

LUNCH AND DINNER BANQUET MENUS

OUR BASIC, PLUS, AND PREMIUM MENUS ARE SERVED FAMILY-STYLE.
OUR MAX MENU IS PLATED FOR EACH GUEST INDIVIDUALLY.

BASIC

\$26 PER PERSON (\$24 @ LUNCH)

APPETIZER

Small House Salad

ENTRÉE

Taco Bar
(Chicken and Carnitas)

PLUS

\$29 PER PERSON (\$27 @ LUNCH)

APPETIZER

Guacamole

ENTRÉE

Taco Bar
(Chicken, Steak, and Carnitas)

Enchiladas Guanajuato

(BEST VALUE!)

PREMIUM

\$31 PER PERSON (\$28 @ LUNCH)

APPETIZERS

Guacamole

Appetizer Platter
(Assortment of Empanadas, Flautas, and Sopes. For Ceviche, add \$2 per person)

SOUP & SALAD

Pepita Salad

Tortilla Soup

ENTRÉE

Taco Bar
(Chicken, Steak, and Fish)

Enchiladas En Mole

Enchiladas Guanajuato

DESSERT

Dessert Platter
(Assortment of Tres Leches, Chocolate Cake, and Churros)

MAX

\$48 PER PERSON (\$35 @ LUNCH)

APPETIZERS

Guacamole

Appetizer Platter

(Assortment of Empanadas, Flautas, and Sopes. For Ceviche, add \$2 per person)

SOUP & SALAD

Pepita Salad

Tortilla Soup

ENTRÉE OPTIONS

Arrachera Los Altos

Cochinita Pibil

Enchiladas Guanajuato

Baja Fish Tacos

DESSERT:

Tres Leches

Coffee

FULL ITEM DESCRIPTIONS ARE ON THE FOLLOWING PAGES:

Cocktail Menu Page 2

Detailed Lunch/Dinner Menus Page 3-6

Brunch Menus Page 7

COCKTAIL STYLE MENU

PLANNING A COCKTAIL EVENT?

WE OFFER A VARIETY OF APPETIZERS AND PLATTERS YOU'RE GUESTS WILL LOVE.

Cocktail Style

EACH PLATTER ROUGHLY HOLDS 10 BITES.

GUACAMOLE **\$20**

APPETIZER PLATTER **\$20**

- Assortment of Empanadas, Flautas, Sopas

CEVICHE PLATTER **\$25**

TACO BAR (10 TACOS) LESS BEANS AND RICE **\$50**

- Choice of Chicken, Carnitas, or Cochinita

- Add \$10 per plate for Asada, Fish, or Shrimp

DESSERT PLATTERS **\$25**

FULL ITEM DESCRIPTIONS ARE ON THE FOLLOWING PAGES

LUNCH AND DINNER BANQUET MENUS

(BEST VALUE!)

PREMIUM

\$31 PER PERSON

(\$28 @ LUNCH)

APPETIZERS

Guacamole

Appetizer Platter

(Assortment of Empanadas, Flautas, and Sopas. For Ceviche, add \$2 per person)

SOUP & SALAD

Pepita Salad

Tortilla Soup

ENTRÉE

Taco Bar

(Chicken, Steak, and Fish)

Enchiladas En Mole

Enchiladas Guanajuato

DESSERT

Dessert Platter

(Assortment of Tres Leches, Chocolate Cake, and Churros)

APPETIZERS

GUACAMOLE

Fresh avocado, tomato, jalapeño, cilantro, lime, onion, and queso fresco.

EMPANADAS

Beef picadillo and cheese filling, salsa serrano, sour cream, and queso cotija.

FLAUTAS

Butternut squash filling, salsa serrano, pico de gallo, sour cream, and queso cotija.

SOPE

Thick masa cake, pintos, carnitas, tomatillo salsa, crema, cotija, onion, cilantro.

CEVICHE DE GUAYMAS

Fish or shrimp, pico de gallo, avocado, cucumber, radish, Zócalo hot sauce.

SOUP & SALAD

SOPA DE TORTILLA

Bloomsdale spinach, white beans, carrot, celery, shredded chicken, and morita chile.

SMALL PEPITA SALAD

Roasted baby carrots, avocado, cilantro, pumpkin seeds, goat cheese, orange segments, and balsamic-chipotle dressing.

TACO BAR

- Tortillas
- Chicken, Steak, and Fish
- Morita Salsa (MEDIUM SPICE)
- Tomatillo Salsa (MILD SPICE)
- Limes
- Grilled green onions
- Grilled jalapenos
- Beans
- Rice

ENTRÉES

ENCHILADAS EN MOLE

Filled with cheese and chicken braised in pasilla chiles (vegetarian option available). Hints of chile, dried fruits, toasted nuts, and chocolate—26 ingredients in all. Our recipe was taught to us at the Convent to de Santa Clara in Puebla, Mexico, the birthplace of mole poblano. Topped with farmer's cheese.

ENCHILADAS GUANAJUATO

Filled with cheese and chicken braised in pasilla chiles (vegetarian option available). Covered in a blended salsa consisting of tomatillos, cilantro, and poblano and jalapeño chiles. Topped with our repollo, sour cream, and queso cotija.

DESSERTS

CHURROS

Fried dough rolled in cinnamon and sugar, infused with vanilla cream.

TRES LECHES

Layers of cinnamon cake and condensed milk mousse, berry glaze, tres leches reduction.

CHOCOLATE CAKE

Chocolate devil's food cake, chocolate mousse, peanut crisp, caramelized banana.

