

ZAHARAKOS PRIVATE EVENT

# Continental Breakfast

Gather over breakfast. We will open the doors just for your group. Or join us during normal business hours to enjoy a simple to elegant fare—sure to get your day started right.

## \$4 per person

Regular Coffee, Decaf Coffee, Hot Tea

## \$8 per person

Hot Tea or Coffee, Assorted Juices,  
Yogurt, Granola, Fresh Fruit

## \$8 per person

Hot Tea of Coffee, Assorted Juices,  
Muffins, Bagels w/Cream Cheese & Jelly

## \$12 per person

Hot Tea, Coffee, Assorted Juices,  
Muffins, Yogurt, Fresh Fruit,  
Quiche or Biscuits & Gravy,  
Sausage or Bacon

---

## a la carte \$3 per person

Quiche — Broccoli/Cheddar, Cheese, Meat  
Toast or Bagels  
Fruit Tray  
Build-a-parfait  
Muffins or Danish  
Coffee and Tea  
Assorted Juices

Add these items to any of the above options or create your own. Off-site catering may be available upon request.



ZAHARAKOS PRIVATE EVENT

# Brunch Buffet

\$20 per person, minimum 15 guests

## Choice of 1 Soup or Salad

- Garden Salad
- Caesar Salad
- Vegetable Tray with Dip
- Classic Zaharakos Chili
- Vegetarian Vegetable Soup
- Chicken Noodle Soup
- Creamy Tomato Basil Soup

## Choice of 2

### Breakfast Goodies

- Scrambled Eggs
- Sausage
- Bacon
- Muffins
- Toast
- Bagels
- Home Fries
- Fruit Salad
- Biscuits and Gravy

## Choice of 1 Dessert

- Double Chocolate Brownies
- One Scoop of Ice Cream

### Option

Build-Your-Own Sundae  
Buffet +\$1.99 per person

## Choice of 2 Entrees

- Turkey on Pretzel Bun
- Ham on Pretzel Bun
- Artisan Grilled Cheese
- BLT
- Vegetable Quiche
- Sausage Quiche

## Choice of 2

### Beverages

- Fountain Soda: Coke, Diet Coke, Green River
- Iced Tea
- Lemonade
- Coffee

### Option

Additional beverages  
+\$1.00 per person



## Eye Openers

\$4.00 per person  
Classic Mimosa, Champagne

## Build-a-Mimosa

\$10.00 per person

- 3 Fruits – Strawberry, Raspberry, Blueberry
- 3 Juices – Orange, Cranberry, Punch
- Champagne



# Group Menu

All selections must be confirmed a minimum of 2 weeks prior.  
Plated offerings: guests will order from a custom menu based on the selections. May be subject to contracted agreement.

## Classic Zaharakos

for 12-20 guests

\$15.00 per person (plated)

### Choice of a Beverage

Coke, Diet Coke, Root Beer, Green River, Dr Pepper, Lemonade, or Iced Tea

### Choice of one Entrée

served with kettle chips

- GOM Cheese-brr-grr
- Avocado Grill
- Turkey Sandwich

### Single Scoop of Ice Cream

Chocolate, Vanilla, Strawberry, Dreamsicle, Butter Pecan, Cookies n' Cream, Mint Chocolate Chip, or Raspberry Chocolate Chip

### Options

French fries instead of chips

+\$1.50 per person

Build-Your-Own Sundae Buffet

+\$1.99 per person

## Build-Your-Own Sundae Buffet

\$6.00 per person

Vanilla or Chocolate Ice Cream

**Choice of 3 Sauces:** Caramel, Chocolate, Marshmallow, Strawberry, Peanut Butter, Pineapple.

**Toppings:** Rainbow Sprinkles, Peanuts, Whipped Cream, and Cherries

## Zaharakos Buffet

for 20+ guests

\$18.00 per person

### Choice of a Beverage

Coke, Diet Coke, Root Beer, Green River, Dr Pepper, Lemonade, or Iced Tea

### Choice of Soup or Chili

### Choice of three Sandwiches

served with kettle chips

- Turkey Sandwich on soft pretzel bun
- Ham Sandwich on soft pretzel bun
- Avocado Grill
- GOM Cheese-brr-grr

