



# ZINFANDEL GRILLE BANQUETS

*Z* PLACE  
to eat, meet & party



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## Wine Room and Patio

*Wine Room*

### WARM AND INVITING FOR SMALL GATHERINGS

#### Close and Personal

The **Wine Room** is semi-private and can be arranged family style to accommodate 30-40 people with a half-room fabric partition or, restaurant-style to accommodate 100 people.

It's the perfect setting for wedding receptions, family events, birthdays, baby showers or Christmas parties.

Many of our guests enjoy the open, but still intimate and comfortable atmosphere of the **Wine Room**.

#### Outdoor Entertaining

Hidden behind luscious grape and geranium plants, adorned with market umbrellas, this setting is sure to please. The **Patio** is adjacent to the main dining room and seats up to 30 people. Among its features is a fireplace which offers a warm inviting feel to any event. If you are looking for an outdoor venue we've got you covered.



*Patio*



## Z-Room



### THE Z-ROOM IS A BEAUTIFUL PLACE TO HOST AN EVENT

With the ability to seat up to 70 people, our banquet room is the ideal place for a friendly gathering, important meeting or the wedding reception of a lifetime.

Tables are easily configured in banquet-style rounds or in rows for conferences or meetings.

The Z-Room features a three-sided fireplace, state-of-the-art sound system with DVD player, and a 50-inch plasma TV that is media-ready.

Our banquet menu offers a variety of spectacular authentic dishes and luscious desserts made daily by our pastry chef. The wine list features over one hundred and fifty choice bottles of wine.

We are committed to providing quality service and cuisine to make your event unforgettable.



# Zinfandel Grille



For over 25 years, the Zinfandel Grille, on Fair Oaks Boulevard, has been a Sacramento tradition. To its faithful patrons the restaurant is known as “Z Place to Eat, Meet or Party.”

Rich in ambiance, guests enjoy fine dining in a relaxed, yet casually upscale atmosphere. The cuisine is California fresh . . . with a hint of Italian influence. Our chefs select only the best and freshest ingredients, thus ensuring a pleasant and enjoyable culinary experience.

The facility includes a main dining room and bar, adjacent wine room, patio and private banquet room. There is a plasma TV mounted above our wood-fired pizza oven, as well as other TVs in the bar, so that guests can watch a game with friends while enjoying appetizers and drinks.

The main dining room seats 70 persons. For larger parties, an additional 50 persons can be seated in the bar, using bar tables situated between the bar and the wine room.



## ‘Z’ PLACE TO EAT, MEET OR PARTY

For additional information about holding an event at the Zinfandel Grille Sacramento, or for off-site catering services, Please contact Janet Walker, at 916 485.7100 or [banquets@zinfandelgrillesacramento.com](mailto:banquets@zinfandelgrillesacramento.com).

# HORS D'OEUVRES

Two Dozen Per Order

## COLD HORS D'OEUVRES

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### Polenta

With sun-dried tomato relish and fontina cheese 40

### Focaccia

Caramelized onions, parmesano reggiano cheese and herbs 25

### Chilled Prawns

Served with cocktail sauce 62

### Smoked Salmon

Served on polenta cakes or crostini and sour cream 60

### Mini Roast Beef Sandwiches

Served with horseradish sauce 55

## WARM HORS D'OEUVRES

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### Mushrooms

Stuffed with crab meat 62  
Stuffed with spinach and cheese 40

Wood Oven-Fired Pizza (per pizza) 22

Mini Turkey Sandwiches 55

### Tomato & Mozzarella

Cherry tomatoes and fresh mozzarella strung on skewers 40

### Beer Braised Pork Shoulder

Served on crispy cheddar polenta, topped with tomatillo & avocado salsa and chipotle sour cream 48

### Tortilla Chips

Served with guacamole 40

### Chicken Skewers

Served with sesame peanut sauce 55

### Beef Skewers

Served with garlic and herbs with extra virgin olive oil 62

Citrus Glazed Prawn Skewers 62

Calamari (Serves 5) 30

## PLATTERS

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### Fresh Fruit

Seasonal fresh fruit served on a platter 5 per person (15 minimum)

