

The background image shows the interior of a wine cellar. It features a long wooden dining table set with 16 chairs, a bar area with various bottles, and extensive wine racks filled with bottles. The lighting is warm and focused on the table and bar.

CELLAR

EST.

Z

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

WINTER 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.

POLENTA CAKE

*with Smoked Country Ham, Honey Butter &
Pickled Mustard Seeds*

FRIED CAULIFLOWER

with Ponzu Vinaigrette

STUFFED & GRILLED CALAMARI

with Chickpeas, Spinach & Chili Vinaigrette

PORK BELLY SSÄM

*with Butter Lettuce, Pickled Carrot & Daikon,
Mustard Seed Glaze & Cilantro*

DEVILED EGGS

with White Truffles or Spanish Tuna

NAPA CABBAGE & PORK ROLLS

Lemongrass, Fermented Chili & Pickled Cucumber

OYSTERS

*Grilled with Butter & Herbs or Raw on the Half Shell
with Ginger & Lime*

CURED HAMACHI

Fresh Horseradish, Cilantro & Radish

GRILLED OCTOPUS

with Boiled Potatoes, Za'atar & Grilled Lemon

WHIPPED SALT COD BRUSCHETTA

with Charred Scallions & Oil-Cured Olives

FRESH RABBIT TERRINE

with Pistachios, Black Truffles, Grain Mustard & Cornichons

SAVORY ONION TART

with Roasted Peppers, Aged Manchego & Marcona Almonds

LOCAL & IMPORTED CHEESE BOARD

with Compotes, Nuts & Crackers

CHARCUTERIE BOARD

*Selection of Cured Meats, Pâtés, Salamis, Pickles &
Rustic Bread*

SOUPS

SQUASH & APPLE PURÉE

with Ginger, Roasted Garlic & Pumpkin Seeds

POTATO & LEEK

with Crème Fraîche & Pimentón Oil

PIEDMONTESE MUSHROOM

with Tomato & Vermouth

SALADS

BEEF CARPACCIO

*with Mâche, Parmigiano, White Truffles, Lemon,
Extra Virgin Olive Oil*

CHICORIES

*Treviso, Endive, Escarole, Frisée, Lemon Vinaigrette,
Anjou Pear, Parmigiano & Toasted Bread Crumbs*

MIXED GREENS

*Mandarins, Spiced Hazelnuts, Balsamic Vinaigrette
& Fines Herbes*

WEDGE SALAD

*Lardons, Rye Croutons, Blue Cheese Buttermilk
Dressing & Radish*

SEAFOOD SALAD

*Clams, Mussels, Scallops, Crab, Prawns, Scallions,
Herb Vinaigrette*

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PASTAS

TAGLIATELLE

with Oregon White Truffle, Butter & Sea Salt

CONCHIGLIE

with Clams, Fennel Sausage, White Wine, Bread Crumbs

GNOCCHI

with Braised Lamb Ragu, Pecorino Romano

FETTUCCINI

with Bay Scallops, Crema, Lemon, Tarragon Salmon Roe

SPAGHETTI ALL'AMATRICIANA

with Guanciale, Tomato & Red Wine

SQUID INK SPAGHETTI

with Tomato, Calamari, Chili, Mussels, Basil

ENTRÉES*

PAN-ROASTED HANGER STEAK

Basted with Butter, Garlic & Thyme, with Black Beans
& Collard Greens

RABBIT BRAISED & FRIED

with Preserved Lemon Aioli, Flageolet Beans, Carrots
& Pancetta

BUTTERMILK BRINED PORK T-BONE CHOP

with Pan-Roasted with Napa Cabbage & Bone Broth

SEARED DIVER SCALLOPS

with Whipped Potatoes, Black Truffle Vinaigrette, White
Asparagus

SMOKED STURGEON

with Unagi Sauce, Pork Belly & Charred Leeks

CIOPPINO

Clams & Mussels, Prawns, Calamari, Fennel & Cod,
with Garlic Toast

BRAISED BEEF SHORT RIBS

with White Polenta & Gremolata

DESSERT

BUTTERMILK & HONEY PANNA COTTA

CHOCOLATE TORTE

with Whipped Cream

PEAR & APPLE CROSTATA

with Crème Fraîche

TIRAMISU

CIMA BUI

meringue with swirled chocolate & hazelnuts

*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

EMILY@ZUPANS.COM