

PRIVATE DINING



SEATED EVENTS 60 GUESTS MINGLE EVENTS

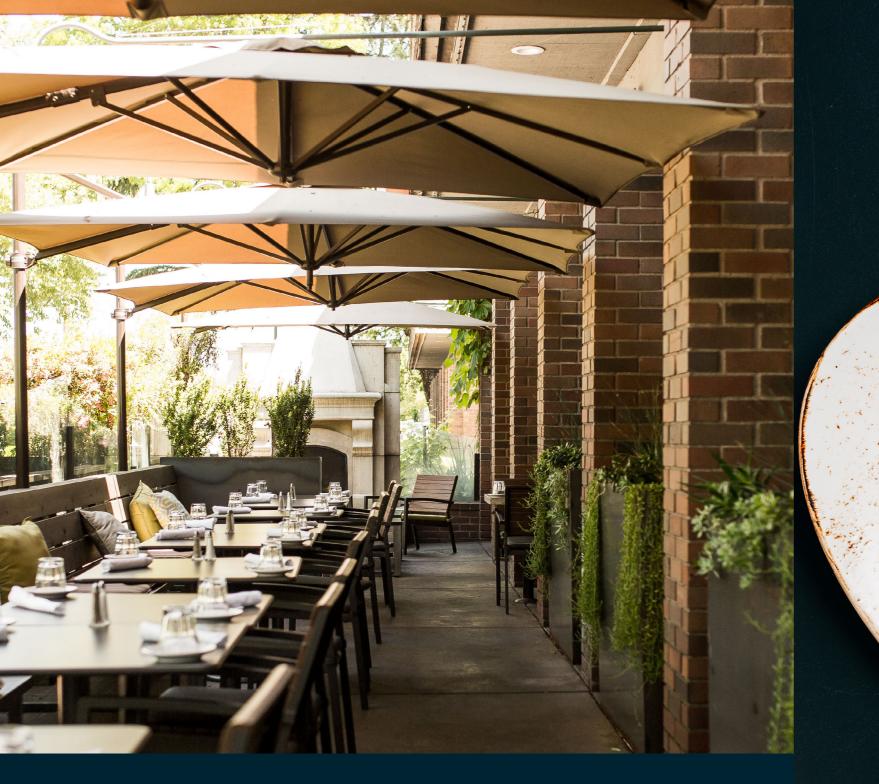
65 GUESTS



AUDIO VISUAL

PRIVATE ENTRANCE

FIREPLACE



THE PATIO

SEATED EVENTS

25 GUESTS

25 GUESTS





WINE ROOM

SEMI-PRIVATE

S E A T E D E V E N T S

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

Small (Serves 30) 250 Large (Serves 60) 400

Hummus, California Extra Virgin Olive Oil Small (Serves 30) 250 Large (Serves 60) 400

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.

