



ZINFANDEL GRILLE BANQUETS

Z PLACE
to eat, meet & party



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Sacramento, CA 95825

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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.

HORS D'OEUVRES

20 Per Order

WARM

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

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

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

CAESAR SALAD*

Romaine Hearts, Garlic Croutons, Shaved Parmesan

SECOND COURSE - Guest Selects 1 Of The Following

FLOWERING KALE SALAD

Bacon, Shredded Chicken, Red Onion, Cherry Tomato, Apple, Apple
Vinaigrette

PRIME NEW YORK STEAK SANDWICH*

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

MARKET BOWL

Local Farmer's Market Vegetables, Ginger Rice, Pickled Onion

Choice of:

Mustard Chicken | Salmon* | Pork Shoulder | USDA Prime New York Steak* | Vegetarian

THIRD COURSE - Optional, Additional \$8 Per Person

DESSERT - CHEF'S CHOICE

40 Per Person, Plus Tax And 20% Service Charge

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SANTA CRUZ DINNER BANQUET

FIRST COURSE

CAESAR SALAD*

Romaine Hearts, Garlic Croutons, Shaved Parmesan

SECOND COURSE - Select 2

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

MASHED POTATOES

BASMATI & WILD RICE

SEASONAL VEGETABLES

THIRD COURSE - Optional, Additional \$8 Per Person

DESSERT - CHEF'S CHOICE

65 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*

MARIN COUNTY DINNER BANQUET

FIRST COURSE

SELECT TWO HORS D'OEUVRES

SECOND COURSE

CAESAR SALAD*

Romaine Hearts, Garlic Croutons, Shaved Parmesan

THIRD COURSE - Select 2

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

MASHED POTATOES

SEASONAL VEGETABLES

BASMATI & WILD RICE

FOURTH COURSE - Optional, Additional \$8 Per Person

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*