



BIGREDF RESTAURANT GROUP

Not seeing what you're looking for?
We got what you need!



EVENTS@JAXLODO.COM
EVENTS@JAXFORTCOLLINS.COM
EVENTS@JAXBOULDER.COM
EVENTS@JAXGLENDALE.COM



BOULDEREVENTS@POSTBREWING.COM
LAFAYETTEEVENTS@POSTBREWING.COM
LONGMONTEVENT@POSTBREWING.COM
ROSDALEEVENTS@POSTBREWING.COM



EVENTS@CENTROMEXICAN.COM



EVENTS@THEWESTENDTAVERN.COM



EVENTS@LOLADENVER.COM



PARTIES & CATERING



**FOR MORE INFORMATION OR TO BEGIN PLANNING YOUR EVENT
CONTACT JANEE@BIGREDF.COM • 405.320.4721**

ZOLOGRILL.COM • 2525 ARAPAHOE AVE. • BOULDER, CO

LET'S THROW A PARTY

PRIVATE PARTIES & EVENTS

For your next event, treat your guests to a customized menu and skillfully crafted cocktails in Zolo's private dining space. Assisting you to make your private dining in Boulder a memorable experience is what we do! From service and food, to cocktails and atmosphere, we will make sure every "t" is crossed and "i" is dotted. When you host your event with us, it is like opening your home to your friends. Our home becomes your home, and we will take care of each and everyone of your guests with our Zolo Love!

SOZO

A private space all your own, Sozo boasts a full wall of windows overlooking our beautiful patio. It is a covered open-air patio in the summer / enclosed, heated patio in the winter. This is the perfect space for business luncheons, graduation parties, birthday happy hours, bridal / baby brunches and more!

**Seasonal / weather permitting*

DINING ROOM

Main dining room booths and tables

FULL RESTAURANT

Main dining room, covered patio, and outdoor patio
(weather permitting)



FLOOR PLANS

MAIN FLOOR

CASCABEL

16 seated

BUFFALO ALLY

16 seated

ALL OF ZOLO

112 seated / 130 standing

SOZO

45 seated / 60 standing

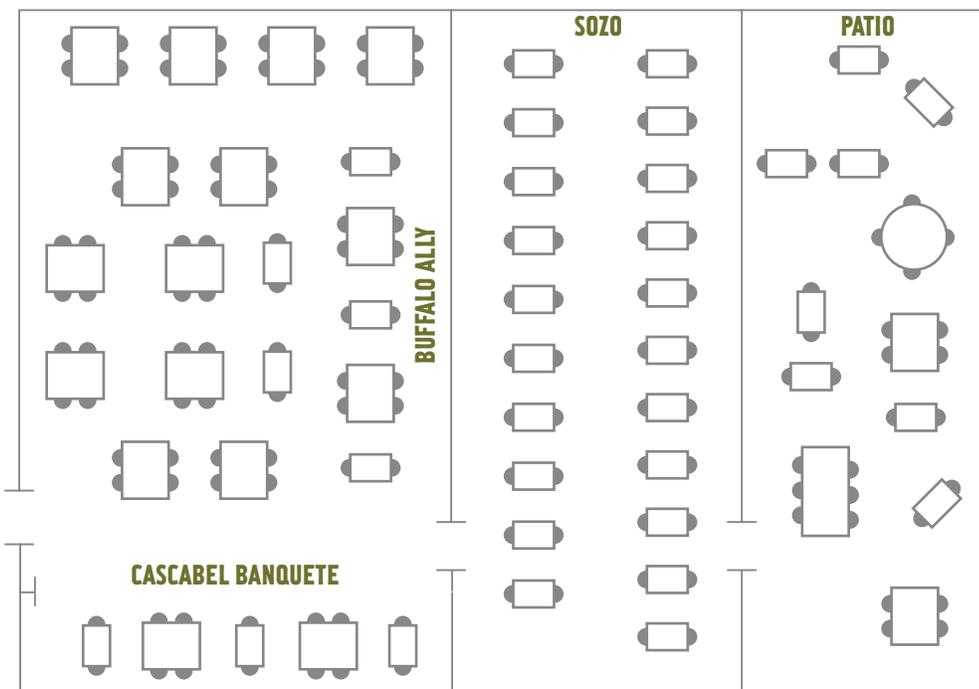
PATIO

contingent on weather

34 seated / 50 standing

DINNING ROOM

100 seated / 90 standing



To reserve a space at Zolo Grill, a food and beverage minimum must be met. Minimums vary by date and time. All events include 8.95% tax and 23% service charge.



