

Za's

LAKEFRONT

Welcome to Za's Lakefront where we offer tasty bites, liquid delights, and awesome sights with the best views in North Lake Tahoe. In 1988 the original Za's opened in Tahoe City in a cozy spot welcoming families and friends to enjoy a meal together. This Za's closed in 2004 for owner and chef Jonny to take his culinary talents on the road as a personal chef for the John Force Race Team. The decision that it was time to reopen Za's in it's original location was made in 2013 mixing old favorites with new dishes inspired by travels. In the Summer of 2018 Za's moved to a beautiful new lakefront location tripling the dining size. We invite you to come and enjoy a private event at Za's Lakefront from the Upstairs View Room, Lakeside Patio, Side Bar, and Main Dining Room for events of all types and sizes. We look forward to sharing our love of Tahoe, family and food in a breathtaking location.

Sincerely,
Jonny Roscher
Owner & Head Chef

Za's Lakefront:
Jeff Jack
General Manager
zslakefrontoffice@gmail.com
(530)583-ZAZA(9292)
120 Grove St. Tahoe City, Ca. 96145



Site Fees for the Following are:

-\$2,500.00 for the View Room

-\$5,000.00 for Lakefront Patio

-Lakefront Patio & Side Bar available upon request

-Building Buyout available upon request

-A \$2,000.00 Food & Beverage Minimum Applies To All Events-

INCLUDED IN OUR SITE FEES

Set Up and Breakdown of All In-House Equipment

Dining Tables

Gift, Cake, Registry, and Head Tables

White Linen Napkins

Melamine Plates, Glassware and Flatware

All Necessary Servers, Bartenders and Kitchen Staff

Complimentary Parking

ADDITIONAL OPTIONS

Cake Cutting and Serving Fee \$4 Per Person

Outside Rentals Permitted and Will be Charged at Actual Cost Plus 20% if Za's Staff is Managing the Rental Process



Breakfast Menu

Breakfast Sandwich or Burrito

- English Muffin with Cheese & Sausage or Bacon
- or
- Burrito with Beans, Cheese, Salsa & Sausage or Bacon
- Coffee & Juice
- \$15 Per Person

Continental

- Assorted Pastries
- Bagels with cream cheese
- Fresh Fruit
- Yogurt
- Coffee & Juice
- \$18 Per Person

Breakfast Buffet

- Scrambled Eggs
- Choice of Bacon or Sausage
- Country Potatoes or Hash Cash Potatoes
- Toast
- Bagels with Cream Cheese
- Juice
- \$27 Per Person

BEVERAGE OPTIONS

- Assorted Soft Beverages \$3
- Tea \$3
- Beer, Wine & Liquor

SELF SERVE BLOODY MARY OR MIMOSA BAR AVAILABLE

- Comes with all the fixings \$10 Per Drink



Za's Brunch Menu

\$42 Per Person

Served with

- Fresh Fruit
- Assorted Danish & Breakfast Breads
- Bacon
- Sausage
- Scrambled Eggs
- Baked French Toast with Maple Syrup

Choice of 2 Mains

- Eggs Benedict
- Smoked Salmon Bagels & Cream Cheese
- Corned Beef Hash
- Biscuits & Sausage Gravy
- Huevos Rancheros

Choice of 2 Sides

- Country Potatoes
- Hash Brown Casserole
- Fried Brussels Sprouts
- Pasta Salad
- Cheesy Grits

Carving Stations Available:

Roast Beef, Ham, Leg of Lamb & side of Baked or Smoked Salmon.

Bite Sized Dessert Options Available

BEVERAGE OPTIONS

- Assorted Soft Beverages \$3
- Coffee & Tea \$3
- Beer, Wine & Liquor

SELF SERVE BLOODY MARY OR MIMOSA BAR AVAILABLE

-Comes with all the fixings \$10 Per Drink

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Tasty Bites Menu

Prices are per piece
Minimum of 20 pieces per order
Passed or Stations

Cold

- \$2.00- Chips & Salsa
- \$2.00- Home Made Hummus With Warm Flatbread
- \$2.50- Bruschetta on Crostini
- \$3.00- Pineapple & Watermelon Skewers With A Balsamic Reduction
- \$3.00- Tomato Mozzarella Skewers
- \$3.50- Belgian Endive Stuffed With Smoked Chicken Salad
- \$4.00- Beef Tataki
- \$4.50- Bay Shrimp & Avocado Spoons
- \$5.50- Shrimp Cocktail
- \$5.50- Spicy Tuna On a Shrimp Chip
- \$10.50- Steak Tartar
- MKT Price- Oysters On The Half Shell With Mignonette
(East Coast & West Coast Oysters Available)

