



**Z**EVENTS  
2014

## THE PIESTEWA MENU

**PLATED DINNER \$23 PER GUEST + TAX & GRATUITY**

Includes freshly baked corn bread, salad, one entrée and all non-alcoholic beverages (except for bottled water and tea).

### SALAD

#### SOUTHWESTERN CAESAR SALAD

A twist on the classic, romaine lettuce, Parmesan cheese and topped with house-made Navajo croutons.

### ENTRÉES

#### GRILLED CILANTRO PESTO-RUBBED RUBY TROUT

Grilled Ruby trout topped with avocado mango relish, served with seasonal rice and vegetables.

#### GREEN CHILE BARBACOA ENCHILADAS

Slow roasted beef barbacoa and Jack cheese rolled in corn tortillas, finished with green chile sauce and sour cream.

#### SANTA FE SMOKED CHICKEN ENCHILADAS

Layers of our shredded house-smoked chicken between corn tortillas finished with red chile sauce and Jack cheese.

#### WILD MUSHROOM ENCHILADAS Upon Request

Roasted crimini and portobello mushrooms with avocado mango relish rolled into corn tortillas, finished with ancho-mole cream sauce, Jack cheese and sour cream. 

#### FIVE-CHEESE MACARONI & ACHIOTE CHICKEN

Jack, Cheddar, Parmesan, Romano and Bleu cheese sauce, topped with grilled achiote chicken breast and bacon gratin. Vegetarian upon request. 

### DESSERT

#### ANCHO FUDGE PIE **ADD \$5.50 PER GUEST**

Our famous fudge pie with walnuts, pecans and a pinch of ancho chile to bring out the rich chocolate flavor, served warm with whipped cream.

 Vegetarian  Gluten Free

Items that are denoted with “\*” contain raw ingredients and can be prepared undercooked. Please be advised: Consuming raw or undercooked meat, egg, fish, shellfish, or poultry may increase the risk of foodborne illness, especially if you have a medical condition.

Athena Pauly • Phone 602.432.4054 • Fax 866.747.7559 • AthenaP@ztejas.com





**Z**EVENTS  
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## THE SUPERSTITION MENU

**PLATED DINNER \$28 PER GUEST + TAX & GRATUITY**

Includes freshly baked corn bread, salad, one entrée and all non-alcoholic beverages (except for bottled water and tea).

### SALAD

#### SOUTHWESTERN CAESAR SALAD

A twist on the classic, romaine lettuce, Parmesan cheese and topped with house-made Navajo croutons.

### ENTRÉES

#### DIABLO PASTA

Spinach and red pepper linguine with a spicy cream sauce, topped with Cotija cheese and fresh jalapeños. 🌿  
Add jerk chicken or shrimp.

#### CHICKEN, ARTICHOKE & MUSHROOM STACK

Wild mushrooms, spinach and artichokes layered with grilled chicken breast, topped with soy-mustard cream sauce, served with mashed potatoes and seasonal vegetables and finished with pepitas.

#### \*MISO GLAZED SALMON **GF**

Grilled Norwegian salmon topped with a sweet and spicy miso glaze, served with an ancho wine reduction, seasonal rice and vegetables.

#### BAKED SEAFOOD ENCHILADA

Layers of blackened salmon, tuna, grilled cilantro pesto shrimp, roasted mushrooms and baby spinach between corn tortillas, finished with roasted red pepper sauce, sour cream, Jack and Cotija cheeses.

#### \*PEPPERCORN CRUSTED FILET

8 oz. filet, peppercorn crusted with roasted mushroom sauce and served with mashed potatoes and seasonal vegetables.

(ADD THIS ENTRÉE FOR AN ADDITIONAL \$6 PER GUEST ORDER)

### DESSERT

#### ANCHO FUDGE PIE **ADD \$5.50 PER GUEST**

Our famous fudge pie with walnuts, pecans and a pinch of ancho chile to bring out the rich chocolate flavor, served warm with whipped cream.

🌿 Vegetarian   **GF** Gluten Free

Items that are denoted with “\*” contain raw ingredients and can be prepared undercooked. Please be advised: Consuming raw or undercooked meat, egg, fish, shellfish, or poultry may increase the risk of foodborne illness, especially if you have a medical condition.

