

The image shows a private dining room with a long wooden table set for 16 guests. The room features extensive wine racks on the walls, a bar area in the background, and a warm, dimly lit atmosphere. A large, stylized 'Z' logo is overlaid on the center of the image.

CELLAR

EST.

2007

BURNSIDE

We invite you to experience Cellar Z Burnside, our private dining room situated in the basement of our Burnside store. The cellar houses a collection of rare and fine wines and is ideal for intimate parties or special events for up to 16 seated guests or 30 guests for a reception.

Cellar Z is one of Portland's hidden gems and most unique private dining rooms. Inspired by 25 years of Mike Zupan's experience in the world of gourmet food, Cellar Z was created as a place to enjoy the best of food & wine.



This space is ideal for small & intimate receptions, celebratory meals, and business meetings. No matter what the occasion, our team will work with you to create a delicious and memorable event.

Our stunning, handcrafted Tennessee Cherry dining table is tucked discretely behind thick glass walls and lush, burgundy drapes, surrounded by our vast collection of rare & exclusive bottlings.

CATERING

Alex Bourgidu serves as the Event Chef for Zupan's Markets Cellar Z. Originally from Athens, Greece, he moved to Minneapolis in 1985 and landed in Oregon by way of Washington. Alex developed his cooking skills while working his way through various restaurant kitchens, focused mostly on Northern Italian cuisine. Prior to moving to Portland, he owned and operated restaurants in North Bend and Eugene.



Alex is passionate about creating menus that highlight fresh, seasonal ingredients. His clean and simple cooking style allows the quality of the ingredients to speak for themselves.

Our menus change seasonally. We are proud to partner with the top purveyors in the Northwest and around the world.

Please note that menus are subject to change. We request that you finalize your food & beverage menu one week in advance. We are happy to accommodate guests with food allergies.

POLICIES



FOOD & BEVERAGE

Food and beverage is supplied by Zupan's Markets. Base minimum for food is \$600. Corkage fee is \$25 per 750ml bottle. Service charge of 20% added to food & beverage total.

DECORATIONS

Riedel stemware, floral centerpieces, and votive candles are provided by Zupan's Markets. All additional decorations are the responsibility of the client and are subject to approval by Zupan's Markets prior to the event date.

GUEST COUNT

We require a confirmed guest count 3 days prior to your event date. We will charge for the final guest count or guaranteed guest count, whichever is greater. If we do not receive a final count within the needed time frame, we will use the original guest count given.

AUDIO & VISUAL

Cellar Z is equipped with WiFi, a projector, and 1/8" audio adapter for music streaming. If you wish to use our equipment, arrangements can be made. We do request you bring in any necessary additional cables.

PAYMENT & CANCELLATION POLICY

We require a completed contract and a \$300 non-refundable deposit to confirm a reservation. All events are subject to a 20% service charge. Final payment is due on the day of the event. In the event of a cancellation or date change made less than 7 days prior to the event, the \$300 deposit will be retained.

SEASONAL MENU

FALL 2017

FOUR COURSE MENU

\$65 PER PERSON

*Menu includes your choice of
2 antipasti, soup or salad,
2 entrée options, and dessert.*

FIVE COURSE MENU

\$75 PER PERSON

*Menu includes your choice of
2 antipasti, 2 mid-course
selections (soup, salad, pasta),
2 entrée options, and dessert.*

RECEPTION MENU

*Please inquire about costs
and menu choices*

BEVERAGES

*Choice of non-alcoholic
beverages, beer and wine
are available at retail.*

ANTIPASTI

Served in the foyer, during the reception.

