

Z3 PRIVATE CATERING

PRIVATE DINNERS

PRINTABLE SAMPLE MENU FOR CLIENT USE

PRIVATE DINNER MENU GUIDELINES

Private dinner menus are built as flexible client selections, not fixed packages. Each tier includes a clear number of choices from each course so the final menu feels complete, organized, properly priced, and easy for the client to understand.

\$80 PER PERSON

- Choose 1 starter, 2 entree selections, and 1 dessert.
- Additional entree +\$12 per person. Dessert duet +\$5 per person.

\$110 PER PERSON

- Choose 1 starter, 2 entree selections, and 1 dessert.
- Additional entree +\$15 per person. Dessert duet +\$6 per person.

\$150 PER PERSON

- Choose 1 starter, 2 entree selections, and 1 dessert.
- Additional entree +\$18 per person. Dessert duet +\$8 per person.

\$200+ PER PERSON

- Choose 1 starter, 2 entree selections, and 1 dessert. Includes 2 passed appetizers.
- Premium proteins, seafood courses, and specialty upgrades are quoted separately.

GENERAL PRICING NOTES

- Private dinner pricing assumes a reasonable minimum guest count and standard on-site access.
- Travel, staffing, rentals, equipment, tax, specialty service items, and difficult property access may be quoted separately when needed.
- Final pricing may adjust for premium proteins, seafood, specialty products, very small guest counts, or expanded service expectations.
- Menus may be customized, but final selections should stay balanced across courses and not repeat the same sauce, garnish, starch, vegetable, or flavor profile.

\$80 PER PERSON - PLATED DINNER

CLIENT SELECTION GUIDELINE

Choose 1 starter, 2 entree selections, and 1 dessert.

Additional entree selection +\$12 per person. Dessert duet +\$5 per person.

Best fit for intimate dinners, casual estate dinners, and simple private chef service.

STARTERS

- Fire-roasted tomato bisque, basil oil, parmesan crisp, crispy garlic, micro basil
- Mixed greens, shaved baby vegetables, citrus vinaigrette, marcona almond crumble, queso fresco, herbs

ENTREES

- Citrus-herb roasted chicken, garlic whipped potatoes, blistered green beans, lemon jus, crispy shallots, herb oil
- Smoked paprika pork loin, charred sweet potato puree, roasted broccolini, cider reduction, toasted pepitas, apple-herb garnish
- Roasted cauliflower steak, farro pilaf, glazed carrots, tahini sauce, chili crisp, fresh herbs

DESSERTS

- Olive oil cake, citrus glaze, whipped cream, candied citrus, pistachio crumble
- Chocolate pot de creme, sea salt, orange zest, cocoa nib crunch, whipped cream

\$110 PER PERSON - PLATED DINNER

CLIENT SELECTION GUIDELINE

Choose 1 starter, 2 entree selections, and 1 dessert.

Additional entree selection +\$15 per person. Dessert duet +\$6 per person.

Best fit for elevated vacation-rental dinners, rehearsal dinners, and chef-led private dinners.

STARTERS

- Burrata and roasted squash, brown butter, sage, toasted pepitas, chili honey, micro greens
- Carrot ginger soup, coconut crema, chili oil, crispy quinoa, herbs

ENTREES

- Pan-seared airline chicken, parmesan polenta, roasted heirloom carrots, thyme jus, crispy pancetta crumble, herb oil
- Braised short rib, truffle mashed potatoes, charred broccolini, red wine reduction, crispy shallots, parsley finish
- Seared salmon, wild rice pilaf, grilled asparagus, citrus beurre blanc, preserved lemon crumb, dill garnish
- Stuffed eggplant, quinoa, tomato, herbs, roasted pepper sauce, feta crumble, toasted pine nuts, basil

DESSERTS

- Chocolate tart, espresso caramel, cocoa crumble, whipped cream, sea salt
- Vanilla panna cotta, macerated berries, almond crunch, mint
- Burnt honey cake, whipped creme fraiche, pollen, toasted oat crumble

\$150 PER PERSON - PLATED DINNER

CLIENT SELECTION GUIDELINE

Choose 1 starter, 2 entree selections, and 1 dessert.

Additional entree selection +\$18 per person. Dessert duet +\$8 per person.

Best fit for smaller luxury dinners, chef-forward menus, and more polished plated service.

