

## ◆ APPETIZER SPECIAL EVENT MENU ◆

[ PRICED PER PIECE- MINIMUM ORDER OF 10 PER ITEM ]

**Zolo Salsa & Guacamole\*** housemade corn chips \$3 per person

**Shrimp Tostada\*** black bean refritos, crispy red corn tortillas \$2.5

**Chorizo Stuffed Bacon Wrapped Dates\*** ranchero sauce \$2

**Buffalo Wings\*** zolo hot sauce \$2

**Jalapeño Relleno** house ranch [in-house only] \$2

**Ribs\*** house cured & smoked, garlic herb oil \$3.5

**Sopes\*** bbq brisket / chorizo fundido / red chile pork / black bean-avocado \$3

**Seasonal Soup Shooter\*** \$2

**Chicken Skewer\*** cascabel vinaigrette \$3

**Seasonal Tamale\*** \$4

**Tequila Cured Salmon\*** fennel-pasilla relish, pickled fresno chiles, pepita yogurt, house cracker \$3.5

**Stuffed Mushroom** housemade chorizo, cream cheese OR vegetable, cream cheese \$2.5

**Skirt Steak Skewer\*** apple chimichurri \$4

**Vegetable Skewer\*** sherry vinaigrette \$3

**Duck Confit Crostini** seasonal chutney \$3

**Cured Salmon Canape** pepita yogurt, house cracker \$3

**Ahi Sashimi** blue corn cracker, wasabi crema, pickled vegetable salsa \$4

\*denotes a Gluten Free Item



**CONTACT:** *Lolo Grossman - lolo@zologrill.com - 303.449.0444*  
*2525 Arapahoe Avenue, Boulder CO - www.zologrill.com*