Hot

- \$2.00- Bacon Wrapped Water Chestnuts
- \$2.50- Wings With Spicy Sweet Chili Garlic Sauce, Celery, Carrots & Bleu Cheese
- \$2.50- Baked Dates Stuffed With Butternut Squash, Mascarpone & Pecans
- \$3.00- Polenta & Wild Mushroom Spoons
- \$3.00- Sausage Stuffed Sweet Peppers
- \$4.00- Pat's Popper's -Jalapenos with Shrimp wrapped In Bacon With Easy Cheese
- \$4.00 Jamaican Jerk Chicken Skewers
- \$4.50- Calamari With House Made Tartar Sauce
- \$5.50- Crab Cakes With A Mustard Aioli
- \$5.50- Pork Belly Sliders
- \$5.50- Hot Italian Beef Sliders
- \$5.50- Lamb Lollipops With Jalapeno Pepper Jelly
- \$7.50- Lobster Corn Dogs With A Honey Chipotle Glaze
- \$7.50- Pepper Crusted Duck Breast



Customize Your Event With The Following

CHEESE PLATTER

-Artisan Cheeses & Assorted Crackers with Pepper Jelly & Honey
\$10 Per Person

CHARCUTERIE

-Assorted Cured Meats with Sliced Baguette & Mustard
\$12 Per Person

CRUDITES

-Vegetables with Ranch & Hummus
\$5 Per Person

SLIDER STATION

-Pork Belly Sliders
-Hot Italian Beef Sliders
-Seared Ahi Tuna Sliders
-Veggie Meatloaf Sliders
\$5.50 Per Person

SELF SERVE BLOODY MARY OR MIMOSA BAR AVAILABLE

-Comes with all the fixings \$10 Per Drink



Pizza, Pasta and Salad Buffet Menu

\$35 Per Person

Choice of

- House Salad with mixed greens, tomato & our house balsamic dressing
- or
- Caesar Salad

Assorted Pizzas

- 16" Large Pizzas cut into smaller sharing slices
- Assortment of veggie and meat options

Choice of

- Baked Bolognese Pasta - rigatoni pasta with our house made bolognese meat sauce topped with mozzarella cheese
- or
- Pesto Pasta - rigatoni pasta with our house made pesto sauce topped with mozzarella cheese

Bite Sized Dessert Options Available

BEVERAGE OPTIONS

- Assorted Soft Beverages \$3
- Coffee & Tea \$3
- Beer, Wine & Liquor



Za's Lakefront Lunch Menu

\$40 Per Person
Plated Only

Choice of Salad

- Caesar
- House Salad with mixed greens, tomato & our house balsamic dressing.

Choice of 2 Entrees

(Additional Entree Available for \$5 per person)

- Smoked Chicken Salad with mixed greens, smoked chicken, roasted red bells, gorgonzola, caramelized walnuts & our house balsamic dressing
- House Ground Burger with lettuce, tomato, bacon onion marmalade & cheddar cheese served with house cut fries
- Hot Italian Roast Beef Sandwich with spicy Italian Beef on a french roll served with house cut french fries
- Flatbread Chicken with grilled chicken, chipotle sour cream, balsamic greens, roma tomato & served with house cut fries.
- Baked Hoagie Sandwich with salami, capocola, mozzarella, lettuce, roma tomatoes, pepperoncini & red onion on a french roll served with house cut fries.
- Choice of 10" Pizza
- Meatloaf (Vegetarian Meatloaf) brown rice, flax seed, mushrooms, walnuts, carrots, onions, red bells, cheddar cheese & sweet chili sauce.

Choice of one Dessert

- Cookies/Brownies
- Lemon Cake
- Cheese Cake Bites

BEVERAGE OPTIONS

- Assorted Soft Beverages \$3
- Coffee & Tea \$3
- Beer, Wine & Liquor

SELF SERVE BLOODY MARY OR MIMOSA BAR AVAILABLE

-Comes with all the fixings \$10 Per Drink

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Commons Beach Menu

Buffet \$45 Per Person

Family Style \$49 Per Person

Choice of 2 Salads

-Caesar

-House Salad with mixed greens, tomatoes & our house balsamic vinaigrette

-Pasta Salad

Choice of 2 Entrees

(Extra Entrees \$10 per person)

-Assorted Pizzas

-Chicken Marsala with mushrooms, garlic & a marsala wine sauce

-Jamaican Jerk Chicken

-Braised Pork Short Ribs

-Grilled Pork Tenderloin with pineapple relish

-Grilled Fresh Fish

-Baked Eggplant

-Grilled Polenta with wild mushrooms in a marsala sauce

Choice of 2 sides

(Extra sides \$3 per person)