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## THE SHAW BUTTE MENU

**PLATED DINNER \$34 PER GUEST + TAX & GRATUITY**

Includes freshly baked corn bread, salad, one entrée and all non-alcoholic beverages (except for bottled water and tea).

### SALAD

#### SOUTHWESTERN CAESAR SALAD

A twist on the classic, romaine lettuce, Parmesan cheese and topped with house-made Navajo croutons.

### ENTRÉES

#### CHORIZO-STUFFED PORK TENDERLOIN

Chorizo, Jack cheese and poblano peppers stuffed into pork tenderloin, served with mashed potatoes and seasonal vegetables and finished with roasted garlic sauce and a drizzle of sour cream.

#### CRISPY SALMON

Pan-seared salmon, topped with crab avocado salad, finished with a roasted tomatillo sauce, served with seasonal rice and vegetables.

#### \*PEPPERCORN CRUSTED FILET

8 oz. filet, peppercorn crusted with roasted mushroom sauce and served with mashed potatoes and seasonal vegetables.

#### \*VOO DOO TUNA®

Blackened tuna steak seared and topped with peppercorn vinaigrette, spicy soy mustard and pickled ginger, served with seasonal rice and vegetables.

### DESSERT

#### ANCHO FUDGE PIE **ADD \$5.50 PER GUEST**

Our famous fudge pie with walnuts, pecans and a pinch of ancho chile to bring out the rich chocolate flavor, served warm with whipped cream.

 Vegetarian  Gluten Free

Items that are denoted with “\*” contain raw ingredients and can be prepared undercooked. Please be advised: Consuming raw or undercooked meat, egg, fish, shellfish, or poultry may increase the risk of foodborne illness, especially if you have a medical condition.

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## THE CAMELBACK MENU

**PLATED DINNER \$39 PER GUEST + TAX & GRATUITY**

Includes freshly baked corn bread, salad, one entrée and all non-alcoholic beverages (except for bottled water and tea).

### SALAD

#### SOUTHWESTERN CAESAR SALAD

A twist on the classic, romaine lettuce, Parmesan cheese and topped with house-made Navajo croutons.

### ENTRÉES

#### \*MISO GLAZED SALMON & PEPPERCORN CRUSTED FILET

Grilled Norwegian salmon topped with a sweet and spicy miso glaze with an ancho wine reduction and an 8 oz. filet, peppercorn crusted with roasted mushroom sauce, served with mashed potatoes and seasonal vegetables.

### DESSERT

#### ANCHO FUDGE PIE **ADD \$5.50 PER GUEST**

Our famous fudge pie with walnuts, pecans and a pinch of ancho chile to bring out the rich chocolate flavor, served warm with whipped cream.

 Vegetarian  Gluten Free

Items that are denoted with "\*" contain raw ingredients and can be prepared undercooked. Please be advised: Consuming raw or undercooked meat, egg, fish, shellfish, or poultry may increase the risk of foodborne illness, especially if you have a medical condition.

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## BUFFET APPETIZER MENU

**\$14 PER GUEST** Choose any **three** appetizers

**\$16 PER GUEST** Choose any **four** appetizers

**\$18 PER GUEST** Choose any **five** appetizers

### APPETIZERS

#### SMOKED CHICKEN QUESADILLA

With smoked chicken, mixed peppers, onions and Jack cheese.

#### CHILE PORK VERDE

Tender pork simmered in tomatillos, Anaheim and serrano peppers, with melted Jack and Cotija cheeses, served with warm tortillas.

#### CATFISH BEIGNETS

Catfish dusted with cornmeal and fried crisp, served with jalapeño tartar sauce.

#### BLACKENED CATFISH TACOS

Blackened catfish rolled in flour tortillas with Southwestern slaw, jalapeño mayonnaise, avocado and crispy tortilla strips, served with Asian dipping sauce.

#### GRILLED SHRIMP & GUACAMOLE TOSTADA BITES

House-made crispy tostada rounds topped with fresh hand-hacked guacamole, a dash of chipotle and cilantro pesto marinated grilled shrimp.

#### TEJAS TRIO

Warm chips, hand-hacked guacamole, chile con queso and salsa picante.

