

- 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**  
garlic, 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

**Seared Salmon**  
artichoke, lemon

**BBQ Duck**  
apricot chutney

**Grilled Ruby Red Trout**  
cilantro pistou

**Skirt Steak (5 - 5.5 oz)**  
chimichurri & pistou steak sauce

**THREE**

**Buffalo Sirloin**  
fig jicama salsa

**Chile Seared Ahi**  
seasonal salsa

**Grilled Beef Sirloin**  
gaujillo chile butter

**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

### **Jalapeño Relleno** \$3

house ranch

### **Ribs** \$3.5

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

**ZOLO**  
GRILL

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