### Vegetable Crudités

Seasonal vegetables served with a cool ranch dressing 5 per person (15 minimum)

### Cheese Platter

Assortment of domestic and imported cheeses served with crackers 7.5 per person (15 minimum)

### Mini Seasonal Dessert Platter

Assortment of mini seasonal desserts 7.5 per person (15 minimum)

# FAIR OAKS BREAKFAST BUFFET

*20 Guest Minimum*

SEASONAL FRUIT DISPLAY

SCRAMBLED EGGS WITH ONIONS, BELL PEPPERS & CHEESE

MUFFINS

FRENCH TOAST

APPLEWOOD SMOKED BACON

HERB-ROASTED BREAKFAST POTATOES

CHICKEN AND APPLE SAUSAGE LINKS

FRESH ORANGE JUICE, COFFEE

*34 per person, plus tax and 20% service charge*

*36 per person, plus tax and 20% service charge  
with one glass of champagne or mimosa*



# SONOMA LUNCH BANQUET

*Up to 25 Guests*

## FIRST COURSE

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### Caesar Salad

*Romaine hearts, garlic croutons and shaved parmesan*

## MAIN COURSE

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*Guest chooses one of the following*

### Asian Chicken Salad

*Grilled Mary's chicken shredded and tossed with romaine hearts and Chinese black bean vinaigrette garnished with mushrooms, fried wontons, almonds, daikon, carrots and sesame seeds*

### Angus Steak Sandwich

*Angus Steak, house made pesto, cheddar cheese, caramelized onions, ciabatta bread*

### Ravioli

*House made pasta stuffed with ricotta cheese and spinach topped with a creamy tomato basil sauce and parmesan cheese*

### Mustard Chicken

*Lightly breaded Mary's chicken, pan seared and topped with lemon aioli and served with mashed potatoes and fresh baby spinach dressed with sherry vinaigrette, Applewood smoked bacon, cherry tomatoes, julienned carrots, zucchini and squash*

*Bread and coffee service included*

**33** per person, plus tax and 20% service charge

## DESSERT — Chef's Choice

**35** per person, plus tax and 20% service charge

# NAPA LUNCH BUFFET

20 Guest Minimum

## FIRST COURSE

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Choose two of the following

### Mixed Organic Greens

*Balsamic vinaigrette dressing, Point Reyes bleu cheese and candied walnuts*

### Caesar Salad

*Romaine hearts, garlic croutons and shaved parmesan*

### Orzo

*Orzo pasta with cherry tomatoes, seasonal vegetables, fresh basil leaves and feta cheese in a lemon vinaigrette*

## MAIN COURSE

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Choose two of the following

### Broiled Salmon with Lemon Rosemary Aioli

*Oven broiled salmon with classic French herb bouquet*

### Roast Tri Tip of Beef

*Pepper grilled and oven-roasted beef tri tip with au jus and creamy horseradish sauce*

### Grilled Chicken Breast Filet

*Herb grilled chicken filet with mushroom pan gravy sauce*

### Ravioli

*House made pasta stuffed with ricotta cheese and spinach topped with a creamy tomato basil sauce and parmesan cheese*

## ACCOMPANIMENT

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Choose two of the following

**Mashed Potatoes, Basmati & Wild Rice Pilaf, Roasted Yukon Gold Potatoes,  
Seasonal Vegetables**

*Bread and coffee service included*

**36 per person, plus tax and 20% service charge**

## DESSERT — Chef's Choice

**38 per person, plus tax and 20% service charge**

# RUSSIAN RIVER LUNCH BANQUET

*Up to 25 Guests*

## FIRST COURSE

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*Host chooses two selections from our hors d'oeuvres menu*

## SECOND COURSE

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### Caesar Salad

*Romaine hearts, garlic croutons and shaved parmesan*

## MAIN COURSE

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*Guest chooses one of the following*

