



# 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

## WARM

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### STUFFED MUSHROOMS

Stuffed With Spinach & Cheese 45

### MINI TURKEY SANDWICHES 60

### TOMATO & MOZZARELLA

Cherry Tomatoes And Fresh Mozzarella  
Strung On Skewers 45

### BRAISED PORK SHOULDER

Served On Crispy Cheddar Polenta, Tomatillo  
& Avocado Salsa, Chipotle Sour Cream 55

### CHICKEN SKEWERS

Sesame Peanut Sauce 65

### BEEF SKEWERS

Herbs, Garlic, Extra Virgin Olive Oil 70

### CITRUS PRAWN SKEWERS 70

## COLD

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### POLENTA

Sun-Dried Tomato Relish And Fontina  
Cheese 60

### FOCACCIA

Caramelized Onions, Parmesano Reggiano  
Cheese And Herbs 35

### CHILLED PRAWNS

Cocktail Sauce 65

### ROASTED SALMON

Served On Polenta Cakes Or Crostini, Sour  
Cream 84

### MINI ROAST BEEF SANDWICHES

Horseradish Sauce 60

## PLATTERS

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### FRESH FRUIT

Seasonal Fresh Fruit Served On A Platter 10 Per Person (15 Minimum)

### VEGETABLE CRUDITÉS

Seasonal Vegetables Served With A Cool Ranch Dressing 9 Per Person (15 Minimum)

### CHEESE PLATTER

Assortment Of Domestic And Imported Cheeses Served With Crackers  
12 Per Person (15 Minimum)

# FAIR OAKS BREAKFAST BUFFET

20 Guest Minimum

## SCRAMBLED EGGS

Add Onions - Additional \$2 Per Person

Add Bell Peppers - Additional \$2 Per Person

Add Cheese - Additional \$3 Per Person

## MUFFINS

## FRENCH TOAST

## APPLEWOOD SMOKED BACON

## BREAKFAST POTATOES

## CHICKEN OR APPLE SAUSAGE LINKS

Chicken & Apple Sausage - Additional \$8 Per Person

## FRESH ORANGE JUICE, COFFEE

## BOTTOMLESS MIMOSAS

Additional \$15 Per Person

40 Per Person, Plus Tax And 20% Service Charge

# NAPA LUNCH BUFFET

20 Guest Minimum

## SALADS - Select 1

### CAESAR SALAD\*

Romaine Hearts, Garlic Croutons, Shaved Parmesan

### ORZO SALAD

Cherry Tomatoes, Seasonal Vegetables, Fresh Basil, Feta Cheese, Lemon Vinaigrette

## MAIN COURSE Select 2

### ROAST TRI TIP\*

House Made Au Jus

### BROILED SALMON\*

Fresh Herbs, Lemon Aioli

### GRILLED CHICKEN BREAST

Mushroom Pan Gravy Sauce

### LASAGNA

Traditional Northern Alla Bolognese

Lasagna, House Made Pasta, Fresh

Bolognese Sauce, Bechamel Sauce

### VEGETARIAN LASAGNA

House Made Pasta, Seasonal Vegetables,

Parmesan Cheese, Tomato Basil Sauce,

Bechemel Sauce

## SIDES Select 2

### MASHED POTATOES

### SEASONAL VEGETABLES

### ~~BASMATI & WILD RICE~~

## THIRD COURSE - Optional, Additional \$8 Per Person

### DESSERT - CHEF'S CHOICE

50 Per Person, Plus Tax And 20% Service Charge

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

# SONOMA LUNCH BANQUET

Up to 25 Guests

## FIRST COURSE

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### CAESAR SALAD\*

Romaine Hearts, Garlic Croutons, Shaved Parmesan

## SECOND COURSE - Guest Selects 1 Of The Following

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### KALE CHICKEN SALAD

Grana Padano, Grilled Chicken, Toasted Almonds, Grapefruit, Bread Crumbs

### NEW YORK STEAK SANDWICH\*

NY Steak, House Made Pesto, Cheddar Cheese, Caramelized Onions, Ciabatta Bread

### RAVIOLI

Wild Boar, Sage Beurre Monté

### MUSTARD CHICKEN\*

Breaded Chicken, Local Farmer's Market Vegetables, Saffron Rice, Pickled Onion

## THIRD COURSE - Optional, Additional \$8 Per Person

### DESSERT - CHEF'S CHOICE

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40 Per Person, Plus Tax And 20% Service Charge

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# SANTA CRUZ DINNER BANQUET

## FIRST COURSE

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### CAESAR SALAD\*

Romaine Hearts, Garlic Croutons, Shaved Parmesan

## SECOND COURSE - Select 2

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ROASTED TRI TIP WITH HOUSE MADE AU JUS\*

SLOW COOKED BRAISED PORK

OVEN BROILED TILAPIA WITH MUSTARD AIOLI\*

GRILLED CHICKEN WITH PAN GRAVY

## SIDES - Select 2

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MASHED POTATOES

BASMATI & WILD RICE

SEASONAL VEGETABLES

## THIRD COURSE - Optional, Additional \$8 Per Person

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DESSERT - CHEF'S CHOICE

65 Per Person, Plus Tax And 20% Service Charge

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# MARIN COUNTY DINNER BANQUET

## FIRST COURSE

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SELECT TWO HORS D'OEUVRES

## SECOND COURSE

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CAESAR SALAD\*

Romaine Hearts, Garlic Croutons, Shaved Parmesan

## THIRD COURSE - Select 2

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SHORT RIB

House made demi

MUSTARD CHICKEN\*

Lemon Aioli

BONE-IN PORK CHOP\*

LAMB OSSO BUCCO

BROILED SALMON\*

Mustard Aioli

BEEF OSSO BUCCO

## SIDES - Select 2

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MASHED POTATOES

SEASONAL VEGETABLES

BASMATI & WILD RICE

## FOURTH COURSE - Optional, Additional \$8 Per Person

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DESSERT - CHEF'S CHOICE

95 Per Person, Plus Tax And 20% Service Charge

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

# MONTEREY DINNER BUFFET

20 Guest Minimum

## SALADS Select 1

### CAESAR SALAD\*

Romaine hearts, garlic croutons, shaved parmesan

### ORZO

Cherry Tomatoes, Seasonal Vegetables, Fresh Basil, Feta Cheese, Lemon Vinaigrette

## SIDES Select 2

### MASHED POTATOES

### BASMATI & WILD RICE

### ROASTED POTATOES

### SEASONAL VEGETABLES

## MAIN COURSE Select 2

### LAMB OSSO BUCCO

Lamb Shanks Braised With Vegetables, White Wine, Broth

### BROILED SALMON\*

Fresh Herbs, Lemon Aioli

### GRILLED CHICKEN BREAST

Mushroom Pan Gravy Sauce

### ROAST TRI TIP\*

House Made Au Jus

### PRIME RIB\*

Horseradish Cream Sauce And Au Jus

### ROASTED PORK LOIN

Honey, Vanilla & Chili Flake Marinade

### LASAGNA

Traditional Northern Alla Bolognese Lasagna, House Made Pasta, Fresh Bolognese Sauce, Bechamel Sauce

### VEGETARIAN LASAGNA

House Made Pasta, Seasonal Vegetables, Parmesan Cheese, Tomato Basil Sauce, Bechemel Sauce

## DESSERT - Optional, Additional \$8 Per Person

### CHEF'S CHOICE

75 Per Person, Plus Tax And 20% Service Charge

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