#### REFILLABLE SOFT DRINK, ICE TEA AND COFFEE INCLUDED

(except for bottled water and tea).

**Minimum of 30 guests.**

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## ENCHILADA BUFFET

**\$23 PER GUEST**

Served with freshly baked corn bread, Southwestern Caesar Salad, seasonal rice, black beans and all non-alcoholic beverages (except for bottled water and tea).

### ENTRÉES

Please choose **three** to offer your guests:

#### GREEN CHILE BARBACOA ENCHILADAS

Slow roasted beef barbacoa and Jack cheese rolled in corn tortillas, finished with green chile sauce and sour cream.

#### WILD MUSHROOM ENCHILADAS Upon Request

Roasted crimini and portobello mushrooms with avocado mango relish rolled into corn tortillas, finished with ancho-mole cream sauce, Jack cheese and sour cream. 

#### SANTA FE SMOKED CHICKEN ENCHILADA

Layers of our shredded house-smoked chicken between corn tortillas with red chile sauce and Jack cheese.

#### BAKED SEAFOOD ENCHILADA

Layers of blackened salmon, tuna, grilled cilantro pesto shrimp, roasted mushrooms and baby spinach between corn tortillas, finished with roasted red pepper sauce, sour cream, Jack and Cotija cheeses.

### DESSERT

#### SWEET TOOTH PLATTER

A bountiful display of tasty sweets to include Ancho Bites and assorted Cheesecakes.

**Minimum of 30 guests.**

 Vegetarian  Gluten Free

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## FAJITA BUFFET

\$23 PER GUEST

Served with freshly baked corn bread and all non-alcoholic beverages (except for bottled water and tea).

### FAJITAS

Choice of beef, chicken or a combination of both with grilled onions and peppers, served with hand-hacked guacamole, Jack and Cheddar cheeses, sour cream, lettuce and salsa fresca.

### SANTA FE SMOKED CHICKEN ENCHILADAS

Layers of our shredded house-smoked chicken between corn tortillas finished with red chile sauce and Jack cheese.

### SOUTHWESTERN CAESAR SALAD

A twist on the classic, romaine lettuce, Parmesan cheese and topped with house-made Navajo croutons.

### SEASONAL RICE

### BLACK BEANS

### WARM FLOUR TORTILLAS

## DESSERT

### SWEET TOOTH PLATTER

A bountiful display of tasty sweets to include Ancho Bites and assorted Cheesecakes.

**Minimum of 30 guests.**

 Vegetarian  Gluten Free

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## DINNER BUFFET I

\$30 PER GUEST

Served with freshly baked corn bread, Southwestern Caesar Salad, mashed potatoes, seasonal vegetables and all non-alcoholic beverages (except for bottled water and tea).

### PASSED HORS D'OEUVRES

Please choose **two** to offer your guests:

**CATFISH BEIGNETS, GRILLED QUESADILLAS, \*RAW AHI CHIPOTLE CITRUS BITES, GRILLED SHRIMP & GUACAMOLE TOSTADA BITES.**

\*FOR ADDITIONAL APPETIZERS, ADD \$3 PER APPETIZER PER GUEST

### ENTRÉES

Please choose **three** entrées to offer your guests:

#### GREEN CHILE BARBACOA ENCHILADAS

Slow roasted beef barbacoa and Jack cheese rolled in corn tortillas, finished with green chile sauce and sour cream.

#### WILD MUSHROOM ENCHILADAS Upon Request

Roasted crimini and portobello mushrooms with avocado mango relish rolled into corn tortillas, finished with ancho-mole cream sauce, Jack cheese and sour cream. 

#### CHICKEN, ARTICHOKE & MUSHROOM STACK

Wild mushrooms, spinach and artichokes layered with grilled chicken breast, topped with soy-mustard cream sauce and finished with pepitas.

#### \*MISO GLAZED SALMON

Grilled Norwegian salmon topped with a sweet and spicy miso glaze and an ancho wine reduction.

#### DIABLO PASTA

Spinach and red pepper linguine with a spicy cream sauce, topped with Cotija cheese and fresh jalapeños.   
Add jerk chicken or shrimp.

#### CHORIZO-STUFFED PORK TENDERLOIN

Chorizo, Jack cheese and poblano peppers stuffed into pork tenderloin, finished with roasted garlic sauce and a drizzle of sour cream.