-Fried Brussels Sprouts

-Roasted Garlic Broccoli

-Oven Roasted Cauliflower

-Buttermilk Mashed Potatoes

-Creamy Parmesan Polenta

-Cauliflower Risotto

Bite Sized Dessert Options Available

BEVERAGE OPTIONS

-Assorted Soft Beverages \$3

-Coffee & Tea \$3

-Beer, Wine & Liquor



Marina Menu

Buffet \$55 Per Person

Family Style \$59 Per Person

Choice of 2 Salads

- Caesar Salad
- House Salad with mixed greens, tomato & our house balsamic dressing
- Smoked Salmon & Spinach Salad with sun dried blueberries, goat cheese, red onion, pecans & a vidalia onion vinaigrette.
- Grilled Romaine with prosciutto, gorgonzola & a balsamic glaze

Choice of 2 Entrees

(Extra Entrees \$10 per person)

- Smoked Chicken Pasta with artichoke hearts, roasted red bells, mushrooms, & smoked mozzarella in a garlic cream sauce over fettuccine
- Chicken Contadina with oven roasted potatoes, garlic cloves, red bells, onion, pepperoncini, mushrooms, fresh rosemary & olive oil
- Pork Tenderloin stuffed with roasted red bells, spinach, roasted garlic & a chipotle honey glaze
- Lamb Lollipops with jalapeno pepper jelly
- Top Sirloin in a wild mushroom demi glaze
- Cajun Mahi Mahi with mango salsa
- Baked Salmon with roma tomatoes, capers & garlic
- Baked Eggplant

Choice of 2 sides

(Extra sides \$3 per person)

- Pfeifer Potatoes
- Asiago Mashed Potatoes
- Cauliflower Risotto
- Grilled Asparagus
- Fried Brussels Sprouts
- Creamy Wild Mushroom Polenta
- Cauliflower Risotto
- Chile Honey Glazed Carrots
- Roasted Garlic Broccoli

Bite Sized Dessert Options Available

BEVERAGE OPTIONS

- Assorted Soft Beverages \$3
- Coffee & Tea \$3
- Beer, Wine & Liquor

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View Plated Menu

\$70 Per Person

Includes House Made Bread with our Balsamic Dipping Sauce

Choice of 1 Salad

- Caesar Salad
- House Salad with mixed greens, tomato & our house balsamic dressing.
- Smoked Chicken Salad with mixed greens, roasted red bells, gorgonzola, caramelized walnuts & balsamic vinaigrette
- Baby Kale Salad with roasted beets, carrots, red onion, roasted red bells, dried cherries, pears, vella dry jack cheese, caramelized walnuts & vidalia onion vinaigrette

Choice of 2 Entrees

- Petit Filet served with buttermilk mashed potatoes & grilled asparagus
- New York Steak with roasted poblano butter served with green chile hash brown casserole & grilled asparagus
- Chicken Marsala with mushrooms, garlic & a marsala wine sauce served with buttermilk mashed potatoes & fried brussels sprouts
- Rack of Lamb with jalapeno pepper jelly served with green chile hash brown casserole & fried brussels sprouts
- Butter Poached Lobster with mashed potatoes & grilled asparagus
- Potato Crusted Halibut with a lemon butter sauce served with buttermilk mashed potatoes & grilled asparagus
- Veggie Neatloaf with a cranberry compote served with buttermilk mashed potatoes

Choice of one Dessert

- Tiramisu
- Berries Flambe
- Bananas Foster
- Strawberry Short Cake
- Chocolate Tort

BEVERAGE OPTIONS

- Assorted Soft Beverages \$3
- Coffee & Tea \$3
- Beer, Wine & Liquor

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View Family Style Menu

\$70 Per Person

Includes House Made Bread with our Balsamic Dipping Sauce

Choice of 1 Salad

- Caesar Salad
- House Salad with mixed greens, tomato & our house balsamic dressing.
- Smoked Chicken Salad with mixed greens, roasted red bells, gorgonzola, caramelized walnuts & balsamic vinaigrette
- Baby Kale Salad with roasted beets, carrots, red onion, roasted red bells, dried cherries, pears, vella dry jack cheese, caramelized walnuts & vidalia onion vinaigrette

Choice of 2 Entrees

(Extra Entrees \$15 per person)

- Petit Filet
- Butter Poached Lobster
- New York Steak with roasted poblano butter
- Chicken Marsala with mushrooms, garlic & a marsala wine sauce
- Rack of Lamb with jalapeno pepper jelly
- Potato Crusted Halibut with a lemon butter sauce
- Veggie Neatloaf with a cranberry compote

Choice of 2 Sides

(Extra sides \$3 per person)

- Pfeifer Potatoes
- Asiago Mashed Potatoes
- Cauliflower Risotto
- Grilled Asparagus
- Fried Brussels Sprouts
- Creamy Wild Mushroom Polenta
- Chile Honey Glazed Carrots
- Roasted Garlic Broccoli