### Single Scoop of Ice Cream

Chocolate, Vanilla, Strawberry, Dreamsicle, Butter Pecan, Cookies n' Cream, Mint Chocolate Chip, or Raspberry Chocolate Chip

### Options

French fries instead of chips

+\$1.50 per person

Mixed Green or Caesar Salad

+\$3.00 per person

Build-Your-Own Sundae Buffet

+\$1.99 per person

## Best of Zaharakos

for 20+ guests

\$20.00 per person

(buffet or plated)

### Choice of an old-fashioned Soda

made with syrup and carbonated water dispensed from the onyx soda fountain

- Cherry Coke
- Vanilla Coke
- Cinnamon Coke
- Green River
- Root Beer
- Diet Coke

### Choice of three Entrées

sandwiches served with French fries or kettle-style chips

- GOM Cheese-brr-grr
- Ham Sandwich on soft pretzel bun
- Chefs Salad
- Hometown Tenderloin
- Diner-Style Hamburger
- Fish Fillet
- Turkey Sandwich on a soft pretzel bun
- Chipotle Citrus Chicken Breast

### Choice of one Dessert

- Tin Roof Sundae
- Strawberry Shortcake Sundae
- Double Chocolate Brownie
- Build-Your-Own Sundae



## Custom Buffet

for 20+ guests

Two Entrees \$25 per person

Three Entrees \$30 per person

### Entrée served with Roll:

- Roasted Chicken
- Roasted Pork Loin
- Roast Beef
- Fresh, Seasonal Fish subject to market price (which may increase cost per person)
- Penne with Pesto
- Spaghetti with Meatballs
- Traditional or Vegetarian Lasagna

### Choice of 1 Starch:

- Rice Pilaf
- Twice Baked Potato
- Mashed Potato
- Macaroni and Cheese
- New Potatoes with Parsley
- Roasted Fingerlings with Rosemary
- Asiago Potato

### Choice of 1 Vegetable:

- Southern-style Green Beans
- Roasted Asparagus
- Vegetable Medley – carrot, broccoli, cauliflower
- Glazed Baby Carrots

### Choice of 1 Soup or Salad:

- Caesar, Garden, or Greek Salad
- Zaharakos Signature Chili
- Creamy Tomato Basil
- Vegetarian Vegetable



### Choice of 1 Dessert:

- Mini Brownie Sundae  
Fresh, made in-house premium vanilla ice cream set atop a double chocolate brownie, covered in chocolate sauce and topped with a cherry
- Strawberry Shortcake Sundae  
Fresh, made in-house premium vanilla ice cream set atop pound cake then covered in strawberry sauce

### Choice of 2 Beverages:

- Fountain Soda  
(Coke, Diet Coke, Green River)
- Iced Tea
- Lemonade
- Coffee

Additional drink options available at +\$1.00 per person

---

### Have a Special Request?

We understand dietary needs vary and will do our best to accommodate your special request.

# Appetizers

## Appetizers

Price calculated per person or per serving/per hour. We will help you determine how much to order based on the number of guests and duration of your event.

\$1.00 per piece

2 dozen minimum each option

- Cocktail Meatballs – BBQ or Classic
- Spanakopita – a Greek savory phyllo pastry stuffed with chopped spinach, feta cheese, scallions, egg, and seasoning.
- Fruit Skewer
- Vegetable Spring Roll
- Pork Spring Roll
- Curried Chicken Salad in Phyllo Cup
- Classic Chicken Salad in Phyllo Cup
- Stuffed Mushroom Caps
- Smoked Salmon Rolland
- Bruschetta – grilled bread rubbed with garlic and topped with fresh tomato, olive oil, salt, basil, garlic and onion