COCKTAIL APPETIZERS

APPETIZERS

minimum order of 10 per item

SHRIMP TOSTADA \$2 | each

black bean refritos, crispy red corn tortillas

CHORIZO STUFFED BACON WRAPPED DATES \$2 | each

ranchero sauce

VOODOO CHILES \$3 | each

jalapeños stuffed with voodoo cream cheese & crispy bacon

SOPES \$3.50 | each

chorizo fundido / carnitas / black bean & avocado

SEASONAL SOUP SHOOTER \$2 | each

CHICKEN SKEWER \$3 | each

cascabel vinaigrette

SEASONAL TAMALES \$4 | each

SHISHITO PEPPERS \$2 | person

STEAK SKEWER \$3 | each

chimichurri

VEGETABLE SKEWER \$2 | each

sherry vinaigrette

TEQUILA CURED SALMON CANAPE \$3 | each

pepita yogurt, tortilla cracker

VEGETABLE CRUDITE \$2 | person

seasonal chef options served with roasted tomato ranch

SOUTHWEST SHRIMP COCKTAIL \$2 | each

served with xmas cocktail sauces

DIY FRITO PIE BAR \$5 | person

served with all the fixing for a perfect pie

Not all ingredients are listed. Please alert your server to any allergies. *These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness.



DINNER SPECIAL EVENT MENU | PLATED OPTIONS

OPTION A

Plates to Share
All 3 Courses
\$44 PER PERSON

OPTION B

Plates to Share
2nd Course
3rd Course
\$36 PER PERSON

OPTION C

Plates to Share
1st Course
2nd Course
\$36 PER PERSON

OPTION D

Plates to Share
2nd Course
\$29 PER PERSON

**all drinks are an additional charge - custom bar menus available*

PLATES TO SHARE

(choose 1 for your group or choose both for an extra \$2.00 per person)

GUACAMOLE, SALSA & CHIPS

our house hatch salsa, fresh mashed guacamole, housemade chips

QUESO FUNDIDO

red pepper jam, house pickles, warm tortilla chips

1ST COURSE

(choose two options for your menu)

HOUSE SALAD

beets, blue cheese, toasted almonds & chile balsamic dressing

TORTILLA SOUP

cabbage, avocado, panela cheese, radish, tortilla strips, rich chicken-tomato broth

PORK GREEN CHILE

blistered onions, potatoes, roasted garlic, chicharrón, lime

2ND COURSE

(choose four options for your menu)

BASE SOUTHWEST DINNER OPTIONS

SWEET POTATO TACOS

jack cheese, almond salsa macha, leeks, apple-jicama slaw, arugula chimichurri, fried shishitos

BLACKENED REDFISH TACOS

charred tomatillo salsa, smoked serrano aioli, cabbage, cotija, black bean refritos, flour tortillas

RED CHILE SQUASH TAMALES

spaghetti squash, cotija pomegranate & chile rojo

RELLENO PLATTER

brisket barbacoa stuffed poblano & a crispy anaheim relleno, crema, pinto beans, red & green chile sauce

CHICKEN ENCHILADAS

smoked queso, achiote rice, pinto beans, crema, choice of red, green, or xmas chile

SUMMIT SOUTHWEST DINNER OPTIONS

add \$4.00 per person for each SUMMIT OPTION added

CEDAR PLANK VERLASSO SALMON *

green chile corn grits, garlicky broccolini, hay smoked tomato butter

GRILLED ANCHO NEW YORK STEAK*

block center cut, duck fat fried potatoes, rajas, salsa verde

ROASTED ROCKY MOUNTAIN LAMB*

lamb round, heirloom bean ragout, parsnip puree, radicchio pesto, pepitas

TEXAS STYLE PORK RIBS

St. Louis style ribs, orange cranberry bbq, sweet potato hash, collard greens, cowboy onions

3RD COURSE

CASCABEL CHOCOLATE TART

candied chiles & toffee crunch

CANELA DUSTED CHURROS

cinnamon-sugar dusted, whipped chocolate, seasonal fruit preserve

BREAD SERVICE

(additional \$3.00 per person)

ROASTED GARLIC ANCHO FLATBREAD

RED CHILE FLAT BREAD

BLUE CORN BREAD

POBLANO CORN BREAD

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DINNER BUFFET MENU | BUFFET OPTIONS

All buffet entrees are served with fresh flour and/or corn tortillas, tortilla chips, our famous housemade salsas, achote rice, house pinto beans, crema & cotija cheese. Enchiladas are served with sides of green & red chile.

