



LUNCH BANQUET MENU DESCRIPTIONS

STARTERS

V GF BUTTERNUT SQUASH SOUP

crunchy cashew salsa

V GRILLED PEAR SALAD

seasoned grilled pears | spiced pecans | arcadian field greens | crumbled bleu cheese | raspberry vinaigrette

V CAESAR SALAD

Romaine lettuce | croutons | parmesan cheese | house made dressing

SOUP OF THE MOMENT

Ask your server for details on today's creative concoction.

EVERYBODY HAS A "HOUSE SALAD" SALAD

romaine | red onions | bacon | tomatoes | croutons

– Served with choice of ranch or balsamic vinaigrette –

ENTRÉES

PRIME RIB DIP MELT

toasted french roll | cheddar cheese | side of creamy horseradish

***AHI TUNA TACOS**

seared rare | corn tortillas | spicy wasabi slaw | green onions | asian dipping sauce

ASIAN CHICKEN SALAD

marinated grilled mary's free range chicken breast | mixed lettuce | red & yellow peppers | jicama | cranberries | cashews | red onions | udon noodles | soy ginger vinaigrette | crisp wonton strips | sesame seeds

COBB SALAD

mixed lettuce | avocado | bleu cheese | bacon | egg | tomato

– Choice of Mary's free range grilled chicken breast or grilled wild jumbo shrimp. Choice of dressing

***STEAK SALAD**

sous vide flank steak | arcadian field greens | bleu cheese | heirloom cherry tomatoes | caramelized onions | spiced pecans | balsamic vinaigrette

MACADAMIA CRUSTED SEA BASS

roasted wild sea bass | macadamia nuts & panko | sweet & spicy chili mango salsa | buttermilk mashed potatoes | seasonal vegetable

GF *GRILLED KING SALMON

lemon butter | buttermilk mashed potatoes | seasonal vegetables

GF POTATO WRAPPED HALIBUT

lemon butter sauce | drizzled with balsamic reduction | buttermilk mashed potatoes | seasonal vegetables

GF BLACKENED SEA BASS

pan seared | lemon butter sauce | buttermilk mashed potatoes | seasonal vegetables

CAJUN SHRIMP PENNE PASTA

jumbo wild shrimp | soy | garlic | tomatoes | cajun spices | sweet cream butter | basil | grilled garlic crostini

CHICKEN MARSALA

pan seared mary's free range chicken breast | cream | mushroom marsala wine sauce | buttermilk mashed potatoes | seasonal vegetables

GF MOLASSES GLAZED MEATLOAF

house cured ground beef | apple-wood smoked bacon | molasses glaze | buttermilk mashed potatoes | seasonal vegetables

***OVEN ROASTED PRIME RIB**

buttermilk mashed potatoes | seasonal vegetables | creamy horseradish | au jus

TENDERLOIN MEDALLIONS

petite filet | caramelized onions | red wine demi sauce | buttermilk mashed potatoes | seasonal vegetables

GF *SOUS VIDE FLANK STEAK

chimichurri sauce | buttermilk mashed potatoes | seasonal vegetables

GF *CLASSIC RIB-EYE STEAK

12 oz. certified angus beef[®] | demi-glaze | buttermilk mashed potatoes | seasonal vegetable | creamy horseradish.

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

Due to shared cooking & prep areas in our full service kitchen, we can not guarantee that any menu item will be completely free of allergens that you may have. Please consult your server in detail regarding any food allergies so we can better assist you.

VEGETARIAN

V SPINACH GORGONZOLA RAVIOLI

basil pesto parmesan cheese sauce | diced tomatoes | parmesan cheese

VEGAN GF HEIRLOOM TOMATO NAPOLEON

hazelnut, walnut, cashew, pepita seed & pesto mixture | seasonal heirloom tomatoes | mixed vegetable salad | drizzled with olive oil & balsamic glaze

VEGAN PASTA ORTOLANO

grilled zucchini | crookneck squash | eggplant | bell peppers | penne pasta | house made marinara | basil | balsamic glaze.

DESSERTS

GF V VANILLA BEAN PANNA COTTA

sweet cream custard | raspberry sauce

V CHOCOLATE SALTED CARAMEL CRATER CAKE

warm molten chocolate cake | caramel | sea salt | whipped cream

V GF CHOCOLATE DECADENCE

dense chocolate flour-less cake | raspberry sauce | whipped cream

V CARAMEL FRUIT BASKET

vanilla bean ice cream | mixed berries | whipped cream | fresh mint.

V GF SEASONAL SORBET

Ask your banquet coordinator for our current offering.

V ZEPHYR GRILL SEASONAL CHEESECAKE

Allow our pastry chef to tempt you with a light and fluffy cheesecake using the season's freshest and most flavorful ingredients.

Zephyr Grill & Bar

1736 First Street, Livermore, CA 94550

613 First Street, Brentwood, CA 94513

Livermore: 925-961-1000 Brentwood: 925-418-4708

Private Banquets: 925-390-2430

V - Vegetarian

GF - Gluten Free

1-1-20