

◆ ZOLO PRIVATE PARTIES ◆

For your next event treat your guests to a customized menu featuring local, seasonal and organic ingredients, and skillfully crafted cocktails at Zolo Grill.

PRIVATE PATIO

covered patio in the summer / enclosed heated patio in the winter

capacity: 35 seated / 50 standing

food & beverage minimum: Sunday-Wednesday: \$1500* / Thursday-Saturday: \$2000*

FULL RESTAURANT

capacity: 100 seated / 150 standing

food & beverage minimum: Sunday-Wednesday: \$6000* / Thursday-Saturday: \$8000*

* purchase minimums are subject to change; excludes tax & gratuity
signed contracts & deposits are required for all events



ZOLO
GRILL

CONTACT: Jen Soranson - jen@zologrill.com - 303.449.0444
2525 Arapahoe Avenue, Boulder CO - www.zologrill.com

◆ LUNCH SPECIAL EVENT MENU ◆

◆ FOR THE TABLE ◆

Guacamole & Chips zolo love, mashed fresh, house made chips

Chips & Salsa hatch salsa, house made chips

◆ APPETIZERS ◆

Zolo Market Salad watermelon, cucumber, arugula, cotija cheese, lemon vinaigrette

Tomato & Guajillo Gazpacho cucumber-lime sorbet

Warm Tomato Tart local tomato, tomatillo jam, goat cheese, micro greens

Empanadas black beans, oaxaca cheese, ranchero sauce

◆ LUNCH PLATES ◆

Chicken Enchiladas chicken, smoked gouda, cheddar and jack cheese, red or green chile or xmas

Colorado Tilapia Tacos house corn tortillas. tomatillo salsa, avocado crema. black bean refritos

Roasted Corn & Green Chile Tamales roasted red pepper puree, summer squash, seared greens

Crispy Duck Confit Tacos rice, beans, cotija cheese, fingerling potatoes, salsa verde, corn tortillas

Smoked Chicken Salad chopped romaine, red onion rajas, roasted pepitas, dried cranberries polenta croutons, goat cheese vinaigrette

Chile Salad mixed greens, roasted chiles, queso fresco, corn salsa, cilantro lime vinaigrette

◆ DESSERT ◆

Dessert Options Change Seasonally please inquire for our current selection

OPTION A: *For the Table and Lunch Plates - \$16 per guest*

OPTION B: *For the Table, Appetizers and Lunch Plates - \$21 per guest*

OPTION C: *For the Table, Lunch Plates and Dessert - \$21 per guest*

OPTION D: *All four courses - \$26 per guest*

**all drinks are an additional charge - signature cocktail and bar packages available*



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◆ DINNER SPECIAL EVENT MENU ◆

◆ FOR THE TABLE ◆

Guacamole & Chips zolo love, mashed fresh, house made chips

Chips & Salsa hatch salsa, house made chips

◆ APPETIZERS ◆

Zolo Market Salad watermelon, cucumber, arugula, cotija cheese, lemon vinaigrette

Tomato & Guajillo Gazpacho cucumber-lime sorbet

Warm Tomato Tart local tomato, tomatillo jam, goat cheese, micro greens

Empanadas black beans, oaxaca cheese, ranchero sauce

◆ DINNER PLATES ◆

Chicken Enchiladas chicken, smoked gouda, cheddar and jack cheese, red or green chile or xmas

Colorado Tilapia Tacos house corn tortillas. tomatillo salsa, avocado crema. black bean refritos

Roasted Corn & Green Chile Tamales roasted red pepper puree, summer squash, seared greens

Wild Boar Pibil braised boar shoulder wrapped in a banana leaf, achiote peppers, smokey black beans, roasted summer squash

Blue Corn Fried Catfish warm crab butter, mushroom tamale, sweet peppers, mushroom and spinach salad

◆ DESSERT ◆

Dessert Options Change Seasonally please inquire for our current selection

OPTION A: *For the Table and Dinner Plates - \$26 per guest*

OPTION B: *For the Table, Appetizers and Dinner Plates - \$33 per guest*

OPTION C: *For the Table, Dinner Plates and Dessert - \$33 per guest*

OPTION D: *All four courses - \$41 per guest*

**all drinks are an additional charge - signature cocktail and bar packages available*



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◆ APPETIZER SPECIAL EVENT MENU ◆

Buffalo Wings \$1.50 EACH

Chorizo Stuffed Bacon Wrapped Dates \$1.50 EACH

Ribs \$3 EACH

Roasted Corn & Green Chile Tamale \$4 EACH

Vegetarian Sope \$3.50 EACH

Beef Brisket Sope \$3.50 EACH

Duck Confit Sope \$3.50 EACH

Smoked Chicken Sope \$3.50 EACH

Chorizo Sope \$3.50 EACH

Pork Sope \$3.50 EACH

Jalapeño Relleno \$3 EACH

Shrimp Tostada \$1.50 EACH

Blue Corn Fried Oyster \$2 EACH



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