OPTION A

Three Entrees
\$27 PER PERSON

OPTION B

Two Entrees
\$23 PER PERSON

OPTION C

One Entrees
\$21 PER PERSON

TACO BAR

\$18 PER PERSON

BASE SOUTHWEST DINNER OPTIONS

CHICKEN ENCHILADAS

smoked queso, achote rice, pinto beans, crema, choice of red, green, or xmas chile

RED CHILE PORK & CHEESE ENCHILADAS

ROASTED VEGETABLES & CHEESE ENCHILADAS

ROASTED CHILI & CHEESE TAMALES

marinated tomatoes, black bean sauce, cotija

SEASONAL VEGETABLE TAMALES

SUMMIT SOUTHWEST DINNER OPTIONS

(add \$4.00 per person for each SUMMIT OPTION added to your buffet)

CEDAR PLANK VERLASSO SALMON *

green chile corn grits, garlicky broccolini, hay smoked tomato butter

GRILLED ANCHO NEW YORK STEAK*

block center cut, duck fat fried potatoes, rajas, salsa verde

ROASTED ROCKY MOUNTAIN LAMB*

lamb round, heirloom bean ragout, parsnip puree, radicchio pesto, pepitas

TEXAS STYLE PORK RIBS

St. Louis style ribs, orange cranberry bbq, sweet potato hash, collard greens, cowboy onions

TACO BAR

\$18.00 per person

all taco bars are served with fresh flour and/or corn tortillas, tortilla chips, our famous housemade salsas, achote rice, house pinto beans, crema & cotija cheese

CHOICE OF 2 MEATS:

CARNITAS

BEEF CHEF CHOICE

SEASONAL VEGETABLES

BLACKED FISH

SHRIMP

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LUNCH SPECIAL EVENT MENU | PLATED OPTIONS

OPTION A

Plates to Share
All 3 Courses
\$30 PER PERSON

OPTION B

Plates to Share
2nd Course
3rd Course
\$25 PER PERSON

OPTION C

Plates to Share
1st Course
2nd Course
\$25 PER PERSON

OPTION D

Plates to Share
2nd Course
\$18 PER PERSON

**all drinks are an additional charge - custom bar menus available*

PLATES TO SHARE

(choose 1 for your group or choose both for an extra \$2.00 per person)

GUACAMOLE, SALSA & CHIPS

our house hatch salsa, fresh mashed guacamole, housemade chips

QUESO FUNDIDO

red pepper jam, house pickles, warm tortilla chips

1ST COURSE

(choose two options for your menu)

HOUSE SALAD

beets, blue cheese, toasted almonds & chile balsamic dressing

TORTILLA SOUP

cabbage, avocado, panela cheese, radish, tortilla strips, rich chicken-tomato broth

PORK GREEN CHILE

blistered onions, potatoes, roasted garlic, chicharrón, lime

2ND COURSE

(choose four options for your menu)

BASE SOUTHWEST LUNCH OPTIONS

SWEET POTATO TACOS

jack cheese, almond salsa macha, leeks, apple-jicama slaw, arugula chimichurri, fried shishitos

GRILLED ORANGE CARNITAS TACOS

braised duroc pork, house slaw, orange-arbol preserves, crispy cheese, tomatillo salsa

BLACKENED REDFISH TACOS

charred tomatillo salsa, smoked serrano aioli, cabbage, cotija, black bean refritos, flour tortillas

MAC & CHORIZO

chicharrón, cotija, green chile

CHICKEN ENCHILADAS

smoked queso, achiote rice, pinto beans, crema, choice of red, green or xmas chile

