



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

25 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 Fraiche, Crostini

Cumin Crusted Ahi Tuna*
Avocado, Cucumber & Pickled Peppers

Bruschetta
Local Pear, Pt Reyes Blue Cheese & Saba

Crispy Cheese & Tomato Arancini
House Aioli

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

House Cured Wagyu Pastrami
Pickle Pesto, Black Garlic Crostini



*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) 250

Large (Serves 60) 400

Chilled Oysters On The Half Shell*

Mignonette & House Hot Sauce

42 Per Dozen

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

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 (Pre-Order)

ENTRÉE Host Selects From 3 of the Following

Chicken Club

Grilled Chicken Breast, Cheddar Cheese, Avocado, Smoky Bacon, Basil Aioli, Greens on Toasted French Roll

French Dip

Swiss Cheese, Roasted Pepper, Horseradish Crema on Toasted Hoagie Roll.
Side Of Mixed Green Salad with Balsamic Vinaigrette

Seasonal Stuffed Pasta Vegetarian

House Made Seasonal Stuffed Pasta

Fettuccine Bolognese

Slow Cooked Meat Ragu, Grana Padano

Sweet Chili Grilled Chicken Salad

Romaine Lettuce, Cabbage Slaw, Cilantro, Toasted Almonds, Sesame Soy Ginger Noodle, Sweet Sour Citrus Dressing

Grilled Chicken Caesar

Romaine Hearts, Garlic Croutons, Shaved Parmesan, Anchovy Dressing

Grilled Shrimp Salad

Mixed Greens, Local Fruit, Candied Walnuts, Balsamic Vinaigrette

DESSERT Optional - Additional \$12 per person

House Made Dessert

Chef's Choice

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

SONATA

70 Per Person

15 Person Minimum (Pre-Order Required)

Served Plated for up to 40 Guests or
Buffet Style (Select 1 Salad & 2 Entrees)

FIRST Guest Selects 1

Mixed Greens

Cucumber, Goat Cheese, Balsamic Vinaigrette

Caesar Salad

Romaine Hearts, Garlic Dressing, Croutons, Parmigiano Reggiano

SECOND Guest Selects 1

Grilled Mary's Chicken Breast* ^{GF}

Seasonal Vegetable, Mustard Vinaigrette

Ora King Salmon* ^{GF}

Seasonal Vegetable Medley, Dill Butter

Flat Iron Steak* (Cooked Medium) ^{GF}

Seasonal Vegetable, Crispy Potato, Cabernet Reduction

Spaghetti

Prawns, Calabrian Chili, Arugula, White Wine, Capers,
Breadcrumbs

THIRD Optional - Additional \$12 per person

Dessert

Chef's Choice

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



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.



CONCERTO

75 Per Person
Served Plated for up to 20 Guests

FIRST Guest Selects 1

Mixed Greens

Cucumber, Goat Cheese, Balsamic Vinaigrette

Caesar Salad

Romaine Hearts, Garlic Dressing, Croutons, Parmigiano Reggiano

SECOND Guest Selects 1

Salmon ^{GF}

Local Vegetables, Mashed Potato, Compound Butter

Flat Iron Steak* ^{GF} (Cooked Medium)

Chimichurri, Heirloom Tomato, Lemon, Herb Fries

Risotto

Local Vegetables, Grana Padano

THIRD Optional - Additional \$12 per person

Dessert

Chef's Choice

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

SYMPHONY

90 Per Person

15 Person Minimum (Pre-Order Required)

Served Plated for up to 40 Guests or
Buffet Style (Select 1 Salad & 2 Entrees)

FIRST

Hors D'oeuvres

Host selects 2 appetizers off of hors d'oeuvres menu

SECOND Guest Selects 1

Mixed Greens

Cucumber, Goat Cheese, Balsamic Vinaigrette

Caesar Salad

Romaine Hearts, Garlic Dressing, Croutons, Parmigiano Reggiano

THIRD Guest Selects 1

Porcini Crusted Day Boat Scallops* GF

Seasonal Vegetable, Brown Butter, Pickled Golden Raisin

Grilled Filet Mignon* (Cooked Medium) GF

Seasonal Vegetable, Crispy Potato, Horseradish Vinaigrette

Chili Rubbed Niman Ranch Pork Loin* GF

Crispy Potato, Agrodolce, Cippolini

Risotto

Local Mushrooms, Arugula, Toma Cheese

FOURTH Optional - Additional \$12 per person

Dessert

Chef's Choice



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.

BUFFET

SELECT 1 SALAD & PASTA 500

ADDITIONAL PASTA 250

SERVES 10

SALAD

Mixed Greens

Cucumber, Goat Cheese, Balsamic Vinaigrette

Caesar Salad

Romaine Hearts, Garlic Dressing, Croutons, Parmigiano Reggiano

PASTA

Roasted Chicken Fettuccine

Local Mushroom, Marsala Sauce, Bloomsdale Spinach

Ravioli

Spinach, Ricotta, Lemon Cream & Citrus Gremolata

Penne Bolognese

House Made Bolognese with Pecorino Romano

Spaghetti

Shrimp, Saffron Tomato broth & Arugula

BEVERAGES

BEER & WINE PACKAGE

Draft Beer

House Red Wine & House White Wine

\$30 Per Person - 2 Drink Tickets Per Person

BAR PACKAGE

Draft Beer

Chandon Brut Sparkling Wine

Frank Family Chardonnay

Meiomi Pinot Noir

Justin Cabernet Sauvignon

Liquor & Cocktails (Titos, Four Roses, Johnny Walker Black, 1800 Silver, Beefeater)

\$40 Per Person - 2 Drink Tickets Per Person

PREMIUM BAR PACKAGE

Draft Beer Beer

Moet & Chandon Champagne

Rombauer Chardonnay

Flowers Pinot Noir

Rodney Strong Reserve Cabernet Sauvignon

Liquor & Cocktails (Belvedere, Weller Special Reserve, MacCallan 12 yr, Hendricks, Casamigo Blanco, Casamigo Reposado)

\$60 Per Person - 2 Drink Tickets Per Person

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