



Z'EVENTS
2014

PLATED BRUNCH I

\$15 PER GUEST + TAX & GRATUITY

Includes fresh fruit, freshly baked muffins**
and all non-alcoholic beverages (except for bottled water and tea).

CHOICE OF ENTRÉE

BARBACOA BEEF BREAKFAST ENCHILADAS*

Beef barbacoa layered between tortillas with green chile sauce and Cotija cheese, topped with two eggs cooked over easy, served with seasonal rice and black beans.

CHICKEN & POTATO HASH*

A blend of jerk chicken, potato hash, roasted corn, poblano peppers and red onions, topped with two eggs cooked over easy and hollandaise.

BISCUITS & GRAVY*

Freshly baked and lightly buttered biscuits, topped with a roasted green chile gravy, served with two eggs over easy and a choice of chorizo, jalapeño bacon, hickory smoked bacon or sausage links.

SWEET PANCAKES

Two light and fluffy pancakes, add strawberry, blueberry or chocolate chips, served with choice of chorizo, jalapeño bacon, hickory smoked bacon or sausage links.

EGGS BENEDICT*

Two poached eggs on a grilled English muffin with thinly sliced grilled ham and hollandaise sauce, served with breakfast potatoes.

BREAKFAST QUESADILLA

Scrambled eggs with bacon, sausage, Jack cheese, potatoes and salsa fresca folded in a flour tortilla, topped with tomatillo sauce and chipotle sour cream.

Breakfast service for 2 hours.

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.

** Our muffins are made with tree nuts.

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





ZEVENTS
2014

PLATED BRUNCH II

\$17 PER GUEST + TAX & GRATUITY

Includes fresh fruit, freshly baked muffins**
and all non-alcoholic beverages (except for bottled water and tea).

CHOICE OF ENTRÉE

GOOD MORNING TORTA

Sliced ham, poblano rajas, griddled eggs, Jack cheese and chipotle aioli on a toasted telera bun, served with jalapeño bacon and breakfast potatoes.

SCRAMBLED EGGS & JALAPEÑO BACON STUFFED RELLENO

A grilled poblano pepper stuffed with scrambled eggs and jalapeño bacon, topped with Cotija cream sauce, served with warm tortillas and puréed black beans.

CHORIZO PORK SCRAMBLE SKILLET

Scrambled eggs layered with chorizo, pork, Cheddar and Jack cheeses, seasoned potatoes and green chile sauce, topped with bacon gratin and chipotle purée, served with warm tortillas.

PORK VERDE & EGGS**

Tender pork simmered in tomatillos, Anaheim and serrano peppers, with melted Jack and Cotija cheeses topped with two eggs over easy, served with warm tortillas.

SWEET PANCAKES

Two light and fluffy pancakes, add strawberry, blueberry or chocolate chips, served with choice of chorizo, jalapeño bacon, hickory smoked bacon or sausage links.

BREAKFAST QUESADILLA

Scrambled eggs with bacon, sausage, Jack cheese, potatoes and salsa fresca folded in a flour tortilla, topped with tomatillo sauce and chipotle sour cream.

Breakfast service for 2 hours.

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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ZEVENTS
2014

PLATED LUNCH I

\$18 PER GUEST + TAX & GRATUITY

Includes freshly baked cornbread, dessert
and all non-alcoholic beverages (except for bottled water and tea).

Add a Southwestern Caesar Salad or cup of Tortilla Soup for **\$3 PER GUEST**

CHOICE OF ENTRÉE

SOUTHWESTERN CAESAR SALAD

Romaine lettuce, Parmesan cheese and house-made Navajo croutons topped with grilled chicken.
Vegetarian option available. 🌱

JERK CHICKEN SALAD

Mixed greens tossed with sesame-ginger dressing, topped with jerk chicken strips, Roma tomatoes, crispy tortilla strips and Feta cheese. Vegetarian option available. 🌱

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. 🌱

SMOKED CHICKEN CHILE RELLENO

A grilled poblano pepper stuffed with chicken, pecans, apricots, raisins and Jack cheese, topped with pepitas and a drizzle of sour cream atop green chile and red pepper sauces, served with seasonal rice and black beans.

GREEN CHILE BARBACOA ENCHILADAS

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

DESSERT

ANCHO FUDGE PIE

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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ZTejas
Southwestern Grill



Z'EVENTS
2014

PLATED LUNCH 11

\$20 PER GUEST + TAX & GRATUITY

Includes freshly baked cornbread, dessert
and all non-alcoholic beverages (except for bottled water and tea).

Add a Southwestern Caesar Salad or cup of Tortilla Soup for **\$3 PER GUEST**

CHOICE OF ENTRÉE

PARMESAN PECAN-CRUSTED CHICKEN SALAD

Baby spinach, Roma tomatoes and crispy bacon mixed with warm bacon dressing, topped with Parmesan pecan-crusted chicken and Goat cheese.

Z' BURGER*

An 8 oz. burger cooked to order, served on a toasted bun with lettuce, red onion, tomato and jalapeño mayonnaise. Add cheese or bacon.
Served with choice of sweet potato or steak fries.

CHICKEN AVOCADO SANDWICH

Grilled cilantro pesto chicken breast topped with melted Jack cheese and avocado on a toasted bun with lettuce, red onion, tomato and jalapeño mayonnaise. Served with choice of sweet potato or steak fries.

DIABLO PASTA

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

FIVE-CHEESE MACARONI & ACHIOTE CHICKEN

Jack, Cheddar, Parmesan, Romano and Bleu cheese sauce, topped with grilled achiote chicken breast and bacon gratin.
Vegetarian option available. 🌱

SMOTHERED CHICKEN BURRITO

Grilled cilantro pesto chicken breast, Jack cheese and salsa fresca rolled in a flour tortilla, smothered with red chile sauce and topped with melted Jack cheese, served with seasonal rice.

DESSERT

ANCHO FUDGE PIE

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

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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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.

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 set-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
