



# 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



# APPETIZERS

SELECT 5

1 HOUR - \$40 Per Person

2 HOURS - \$70 Per Person

Old Bay Poached Shrimp

House Cocktail Sauce

Spicy Coppa Ham Wrapped Arugula

Candied Walnuts, Cabernet Reduction

Smoked Salmon

Capers, Crème Fraiche, Crostini

Cumin Crusted Ahi Tuna\*

Avocado, Cucumber & Pickled Peppers

Deviled Eggs

Crispy Capers & Chives

Bruschetta

Local Pear, Pt Reyes Blue Cheese & Saba

Melon, Prosciutto & Cherry Mozzarella

Crispy Cheese & Tomato Arancini

House Aioli

Warm Vol-Au-Vent Puff Pastry

Roasted Mushrooms & Truffle Toma Cheese

House Cured Wagyu Pastrami

Pickle Pesto, Black Garlic Crostini

Substitute an Appetizer for a Platter for an additional  
\$13 per person per hour



# PLATTERS

A LA CARTE

Charcuterie House Pickles, Mustard & Breadsticks

Small (Serves 30) 250

Large (Serves 60) 400

Local Cheese Honeycomb, Almonds, Marinated Olives & Crostini

Small (Serves 30) 250

Large (Serves 60) 400

Fresh Local Vegetables Herb Cannellini Bean & Chickpea

Hummus, California Extra Virgin Olive Oil

Small (Serves 30) 250

Large (Serves 60) 400

Chilled Oysters On The Half Shell\* Mignonette & House

Hot Sauce

42 Per Dozen

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

## 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.





# LUNCH

39 Per Person

Available Monday - Friday 11:00 AM - 2:30 PM (Pre-Order)

## ENTRÉE Host Selects From 3 of the Following

### Bbq Chicken Club

Grilled Chicken Breast, Balsamic Bbq Sauce, Cheddar Cheese, Smashed Avocado, Smoky Bacon, Crispy Red Onions on Toasted Hoagie Roll. Side Of Mixed Green Salad with Balsamic Vinaigrette

### French Dip

Swiss Cheese, Caramelized Onion, Horseradish Crema on Toasted Hoagie Roll. Side Of Mixed Green Salad with Balsamic Vinaigrette

### Seasonal Stuffed Pasta Vegetarian

House Made Seasonal Stuffed Pasta

### Fettuccine Bolognese

Slow Cooked Meat Ragu, Grana Padano

### Sweet Chili Grilled Chicken Salad

Romaine Lettuce, Cabbage Slaw, Cilantro, Toasted Almonds, Sesame Soy Ginger Noodle, Sweet Sour Citrus Dressing

### Grilled Chicken Caesar

Romaine Hearts, Garlic Croutons, Shaved Parmesan, Anchovy Dressing

### Grilled Shrimp Salad

Mixed Greens, Local Fruit, Candied Walnuts, Balsamic Vinaigrette

## DESSERT Optional - Additional \$12 per person

### House Made 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.



# SONATA

70 Per Person  
15 Person Minimum (Pre-Order Required)  
Served Plated for up to 40 Guests or  
Buffet Style (Select 1 Salad & 2 Entrees)

## FIRST Guest Selects 1

### House Greens

Local Fruit, Laura Chenel Goat Cheese & Balsamic Vinaigrette

### Caesar Salad

Romaine Hearts, Garlic Dressing, Croutons, Parmigiano Reggiano

## SECOND Guest Selects 1

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

Seasonal Vegetable, Mustard 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

### Spaghetti

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.



## 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.





# CONCERTO

75 Per Person  
Served Plated for up to 20 Guests

## FIRST Guest Selects 1

### Mixed Greens

Local Fruit, Laura Chenel Goat Cheese, Balsamic Vinaigrette

### Caesar Salad

Romaine Hearts, Garlic Dressing, Croutons, Parmigiano Reggiano

## SECOND Guest Selects 1

### Chicken Milanese

Local Vegetables, Mashed Potato, Lemon Aioli

### Salmon <sup>GF</sup>

Local Vegetables, Mashed Potato, Compound Butter

### New York Steak\* <sup>GF</sup> (Cooked Medium)

Seasonal Vegetables, Mashed Potato, Chimichurri

### Risotto

Local Vegetables, Grana Padano

## FOURTH 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.



# SYMPHONY

90 Per Person

15 Person Minimum (Pre-Order Required)

Served Plated for up to 40 Guests or

Buffet Style (Select 1 Salad & 2 Entrees)

## FIRST

### Hors D'oeuvres

Host selects 2 appetizers off of hors d'oeuvres menu

## SECOND Guest Selects 1

### House Greens

Local Fruit, 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

Seasonal Vegetable, Brown Butter, Pickled Golden Raisin

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

Seasonal Vegetable, Crispy Potato, Horseradish Vinaigrette

### Chili Rubbed Niman Ranch Pork Loin\* GF

Crispy Potato, Agrodolce, Cippolini

### Black Truffle Risotto

Local Mushrooms, Arugula, Point Reyes Toma Cheese

## FOURTH Optional - Additional \$12 per person

### Dessert

Chef's Choice



## 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.



# BUFFET

SELECT 1 SALAD & PASTA 500

ADDITIONAL PASTA 250

SERVES 10

## SALAD

### House Greens

Local Fruit, Laura Chenel Goat Cheese , Balsamic  
Vinaigrette

### Caesar Salad

Romaine Hearts, Garlic Dressing, Croutons, Parmigiano Reggiano

## PASTA

### Roasted Chicken Fettuccine

Local Mushroom, Marsala Sauce, Bloomsdale Spinach

### Ravioli

Spinach, Ricotta, Lemon Cream & Citrus Gremolata

### Penne Bolognese

House Made Bolognese with Pecorino Romano

### Spaghetti

Shrimp, Saffron Tomato broth & Arugula

# BEVERAGES

## BEER & WINE PACKAGE

Draft Beer

House Red Wine & House White Wine

\$30 Per Person - 2 Drink Tickets Per Person

## BAR PACKAGE

Draft Beer

Chandon Brut Sparkling Wine

Frank Family Chardonnay

Meiomi Pinot Noir

Justin Cabernet Sauvignon

Liquor & Cocktails (Titos, Four Roses, Johnny Walker Black, 1800 Silver, Beefeater)

\$40 Per Person - 2 Drink Tickets Per Person

## PREMIUM BAR PACKAGE

Draft Beer Beer

Moet & Chandon Champagne

Rombauer Chardonnay

Flowers Pinot Noir

Rodney Strong Reserve Cabernet Sauvignon

Liquor & Cocktails (Belvedere, Weller Special Reserve, MacCallan 12 yr, Hendricks, Casamigo Blanco, Casamigo Reposado)

\$60 Per Person - 2 Drink Tickets Per Person

Custom drink packages and host all options available. Contact  
our Event Coordinator for more details