### Mustard Chicken

*Lightly breaded Mary's chicken, pan seared and topped with lemon aioli and served with mashed potatoes and fresh baby spinach dressed with sherry vinaigrette, Applewood smoked bacon, cherry tomatoes, julienned carrots, zucchini and squash*

### Ravioli

*House made pasta stuffed with ricotta cheese and spinach topped with a creamy tomato basil sauce and parmesan cheese*

### Skirt Steak

*Chimichurri sauce, mashed potatoes and fresh spinach*

### Fish of the Day

*Catch of the day!*

## DESSERT

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### Chef's Choice

*Bread and coffee service included*  
**42 per person, plus tax and 20% service charge**

# EL DORADO DINNER BUFFET

20 Guest Minimum

## SALADS

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Choose two of the following

### Caesar Salad

Romaine hearts, garlic croutons and shaved parmesan

### Mixed Organic Greens

Balsamic vinaigrette dressing, Point Reyes bleu cheese and candied walnuts

### Orzo

Orzo pasta with cherry tomatoes, seasonal vegetables, fresh basil leaves and feta cheese in a lemon vinaigrette

## PASTA

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Choose one of the following

### Ravioli

House made pasta stuffed with ricotta cheese and spinach topped with a creamy tomato basil sauce and parmesan cheese

### Vegetarian Lasagna

Fresh pasta sheets layered with béchamel, seasonal vegetables and parmesan cheese, topped with tomato basil sauce

## MAIN COURSE

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Choose one or two of the following

### Roast Chicken Filet

Herb roasted chicken filet with pan gravy mushroom sauce

### Grilled Tri Tip Of Beef

Pepper grilled tri tip with au jus and creamy horseradish sauce

### Roast Pork Loin

Spice rubbed pork loin, slow roasted and served with caramelized apple butter sauce

### Braised Lamb Shanks

Lamb shanks braised with herb de provence and aromatic vegetables served with rosemary pan sauce

## ACCOMPANIMENT

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Choose two of the following

Mashed Potatoes • Basmati & Wild Rice Pilaf •  
Roasted Yukon Gold Potatoes • Seasonal Vegetables

## DESSERT

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Chef's Choice

Bread and coffee service included

One Entree Selection - 42 per person, plus tax and 20% service charge

Two Entree Selection - 46 per person, plus tax and 20% service charge

# SANTA CRUZ DINNER BANQUET

*Up to 25 Guests*

## FIRST COURSE

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### Caesar Salad

*Romaine hearts, garlic croutons and shaved parmesan*

## MAIN COURSE

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*Guest chooses one of the following*

### Mustard Chicken

*Lightly breaded Mary's chicken, pan seared and topped with lemon aioli and served with mashed potatoes and fresh baby spinach dressed with sherry vinaigrette, Applewood smoked bacon, cherry tomatoes, julienned carrots, zucchini and squash*

### Grilled Salmon

*Sundried tomato butter sauce, crispy cheddar polenta, sautéed sugar snap peas and seasonal vegetables*

### Skirt Steak

*Chimichurri sauce, mashed potatoes and fresh spinach*

*Bread and coffee service included*

**46** per person, plus tax and 20% service charge

### DESSERT — Chef's Choice

**48** per person, plus tax and 20% service charge



# MENDOCINO DINNER BANQUET

*Up to 25 Guests*

## FIRST COURSE

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### Caesar Salad

*Romaine hearts, garlic croutons and shaved parmesan*

## MAIN COURSE

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*Guest chooses one of the following*

### Mustard Chicken

*Lightly breaded Mary's chicken, pan seared and topped with lemon aioli and served with mashed potatoes and fresh baby spinach dressed with sherry vinaigrette, Applewood smoked bacon, cherry tomatoes, julienned carrots, zucchini and squash*

### Ravioli

*House made pasta stuffed with ricotta cheese and spinach topped with a creamy tomato basil sauce and parmesan cheese*

### Skirt Steak

*Chimichurri sauce, mashed potatoes and fresh spinach*

### Grilled Salmon

*Sundried tomato butter sauce, crispy cheddar polenta, sautéed sugar snap peas and seasonal vegetables*

