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## **Large Dinner Party Options**

Please note that Zazie is Tip Free... all of our pricing includes a living wage, profit sharing, fully funded health and dental insurance, paid sick leave, paid maternity/ paternity leave, and a 401(k) with employer match for *all* our hard working employees!

For your event, please choose your family style menu here. Choose one item from each category (sides are optional). Prices are per person for food, drinks will be charged by consumption, and tax is additional. Some items are seasonal, as noted. Let me know what heading you'd like for your menu (such as "Congratulations James & Jen!") and I'll send you a pdf of your menu and the final pricing.

You'll also need to choose one white wine and one red wine to serve your guests, as well as a champagne if you'd like. Our current wine list can be found on our website, [www.ZazieSF.com](http://www.ZazieSF.com), under Menus. The wine list changes regularly, so substitutions in the same style/ price may be made by management discretion.

***Remember- no room rental, booking fees, service charge or gratuity will be added! Prices are all inclusive.***

### **Passed Apps for Cocktail Hour**

***Choose one for \$18, two for \$29, or three for \$39***

**Pâté de Volaille**- housemade chicken liver pate on toasted baguettes

**Phyllo Crisps**- filled w/ French goat cheese and chives (available for full restaurant buyouts only)

**Endive cups**- filled w/ lemon tarragon chicken salad

**Salmon Rillettes**- smoked and poached salmon salad w/ capers on toast points

**Grilled Fresh Black Mission Figs** (*summer/ fall*)- w/ warm goat cheese & wilted arugula on grilled levain

**Roasted Butternut Squash & Leeks** (*winter/ spring*)- w/ warm goat cheese & wilted spinach on grilled levain

**Puff Pastry Roullades**- w/ gorgonzola and walnuts

**Asparagus** wrapped w/ Zoe's prosciutto (*spring/ summer*)

### **Family Style Appetizers**

***Choose one for \$18 or two for \$29***

**Pâté de Zazie**- housemade chicken liver pate on grilled levain

**Grilled Fresh Black Mission Figs** (*summer/ fall*)- w/ warm goat cheese & wilted arugula on grilled levain

**Roasted Butternut Squash & Leeks** (*winter/ spring*)- w/ warm goat cheese & wilted spinach on grilled levain

**Mussels Marinieres**- w/ white wine, cream, garlic, parsley

**Salade Guillaume** (*spring/ summer*)- arugula, strawberries, almonds, goat cheese, raspberry vinaigrette

**Salade Betterave** (*fall/ winter*)- arugula, gold and red beets, fennel, avocados, balsamic gorgonzola vinaigrette

**Salade Louis Malle**- spinach, caramelized walnuts, gorgonzola, balsamic vinaigrette

**Assiette de Fromages\***- assorted French cheeses w/ port figs and walnut levain (*+\$5/ person*)

**Assiette de Charcuterie\***- pate, prosciutto, salmon rillettes, olives, cornichons, mustard (*+\$5/ person*)

## **Family Style Entrees**

***Choose one for \$39 or two for \$49***

**Grilled Summer Corn Cakes** (*spring/ summer*) w/ wilted spinach and tomato sauce, crème fraiche, & avocados

**Grilled Mascarpone Polenta Cakes** (*fall/ winter*) w/ wilted spinach and mushrooms and spicy tomato sauce

**Fresh Lemon Ricotta Raviolis** (*spring/ summer*)- w/ white wine, wilted arugula, melted leeks

**Fresh Porcini Truffle Raviolis** (*fall/ winter*)- w/ white wine, wilted arugula, wild mushrooms

**Poisson en Papillote**- wild salmon w/ fingerling potatoes, wilted arugula, fennel and shallot cream in parchment paper pouches

**Poulet Sauté Grand Mere**- braised chicken w/ mushrooms, bacon, white wine, served w/ mashed potatoes

**Coq au Vin de Zazie**- braised chicken w/ root vegetables, red wine, and herbs, served w/ mashed potatoes

**Poulet Française**- chicken breast stuffed w/ wild mushrooms and herbs, served w/ mashed potatoes

**Chicken or Lamb Tagine**- braised w/ eggplant, tomatoes, turmeric, couscous, and toasted almonds

**Grilled Niman Ranch Hanger Steak**- w/ portobello cream sauce, served w/ mashed potatoes (+ \$6/ person)

**Boeuf Bourignon**- braised beef stew w/ herbs and red wine, served w/ mashed potatoes

**Grilled Maple Leaf Duck Breast** w/ mashed yams and port reduction (+ \$6/ person)

## **Family Style Seated Sides (Optional)**

***Choose one for \$11 or two for \$19***

**D.D.'s Mac & Cheese**- w/ parmesan crust

**Sautéed Local Broccolini**- w/ butter and olive oil

**Sautéed Summer Squash** w/ rosemary and shallots

**Blue Lake Green Beans** w/ butter and toasted almonds

**Grilled Asparagus** (*spring/ summer*)

## **Family Style Desserts**

***Choose one for \$14 or two for \$26***

**Fresh Fruit Crumble** (*seasonal flavors*)- w/ crème fraiche or gelato

**Toasted Challah Bread Pudding** (*fall/ winter*) w/ crème anglaise or gelato

**Crème Brulee** w/ strawberries

**Our Signature "Baked Hot Chocolate"** w/ golden marshmallows

**Assiette de Fromages**- assorted French cheeses w/ port figs and walnut levain (+\$5/ person)

## **Passed Desserts**

***Choose one for \$11, two for \$20, or three for \$30***

**Bite sized berry tarts**- w/ meyer lemon cream anglaise

**Brownie Nibbles** w/ fresh whipped vanilla cream

**Bite sized tarts** filled w/ fresh fruit crumble and crème fraiche

**Bite sized "Baked Hot Chocolate" tarts** w/ golden marshmallows

**(Cake Cutting fee for outside desserts \$5/ person)**