

ZAMBISTRO

On Site Private Plated Dinner #1

Zambistro Bread Service, Plain & Flavored Butter

Bistro Salad- Field Greens, Tomatoes, Cucumbers, Spun Carrot, Balsamic

Beef Tenderloin Tips- Yukon Mashed, Caramelized Onion, Blue Cheese, Red Wine Sauce

Chicken Cutlet- Prosciutto & Feta Crushed Potatoes, Herb Aioli, Wilted Arugula, Romano Cheese

Shrimp Risotto- Seasonal Vegetables, Italian Rice, Heirloom Tomatoes, Grilled Shrimp, Romano Cheese

Soda, Coffee & Hot Tea Service

\$25/Guest

Add 8% Tax and 20% Gratuity

ZAMBISTRO

On Site Private Plated Dinner #2

Zambistro Bread Service, Plain & Flavored Butter

Bistro Salad- Field Greens, Tomatoes, Cucumbers, Spun Carrot, Balsamic

Filet Mignon- Yukon Mashed, Truffle Butter, Broccoli, Red Wine Sauce

Seared Salmon- Yukon Mashed, Grilled Asparagus, Lemon Capers Sauce

Seasonal Ravioli- House Marinara, Seasonal Vegetables, Fresh Ricotta

Soda, Coffee & Hot Tea Service

\$30/Guest

Add 8% Tax and 20% Gratuity to Final Bill

Add Mac & Cheese Appetizer \$2/ Person

Add Assorted Flatbread Pizza Appetizer \$2/ Person

Add Choice of Dessert \$5/ Person

Cream Puffs- Vanilla Bean Ice Cream, Chocolate
Sauce, Sliced Almonds

NY Cheesecake- Raspberry Puree, Blueberry- Lemon
Compote, Pistachios

**Coke, Diet Coke, Sprite, Lemonade, Sweet Tea,
Unsweetened Iced Tea**

House Wine Pours \$6/ Glass

Blue, Blue Light, Coors Light \$5

Sam Adams, Peroni, Heineken \$6