STARTERS

- Grilled shrimp, roasted corn puree, avocado mousse, chili-lime vinaigrette, crispy prosciutto, cilantro
- Heirloom tomato, whipped ricotta, basil oil, aged balsamic, toasted sourdough crumb, herbs

ENTREES

- Crispy skin chicken, black garlic potato puree, roasted mushrooms, jus, crispy mushroom chips, chive oil
- Slow-roasted pork shoulder, charred cabbage, white bean puree, apple gastrique, toasted mustard seed, parsley and celery heart salad
- Seared halibut, saffron rice, grilled zucchini, citrus beurre blanc, crispy capers, herb salad
- Wild mushroom risotto, truffle, parmesan, crispy mushrooms, herb oil, gremolata

DESSERTS

- Chocolate cremeux, hazelnut crumble, caramel, cocoa nib, whipped cream
- Citrus tart, torched meringue, candied peel, almond crumble

\$200+ PER PERSON - PLATED DINNER + 2 APPS

CLIENT SELECTION GUIDELINE

Choose 1 starter, 2 entree selections, and 1 dessert. Includes 2 passed appetizers before dinner.
Additional premium entree selection, seafood course, or specialty protein quoted separately.
Best fit for luxury estate dinners, private retreats, proposal dinners, and high-touch celebrations.

STARTERS

- Seasonal crudo, citrus, lemon olive oil, chili, avocado, crispy shallot, herb garnish, smoked Maldon
- Duck rilette, garlic toast, pickled strawberries, cherry gastrique, hazelnut crumble, chive

ENTREES

- Dry-aged filet, potato pave, charred asparagus, confit red pearl onions, bordelaise, crispy garlic, herb oil
- Duck breast, farro, roasted stone fruit, Simon sauce, toasted hazelnut, beet veloute, charred radicchio, fine herbs
- Miso black cod, sesame braised bok choy, chimichurri, black garlic puree, frizzled leeks

DESSERTS

- Caramelized milk custard, spiced crumble, roasted pineapple, lime, chantilly
- Seasonal composed dessert, fruit, cream, crunch, sauce, herb garnish

PASSED APPETIZERS & DINNER ENHANCEMENTS

These items may be added to private dinners when the event needs a stronger arrival moment, more abundance, or a longer guest experience before seated dinner service.

PASSED APPETIZER OPTIONS

- Charred beef tenderloin crostini - horseradish cream, pickled onion, chive
- Smoked trout crisp - dill creme fraiche, lemon zest, rye crumble
- Whipped ricotta toast - chile honey, toasted pistachio, herbs
- Crispy potato bite - short rib jam, sour cream, scallion ash
- Grilled shrimp spoon - roasted corn crema, lime, chili oil
- Mushroom tartlet - thyme custard, parmesan, black pepper
- Duck confit tostada - cherry gastrique, shaved radish, cilantro
- Roasted beet skewer - goat cheese, walnut brittle, aged balsamic

PRIVATE DINNER ADD-ON STRUCTURE

- 3 passed bites per guest - starting at +\$18 per person
- 4 to 5 passed bites per guest - starting at +\$24 to \$30 per person
- Additional passed appetizer selection - starting at +\$6 to \$9 per person
- Family-style table sides - starting at +\$9 per person per added side
- Chef-selected dessert duet - starting at +\$5 to \$10 per person depending on tier
- Premium protein upgrade - market priced and quoted before final proposal

BREADS, TABLE EXTRAS & ACCOMPANIMENTS

Bread service is not automatically included in plated dinner tiers. It may be added as a separate table element when the dinner calls for a warmer, fuller arrival or a more abundant shared table feel.

BREAD SERVICE OPTIONS

- Warm sourdough with cultured butter, smoked salt, and olive oil
- Cast-iron cornbread with whipped honey butter and chile salt
- Parker house rolls with brown butter, herbs, and flaky salt
- Rosemary focaccia with roasted garlic spread and aged balsamic oil
- Grilled flatbread with whipped labneh, chile oil, and herbs
- Buttermilk biscuits with pepper jelly and soft butter

ACCOMPANIMENTS & TABLE EXTRAS

- House pickles, olives, and marinated vegetables - starting at +\$5 per person
- Seasonal compound butter or smoked butter - included with bread board pricing
- Small cheese and preserve board before dinner - starting at +\$16 per person
- Chef-selected salad upgrade or shared table salad - starting at +\$8 per person
- Coffee, tea, and simple after-dinner service - custom quoted based on rental property setup

CLIENT NOTE

- These items are optional and should be selected only when they support the overall dinner.
- The goal is a full, intentional table - not unnecessary filler.