ZOLO SMOKED CHICKEN SALAD

greens, dried cranberry, pepitas, crispy polenta croutons, cowboy onions, goat cheese vinaigrette

FALL CHOPPED SALAD

romaine, butternut squash, apple, cranberry, bacon, roasted chickpeas & sage brown butter vinaigrette

SUMMIT SOUTHWEST LUNCH OPTIONS

(add \$4.00 per person for each SUMMIT OPTION added)

GRILLED ANCHO STEAK SANDWICH*

caramelized onions, peppers, ancho mayo, dry jack cheese, ranch fries

RELLENO PLATTER

brisket barbacoa stuffed poblano & a crispy anaheim relleno, crema, pinto beans, red & green chile sauce

VERLASSO SALMON SANDWICH*

avocado, shaved fennel, lemon aioli, smoked tomato, ranch fries

3RD COURSE

CASCABEL CHOCOLATE TART

candied chiles & toffee crunch

CANELA DUSTED CHURROS

cinnamon-sugar dusted, whipped chocolate, seasonal fruit preserve

BREAD SERVICE

(additional \$3.00 per person)

ROASTED GARLIC ANCHO FLATBREAD

RED CHILE FLAT BREAD

BLUE CORN BREAD

POBLANO CORN BREAD

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LUNCH BUFFET MENU | BUFFET OPTIONS

All entrees are served with fresh flour and/or corn tortillas, tortilla chips, our famous housemade salsas, achiote rice, house pinto beans, crema & cotija cheese. Enchiladas are served with sides of green & red chile.

OPTION A

\$18 PER PERSON

OPTION B

\$21 / PER PERSON

OPTION C

\$24/ PER PERSON

TACO BAR

\$18 PER PERSON

ENTREES

CHICKEN ENCHILADAS

smoked queso, achiote rice, pinto beans, crema, choice of red, green, or xmas chile

RED CHILE PORK & CHEESE ENCHILADAS

ROASTED VEGETABLES & CHEESE ENCHILADAS

SEASONAL VEGETABLE TAMALES

ZOLO SMOKED CHICKEN SALAD

mixed greens, dried cranberries, pepita, crispy polenta croutons, cowboy onions, goat cheese vinaigrette

FALL CHOPPED SALAD

romaine, butternut squash, apple, cranberry, bacon, roasted chickpeas & sage brown butter vinaigrette

TACO BAR

\$18.00 per person

all taco bars are served with fresh flour and/or corn tortillas, tortilla chips, our famous housemade salsas, achiote rice, house pinto beans, crema & cotija cheese

CHOICE OF 2 MEATS:

CARNTIAS

BEEF CHEF CHOICE

SEASONAL VEGETABLES

BLACKED FISH

SHRIMP

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OPTION A

Four Entrees

\$24 PER PERSON

OPTION B

Three Entrees

\$21 PER PERSON

OPTION C

Two Entrees

\$18 PER PERSON

BRUNCH SPECIAL EVENT MENU

BUFFET ENTREES

STUFFED FRENCH TOAST

100% pure Vermont maple syrup

SOUTHWESTERN FRITTATA

black bean, (rajas), smoked cheese

DUCK CONFIT & SEASONAL VEGETABLE HASH

ranchero sauce, corn tortillas

BREAKFAST ENCHILADAS

choice of: seasonal vegetables, bacon or chorizo, with potato, cheese, egg, reg & green chile

SEASONAL TAMALES

seasonal preparations

BISCUITS & GRAVY

buttermilk biscuits & chorizo gravy

FALL CHOPPED SALAD

romaine, butternut squash, apple, cranberry, bacon, roasted chickpeas & sage brown butter vinaigrette

SIDES

priced per person

SCRAMBLES EGGS \$1.50

CRISPY BREAKFAST POTATOES \$3.00

SEASONAL VEGGIES \$4.00

APPLEWOOD SMOKED BACON \$4.00

FRESH FRUIT \$2.00

BEVERAGES

based on consumption

BLOODY MARY \$ 3.00

MIMOSA \$3.00

SEASONAL FRESCA \$3.00

STRAWBERRY LEMONADE \$3.00

PASSIONFRUIT ICED TEA \$3.00

BOYLAN'S ROOT BEER OR GINGER-ALE BEER \$3.50

SPARKLING WATER \$5.00

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