

# OYSTER BAR STEAKHOUSE®

We are pleased that you have considered Z's Oyster Bar & Steakhouse to host your party. Enclosed you will find all of the details to make your event successful. In addition to our fine food and friendly, experienced staff, we will provide you and your guest with an enjoyable and memorable dining experience.

We will work with you to ensure this event reflects your own taste and personal touches. Our goal is to relieve you of the many details that go along with hosting a successful party so that you, as well as your guests, can thoroughly enjoy this special event.

You will have access to all of our amenities, including:

- Our signature menu
- Wines from our award winning list
- Our signature martinis
- Professional staff
- Audio and visual equipment on site

We take your personal and professional entertaining seriously.

We are here to make your event flawless and to your specifications.

Please do not hesitate to contact us if you have any questions, suggestions or would like to inquire about any additional ways we may be of service.

We look forward to planning a special event with you.

Very best regards,

The Staff at Z's Oyster Bar & Steakhouse

# OYSTER BAR STEAKHOUSE®

## OUR LOCATION

### **Z's Oyster Bar & Steakhouse**

101 Whittington Parkway Louisville, KY 40222

**Phone:** 502-429-8000

#### **Hours:**

Lunch - Monday – Friday 11:00am – 2:00pm

Dinner - Monday – Saturday 5:00pm – 10:00pm

**Parking:** Free, attached lot

**Dress:** Business casual

**Payments:** American Express, Visa, Master Card & Discover Card

*All rooms available for events*

#### **Amenities:**

8 x8 Projector Screen

Sony LCD Projector

Lavaliere Microphone Laser Pointer

Wireless Internet

Event coordinator, Jackie Tronzo

JTronzo@zoysterbar.com • Phone: 502-429-8000

## Private Dining



## DELUXE MENU: \$65 Per Person

Fresh Oysters on the half shell • Available for an ADDITIONAL 17.95 1/2 dozen

U6 –U8 Shrimp available for an ADDITIONAL \$5.50 EA

### Salad

#### GARDEN SALAD

Mixed field greens, artichokes, tomato, garden vegetables & croûtons

Served with an assortment of homemade dressings: choose up to three

### Steaks, Chops & Seafood (choose up to three)

#### "BEST FILET IN TOWN"

Our signature "Prime" Filet Mignon aged especially for Z's 8 oz.

#### MAPLE LEAF FARM'S DUCK BREAST

Two seared breasts served with Shiitake mushrooms and a cherry-balsamic reduction

#### Z'S CRAB CAKES

Jumbo lump blue crab served with remoulade sauce

#### TROUT & CRAB MEAT

Sautéed, stuffed with lump crab meat, served with balsamic pecan butter

#### "HAWAII'S BEST CATCH OF THE DAY"

Our seafood is purchased directly from Day Boat Fishermen and flown in daily

### Sides (for the table)

#### SPINACH FLORENTINE

Baked with mushrooms, onions, bacon, and Mornay sauce

#### CHEESE BROWNS

Z's Signature hash browns topped with Cheddar cheese

### Dessert

#### Z'S STEAKHOUSE COOKIE

Fresh baked chocolate chunk cookie drizzled with chocolate sauce, served with vanilla bean ice cream

#### KEY LIME PIE

In a traditional graham cracker crust topped with whipped cream



## PREMIERE MENU: \$80 Per Person

Fresh Oysters on the half shell • Available for an ADDITIONAL 17.95 1/2 dozen

U6 –U8 Shrimp available for an ADDITIONAL \$5.50 EA

### Starters (select two)

#### CALAMARI

Crispy-sautéed with garlic, peppers, pepperoncini & Kalamata olives,  
served with tarter sauce

#### MUSHROOMS BRUSCHETTA

Grilled Z's bread smothered in a medley of mushrooms, sautéed with garlic, topped with Feta cheese

#### JUMBO LUMP CRAB CAKE

Sautéed, served with remoulade

### Salad (select one)

#### GARDEN SALAD

Mixed field greens, artichokes, tomato, garden vegetables & croûtons

#### CHEF'S BLT ICEBERG WEDGE

Crisp bacon, Beefsteak tomato with chopped eggs and croûtons

*Served with an assortment of homemade dressings*

### Steaks, Chops & Seafood (choose up to three)

#### "BEST FILET IN TOWN"

Our signature "Prime" Filet Mignon aged especially for Z's 8 oz.

#### DUROC PORK RIB CHOP

Bone-in, dry aged rib chop 16 oz.

#### MAPLE LEAF FARM'S DUCK BREAST

Two seared breasts served with Shiitake mushrooms and a cherry-balsamic reduction

#### Z'S CRAB CAKES

Jumbo lump blue crab served with remoulade sauce

#### NEW YORK STRIP STEAK

Center cut from "Prime" beef strip loin, the most flavorful cut

#### "HAWAII'S BEST CATCH OF THE DAY"

Our seafood is purchased directly from Day Boat Fishermen and flown in daily

## Sides (for the table)

### STEAMED ASPARAGUS PECAN

Jumbo asparagus served with pecan brown butter

### CHEESE BROWNS

Z's Signature hash browns topped with Cheddar cheese

or

### AU GRATIN POTATOES

Scalloped potatoes baked in cream with Gruyère cheese

## Dessert

We suggest selecting one chocolate and one non-chocolate

### CHOCOLATE CRÈME BRULEE

Silky chocolate custard with a sugar glaze

### Z'S STEAKHOUSE COOKIE

Fresh baked chocolate chunk cookie drizzled with chocolate sauce & served with vanilla bean ice cream

### YUMMY BUTTER CAKE

A delectable creation by our Pastry Chef using fresh seasonal ingredients.