LUNCH AND DINNER BANQUET MENUS

ZÓCALO

BASIC

\$26 PER PERSON (\$24 @ LUNCH)

APPETIZER

Small House Salad

ENTRÉE

Taco Bar
(Chicken and Carnitas)

SALAD OPTION

SMALL HOUSE SALAD

Roasted baby carrots, avocado, cilantro, pumpkin seeds, goat cheese, orange segments, and balsamic-chipotle dressing

TACO BAR

- Tortillas
- Chicken and Carnitas
- Morita Salsa (MEDIUM SPICE)
- Tomatillo Salsa (MILD SPICE)
- Limes
- Grilled green onions
- Grilled jalapenos
- Beans
- Rice

LUNCH AND DINNER BANQUET MENUS

ZÓCALO

PLUS

\$29 PER PERSON (\$27 @ LUNCH)

APPETIZER

Guacamole

ENTRÉE

Taco Bar
(Chicken, Steak, and Carnitas)

Enchiladas Guanajuato

APPETIZER

GUACAMOLE

Fresh avocado, tomato, jalapeño, cilantro, lime, onion, and queso fresco.

TACO BAR

- Tortillas
- Chicken, Steak, and Carnitas
- Morita Salsa (MEDIUM SPICE)
- Tomatillo Salsa (MILD SPICE)
- Limes
- Grilled green onions
- Grilled jalapenos
- Beans
- Rice

ENTRÉES

ENCHILADAS GUANAJUATO

Filled with cheese and chicken braised in pasilla chiles (vegetarian option available). Covered in a blended salsa consisting of tomatillos, cilantro, and poblano and jalapeño chiles. Topped with our repollo, sour cream, and queso cotija.

LUNCH AND DINNER BANQUET MENUS

ZÓCALO

MAX

\$48 PER PERSON (\$35 @ LUNCH)

APPETIZERS

Guacamole

Appetizer Platter

(Assortment of Empanadas, Flautas, and Sopas. For Ceviche, add \$2 per person)

SOUP & SALAD

Pepita Salad

Tortilla Soup

ENTRÉE OPTIONS

Arrachera Los Altos

Cochinita Pibil

Enchiladas Guanajuato

Baja Fish Tacos

DESSERT:

Tres Leches

Coffee

APPETIZERS

GUACAMOLE

Fresh avocado, tomato, jalapeño, cilantro, lime, onion, and queso fresco.

EMPANADAS

Beef picadillo and cheese filling, salsa serrano, sour cream, and queso cotija.

FLAUTAS

Butternut squash filling, salsa serrano, pico de gallo, sour cream, and queso cotija.

SOPEAS

Thick masa cake, pintos, carnitas, tomatillo salsa, crema, cotija, onion, cilantro.

SOUP & SALAD

SOPA DE TORTILLA

Bloomsdale spinach, white beans, carrot, celery, shredded chicken, and morita chile.

SMALL PEPITA SALAD

Roasted baby carrots, avocado, cilantro, pumpkin seeds, goat cheese, orange segments, and balsamic-chipotle dressing.

ENTRÉES

ARRACHERA LOS ALTOS

Grilled hanger steak (cooked medium well) with our portabella mushroom, and a jalapeño tornado.

COCHINITA PIBIL

Smoked shoulder of pork in an achiote rub, achiote glaze, habanero salsa and pickled red onion.

ENCHILADAS GUANAJUATO

Filled with cheese and chicken braised in pasilla chiles (vegetarian option available). Covered in a blended salsa consisting of tomatillos, cilantro, and poblano and jalapeño chiles. Topped with our repollo, sour cream, and queso cotija.

BAJA FISH TACOS

Beer-battered with chipotle aioli, pico de gallo, and our repollo.

DESSERT

TRES LECHES

Layers of cinnamon cake and condensed milk mousse, berry glaze, tres leches reduction.

COFFEE

Candido roast is part of our coffee partnership program with Old Soul Co. It is hand picked by farmers in the Guerrero Mountains, Roasted in small artisan batches by Old Soul Co. in Sacramento, and brewed exclusively by Zocalo.

FAMILY STYLE MENU 1

\$22 PER PERSON

APPETIZERS

GUACAMOLE

Fresh avocado, tomato, jalapeño, cilantro, lime, onion, and queso fresco.

EMPANADAS

Beef picadillo and cheese filling, salsa serrano, sour cream, and queso cotija.

ENTRÉES

Served with scrambled eggs and our famous cilantro-lime rice and black beans.

HUEVOS RANCHEROS

Slow-cooked beef in a poblano and tomato sauce (vegetarian option available).

CHILAQUILES

Tortilla strips sautéed in chipotle sauce and topped with sour cream, queso cotija, and green onion.

CHORIZO CON HUEVOS

Scrambled eggs mixed with house ground chorizo seasoned using california chiles, garlic, cumin, and bay leaves.

CARNITAS CON HUEVOS

Tender pork mixed in a chipotle sauce with sautéed onions and poblano chiles.

FAMILY STYLE MENU 2

\$26 PER PERSON

APPETIZER

GUACAMOLE

Fresh avocado, tomato, jalapeño, cilantro, lime, onion, and queso fresco.

ENTRÉES

Served with scrambled eggs and our famous cilantro-lime rice and black beans.

ENCHILADAS GUANAJUATO

Filled with cheese and chicken braised in pasilla chiles (vegetarian option available). Covered in a blended salsa consisting of tomatillos, cilantro, and poblano and jalapeño chiles. Topped with our repollo, sour cream, and queso cotija.

HUEVOS RANCHEROS

Slow-cooked beef in a poblano and tomato sauce (vegetarian option available).

CHILAQUILES

Tortilla strips sautéed in chipotle sauce and topped with sour cream, queso cotija, and green onion.

ARRACHERA CON HUEVOS

Grilled hanger steak cooked medium well.

DESSERT

PASTEL DE CHOCOLATE

Chocolate devil's food cake, chocolate mousse, peanut crisp, and caramelized banana.