

A private dining room with a long wooden table set for 16 guests. The room features wine racks on the walls, a bar area in the background, and a central hanging lamp. The text "CELLAR Z BURNSIDE" is overlaid on 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 fee is \$600 plus gratuity. Corkage fee is \$25 per 750ml bottle.

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

SPRING 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.

PISSALADIÈRE

Caramelized Onion Tart with Fresh Ricotta, Peas, Mâche & Picholine Olives

ARTICHOKE BRUSCHETTA

Roasted Spring Artichokes, Leeks, Garlic, Fried Capers, Mint, Tomato & Pecorino Toscano

BACALAO

Purèed Salt Cod, Extra Virgin Olive Oil, Garlic & Fennel Confit, Toasted Baguette

GRILLED SPANISH OCTOPUS

with Potato Skordalia, Oregano & Grilled Lemon

NW OYSTERS ON THE HALF SHELL

*Raw with Mignonette & Lemon
OR Grilled with Herbed Butter & Garlic*

DIVER SCALLOP CARPACCIO

Raw Scallops, Fennel Pollen, Extra Virgin Olive Oil & Sea Salt

GRILLED LAMB KABOBS

Marinated Lamb Shoulder, Harissa & Aioli

RABBIT TERRINE

Country-style Rabbit & Pork Terrine with Rosemary & Garlic, Mustard & Cornichons

BEEF CRUDO

with Capers, Lemon, Parmigiano-Reggiano & Grilled Baguette

SSÄM

Butter Lettuce, Pork Belly, Shrimp, Pickled Daikon, Cilantro, Peanuts & Mustard Seed Glaze

LOCAL & IMPORTED CHEESE BOARD

with Preserves, Honey, Nuts, Seasonal Fruit, Bread & Crackers

CHARCUTERIE BOARD

Cured Sausages, Prosciutto & Pâté, Grain Mustard, Pickles & Bread

SOUPS

MINISTRONE

with Spring Vegetables, Shell Beans, Mushrooms, Chicken Broth & Basil Pistou

VICHYSOISE

Purée of Leeks & Potatoes with Chicken Stock & Cream, Crème Fraîche, & Croutons

SWEET ONION

Caramelized Sweet Onions with White Wine, Vegetable Broth, Parsley & Egg Yolk Liaison

SPRING GARLIC

Young Garlic, Shallots, Chicken Stock & Extra Virgin Olive Oil

SALADS

ROASTED BEET & LEEK

Salt Roasted Beets, Grilled Leeks, Pear, Arugula, Toasted Mizithra Cheese Walnut Oil & Apple Cider Vinaigrette

HERB SALAD

Mix of Soft Herbs & Butter Lettuce, Lemon Vinaigrette, Crushed Pistachios & Chèvre Crostini

LAMB'S TONGUE

Braised Lamb Tongue, Fingerling Potatoes, Watercress, Fresh Horseradish Sauce, & Pickled Sweet Onions

ASPARAGUS

Marinated Asparagus, Fromage Blanc, Blood Orange Supremes, Oil Cured Olives & Onion Marmalade

CHICORIES

Treviso, Curly Endive & Escarole with a Citrus & Garlic Vinaigrette, Fried Bread Crumbs & Parmigiano-Reggiano

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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

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and menu choices

BEVERAGES

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

PASTAS

SQUID INK TAGLIATELLE

Bay Scallops, Wild Prawns, Crème Fraîche, Lemon Zest,
Chives & Piment d'Espelette

CRAB RAVIOLI

Dungeness Crab, Shallots, Lemon, Shellfish Broth,
Tarragon & Cream

PAPPARDELLE & LAMB RAGU

Braised Leg of Lamb, Garlic, Tomato, Pancetta,
Rosemary, Spinach & Pecorino Romano

FETTUCCINI

with Asparagus, Prosciutto San Daniele, Shitake,
Sweet Butter, Arugula & Parmigiano-Reggiano

CONCHIGLIE

with Fennel Sausage, Garlic, Fresh Chili, Rapini,
Parmigiano-Reggiano & Breadcrumbs

ENTRÉES*

FRESH STEELHEAD SALMON

Pan-seared with Potato Latke, Roasted Parsnips, Scallions
& Crème Fraîche

CACCIUCCO

Ligurian Tomato & Fennel-based Fish Stew with Mussels,
Clams, Prawns, White Fish, & Calamari with Garlic Bread

GRILLED RIB EYE STEAK

Aged Rib Eye with Roasted Carrots, White Onions &
Bone Marrow Gremolata

CORNISH GAME HEN

Roasted Half of a Young Chicken, Mustard Greens,
Bread Salad, Pan Jus & Vinaigrette

BONELESS LEG OF LAMB

Roasted with Garlic, Thyme, Cannellini Beans, Kale,
Tomato, Prosciutto & Anchoïade

DESSERT

PANNA COTTA

Yogurt, Cream & Honey

RHUBARB CROSTATA

Rhubarb, Lemon & Whipped Crème Fraîche

CHOCOLATE & HAZELNUT TORTE

with Whipped Cream

SEMIFREDDO

Mascarpone, Pistachio, Candied Orange &
Valrhona Chocolate

*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

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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

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