Local Cheese Honeycomb, Almonds, Marinated Olives & Crostini

Fresh Local Vegetables Herb Cannellini Bean & Chickpea

Chilled Oysters On The Half Shell* Mignonette & House

SONATA

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



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

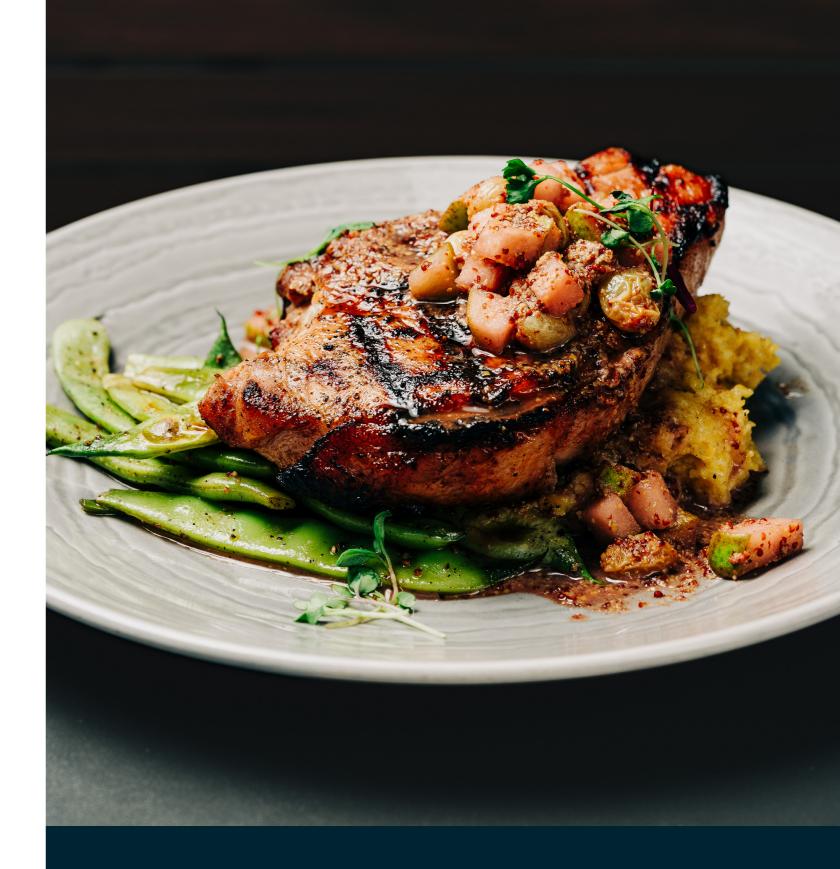
Flat Iron Steak* (Cooked Medium) GF Seasonal Vegetable, Crispy Potato, Cabernet Reduction

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

THIRD Optional - Additional \$12 per person

Dessert Chef's Choice

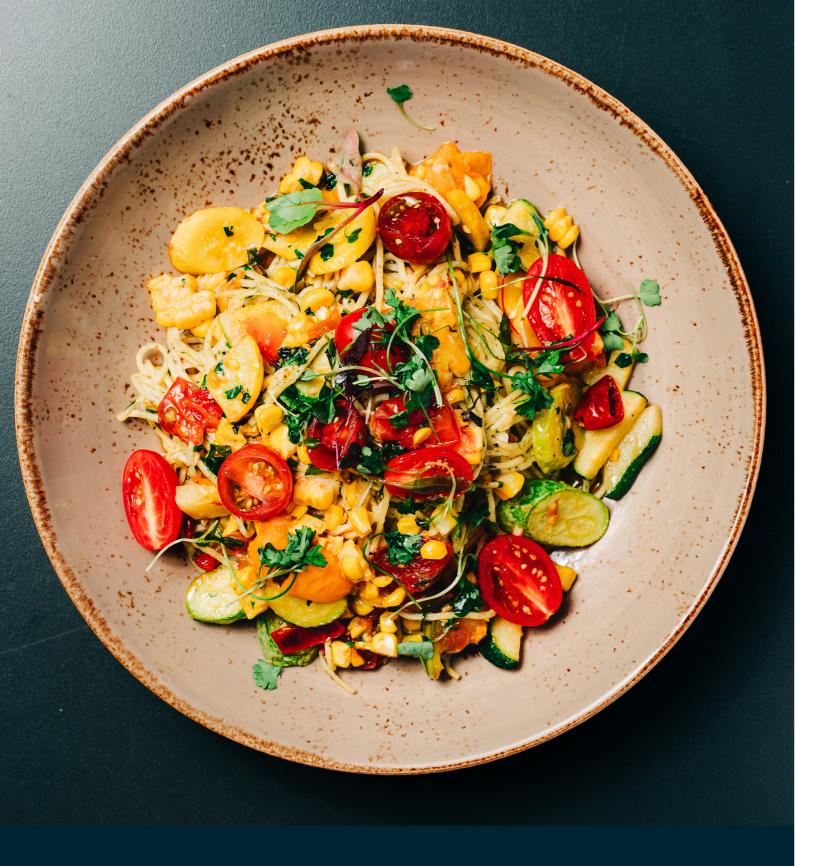
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GREAT FOOD STARTS WITH GREAT INGREDIENTS

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) 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 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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LUN()H

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* 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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SELECT 1 SALAD & PASTA 500 ADDITIONAL 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



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

\$60 Per Person - 2 Drink Tickets Per Person