

- ZOLO GRILL -

Special Occasions Catering

◆ **MENU A** ◆

Two Entrée Choices from One + Two Side Items \$19/person

◆ **MENU B** ◆

Two Entrée Choices From Two + Two Side Items \$24/person

◆ **MENU C** ◆

Two Entrée Choices from Two + One Entrée Choice from One + 2 Side Items \$27/person

◆ **MENU D** ◆

Two Entrée Choices from Three + 2 Side Items \$32/person

◆ **ENTREES** ◆

ONE

Pulled Pork
guajillo chile bbq

Shrimp Skewers
preserved lemon

Blue Corn Tamales
crab butter

Squash & Poblano Tamales
cranberry jalapeño chutney

Wisdom Farm Chicken Pieces
breast & thigh, chipotle butter

TWO

Pork Tenderloin
apple chipotle chutney

Colorado Catch Bass
cilantro pistou

BBQ Duck
apricot chutney

Scottish Salmon
lemon, artichoke

Skirt Steak
chimichurri

THREE

Buffalo Sirloin
fig jicama salsa

Chile Seared Ahi
seasonal salsa

Flatiron Steak
adobo sauce

Prime Rib
red chile jus, blue corn fried onion, horseradish crema

Duck Breast
cherry ancho glaze

◆ **SIDES** ◆

some sides subject to seasonal availability
\$3 per additional side

Green Chile Macaroni & Cheese

Creamy White Corn Grits

Cous Cous Chile Salad
confit hazel dell mushrooms

Black Bean & Corn Salad
honey, cilantro

Mashed Sweet Potato
cranberry compote

Marinated Green Beans
roasted red bell peppers

Mexican Corn on the Cob
chile, mayo, cotija

Root Vegetable Hash
sweet potato, celery root, parsnip, beet

Roasted Baby Red Potatoes
rosemary

Seared Greens
garlic, shallot

additional \$1 per person for these sides or \$4 each

Grilled Asparagus
lemon zest

Butternut Squash Purée
pine nut-pomegranate gremolata

Brussels Sprout Hash
bacon, salt roasted onion

Cauliflower Gratin

Sweet Potato Gratin

Roasted Beets
goat cheese

Grilled Broccolini
garlic anchovy dressing

Red Quinoa Salad
arugula

◆ COCKTAIL APPETIZERS ◆

priced per piece - minimum order of 10 per item

Shrimp Tostada \$2

black bean refritos, crispy red corn tortillas

Chorizo Stuffed Bacon Wrapped Dates \$2

ranchero sauce

Tequila Cured Salmon \$3

fennel-pasilla relish, pickled fresno chiles, pepita yogurt, house cracker

Jalapeño Relleno \$3

house ranch

Ribs \$3

house cured & smoked, garlic herb oil

Sopes \$3.50

bbq brisket / chorizo fundido / red chile pork / black bean

Seasonal Soup Shooter \$2

Chicken Skewer \$3

cascabel vinaigrette

Seasonal Tamale \$4

Skirt Steak Skewer \$3

chimichurri

Vegetable Skewer \$2

sherry vinaigrette

Duck Confit Crostini \$3

seasonal chutney

Cured Salmon Canape \$3

pepita yogurt, house cracker

Ahi Sashimi \$4

blue corn cracker, wasabi crema, pickled vegetable salsa

◆ SALADS ◆

\$4 per person

Goat Cheese Salad

romaine, pepitas, rajas, dried cranberry, goat cheese vinaigrette

Fall Salad

mixed baby greens, red grape, butternut squash, cotija cheese

Zolo Casa Salad

mixed baby greens, jicama, cucumber, tomato, radish

Summer Salad

mixed baby greens, watermelon, cucumber, cotija cheese

Chile Salad

mixed baby greens, pickled chiles, anaheim, queso fresco, cilantro vinaigrette

Heirloom Tomato Salad

queso fresco, basil

Shaved Asparagus Salad

confit mushroom, queso fresco, confit mushrooms

◆ BREADS ◆

\$3 per person

Roasted Garlic Ancho Flatbread

Seasonal Pistou Flatbread

Pumpkin Sage Flatbread

Red Chile Flat Bread

Blue Corn Bread

charred anaheim butter

Poblano Corn Bread

honey butter

Herb Focaccia

From set-up to clean-up, you and your guests will be well taken care of by our full service staff. Choose from buffet, family style, or plated.

We are happy to accommodate for allergies or dietary restrictions.

Minimum orders of \$1,000 required for on-site preparation by Chef

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