

Group Reception

**~~~~~~~~~~ Hand-Crafted Cold Hors D’oeuvres~~~~~~~~~~**

(Minimum Order of 25 at $6.50 per piece)

* Stuffed Mini Sweet Pepper with Hummus and Feta Cheese Relish
* Avocado Bruschetta with Cotija Cheese
* Heirloom Tomatoes Caprese Skewer Basil Oil and Aged Balsamic
* Bruleed Brie on Baguette with Apricot Compote
* Togarashi Tuna Poke Bowl in Crispy Wonton

**~~~~~~~~~~Hand-Crafted Hot Hors D’oeuvres~~~~~~~~~~**

(Minimum Order of 25 at $6.50 per piece)

* Vegetable Spring Roll with Sweet Chili Sauce
* Mini Beef Wellingtons
* Coconut Shrimp with Honey Sambal Dip
* Fiery Peach BBQ Brisket Skewer
* Chicken Quesadilla Cone

**~~~~~~~~~~ Reception Enhancement Platters~~~~~~~~~~**

(Serves 25. Price Varies)

* Vegetable Trio Platter: Raw, Grilled + Marinated Vegetables Served with Lemon Basil Aioli…$100
* Roasted Garlic Hummus with Pita Crisps + Raw Vegetables…$125
* Warm Artichoke Spinach Dip Served with Herb-Seasoned Pita Points…$150
* Shrimp Cocktail Served on Ice with Lemon Wedge + Cocktail Sauce…(25 pieces for $150 or 50 pieces for $300)
* Charcuterie Platter of Imported, Sliced + Cured Meats, Mediterranean Olives +

Gourmet Mustards, with Sliced Rustic Breads + Artisan Crackers…$175

* Antipasti Display: Marinated Vegetables, Imported + Domestic Cheeses,

Sliced + Cured Meats, Mediterranean Olives, with Sliced Rustic Breads + Artisan Crackers …$225

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Seasonal Offerings at Zuzu

Plated Dinner

**---------------------------------------------Starter Enhancements----------------------------------------**

**Yellowtail Hiramasa Crudo\* | +19**

Soy Yuzu Crack, Scallion, Sesame, Lime + Chile Oil

**Hawaiian Ahi Tuna Poke | +18**Smashed Avocado, Yuzu Kosho Ginger Cream, Macadamia Nuts, Cilantro, Jalapenos, Crispy Shallots + Taro Chips

**Roasted Pumpkin Risotto | +13**Parmesan Cheese, Pepitas + Fried Shallots

**Baked Brie | +14**Pink Pepper + Elderflower Caramel, Chives, Marcona Almonds + Grilled MJ Bread

**Burrata** **| +14**

 Grapefruit, Mint Walnut Pesto, Toasted Coriander, Sourdough Crostini

**---------------------------------------------Soup or Salad--------------------------------------------------**

(Choice of One)

**Chopped BLT Salad (GF)**Cherry Tomatoes, Cucumber, Avocado, Cheddar, Marcona Almonds, Candied Bacon + Green Goddess Dressing

**Brussels Sprout + Kale Caesar\***

Parmesan Crisps, Sourdough Croutons + Capers

**Soup Du Jour**

Locally Driven, Chef Inspired

**Red + Black Quinoa Spoon Salad**

Tuscan Kale, Cranberries, Wasabi Peas, Roasted Tomatoes, Sunflower Seeds, Avocado + Cilantro Chimichurri

**----------------------------------------------------Entrée--------------------------------------------------------**

(Choice of Two. Pricing Includes Soup or Salad+ Dessert) **Add $10 to Add Third Entrée**

**60 Day Dry Aged Pork Porterhouse | 62**Aji Pepper + Maple Brine, Candied Kombucha Squash + Brussels Sprouts

**Braised Beef Short Rib | 61**

Boursin Mash, Slab Cauliflower, Charred Sweet Peppers + Hoisin Beef Jus

**14oz. Prime Ribeye | 67**

Black Pepper Marinade, Broccolini, Pickled Kohlrabi, Grilled Herb Chimichurri + Fried Onion Strings

**Roasted Chicken Breast (GF) | 52**Grilled Lemon, Zuzu Exotic Sauce, Broccoli Rabe + Crusty Bread

**Scottish Salmon\* | 55**Fennel + Orange Salad, Roasted Baby Carrots, Parsley Pine Nut Pistou + Herbed Carrot Puree

**---------------------------------------------------Dessert----------------------------------------------------**

(Please Select One)

**Raspberry Tarte**With Toasted Meringe

**White Chocolate Cheesecake**With Blueberry Compote

**Coconut Bavarian**With Passion Fruit

**Salted Cararmel Brulee**

**Chocolate Praline Tarte**

The highest priced entrée selected will be charged for all guests. Taxes and automatic 23% gratuity will be applied to final bill. Charges may apply for additional menu selections. All food is fully customizable.

(GF) Item is Gluten Free. \* Arizona State code requires informing you that under cooked eggs, meat, and fish may increase risk of food-borne illness. These items can be cooked to temperature at guest’s request.

Year-Round Offerings at Zuzu

Plated Dinner

**-------------------------------------------Starter Enhancements----------------------------------------**

**Caprese | +14**Heirloom Tomatoes, Buffalo Mozzarella, Balsamic Glaze, Fresh Basil, Olive Oil + Sea Salt

**Crab Cake | +16**

Cajun Remoulade + Petite Greens

**------------------------------------------------Soup or Salad------------------------------------------------**

(Choice of One)

**Soup Du Jour**

Locally Driven, Chef Inspired

**Caesar Salad(GF)**Classic Caesar Salad with Shaved Parmesan + Garlic Croutons

**Chopped BLT Salad (GF)**Cherry Tomatoes, Cucumber, Avocado, Cheddar, Marcona Almonds, Candied Bacon + Green Goddess Dressing

**Mixed Greens Salad**

Heirloom Cherry Tomatoes + Shaved Carrots with White Balsamic Vinaigrette

**----------------------------------------------------Entrée--------------------------------------------------------**

(Choice of Two. Pricing Includes Soup or Salad+ Dessert) **Add $10 to Add Third Entrée)**

**Roasted Free Range Chicken Breast | 52**Onion Pan Jus, Whipped Potatoes + Baby Carrots

**Seared Scottish Salmon\* | 55**Lemon Butter Sauce, Jasmine Rice + Grilled Asparagus

**Slow Braised Beef Short Ribs | 59**Brandy Braising Jus, Mashed Potatoes + Brussel Sprouts

**Grilled Filet of Beef \* | 62**

Red Wine Demi-Glace, Roasted Fingerling Potatoes, Wild Mushrooms + Caramelized Onion

**Vegetable Risotto | 42**

With Spinach, Mushrooms + Lemon Oil

**---------------------------------------------------Dessert----------------------------------------------------**

(Please Select One)

**Coconut Bavarian**With Passion Fruit

**Salted Cararmel Brulee**

**Chocolate Praline Tarte**

**Raspberry Tarte**With Toasted Meringe

**White Chocolate Cheesecake**With Blueberry Compote

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