### DESSERT

#### SWEET TOOTH PLATTER

A bountiful display of tasty sweets to include Ancho Bites and assorted Cheesecakes.

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## DINNER BUFFET II

\$34 PER GUEST

Served with freshly baked corn bread, Southwestern Caesar Salad, mashed potatoes, seasonal vegetables and all non-alcoholic beverages (except for bottled water and tea).

### PASSED HORS D'OEUVRES

Please choose **two** to offer your guests:

**CATFISH BEIGNETS, GRILLED QUESADILLAS, \*RAW AHI CHIPOTLE CITRUS BITES, GRILLED SHRIMP & GUACAMOLE TOSTADA BITES.**

\*FOR ADDITIONAL APPETIZERS, ADD \$3 PER APPETIZER PER GUEST

### ENTRÉES

Please choose **four** entrées to offer your guests:

#### GREEN CHILE BARBACOA ENCHILADAS

Slow roasted beef barbacoa and Jack cheese rolled in corn tortillas, finished with green chile sauce and sour cream.

#### WILD MUSHROOM ENCHILADAS Upon Request

Roasted crimini and portobello mushrooms with avocado mango relish rolled into corn tortillas, finished with ancho-mole cream sauce, Jack cheese and sour cream. 

#### CHICKEN, ARTICHOKE & MUSHROOM STACK

Wild mushrooms, spinach and artichokes layered with grilled chicken breast, topped with soy-mustard cream sauce and finished with pepitas.

#### FIVE-CHEESE MACARONI & ACHIOTE CHICKEN Vegetarian upon request.

Jack, Cheddar, Parmesan, Romano and Bleu cheese sauce, with grilled achiote chicken breast and bacon gratin.

#### \*MISO GLAZED SALMON

Grilled Norwegian salmon topped with a sweet and spicy miso glaze and an ancho wine reduction.

#### DIABLO PASTA

Spinach and red pepper linguine with a spicy cream sauce, topped with Cotija cheese and fresh jalapeños.   
Add jerk chicken or shrimp.

#### CHORIZO-STUFFED PORK TENDERLOIN

Chorizo, Jack cheese and poblano peppers stuffed into pork tenderloin, with roasted garlic sauce and sour cream.

### DESSERT

#### SWEET TOOTH PLATTER

A bountiful display of tasty sweets to include Ancho Bites and assorted Cheesecakes.

 Vegetarian  Gluten Free

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# WINE LIST

## WHITE WINES

### OTHER WHITES

	Glass	Bottle
Chateau Ste. Michelle Riesling	7.5	25
Ecco Domani Moscato	6.5	20
Tapeña Rose	7.5	25
Evolution White Blend	10.5	40

### SAUVIGNON BLANC

Kim Crawford	10.5	40
Seaglass 	8.5	30

### PINOT GRIGIO

Ecco Domani	7.5	25
Francis Coppola Rosso Bianco 	8.5	30
Santa Margherita 	13	55

### CHARDONNAY

Chateau Ste. Michelle	7.5	25
Sonoma-Cutrer Russian River Ranches	14.5	50
Kendall-Jackson Vintner's Reserve 	9.5	35
La Crema	10.5	40

### SPARKLING

Mionetto Prosecco	10	—
Domaine Ste. Michelle	—	30
Moët & Chandon Impérial	—	60

## RED WINES

### THE BLENDS

	Glass	Bottle
Ménage à Trois Zinfandel/Cabernet/Merlot 	7.5	25
Chateau St Julian	8.5	30
Coppola Diamond Collection Claret	10.5	40
Cline Cellars Cashmere	10.5	40

### MALBEC

Xplorador	7.5	25
The Show 	9.5	35
Reserve Privada Malbec	10.5	40

### PINOT NOIR

Mirassou	8.5	30
Mark West	9.5	35
Wild Horse 	11.5	45
Byron	11.5	45

### MERLOT

14 Hands	7.5	25
Kendall-Jackson Vintner's Reserve 	9.5	35
Sterling Vintner's Collection	10.5	40
Markam Merlot	11.5	45

### CABERNET SAUVIGNON

Joel Gott 815	10.5	40
Franciscan Estate 	11.5	45
J. Lohr Estates Seven Oaks 	9.5	35
Silver Palm	10.5	40

