



## Private Dining

### 3 Course Dinner

For groups of 13 or more, a limited custom menu is required. The 3 course dinner ranges in price from \$30 to \$68 per guest depending on the entrees selected. If you would like to provide your own dessert (from a licensed, commercial bakery) we will deduct \$3 from the entrée price.

In addition to the 3-course dinner, should you wish to serve any hors d'oeuvres you may refer to the Party Platter Menu for our offerings.

Please note that prices and offerings are subject to change prior to the day of your event.

Thank you for considering Zephyr Grill & Bar for your special event.

### Starters

**Choice of 1 soup or 1 salad to be served to all your guests or you may select 1 soup & 1 salad & your guests may order their preference.**



#### **Butternut Squash Soup**

Served with a crunchy cashew salsa.

#### **Soup of the Moment**

Ask your server about today's creative concoction.



#### **Grilled Pear Salad**

Grilled & spiced pears with spicy pecans, wild greens, crumbled bleu cheese & raspberry vinaigrette.



#### **Caesar Salad**

Romaine, croutons, Parmesan cheese, Asiago cheese doodles.



#### **Wine Country Salad**

Baby arugula with red grapes, shaved fennel, roasted cashews and goat cheese. Tossed in a cabernet vinaigrette.

ZEPHYR GRILL & BAR

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LIVERMORE, CA 94550  
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## Entrees

For groups up to 24 you may select up to 3 entrees (4 if you need a vegetarian option)

For groups 25+ you may select up to 2 entrées (3 if you need a vegetarian option)

You may select either buttermilk mashed potatoes or Asiago au gratin potatoes to be served with your entrée selections.

All entrees are served with seasonal vegetables except for Filet Oscar which is served with sautéed spinach.

### Chicken Marsala \$38

Mary's free range, boneless, skinless chicken breast pan seared & topped with a rich creamy mushroom & Marsala wine sauce.

### Chicken Saltimbocca \$38

Mary's free range chicken breast rubbed with house made herb butter & topped with prosciutto. Sautéed with a sherry wine cream sauce & finished with melted Havarti cheese.



### Duck Confit \$42

Confit of duck slow cooked then roasted to order with house made 5-spice blend. Finished with a honey pepper glaze.



### Grilled Lamb Chops \$50

Double cut lamb chops marinated in a special olive oil, garlic rosemary, thyme marinade.



### Grilled Wild Salmon \$43

Seasonal wild salmon with lemon butter.



### Bacon Wrapped Sea Scallops \$42

Large bacon wrapped seasoned sea scallops char-grilled and skewered with sprigs of fresh rosemary. Served in a pool of whole grain mustard.



### Potato Wrapped Halibut \$43

Served with lemon butter sauce & drizzled with a balsamic reduction.

### Macadamia Crusted Sea Bass \$40

Roasted wild California sea bass coated with a mixture of macadamia nuts & panko. Topped with a sweet & spicy chili mango salsa.



### Classic Rib-Eye Steak \$44

A 12oz. choice rib-eye simply grilled with our zesty house seasoning, a splash of demi-glaze & creamy horseradish.

### Prime Steakhouse Sirloin \$39

A grilled prime top sirloin served with green peppercorn sauce.

### Oven Roasted Prime Rib \$46

A generous cut of our rosemary, garlic & salt crusted rib roast served with creamy horseradish & au jus.

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### **Bleu Cheese Tenderloin Medallions \$41**

Grilled with caramelized onions & melted bleu cheese. Served with red wine demi sauce.

### **Filet Oscar \$50**

A grilled choice petite Filet topped with fresh crab, artichoke hearts & finished with Béarnaise sauce.  
Served with sautéed spinach.



### **New York Strip \$44**

A generous cut grilled & finished with cabernet sauvignon butter.

### **Filet Mignon \$52**

An 8oz. choice tenderloin grilled & served with house demi sauce.  
Finished with a side of our classic Béarnaise sauce.

### **Prime Certified Angus Beef ® T-Bone \$68**

Tender filet & hearty New York strip combined into one 22 oz. C.A.B. prime cut. Served with a side of peppercorn sauce.



### **Heirloom Tomato Napoleon \$32**

A hazelnut, walnut, cashew, Pepita seed & pesto mixture between a layer of seasonal heirloom tomatoes. Topped with a mixed vegetable salad & drizzled with olive oil & balsamic glaze.



### **Spinach Gorgonzola Ravioli \$33**

Served with a rich basil pesto Parmesan cheese sauce, diced tomatoes & topped with freshly grated parmesan cheese.



### **Eggplant alla Parmesan \$30**

Fresh eggplant breaded with Italian bread crumbs with a blend of Parmesan & Havarti cheeses & topped with marinara sauce. Served with buttermilk mashed potatoes & seasonal vegetables.

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## Desserts

For groups of 20 or less you may select 2 desserts for your guest to choose from.  
For group of 20+ you may select 1 dessert to serve your guests.



### Chocolate Decadence Truffle Cake

A dense flourless chocolate cake with mini chocolate chips & drizzled with a red wine chocolate sauce.



### Seasonal Cheesecake

Ask your banquet coordinator about the current offering.



### Panna Cotta

Sweet cream & vanilla bean custard topped with fresh berries & drizzled with raspberry sauc.



### Carmel Fruit Basket

Vanilla bean ice cream & mixed berries in a house made carmel basket.  
Topped with whipped cream & fresh mint.



### Blood Orange Sorbet

Two scoops of sweet, refreshing sorbet garnished with orange slices & fresh mint.



**Vegetarian**



**Gluten Free**

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