HOUSE-CURED KING SALMON LOX

with Dill, Pickled Shallots & Fennel Seed Crackers

KEN'S COUNTRY BLONDE CROSTINI

with Fresh Sheep's Cheese, Blackberries, Honey & Cumin

OYSTERS IN THE HALF SHELL

with Lemon & Mignonette

FRIED OYSTERS

with Tartar Sauce

SLOW ROASTED TOMATO & ONION TART

with Mascarpone, Tarragon & Citrus Zest

BRUSCHETTA

with Eggplant Caponata & Pecorino Toscano

FRIED RABBIT

with Celery Root Coleslaw & Polenta Cake

CHILLED OCTOPUS

with Ancho Pepper Rouille, Cilantro & Walla Walla Onions

FRIED RAZOR CLAMS

with Padrone Chili & Lemon Aioli

CHICKEN LIVER MOUSSE

with Fig & Truffle Balsamic

LAMB KEFTA

with Ras El Hanout, Heirloom Tomato & Tahini Dressing

FRICO OF PARMIGIANO

with Prosciutto & Melon

CRAB CAKES

with Radish, Lemon Aioli

ARTISAN CHEESE BOARD

with Nuts, Pickled Plums, Seasonal Fruit, Crackers & Baguette

CHARCUTERIE BOARD

with Cured & Fresh-Cured Meats, Mustard, Pickles & Bread

SOUPS

HEIRLOOM TOMATO FENNEL

with Tarragon

CORN CHOWDER

with Dungeness Crab & Shishito Peppers

ZUCCHINI PURÉE

with Crème Fraîche & Dill

SUMMER MINESTRONE

with Basil Pesto

SALADS

MIXED LETTUCES

with Roasted Cherries, Spiced Hazelnuts & Warm La Tur

BUTTER LETTUCE

with Pancetta, Avocado, Radish, Cherry Tomato & Buttermilk Dressing

RADICCHIO

with Garlic Vinaigrette, Boquerones, Fried Breadcrumbs & Parmigiano

SALT ROASTED BEETS

Beet Yogurt Purée, Feta, Cucumber & Pickled Cherries

PANZANELLA

with Tomato, Croutons, Burrata, Basil & Balsamic

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PASTAS

SPAGHETTI ALLA NORMA

with Tomato, Fried Eggplant, Basil & Ricotta Salata

BUCATINI

with Pesto, Green Beans, Parmigiano

SPAGHETTI

with Cantaloupe Sauce, Cream & Chili

CAPPELLACCI

with Sweet Squash, Sage Butter & Lemon

SUMMER LASAGNA

with Spinach Pasta, Prosciutto, Oregon Star Tomatoes,
Basil & Mozzarella

PAPPARDELLE

with Fennel Sausage, Leeks & Fontina

ANGEL HAIR

with Concasse, Squid, White Wine, Chili & Lemon

ENTRÉES*

POUSSIN AL MATTONE

with Young Chicken Marinated in Lemon, Honey, Chili,
& Garlic Then Grilled "Under A Brick" With Sautéed Corn,
Treviso Radicchio & Chanterelles

ROASTED KING SALMON

with Green Bean Panzanella, Peach & Basil Pistou

EGGPLANT TORTINO

with Tomato, Fontina & Béchamel

LAMB CRÉPINETTES

with Baked with Shallots, Cherry Tomatoes & Garlic

GRILLED RIB EYE STEAK

with Fried Potatoes, Aioli & Watercress Salad

DESSERT

CHANTILLY CRÈME PUFFS

with Chocolate Sauce

BEIGNETS

with Crème Anglaise

MERINGUE CAKE

with Whipped Cream & Hazelnuts

ROSEMARY CAKE

with Poached Pears

CHOCOLATE TART

SEMIFREDDO

with Mission Figs, Orange & Figs

*IF YOU WOULD LIKE TO PROVIDE YOUR GUESTS WITH
2 ENTRÉE CHOICES, FINAL ENTRÉE QUANTITIES ARE
REQUIRED 3 DAYS PRIOR TO EVENT.

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ZUPAN'S MARKETS™

ESTABLISHED 1975

ZUPAN'S MARKETS, CELLAR Z

2340 W Burnside | Portland, OR 97210

503.497.1088 | ZUPANS.COM



CELLAR

EST. **Z** 2007

BURNSIDE

EVENT COORDINATOR

Emily Freiler

CHEF

Alex Bourgidu

Questions? Please contact our Cellar Z Event Coordinator, Emily Freiler

EMILY@ZUPANS.COM