**HOUSE WINE** We proudly serve Canyon Road Chardonnay, Cabernet and White Zinfandel

 **Sustainable** - Grapes grown using environmentally safe farming practices.

# BANQUET AGREEMENT

I, \_\_\_\_\_, do hereby authorize Z'Tejas Southwestern Grill, Inc. to charge my account for the event that I have scheduled: *(Please check one)*

VISA       MASTERCARD       DINER'S CLUB       AMERICAN EXPRESS       DISCOVER

CREDIT CARD # \_\_\_\_\_ EXPIRATION DATE: \_\_\_\_\_ / \_\_\_\_\_

I understand that by signing this contract I am authorizing a charge to my credit card for use as payment for the private party that I have scheduled with Z'Tejas. I understand that the number of guests listed is my guarantee for which I am responsible. If any less attend, I may forfeit guarantees previously made with the restaurant. I understand that there is a minimum guarantee of 15 guests for banquet menus and will be charged accordingly. I am responsible for all applicable taxes and 20% gratuity.

*Please provide the following information:*

COMPANY NAME: \_\_\_\_\_

PRINT NAME: \_\_\_\_\_

SIGNATURE: \_\_\_\_\_

TODAY'S DATE: \_\_\_\_\_

EVENT DATE AND LOCATION: \_\_\_\_\_

NUMBER OF GUESTS: \_\_\_\_\_

EMAIL ADDRESS: \_\_\_\_\_

PHONE: \_\_\_\_\_

ADDRESS: \_\_\_\_\_

OCCASION:

BIRTHDAY       ANNIVERSARY       BUSINESS GATHERING       BABY SHOWER       BRIDAL SHOWER  
 WEDDING RECEPTION       REHEARSAL DINNER       OTHER

SPECIAL REQUESTS: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

To secure your reservation please fax/email signed banquet guidelines and completed deposit contract to Athena Pauly.



# BANQUET GUIDELINES

Z'Tejas welcomes all types of special events and celebrations. We can help plan your baby or bridal shower, rehearsal dinner, corporate gathering, birthdays, anniversaries or any other special event.

We have warm and casual dining areas that can accommodate up to 65 guests for a sit-down dinner.

Please inquire with our Z'Tejas team for details and to find which of our Valley restaurants will best fit your needs.

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A signed contract is required to guarantee all events. All deposits are applied to your final bill and are refundable if the event is canceled at least two weeks prior to the reservation date.

Sales tax (will vary depending location) and a 20% gratuity will be added to the final bill. Tax-exempt organizations must provide a copy of their tax-exempt certificate prior to the event.

No food or beverages of any kind are to be brought into the restaurant or the grounds from an outside source. Alcohol cannot be taken off the grounds.

Guarantees for attendance are required 72 hours prior to the function. You will be charged for the guarantee or the actual number served whichever is greater. If a guarantee is not provided, the restaurant will take last known estimate as your guarantee.

One check per party. We are not able to offer separate checks for each guest.

Confetti, silly string and similar party favors are prohibited at the function, unless previously authorized. If approved, a \$150 clean-up fee will be applied. We accept corporate checks, all major credit cards and cash as forms of payment. No direct billing.

*Z'Tejas offers the following bar options:*

- Beer and wine only
- Beer, wine and margaritas
- Full, open bar

If you chose to limit the bar beyond the above options Z'Tejas will do our best to accommodate. We ask that you address the party at the beginning of the event, explaining the guidelines and limitations of what is allowed. It is your responsibility to communicate these specifications to your guests.

Wine prices range from \$20 to \$50 per bottle. House margaritas are \$6.25 each. Import beer ranges from \$3.75 to \$4.25. Domestic beers range from \$3.25 to \$3.50 each. Pricing is subject to change.

We charge by consumption only. There is no cost for the bartender or for bar se-up. Please review bar options with Athena prior to the event.

For the safety of all our guests, Z'Tejas Grill will not serve alcoholic beverages to minors (even those accompanied by parents) or intoxicated persons. Any person violating this policy will be escorted from the premises.

SIGNATURE

EVENT DATE

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