Choice of one Dessert

- Tiramisu
- Berries Flambe
- Bananas Foster
- Chocolate Tort

BEVERAGE OPTIONS

- Assorted Soft Beverages \$3
- Coffee & Tea \$3
- Beer, Wine & Liquor

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(Change Seasonally)

WINES BY THE BOTTLE

WHITES

PICKET FENCE Chardonnay, Russian River, California	45
BELLA GRACE Sauvignon Blanc, Amador County, California	40
BIELER Rose, Provence, France	36
TERLATO Pinot Grigio, Friuli, Italy	48
GUINCO Vermentino, Sardinia, Italy	48
RUFFINO Sparkling Rose, Italy (187ml)	10
RUFFINO Prosecco, Italy (375ml)	15
J VINYARDS "Cuvee Brut" Sonoma	42
FRANK FAMILY Chardonnay, Carneros, California	60

REDS

ANGELINE Merlot, Paso Robles	35
ROBERT MONDAVI P.S. Malbec, Mendoza, Argentina	32
CULTUSBONI Chianti Classico, Italy	38
TRIBUTE CABERNET Paso Robles	40
BELLA GRACE Red Blend, Amador County	48
DREAMING TREE Pinot Noir, California	40
MAURISTON Zinfandel, Dry Creek Valley	60
BERINGER Cabernet, Knights Valley	65
WOLFDALES Cabernet Sauvignon, Napa	99



BEER

BOTTLE

BUD Pilsner ABV: 5.0 Fairfield, CA	5
COORS Pilsner ABV: 5.0 Golden, CO	5
COORS LIGHT Pilsner ABV: 4.2 Golden, CO	5
PBR 16oz. can	4
ST. PAULI GIRL N/A Bermen, Germany	6

DRAFT

PACIFICO Pilsner, ABV: 4.5 Mazatlan, Mexico	8
LOST COAST BLONDE ALE	8
805 BLONDE ALE ABV: 4.7 Paso Robles, CA	9
ALIBI ALE WORKS Seasonal, Incline Village, NV	9
DESCHUTES FRESH SQUEEZED IPA ABV: 6.4 Bend, OR	9
ST. ARCHER IPA	9
RACER 5 IPA	9
SEISMIC SEASONAL	9
DIRTY WOOKIE IMPERIAL BROWN ALE ABV:7.1 Reno, NV	9
DRAKES HEFEWEIZEN	9
LAGUNITAS Seasonal, Petaluma, CA	9
SEASONAL HARD CIDER	9

Non Alcoholic Beverages
COKE, DIET COKE, SPRITE,
LEMONADE OR GINGER ALE, TEA & COFFEE 3
SPRECHER ROOT BEER IN A BOTTLE 5



LIQUORS

Well Bar \$10.00

- Deep Eddy Vodka
- Brokers Gin
- Bacardi Light Rum
- Tres Agaves Tequila
- Bird Dog Whiskey
- Old Smugglers Scotch
- Peppermint Schnapps
- Jagermeister

Premium Bar \$12.00

- Titos
- Bombay Sapphire
- Gray Whale
- Sailor Jerry
- Cazadores Repesado
- Jameson
- Redemption Bourbon
- Fireball
- Kahlua
- Jack Daniels
- Redemption Rye
- Baileys
- Tuaca

Super Premium Bar: \$14.00

- Grey Goose
- Hendricks
- Herradura Silver
- Templeton Rye Reserve
- Macallan 12
- Grand Marnier
- Courvoisier
- Don Julio Anejo
- Woodford
- Glenlivet 14
- St. Germaine
- Fernet



Frequently Asked Questions

- Za's site fee rates for private parties and events are a minimum of \$2,000.00 in addition to a food and beverage minimum of \$2000.00. Events lasting longer than 3 hours are \$200.00 per hour over the 3 hours.
- To lock in your event date a signed contract and non refundable deposit of \$1,000.00 is required. The \$1,000.00 will go towards the final bill.
- Za's asks that one contact person for your event be chosen to correspond with our coordinator.
- Types of events Za's can accommodate are Rehearsal Dinners, Welcome Receptions, Post Wedding Brunches, Birthdays, Anniversaries, Retirements, Luncheons, Company Parties, Reunions, Fundraisers, Charity Events, and more.
- All food and beverage must be supplied by Za's Lakefront. Exceptions made only for desserts.
- The event View Room comfortably seats 86 guests and has standing room for 120 guests.
- We offer full bars with cash/credit service to anyone over 21 with proper identification.
- Bands & DJ's are to be discussed and approved with the event coordinator for your event with the information for the musician or DJ made available.
- Outside rentals permitted but will be charged at actual cost plus 20% if the staff is managing the rental process.
- 14 days prior to your event date 50% of the projected event cost is due with the final guest count, beverage selections and final meal decisions. This includes guest allergies and dietary needs.
- Food and beverage services are subject to a 22% service charge and local tax.