



CELLAR

EST.

2007

AT BURNSIDE

We invite you to experience Cellar Z at 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

LATE SPRING 2016

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.

FAVA PURÉE

with Fromage Blanc, Lemon Zest on Toast

ENGLISH PEAS

with Chili, Mint, Crème Fraîche & Parm Crisp

ARTICHOKE CAPONATA BRUSCHETTA

with Garlic Scape & Pecorino Romano

SAVORY ONION TART

with Sheep's Milk Cheese & Peas

SMOKED MUSSELS

with Chickpeas & Fried Artichoke Hearts

GRILLED ORGANIC CHICKEN LIVERS

with Pearl Onions & Balsamic

PRIME BEEF CRUDO

with Capers, Lemon & Parmigiano

ARANCINI

with Saffron, Peas & Mint Pistou

MEDITERRANEAN OLIVE TAPENADE

with garlic toast

CHEESE BOARD

*An assortment of local & imported cheese with
Orange Marmalade & Marcona Almonds*

LOCAL CHARCUTERIE

with Mustard, Pickles & Olives

SALADS

POACHED ASPARAGUS

with Black Olive, Egg, & Cara Cara Orange

BUTTER LETTUCE

*with Smoked Ruby Trout, Buttermilk Vinaigrette
& Fine Herbs*

CELERY HEART & CRESS

*Prosciutto, English Peas, Soft Herbs &
Champagne Vinaigrette*

RAW ARTICHOKE HEARTS & FENNEL BULB

with Dijon, Dill, Black Olive & Pecorino Toscano

SPRING ONIONS

*Grilled Octopus, Fava Beans, Lemon, Chili
& New Potatoes*

SOUPS

SPRING VEGETABLE MINESTRONE

with Watercress Pesto

CARROT PURÉE

with Coriander & Crème fraîche

ASPARAGUS PURÉE

with Garlic & Brown Butter

SIMMERED CALAMARI

with Tomato Concasse, Fennel & Fregola Sarda

SEASONAL MENU OPTIONS
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PASTAS

RABBIT RAVIOLI

Morels, Brown Butter & Peas

FETTUCCINI WITH SMOKED SALMON

Beurre Blanc & Chervil

ORECCHIETTE

Lamb Ragu & Parmigiano

TAGLIATELLE

Manila Clams, White Wine, Garlic & Chili

PAPPARDELLE

Fennel Sausage with Leeks, Crème Fraîche & Fontina

SPAGHETTI

with Mussels, Spring Garlic, Sweet Butter & Chili Flake

ENTRÉES*

WHOLE ROASTED RUBY TROUT

Fennel, Mache, Lentils & Mint Vinaigrette

GRILLED RIB EYE

Porcini Rub, Aged Balsamic, Roasted Garlic
& Asparagus

ROASTED HALIBUT

Favato, Flageolet Beans & Fried Capers

PORK & LAMB SAUSAGE

Wrapped in Savoy Cabbage with Peas & Mint Pistou

PORCHETTA

Spring Onions, Rosemary & Sauce Gribiche

FRIED RABBIT

Grilled Lemon, Romanesco, Garbanzos & Aioli

DESSERT

STRAWBERRY & RHUBARB CROSTATA

with whipped Mascarpone

SEMOLINA & HONEY CAKE

with Almonds

YOGURT PANNA COTTA

with Berries & Fennel Pollen

LEMON POUND CAKE

with Strawberries & Balsamic

VANILLA CAKE

with Pastry Cream & Pistachios

DARK CHOCOLATE PUDDING

with Spiced 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

2340 W Burnside | Portland, OR 97210

503.497.1088 | ZUPANS.COM



CELLAR

EST. **Z** 2007

AT BURNSIDE

EVENT COORDINATOR

Emily Freiler

CHEF

Alex Bourgidu

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

EMILY@ZUPANS.COM