*Bread and coffee service included*

*45 per person, plus tax and 20% service charge*

## DESSERT — Chef's Choice

*47 per person, plus tax and 20% service charge*

# SANTA BARBARA DINNER BANQUET

*Up to 25 Guests*

## FIRST COURSE

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*Host chooses two selections from our hors d'oeuvres menu*

## SECOND COURSE

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### Caesar Salad

*Romaine hearts, garlic croutons and shaved parmesan*

## MAIN COURSE

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*Guest chooses one of the following*

### Mustard Chicken

*Lightly breaded Mary's chicken, pan seared and topped with lemon aioli and served with mashed potatoes and fresh baby spinach dressed with sherry vinaigrette, Applewood smoked bacon, cherry tomatoes, julienned carrots, zucchini and squash*

### Ravioli

*House made pasta stuffed with ricotta cheese and spinach topped with a creamy tomato basil sauce and parmesan cheese*

### Skirt Steak

*Chimichurri sauce, mashed potatoes and fresh spinach*

### Grilled Salmon

*Sundried tomato butter sauce, crispy cheddar polenta, sautéed sugar snap peas and seasonal vegetables*

## DESSERT

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*Chef's Choice*

*Bread and coffee service included*

**52** per person, plus tax and 20% service charge

# MONTEREY DINNER BUFFET

20 Guest Minimum

## SALADS

Choose two of the following

### Caesar Salad

Romaine hearts, garlic croutons and shaved parmesan

### Mixed Organic Greens

Balsamic vinaigrette dressing, Point Reyes bleu cheese and candied walnuts

### Orzo

Orzo pasta with cherry tomatoes, seasonal vegetables, fresh basil leaves and feta cheese in a lemon vinaigrette

### Spinach Salad

Point Reyes bleu cheese dressing, bacon bits, red onions and diced tomatoes

## ACCOMPANIMENT

Choose two of the following

Mashed Potatoes • Basmati & Wild Rice Pilaf •

Roasted Yukon Gold Potatoes • Seasonal Vegetables

## MAIN COURSE

Choose two of the following

### Braised Lamb Shanks

Lamb shanks braised with herb de provence and aromatic vegetables served with rosemary pan sauce

### Broiled Herbed Salmon

Salmon filets broiled with herbs de provence and lemon aioli

### Grilled Chicken Breast Filet

With mushroom pan gravy sauce

### Prime Rib

Slow roasted beef prime rib with herbs served with horseradish cream sauce and au jus

### Roasted Pork Loin

Chipotle honey glaze and caramelized apples

### Dungeness Crab Lasagna

House made lasagna with fresh Dungeness crab, domestic mushrooms, leeks, lemon béchamel and fontina cheese

## DESSERT

Chef's Choice

Bread and coffee service included

55 per person, plus tax and 20% service charge

# MARIN COUNTY DINNER BANQUET

*Up to 25 Guests*

## FIRST COURSE

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**Crispy Calamari And Crab Cakes**

## SECOND COURSE

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*Guest chooses one of the following*

### **Caesar Salad**

*Romaine hearts, garlic croutons, shaved parmesan*

### **Mixed Baby Greens**

*Organic greens tossed in balsamic vinaigrette with Point Reyes bleu cheese and walnuts*

## MAIN COURSE

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*Guest chooses one of the following*

### **Grilled Salmon**

*Sundried tomato butter sauce, crispy cheddar polenta, sautéed sugar snap peas and seasonal vegetables*

### **Filet Mignon**

*Pink peppercorn crusted Filet Mignon with a Merlot red wine sauce, roasted garlic horseradish mashed potatoes, grilled herb asparagus and crispy onion rings*

### **Rack Of Lamb**

*Herb crusted rack of lamb, ginger vinaigrette and pomegranate glaze with white cheddar mashed potatoes and sautéed broccolini*

## DESSERT

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*Chef's Choice*

*Bread and coffee service included*

**65** per person, plus tax and 20% service charge