### NEW YORK STYLE CHEESECAKE

Classic rich and creamy cheesecake on a graham cracker crust served with strawberry sauce 7.95

### KEY LIME PIE

In a traditional graham cracker crust topped with whipped cream

## DISTINGUISHED MENU: \$95 Per Person

Fresh Oysters on the half shell • Available for an ADDITIONAL 17.95 1/2 dozen

### Starters (select two)

#### SHRIMP ON ICE

U'6-U'8 Black Tiger Shrimp served with cocktail sauce, one per guest

#### CALAMARI

Crispy-sautéed with garlic, peppers, pepperoncini & Kalamata olives,  
served with tarter sauce, one per four guests

#### MUSHROOMS BRUSCHETTA

Grilled Z's bread smothered in a medley of mushrooms, sautéed with garlic, topped with Feta cheese,  
One piece per person

#### JUMBO LUMP CRAB CAKE

Jumbo lump crab cake served with remoulade, one per person

#### ASPARAGUS TEMPURA

Flash fried, served with remoulade

### Salad (select one)

#### GARDEN SALAD

Mixed field greens, artichokes, tomato, garden vegetables & croûtons

#### Z'S TOMATO SALAD

Sliced vine-ripened tomatoes, Danish Blue Cheese, green onions, Z's vinaigrette

#### CHEF'S BLT ICEBERG WEDGE

Crisp bacon, Beefsteak tomato with chopped eggs and croûtons

*Served with assorted homemade dressings*

### Steaks, Chops & Seafood (choose up to three)

#### NEW YORK STRIP STEAK

"Prime" beef strip loin, the most flavorful cut 14 oz.

#### "BEST FILET IN TOWN"

Our signature "Prime" Filet Mignon aged especially for Z's 12 oz.

#### DUROC PORK RIB CHOP

Bone-in dry aged rib chop 16 oz.

## MAPLE LEAF FARM'S DUCK BREAST

Two seared breasts served with Shiitake mushrooms and a cherry-balsamic reduction

## Z'S CRAB CAKES

Jumbo lump blue crab served with remoulade sauce

## JUMBO SEA SCALLOPS

Broiled with garlic parsley butter

## RIBEYE

Prime, well marbled, and wet aged 16 oz.

## "HAWAII'S BEST CATCH OF THE DAY"

Our seafood is purchased directly from Day Boat Fishermen and flown in daily

## Sides (for the table)

### "MAKERS MUSHROOMS"

Ragout of Oyster, Shiitake, Silver dollar & Portobello mushrooms sautéed with garlic butter & Makers Mark Kentucky Bourbon

### STEAMED ASPARAGUS PECAN

Jumbo asparagus served with pecan brown butter

### AU GRATIN POTATOES

Scalloped potatoes baked in cream with Gruyère cheese

or

### CHEESE BROWNS

Z's Signature hash browns topped with Cheddar cheese

## Dessert

### CHOCOLATE CRÈME BRULÉE

Silky rich chocolate custard with a sugar glaze

### Z'S STEAKHOUSE COOKIE

Fresh baked chocolate chunk cookie drizzled with chocolate sauce & served with vanilla bean ice cream

### YUMMY BUTTER CAKE

A delectable creation by our Pastry Chef using fresh seasonal ingredients.

### NEW YORK STYLE CHEESECAKE

Classic rich and creamy cheesecake on a graham cracker crust served with strawberry sauce

### BOURBON PECAN PIE

Bourbon infused pecan pie with chocolate chips, served warm with a scoop of vanilla bean ice cream

### KEY LIME PIE

In a traditional graham cracker crust topped with whipped cream



## Enhancements

Au Poivre ..... 6.00	Hollandaise ..... 3.00
Creamy Horseradish ..... 3.00	Béarnaise ..... 3.00
Mushrooms and Onions ..... 5.00	Bleu Cheese Crust ..... 5.00

## Passed Hors D'Oeuvres

	QUANTITY
<b>GOAT CHEESE CROSTINI</b> - 1.50 per piece	
Crostini topped with Goat Cheese, Cream Cheese, Lemon and Dill	
Garnished with Tomato Chive Relish	_____
<b>OYSTERS ROCKEFELLER IN PUFF PASTRY</b> - 2.00 per piece	
Spinach Florentine, Hollandaise, Bacon, and Reggiano Parmigianino	
Served in Puff Pastry	_____
<b>MINIATURE CRAB CAKES</b> - 3.00 per piece	
Lump Crab Cake	_____
<b>INDIVIDUAL BEEF CARPACCIO</b> - 3.00 per piece	
Thin sliced filet served on seeded toast point with Remoulade and a lemon caper gremolata	
	_____
<b>BRUCHETTA (VEGETARIAN)</b> - 1.50 per piece	
Fine dice of tomato, onion, basil, and red bell pepper mixed with balsamic vinegar and olive oil served on a toast point	
	_____
<b>PRIME ROAST BEEF FINGER SANDWICHES</b> - 3.50 per piece	
Oven roasted Prime beef cooked to medium, served with fresh watercress and peppercorn mayonnaise on sourdough bread	
	_____
<b>BLEU CHEESE AND APPLE CANAPÉ (VEGETARIAN)</b> - 3.00 per piece	
Granny Smith apples thinly sliced topped with Danish bleu cheese and candied pecans, served in a puff pastry	
	_____
<b>PRIME BEEF SKEWER</b> - 2.00 per piece	
Prime tenderloin marinated and grilled	
	_____
<b>ANGELS ON HORSEBACK</b> - 3.50 ea.	
Seared scallops wrapped in bacon	
	_____
<b>SMOKED SALMON CANAPÉ</b> - 2.00 per piece	
Herb goat cheese and smoked salmon on toast points	
	_____