrées (4 if you need a vegetarian option)

For groups 26+ 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 pasta dishes & vegan meatloaf.

All entrées are served with seasonal vegetables except for pasta dishes & vegan meatloaf.

CHICKEN MARSALA 43

pan-seared, boneless, skinless chicken breast topped with a rich creamy mushroom & Marsala wine sauce.

GF MEDITERRANEAN SEA BASS 52

red drum sea bass | herb marinade | sun dried tomato relish | lemon butter sauce

GF GRILLED SALMON 53

Served with a lemon butter sauce.

PARMESAN LEMON SOLE 42

Wild Dover Sole, fried capers & lemon butter sauce.

– Not available to groups larger than 25.

GF *NEW YORK STRIP 60

Grilled & served with Cabernet Sauvignon butter.

GF BRAISED SHORT RIB 50

Slow cooked in a wine & mushroom reduction.

GF *OVEN ROASTED PRIME RIB 67

Rosemary, garlic & salt crusted rib roast served with creamy horseradish & au jus.

GF CLASSIC RIB-EYE STEAK 66

Simply grilled with our zesty house seasoning, a splash of demi-glaze & creamy horseradish.

*FILET MIGNON 66

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

*PASTA PIACERE 50

Fusilli pasta with a creamy gorgonzola sauce and topped with a petite filet mignon, sun-dried tomatoes, and gorgonzola crumble. Finished with a drizzle of balsamic glaze.

CAJUN SHRIMP PENNE PASTA 43

Jumbo 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. A little sweet and a little spicy.

V SPINACH & CHEESE RAVIOLI 37

Spinach, ricotta & romano cheeses served with a rich basil pesto Parmesan sauce, diced tomatoes & topped with freshly grated Parmesan.

VEGAN MEDITERRANEAN PESTO PASTA 38

Sautéed red & yellow peppers, mushrooms, sun-dried tomatoes, broccoli florets, butternut squash & spinach with vegan mozzarella, pesto basil sauce, coconut milk & penne pasta.

VEGAN VEGAN MEATLOAF 42

Beyond plant-based meat mixed with wild rice, panko, olive oil, onions, carrots, garlic, garbanzo beans, Italian herbs, poblano peppers, red bell peppers & mushrooms. Served with a caesar caper sauce. Topped with fried capers. Accompanied by vegan pasta aglio e olio.

DESSERTS

For groups of 25 or less you may select 2 desserts for your guest to choose from.
For groups of 26+ you may select 1 dessert to serve your guests.

V GF CHOCOLATE DECADENCE

chocolate flour-less cake | raspberry sauce

V MINT BROWNIES

chocolate brownie | peppermint filling

V SEASONAL CHEESECAKE

Ask your banquet coordinator about our current offering.

V GF PANNA COTTA

sweet cream & vanilla bean custard | fresh berries | raspberry sauce

V CARROT CAKE

spiced cake | carrots | walnuts | raisins | cream cheese filling | caramel sauce | whipped cream

VEGAN GF SEASONAL SORBET

Ask your coordinator for our current option.

On the day of your event, we will do our best to accommodate allergies; however, we respectfully decline substitutions on the menu items selected.

For all steaks, please note we are unable to take cooking temperatures.
Steaks will be cooked medium-rare to medium.

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prior to the day of your event.

All food and beverage is subject to a 20% service charge (gratuity) and current sales tax.

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.