FOR MORE INFORMATION OR TO BEGIN PLANNING YOUR EVENT
CONTACT JANET@BIGREDFL.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!

*D 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

Zolo Grill

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 TAMALE $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)

CASASALAD
seasonal greens, fennel, radish, fresh herbs, tarragon white 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
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*
colorado bean salad, grilled starling farm turnips, spiced pepitas (served medium)

GRILLED PORK CHOP
green chili hominy, sautéed swiss chard, swiss chard relish

SUMMIT SOUTHWEST DINNER OPTIONS
(choose four options for your menu)

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

ROASTED CHILI & CHEESE TAMALES
marinated tomatoes, black bean sauce, cotija

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

3RD COURSE
CASCABEL CHOCOLATE TART
caramel, whipped cream

CANELA DUSTED CHURROS
cinnamon-sugar dusted, whipped chocolate, seasonal fruit perserve

BREAD SERVICE
(additional $3.00 per person)

ROASTED GARLIC ANCHO FLATBREAD
RED CHILE FLAT BREAD
BLUE CORN BREAD
POBLOANO CORN BREAD

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**DINNER BUFFET MENU | BUFFET OPTIONS**

**BASE SOUTHWEST**

**DINNER OPTIONS**

**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**

**ROASTED CHILI & CHEESE TAMALEs**
marinated tomatoes, black bean sauce, cotija

**SEASONAL VEGETABLE TAMALEs**

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**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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All buffet 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.

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**OPTION A**
Three Entrees
$27 PER PERSON

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**OPTION B**
Two Entrees
$23 PER PERSON

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**OPTION C**
One Entrees
$21 PER PERSON

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**TACO BAR**
$18 PER PERSON

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**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**
* 
colorado bean salad, grilled starling farm turnips, spiced pepitas (served medium)

**GRILLED PORK CHOP**
green chili hominy, sauteed swiss chard, swiss chard relish

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LUNCH SPECIAL EVENT MENU | PLATED OPTIONS

**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)

**CASA SALAD**
seasonal greens, fennel, radish, fresh herbs, tarragon white 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**
(add $4.00 per person for each SUMMIT OPTION added)

**GRILLED ANCHO STEAK SANDWICH**
caramelized onions, peppers, ancho mayo, dry jack cheese, ranch fries

**RELENO 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**
caramel, whipped cream

**CANELA DUSTED CHURROS**
cinnamon-sugar dusted, whipped chocolate, seasonal fruit perserve

**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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**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

**COLORADO CHOPPED SALAD**
romaine, beans, tomato, corn, pickled red onion, peppers, fried tortilla strips, roasted tomato ranch

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**OPTION A**
Plates to Share
All 3 Courses
$30 PER PERSON

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**OPTION B**
Plates to Share
2nd Course
3rd Course
$25 PER PERSON

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**OPTION C**
Plates to Share
1st Course
2nd Course
$25 PER PERSON

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**OPTION D**
Plates to Share
2nd Course
$18 PER PERSON

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

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LUNCH BUFFET MENU | BUFFET OPTIONS

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

COLORADO CHOPPED SALAD
romaine, beans, tomato, corn, pickled red onion, fried tortilla strips, tomato ranch

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

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

TACO BAR
$18.00 per person

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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

OPTION A
Four Entrees
$24 PER PERSON

OPTION B
Three Entrees
$21 PER PERSON

OPTION C
Two Entrees
$18 PER PERSON

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

CHOPPED SALAD
romaine, beans, tomato, corn, pickled onion, peppers, fired tortilla strips, roasted tomato ranch

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

Brunch Special Event Menu

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