



HORS D'OEUVRES

GF Chicken Satay \$3 per piece

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

Palton Tenderloin Skewers \$5.50 per piece

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

Crispy Fish Sliders \$3.50 per piece

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

Burger Sliders \$3.50 per piece

Mini Burgers with cheddar cheese & our "not so secret" sauce on a mini pretzel bun.

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 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 \$2.50 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 \$3.50 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 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.

VEGAN Vegan Falafel \$3.50 per piece

Served with a vegan Caesar dipping sauce

PARTY PLATTERS

Seared Ahi Tuna \$72

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.

– Serves 15

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

V Artichoke Heart & Gruyere Dip \$64

Chopped artichoke hearts, gruyere, parmesan & mozzarella cheeses with fire-roasted red pepper relish. Served with crostinis.

– Serves 15

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.