\$3.00 per piece

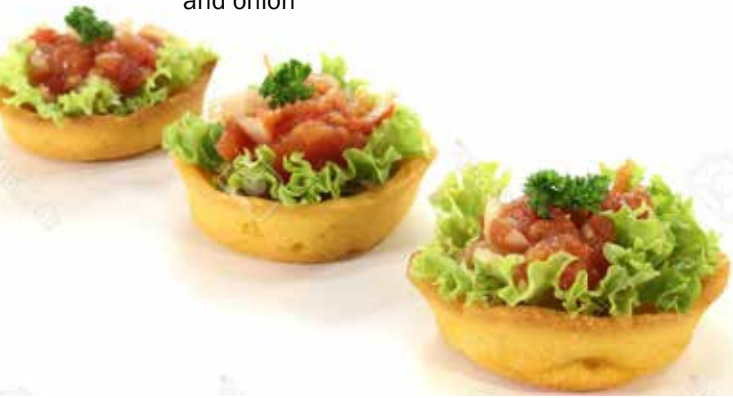
2 dozen minimum each option

- Bacon-wrapped Scallops
- Shrimp Cocktail

\$3.00 per serving

2 dozen minimum each option

- Spinach Artichoke Dip served with pita chips
- Crudité – celery, carrot, broccoli, cauliflower, cucumber, cherry tomato, dipping sauce
- Cheese Tray – 4 types (3 hard/1 soft) served with crackers
- Charcuterie Plate – 3 meat, 3 cheese, pickles, olives, nuts; served with crackers
- Fresh Fruit Salad



# Beverages



## Cash Bar

Bartender required. Prices shown are per drink and subject to tax.

Cash Bar Set-up \$100, includes plastic cups, napkins, garnishes and bar equipment. Client picks from list of any available wine and beer. Must meet minimum of \$250 per 25 guests in sales. If minimum drink amount is not met, client must pay the difference.

### Choice of 3 Bottled Beers

- Domestic \$4
- Imported \$5
- Artisan/Local \$6

### Choice of 3 Wines

- House \$5
- Mid \$8
- High \$10

### Non-alcoholic Beverages

Soft Drinks, Iced Tea, Lemonade, Coffee \$2

## Unlimited Open Bar

Set up \$100, includes plastic cups, napkins, garnishes and bar equipment. Unlimited alcohol for the duration of your event. As the client, you will be responsible for the drinks your guests order at the conclusion of the event. Prices shown are per drink and subject to tax. Bartender required.

### Choice of 3

#### Bottled Beers

- Domestic \$4
- Imported \$5
- Artisan/Local \$6

### Choice of 3 Wines

- House \$5
- Mid \$8
- High \$10

### Non-alcoholic Beverages

- Soft Drinks \$2
- Bottled Water \$2
- Iced Tea \$2
- Lemonade \$2
- Coffee \$2

## Limited Open Bar

To cover the cost of alcohol for your guests, this setup allows you to purchase a limited amount which guests can order from the bar until it is gone. Pricing plans for an average 3-6 drink per guest. Unless you request otherwise, equal amounts of beer and wine will be purchased.

\$100 setup fee and may be subject to taxes. Required bartender fees are not included. Pricing shown is a per person charge for all guests age 21 and over. **Choice of up to 3 wines and three beers.** Hourly price options below are only available if 30 or more guests are expected. If there are less than 50 guests, then a 2 hour minimum applies. You may request any type of beer or wine. A quote will be provided based on the desired product.

House Wine Only & Domestic Bottled Beer	Any House or Mid-Tier Wine & Any Type of Beer	Any Tier Wine & Any Type of Beer
1 hour      \$15	1 hour      \$21	1 hour      \$27
2 hours     \$17	2 hours     \$23	2 hours     \$29
3 hours     \$19	3 hours     \$25	3 hours     \$31
4 hours     \$21	4 hours     \$27	4 hours     \$33
5 hours     \$23	5 hours     \$29	5 hours     \$35

## Outside Food

Zaharakos generally does not allow outside food to be carried in other than a cake or cup cake from a certified baker. Should you want to use a caterer, price, terms, and consideration must be agreed upon in advance.

## Champagne/ Sparkling Wine

Prices per toast and by the bottle are subject to tax. Glassware rental may apply.

Andre champagne  
*Brut, Extra Dry, or Pink*  
\$4 per guest for toast  
\$18 per bottle

La Marca Prosecco  
\$7 per guest for toast  
\$36 per bottle

Argyle Sparkling Wine  
*Brut, Brut Rose*  
\$10 per guest for toast  
\$53 per bottle

Duval-Leroy Champagne  
*Brut*  
\$15 per guest for toast  
\$110 per bottle