◆ **DINNER SPECIAL EVENT MENU** ◆  
\*SUBJECT TO SEASONAL CHANGES\*

◆ **FOR THE TABLE** ◆

**Chips, Salsa & Guacamole** our house hatch salsa, fresh mashed guacamole, housemade chips

◆ **APPETIZERS** ◆

**Cucumber Avocado Gazpacho** red beet & guajillo chile sorbet, chile oil, cilantro

**Empanadas** black beans, oaxaca cheese, ranchero sauce

**Casa Salad** cherry tomatoes, cucumber, jicama, cotija cheese, sherry vinaigrette

**Tequila Cured Salmon** watermelon radish, avocado, cascabel chile yogurt, pepita cracker, pickled fresno chiles

◆ **DINNER PLATES** ◆

**Chicken Enchiladas** smoked cheese, achiote rice, pinto beans, crema, choice of red, green or xmas chile

**Blackened Fish Tacos** house corn tortillas, tomatillo salsa, serrano crema, black bean refritos

**Red Chile Tamales** asparagus, field spinach, garbanzo beans, roasted chiles

**Grilled Flatiron Steak** crispy red potatoes, english peas, chipotle steak sauce, habanero bacon jam

**Grilled Ruby Red Trout** creamy blue corn grits, cilantro pistou, seared greens, pickled chiles

◆ **DESSERT** ◆

**Mexican Chocolate Mousse** ancho chile cream

**Canela Dusted Churros** cinnamon-sugar fritters, strawberry-chile purée

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

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

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

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

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

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◆ **LUNCH SPECIAL EVENT MENU** ◆  
\*SUBJECT TO SEASONAL CHANGES\*

◆ **FOR THE TABLE** ◆

**Guacamole & Chips** zolo love, mashed fresh, housemade chips

**Chips & Salsa** hatch salsa, housemade chips

◆ **APPETIZERS** ◆

**Cucumber Avocado Gazpacho** red beet & guajillo chile sorbet, chile oil, cilantro

**Empanadas** black beans, oaxaca cheese, ranchero sauce

**Casa Salad** cherry tomatoes, cucumber, jicama, cotija cheese, sherry vinaigrette

◆ **LUNCH PLATES** ◆

**Chicken Enchiladas** smoked cheese, achiote rice, pinto beans, crema, choice of red, green or xmas chile

**Blackened Fish Tacos** house corn tortillas, tomatillo salsa, serrano crema, black bean refritos

**Red Chile Tamales** asparagus, field spinach, garbanzo beans, roasted chiles

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

**Smoked Chicken Salad** romaine, pepitas, dried cranberries, polenta croutons, goat cheese vinaigrette

**Chile Salad** pickled anaheims, queso fresco, pine nuts, corn, cilantro-lime vinaigrette

◆ **DESSERT** ◆

**Mexican Chocolate Mousse** ancho chile cream

**Canela Dusted Churros** cinnamon-sugar fritters, strawberry-chile purée

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

**OPTION B:** *For the Table, Appetizers & Lunch Plates - \$22 per guest*

**OPTION C:** *For the Table, Lunch Plates & Dessert - \$22 per guest*

**OPTION D:** *All four courses - \$28 per guest*

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

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## ◆ BRUNCH SPECIAL EVENT MENU ◆

### ◆ BUFFET ENTREES ◆

*two for \$12 / three for \$15 / four for \$18 / per person*

**Poblano & Oaxaca Waffles** 100% pure vermont maple syrup

**Southwestern Frittata** black bean, bell peppers, smoked cheese

**Fundido Hash** queso fundido, spinach, mushroom, potato, fried egg

**Duck Confit & Seasonal Vegetable Hash** ranchero sauce, corn tortillas

**Breakfast Enchiladas** choice of bacon or chorizo, potato, cheese, egg, red & green chile

### Seasonal Tamales

**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 tortilla strips, cilantro lime vinaigrette

### ◆ SIDES ◆

*priced per person*

**Scrambled Egg \$1.5**

**Crispy Breakfast Potatoes \$3**

**Seasonal Roasted Vegetables \$4**

**Applewood Smoked Bacon \$4**

**Housemade Poblano Chorizo \$4**

**Cilantro Biscuit with Seasonal Jam \$2**

**Fresh Fruit \$2**

### ◆ CUSTOM BAR MENUS ◆

**Bloody Mary \$3**

**Mimosa \$3**

**Mango Agua Fresca \$3**

**Raspberry Mint Limeade \$4**

**Strawberry Lemonade \$3**

**Iced Tea \$3**

**Boylans Root Beer or Gingerale \$3.5**

**Pellegrino (750ml) \$5**



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## ◆ **BUFFET MENU** ◆

**[ PRICED PER PERSON ]**

*one entree for \$15 per person / two entrees for \$18 / three entrees for \$21*

All entrees are served with housemade chips, our famous fire roasted hatch chile salsa, achiote rice, house pinto beans, salsa fresca, crema, & cotija cheese. Tacos are served with flour and/or corn tortillas.

Enchiladas are served with sides of green & red chile.

**Smoked BBQ Chicken Tacos**

**Red Chile Pork Tacos**

**Carne Asada Tacos**

**Roasted Vegetables Tacos**

**Smoked Chicken & Cheese Enchiladas**

**Red Chile Pork & Cheese Enchiladas**

**Roasted Vegetables & Cheese Enchiladas**

**Shrimp & Sweet Potato Tamales** chipotle buerre blanc

**Red Chile Pork Tamales** achiote butter

**Seasonal Vegetable Tamales**



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# CATERING

**FROM OUR CASA TO YOUR CASA**

## ◆ HOW TO BOOK ◆

Please contact Lolo for more details, questions and to book your next event.

**LOLO@ZOLOGRILL.COM**

*72 hour notice required on all orders*

*Special Occasions Menu available for Farm Dinners and Weddings!*

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## ◆ DELIVERY & SERVICE OPTIONS ◆

### **BASIC**

pick up at Zolo

**NO FEE // NO MINIMUM ORDER**

**\*SOME APPETIZERS NOT AVAILABLE WITHOUT FULL SERVICE**

### **BASIC DELIVERY**

delivery to site [ within Boulder County limits ]

**\$50.00 // NO MINIMUM ORDER**

**\*SOME APPETIZERS NOT AVAILABLE WITHOUT FULL SERVICE**

### **FULL SERVICE**

delivery to site, full service staff, platters, chafing dishes for service, clean up

**STARTING AT \$25 PER HOUR // \$500 MINIMUM ORDER**

**DISPOSABLE AND COMPOSTABLE PLATES, NAPKINS & FLATWARE AVAILABLE \$2 PER PERSON**

**LOLO@ZOLOGRILL.COM**



**WWW.ZOLOGRILL.COM**