



CELLAR

EST. **Z** 2007

BURNSIDE



CELLAR

EST. **Z** 2012

LAKE OSWEGO

We invite you to experience Cellar Z at our Burnside and Lake Oswego stores.

These private dining rooms, situated in the basement of each store, house a collection of rare and fine wines and are ideal for intimate parties or special events.

ZUPAN'S MARKETS

— ESTABLISHED 1975 —

Cellar Z is one of Portland & Lake Oswego'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.



CELLAR
EST. **Z** 2007
BURNSIDE

Suited for up to 16 seated guests or 30 guests for a reception.



CELLAR
EST. **Z** 2012
LAKE OSWEGO

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.

Suited for up to 10 seated guests or 20 guests for a reception.

CATERING

John Eisenhart serves as the Chef for Zupan's Markets. Originally from Nebraska, he graduated from San Francisco's California Culinary Academy and honed his cooking skills at San Francisco's Aqua and Masa's, and New York's La Grenouille and Babbo. After a yearlong culinary tour through Italy training with top chefs in Lucca, Venice and Alba, John discovered the desire for a slower pace of life. He left Manhattan and relocated to Portland, most recently serving as the Executive Chef at Pazzo.



Describing his style as “clean and simple,” John is passionate about using high quality ingredients in an intelligent way. He loves to highlight Oregon’s fresh, local produce, which was one of the factors in his move to Portland.

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 at Burnside only

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

SUMMER 2019

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.

HULI-BRAISED CHICKEN AND SPRING GARLIC LETTUCE CUPS

with Black Garlic

CARNE CRUDA CROSTINI

*with Harris Ranch Beef, Parmigiano-Reggiano
& Lemon*

SEARED SCALLOP & AVOCADO CROSTINI

with Tomato and Mild Chili

PACIFIC OYSTERS ON THE HALF SHELL

with White Kimchi

WILD MUSHROOM PATÉ

with Chive Flatbread, Sea Salt

ARTISAN CHEESE BOARD

Fruit, Compote, Nuts & Crackers

CHARCUTERIE BOARD

Mustard, Pickles & Ken's Artisan Bread

SOUPS

SUMMER VEGETABLE MINESTRA

with Tuscan Olive Oil

CHILLED ENGLISH PEA SOUP

with Mint Labneh

PASTA É FAGIOLE

with New Sicilian Olive Oil

SALADS

LOCAL ARUGULA

with Shaved Fennel & Champagne Vinaigrette

MARINATED TOMATOES

with Sea Salt, Burrata & Beldi Olive Oil

ASPARAGUS MILANESE

*with Sunny Egg, Parmigiano-Reggiano,
& Sherry Vinegar*

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ENTRÉES*

RANGE CHICKEN BALLONTINE

with Maitake Mushrooms, Asparagus & Thyme Jus

GRILLED WILD KING SALMON

with Sweet Corn, Fregula and Summer Savory

ROASTED PACIFIC HALIBUT

*with Marinated Tomatoes, Cucumber, Basil
& Nigella*

GRILLED NEW YORK

*with Porcini Rub, Rapini and Sicilian Olive Oil
& Manodori Balsamic*

SMOKED PORK LOIN

*with Roasted Carrots, Tuscan Kale
& Pepper Gastrique*

BRAISED LAMB SHOULDER

with Local Beans, Shallot & Chickpea "Rouille"

PASTAS

RICOTTA CAVATELLI

with Guinea Hen Ragù & Garlic Chives

ORECCHIETTE

*with Rapini Pesto, Italian Sausage &
Tomato Conserva*

PORCINI RISOTTO

*with Oregon Boletes, Parmigiano-Reggiano
& Scallions*

BLACK SPAGHETTI

with Garlic, Scallion, Calabrian Chiles & Calamari

RANGE CHICKEN AGNOLOTTI

with Leeks, Asparagus, Goat Butter

CALAMARATA

with San Marzano Tomatoes, Wild Shrimp & Lobster

DESSERT

BUTTERMILK PANNA COTTA

with Roasted Rhubarb

ALMOND CAKE

with Strawberries & Stracciatella Cream

LEMON TART

with Meringue

CHOCOLATE-FRANGELICO BUDINO

with Shortbread

LAURETTA JEAN'S PIE SELECTION

**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

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Lake Oswego 97035
503.210.4190



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

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