

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 TAMALES* \$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



2525 ARAPAHOE AVENUE, BOULDER CO - WWW.ZOLOGRILL.COM

DINNER SPECIAL EVENT MENU

SUBJECT TO SEASONAL CHANGES



FOR THE TABLE

GUACAMOLE, SALSA & CHIPS our house hatch salsa, fresh mashed guacamole, housemade chips

APPETIZERS

BUTTERNUT SQUASH-CHILE BISQUE apple-jicama salsa, toasted pepitas, crema

EMPANADA hazel dell mushrooms, braised leeks, smoky cheddar-jack. served with warm salsa ranchera

CASA SALAD seasonal greens, roasted butternut squash, red grapes, cotija cheese, sherry vinaigrette

JALAPEÑO CORN FRITTERS pickled corn relish, local honey

DINNER PLATES

CHICKEN ENCHILADAS smoked cheese, achote rice, pinto beans, crema, choice of red, green or xmas

BLACKENED REDFISH TACOS house corn tortillas, tomatillo salsa, smoky serrano aioli, black bean refritos

SEASONAL TAMALES seasonal preparation

GRILLED SKIRT STEAK thick cut ranch fries, fall vegetable pan roast, cotija cheese, chipotle-mezcal steak sauce

SEARED ALASKAN SALMON roasted cauliflower, pork belly confit, cascabel cream, blue corn tamale, red pepper jam

DESSERT

CHOCOLATE CHILE CUSTARD spiced pecans, caramel, whipped cream

CANELA DUSTED CHURROS cinnamon-sugar fritters, pomegranate-chile purée

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 - custom bar menus available*



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LUNCH SPECIAL EVENT MENU

SUBJECT TO SEASONAL CHANGES



FOR THE TABLE

GUACAMOLE, SALSA & CHIPS our house hatch salsa, fresh mashed guacamole, housemade chips

APPETIZERS

BUTTERNUT SQUASH-CHILE BISQUE apple-jicama salsa, toasted pepitas, crema

EMPANADA hazel dell mushrooms, braised leeks, smoky cheddar-jack. served with warm salsa ranchera

CASA SALAD seasonal greens, roasted butternut squash, red grapes, cotija cheese, sherry vinaigrette

LUNCH PLATES

CHICKEN ENCHILADAS smoked cheese, achiote rice, pinto beans, crema, choice of red, green or xmas

BLACKENED REDFISH TACOS house corn tortillas, tomatillo salsa, smoky serrano aioli, black bean refritos

SEASONAL TAMALES seasonal preparation

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, cilantro-lime vinaigrette, crispy tortilla chips

DESSERT

CHOCOLATE CHILE CUSTARD spiced pecans, caramel, whipped cream

CANELA DUSTED CHURROS cinnamon-sugar fritters, pomegranate-chile purée

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 - custom bar menus 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 seasonal preparation

SMOKED CHICKEN SALAD romaine, pepitas, dried cranberries, polenta croutons, goat cheese vinaigrette

CHILE SALAD pickled anaheims, queso fresco, pine nuts, cilantro-lime vinaigrette, crispy tortilla chips

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

DRINKS

based on consumption

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 bierre blanc

RED CHILE PORK TAMALES achiote butter

SEASONAL VEGETABLE TAMALES

ZOLO
GRILL

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CATERING

FROM OUR CASA TO YOUR CASA



HOW TO BOOK

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

CHERYL@ZOLOGRILL.COM

72 hour notice required on all orders

Special Occasions Menu available for Farm Dinners and Weddings!

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



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