



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.

COLD HORS D'OUVRES - 15 minimum

CHARCUTERIE WITH PICKLES & MUSTARD

Small (serves 30) **250**

Large (serves 60) **400**

CHEESE BOARD

Honey Comb, Almonds, Olives, Crostini

Small (serves 30) **150**

Large (serves 60) **225**

SHRIMP COCKTAIL

Horseradish Cocktail Sauce **7.5 each**

CAPRESE SKEWER

5.5 each

PROSCIUTTO WRAPPED ARUGULA

Walnuts, Cabernet Reduction **6.5 each**

SMOKED SALMON

Cucumber, Chive, Crème Fresh **6 each**

SEARED AHI TUNA* ^{GF}

Avocado, Pickled Chili **8 each**

DEVILED EGGS

Capers & Chives **6 each**

HOT HORS D'OUVRES - 15 minimum

GOAT CHEESE CIGARS WITH MUSHROOM VINAIGRETTE

7 each

HOUSE MADE HERB FOCACCIA

Arrabiata (30 pieces) **100**

PEAR & BLUE CHEESE FLATBREAD

4.5 each

CHEESE ARANCINI WITH TAPENADE AIOLI

6.5 each

WAGYU PASTRAMI SLIDERS WITH MUSTARD & PICKLES

8 each

*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)

Served Plated or Buffet Style

FIRST COURSE - Guest selects 1

MIXED LOCAL GREENS

Tomato, Cucumber, Laura Chenel Goat Cheese, Golden Balsamic Vinaigrette

CAESAR SALAD

Romaine Hearts, Garlic Dressing, Croutons, Parmigiano Reggiano

SECOND COURSE - Guest selects 1

ROASTED HALF CHICKEN* ^{GF}

Creamy Polenta & Salsa Verde

ORA KING SALMON* ^{GF}

Vegetable Ratatouille, Meyer Lemon Butter

FLAT IRON STEAK* (COOKED MEDIUM) ^{GF}

Arugula, Crispy Potato, Horseradish Vinaigrette

PAPPARDELLE

Prawns, Calabrian Chili, Arugula, White Wine, Tomato, Bread Crumb

THIRD COURSE - Additional Option \$12 Per Person

DESSERT

Chef's Choice

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SYMPHONY

90 Per Person

15 Person Minimum (Pre-Order)

Served Plated or Buffet Style

FIRST COURSE

HORS D'OEUVRES

Host selects 2 appetizers off of hors d'oeuvres menu

SECOND COURSE - Guest selects 1

MIXED LOCAL GREENS

Tomato, Cucumber, Laura Chenel Goat Cheese, Golden Balsamic Vinaigrette

CAESAR SALAD

Romaine Hearts, Garlic Dressing, Croutons, Parmigiano Reggiano

THIRD COURSE - Guest selects 1

FENNEL POLLEN CRUSTED DAY BOAT SCALLOPS* ^{GF}

Local Corn, English Peas, Lemon Cream & Spiced Cherry Tomatoes

GRILLED FILET MIGNON* (COOKED MEDIUM) ^{GF}

Arugula, Crispy Potato, Horseradish Vinaigrette

CHILI RUBBED PORK LOIN* ^{GF}

Goat Cheese Polenta, Sweet & Sour Cippolini

GNOCCHI CARBONARA

Bacon, Peas, Egg Yolks, Black Pepper & Parmesan

FOURTH COURSE - Additional Option \$12 Per Person

DESSERT

Chef's Choice

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LUNCH

45 Per Person

15 Person Minimum (Pre-Order)

Served Plated or Buffet Style

FIRST COURSE - Select From 2 of the Following

MIXED LOCAL GREENS

Tomato, Cucumber, Laura Chenel Goat Cheese, Golden Balsamic Vinaigrette

CAESAR SALAD

Romaine Hearts, Garlic Dressing, Croutons, Parmigiano Reggiano

BRUSCHETTA

Seasonal Bruschetta

SECOND COURSE - Select From 2 of the Following

GRILLED SALMON*

Vegetable Ratatouille, Preserved Lemon Butter

GRILLED CHICKEN CLUB SANDWICH (PLATED ONLY)

Smoked Bacon, Avocado, Tomato, Arugula, Aioli on Toasted Sourdough

HERB RUBBED FLAT IRON STEAK* (SERVED MEDIUM)

Crispy Potato, Greens & Horseradish Vinaigrette

THIRD COURSE - Additional Option \$12 Per Person

DESSERT

Chef's Choice

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BUFFET

700 Per Order - Includes Salad & Entrée - Serves 10

400 Per Extra Pasta Order - Serves 10

FIRST COURSE - Select 1

MIXED LOCAL GREENS

Tomato, Cucumber, Laura Chenel Goat Cheese, Golden Balsamic Vinaigrette

CAESAR SALAD

Romaine Hearts, Garlic Dressing, Croutons, Parmigiano Reggiano

SECOND COURSE - Select 1

ROASTED CHICKEN FETTUCCINE

Capers, Lemon, White Wine

BUTTERNUT SQUASH RAVIOLI

Brown Butter, Crispy Sage & Pepitas

PENNE BOLOGNESE

House Made Bolognese with Pecorino Romano

PAPPARDELLE

Shrimp, Saffron Tomato broth & Arugula

THIRD COURSE - Additional Option \$12 Per Person

DESSERT

Chef's Choice