



# 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



# COLD HORS D'OEUVRES

## 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

Small (25 Pieces) 100

Large (50 Pieces) 225

## Prosciutto Wrapped Arugula

Garlic Crostini, Capers, Crème Fraiche 6.5 each

## Seared Ahi Tuna\* gf

Garlic Crostini, Capers, Crème Fraiche 6 each

## Smoked Salmon

Garlic Crostini, Capers, Crème Fraiche 6 each

## Honeydew, Prosciutto and Mozzarella Skewers

Garlic Crostini, Capers, Crème Fraiche 5.5 each

## Deviled Eggs

Capers & Chives 6 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.



# WARM HORS D'OEUVRES

## House Made Herb Focaccia

Arrabiata (30 pieces) 100

## Pear & Blue Cheese Flatbread

Saba and Candied Walnuts 4.5 each

## Cheese Arancini

Tapenade Aioli 6.5 each

## Crispy Polenta

Wild Mushrooms and Toma Cheese 6.5 each

## Pastrami Sliders

Mustard & Sauerkraut 8 each

## 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.



# SONATA

70 PER PERSON  
15 PERSON MINIMUM (PRE-ORDER)  
SERVED PLATED OR BUFFET STYLE

## FIRST Guest Selects 1

### House Greens

Green Apple, Golden Raisin, Laura Chenel Goat Cheese, Balsamic Vinaigrette

### Caesar Salad

Romaine Hearts, Garlic Dressing, Croutons, Parmigiano Reggiano

## SECOND Guest Selects 1

### Roasted Half Chicken\* GF

Roasted Brussel Sprouts, Mustard Bacon Vinaigrette

### Ora King Salmon\* GF

Seasonal Vegetable Medley, Dill Butter

### Flat Iron Steak\* (Cooked Medium) GF

Seasonal Vegetable, Crispy Potato, Cabernet Reduction

### Pappardelle

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

## THIRD Optional - Additional \$12 per person

### Dessert

Chef's Choice

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## 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.





## 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.

# SYMPHONY

90 PER PERSON  
15 PERSON MINIMUM (PRE-ORDER)

## FIRST

### Hors D'oeuvres

Host selects 2 appetizers off of hors d'oeuvres menu

## SECOND Guest Selects 1

### House Greens

Green Apple, Golden Raisin, Laura Chenel Goat Cheese, Balsamic Vinaigrette

### Caesar Salad

Romaine Hearts, Garlic Dressing, Croutons, Parmigiano Reggiano

## THIRD Guest Selects 1

### Porcini Crusted Day Boat Scallops\* GF

Celery Root Puree, Brown Butter, Pickled Golden Raisins

### Grilled Filet Mignon\* (Cooked Medium) GF

Spicy Broccoli Rabe, Crispy Potato, Horseradish Vinaigrette

### Chili Rubbed Pork Loin\* GF

Goat Cheese Polenta, Agrodolce, Cippolini

### Seared 38 North Farms Duck Breast

White Bean Ragu, Baby Carrot, Black Garlic Demi

## FOURTH Optional - Additional \$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 Select From 2

### House Greens

Green Apple, Golden Raisin, Laura Chenel Goat Cheese, Balsamic Vinaigrette

### Caesar Salad

Romaine Hearts, Garlic Dressing, Croutons, Parmigiano Reggiano

### Bruschetta

Seasonal Bruschetta

## SECOND Select From 2

### Roasted Half Chicken\*<sup>GF</sup>

Roasted Brussel Sprouts, Mustard Bacon Vinaigrette

### Ora King Salmon\*<sup>GF</sup>

Seasonal Vegetable Medley, Dill Butter

### Flat Iron Steak\* (Cooked Medium)<sup>GF</sup>

Seasonal Vegetable, Crispy Potato, Cabernet Reduction

### Pappardelle

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.

# BUFFET

SELECT 1 SALAD & ENTREE 500

SELECT 1 PASTA 250

SERVES 10

## SALAD

### Mixed Local Greens

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

### Caesar Salad

Romaine Hearts, Garlic Dressing, Croutons, Parmigiano Reggiano

## PASTA

### Roasted Chicken Fettuccine

Local Mushroom, Marsala Sauce, Bloomsdale Spinach

### Butternut Squash Ravioli

Brown Butter, Crispy Sage & Pepitas

### Penne Bolognese

House Made Bolognese with Pecorino Romano

### Pappardelle

Shrimp, Saffron Tomato broth & Arugula