



# zazu

kitchen + farm **CATERS!**

We serve ethical & direct-from-the-source meats & produce. Chef Duskie Estes is known for her appearances on Food Network's The Next Iron Chef and Guy's Grocery Games. Chefs Duskie & John have racked in many awards including the King+Queen of Pork at Aspen Food&Wine, the Sustainability Award from StarChefs, the Good Food Award for John's cured meats, and the Slow Food Snail awards for Zazu Kitchen + Farm and their food truck Black Piglet. Ask about our food truck!

## **PLATED PACKAGE**

\$97.5pp  
w/ 125 person minimum includes food & labor  
(before drinks, tax, gratuity)  
mingling station OR passed apps (if both +\$15pp)  
choice of 1 salad  
choice of 1 main  
(dessert and/or bread service are additional)

## **FAMILY STYLE PACKAGE**

\$125pp person minimum includes food & labor  
(before drinks, tax, gratuity)  
mingling station OR passed apps (if both +\$15pp)  
choice of 1 salad  
choice of 2 main  
choice of 2 sides  
(dessert and/or bread service are additional)





### **MINGLING BUTCHER + FARMER BOARD**

black pig salumi + farmer antipasti  
 our award winning cured meats (3 types)  
 eggplant + cocoa nib caponata  
 ruby beets + lemon verbena  
 ras el hanout roasted cauliflower + preserved lemon  
 fiscalini pimento cheese  
 housemade pickles  
 crostini

### **PASSED APPS**

choose 3  
 one per person of each are included, additional available.  
 You may want 1.5 of each item per person depending on the length of your mingling, + \$9pp  
 our bacon wrapped dates + harissa  
 tombo tuna poke, sebastopol mushrooms, avocado  
 liberty duck bun, hoisin, backyard anise hyssop  
 hog island oysters w/ pink champagne+pink peppercorn mignonette  
 bay shrimp lettuce cup, smoked paprika (we only use sustainable seafood)  
 beef cheek sliders, caramelized onion, arugula, horseradish, blue cheese  
 lamb meatballs, backyard mint chutney  
**summer** - cucumber + almond gazpacho shooters or white corn shooter + backyard chives  
**summer** -fried squash blossoms and pole beans (+\$5 for 2 pp)  
**fall + winter** - pumpkin + coconut soup shooter  
**spring** - sweet pea soup shooter + black truffle crème fraiche

## SALAD

choose 1

**spring** - Sebastopol lettuces, bruleed burgundy plums, marcona almonds

**summer** – BLT salad, soda rock tomatoes, little gem lettuces, avocado, buttermilk dressing

**summer** – watermelon + tomato + cucumber salad, arugula, basil, feta

**fall** - Sebastopol lettuce, Gabriel Farm's Asian pears, pistachios, goat cheese

**winter** - Sebastopol lettuces, ruby beets, hazelnuts, pt. Reyes blue cheese

## PLATED MAINS

choose 1

grilled flatiron steak, charred tomato charroule, romano beans, roasted fingerlings

pork shank osso bucco, enormous white beans, salsa verde

brown sugar petaluma chicken, grilled figs, fennel potato gratin, saba

short rib or beef cheek w/ Sebastopol mushrooms, buttermilk mashed potatoes, green peppercorn verde

## FAMILY STYLE MAINS

pick 2

grilled flatiron steak + charred tomato charroule

petaluma chicken + backyard peach chutney

star anise liberty duck, black rice, Bing cherries

maple cured pork loin, roasted grapes + fennel

Sebastopol mushroom risotto, arugula, horseradish gremolata

or instead of two mains – this one alone: whole applewood smoked hog + salsa verde

## AND FAMILY STYLE SIDES

pick 2

grilled asparagus + preserved lemon aioli

roasted fingerlings, smoked pepper harissa

ruby chard, currants, pinenuts

pole beans, capers, marconas, browned butter

lacinato kale salad, Sebastopol mushrooms, marcona almonds, sesame vinaigrette

## DESSERTS

(additional \$9pp)

lemon meringue pie-in-a-jar

grilled peach shortcake + amaretto gelato

fried Sebastopol apple pies + bourbon gelato

lemon meringue-pie-in-a-jar, Sebastopol strawberries

smore in a jar w brown sugar shortbread

red velvet cupcakes + cream cheese frosting

black + white cupcakes (devil's food + coconut frosting)

maple glazed bacon donuts

goat cheesecake, Mendocino huckleberries

bourbon + chocolate ice cream sandwiches

any gelato flavor you want!

(ginger, cinnamon stix, peanut butter, strawberry+prosecco sorbet...)

**nightingale bakery bread** service is \$4pp if desired

do you want clover sweet cream butter or dry creek olive oil?



**drinks**

ice fee is \$3 pp  
taylor maid coffee is \$4 pp  
nonalcoholic celebration libations:  
taylor maid iced tea or backyard rose geranium lemonaid \$4pp  
cocktails are \$11 ea. + \$95 fee to pull event license  
we can handle wines at retail rather than restaurant pricing.  
we always have a red and a white for \$15/bottle  
and prosecco for \$24/bottle  
beer are \$7 ea.  
sodas are \$3ea.  
pellegrino or panna are \$7/750 ml bottle



**ask us about our food truck for late night snacks**



**what else?**

8.875% tax  
optional gratuity not included  
garbage removal \$300 if necessary (waived for zazu+barlow events)  
rentals yet to be determined  
By choosing zazu as you caterer at the Barlow,  
you will incur less expense on rentals  
because we have much of the kitchen right here.  
bamboo disposables are available for \$9pp  
**we do not charge corkage or cakeage**

**We require a nonrefundable 50% deposit to book a date.**  
**We invoice within the week following the event**  
**and payment is due upon receipt.**  
3% fee for credit card

We require any change to the final minimum headcount 2 weeks prior to the event.  
Vendor meals are at 50% the menu cost.  
If set up through breakdown exceeds 7 hours,  
additional labor rate is \$125/hour for the chef  
and \$59/hour for servers and cooks will apply.

estimated food  
estimated drink  
estimated tax  
estimated total  
optional gratuity not included  
These are estimates. Actual day of determines final invoice.