

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 its 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
Chef Owner

Za's Lakefront:
Helana Kearns
Event Coordinator
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
 - \$2,500 for the Side Bar
 - \$7,500 for the Lakefront Patio & Side Bar
 - Building Buyout available upon request
 - \$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 and Chairs

All Seated Floor Plan Designer Technology

Gift, Cake, Registry, and Head Tables

White Linen Napkins

White Table Linens (Upon request)

Melamine Plates, Glassware and Flatware

All Necessary Servers, Bartenders and Kitchen Staff

Complimentary Parking

ADDITIONAL OPTIONS

Ditto Screen Sharing System With 4 Operable Screens \$35

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

Continental

- Assorted Pastries
 - Bagels with cream cheese
 - Fresh Fruit
 - Yogurt
 - Coffee & Juice
- \$22 Per Person

Breakfast Buffet

- Scrambled Eggs
 - Bacon or Sausage
 - Country Potatoes or Green Chili Hash Cash Potatoes
 - Toast
 - Bagels with Cream Cheese
 - Juice
- \$32 Per Person

BEVERAGE OPTIONS

- Assorted Soft Beverages \$4
 - Tea \$4
- Beer, Wine & Liquor

SELF SERVE BLOODY MARY OR MIMOSA BAR AVAILABLE

Comes with all the fixings at \$12 Per Drink



Tasty Bites Menu

Prices are per piece
Minimum of 30 pieces per item
Passed or Stations

Cold

- \$3.00- Chips & Salsa
- \$3.50- Bruschetta On Crostini
- \$4.00- Pineapple & Watermelon Skewers - Balsamic Reduction
- \$4.00- Tomato Mozzarella Skewers
- \$4.50- Belgian Endive Stuffed With Smoked Chicken Salad
- \$5.00- Beef Tataki
- \$6.50- Bay Shrimp & Avocado Spoons
- \$6.50- Shrimp Cocktail
- \$6.50- Spicy Tuna In A Cone
- \$11.50- Steak Tartar
- MKT Price- Oysters On The Half Shell With Mignonette
(East Coast & West Coast Oysters Available)

Hot

- \$3.00- Bacon Wrapped Water Chestnuts
- \$3.50- Wings - Spicy Sweet Chili Garlic Sauce, Celery, Carrots & Blue Cheese
- \$3.50- Baked Dates Stuffed With Butternut Squash, Mascarpone & Pecans
- \$4.00- Polenta & Wild Mushroom Spoons
- \$4.00- Sausage Stuffed Sweet Peppers
- \$5.00- Pat's Popper's -Jalapenos With Shrimp Wrapped In Bacon With Easy Cheese
- \$4.00 Jamaican Jerk Chicken Skewers
- \$5.50- Calamari With House Made Tartar Sauce
- \$7.50- Crab Cakes With Mustard Aioli
- \$7.50- Lamb Lollipops With Jalapeno Pepper Jelly
- \$8.50- Lobster Corn Dogs With A Honey Chipotle Glaze
- \$8.50- Pepper Crusted Duck Breast



Customize Your Event With The Following

CHEESE PLATTER

- Artisan Cheeses & Assorted Crackers with Pepper Jelly & Honey
\$12 Per Person

CHARCUTERIE

- Assorted Cured Meats with Sliced Baguette & Mustard
\$15 Per Person

CHEESE & CHARCUTERIE COMBO PLATTER

\$17 Per Person

CRUDITES

- Vegetables with Ranch & Hummus
\$7 Per Person

HOME MADE HUMMUS WITH WARM FLATBREAD

\$3.50 Per Person

SLIDER STATION

30 minimum per slider

- Pork Belly Sliders
 - Hot Italian Beef Sliders
 - Seared Ahi Tuna Sliders
 - Veggie Meatloaf Sliders
 - Cheese Burger
- \$7.50 Per Person



Pizza, Pasta and Salad Buffet Menu

\$35 Per Person

Choice of

- Caesar Salad

or

- House Salad with mixed greens, tomato & balsamic dressing

Assorted Pizzas

- 16" Large Pizzas cut into smaller sharing slices (Serves 5 people)

- 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

- Cheese Tortellini – with seasonal vegetables served hot or cold

Cold Pasta Salad with vidalia onion vinaigrette

Hot Pasta with marinara sauce

Bite Sized Dessert Options Available

BEVERAGE OPTIONS

- Assorted Soft Beverages \$4

- Coffee & Tea \$4

- Beer, Wine & Liquor



Za's Lakefront Lunch Menu

\$38 Per Person

Plated Only

Choice of Salad

- Caesar Salad

or

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

Choice of 2 Entrees

- 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
- Meatloaf (Vegetarian Meatloaf) brown rice, flax seed, mushrooms, walnuts, carrots, onions, red bells, cheddar cheese, lettuce, tomato & pickles on a brioche bun served with house cut fries

BEVERAGE OPTIONS

- Assorted Soft Beverages \$4
 - Coffee & Tea \$4
 - Beer, Wine & Liquor



Commons Beach Menu

Buffet \$50 Per Person

Family Style \$55 Per Person

Choice of 2 Salads

- Caesar Salad
- Pasta Salad
- House Salad with mixed greens, tomatoes & balsamic vinaigrette

Choice of 2 Entrees

(Extra Entrees \$15 per person)

- Chicken Marsala - mushrooms, garlic & marsala wine sauce
 - Braised Pork Short Ribs
 - Grilled Pork Tenderloin with pineapple relish
 - Grilled Fresh Fish (Seasonal)
 - Baked Eggplant
- Grilled Polenta with wild mushrooms in a marsala sauce

Choice of 2 sides

(Extra sides \$5 per person)

- Fried Brussels Sprouts
- Roasted Garlic Broccoli
- Oven Roasted Cauliflower
- Buttermilk Mashed Potatoes
- Creamy Parmesan Polenta

Bite Sized Dessert Options Available

BEVERAGE OPTIONS

- Assorted Soft Beverages \$4
 - Coffee & Tea \$4
 - Beer, Wine & Liquor



Marina Menu

Buffet \$60 Per Person

Family Style \$65 Per Person

Choice of 2 Salads

- Caesar Salad
- House Salad with mixed greens, tomato & 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 \$15 per person)

- Smoked Chicken Pasta with artichoke hearts, roasted red bells, mushrooms, & smoked mozzarella in a garlic cream sauce over fettuccine
 - Jamaican Jerk Chicken
- Pork Tenderloin stuffed - roasted red bells, spinach, roasted garlic & a chipotle honey glaze
 - 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 \$5 per person)

- Pfeifer Potatoes
- Asiago Mashed Potatoes
 - Grilled Asparagus
 - Fried Brussels Sprouts
- Chile Honey Glazed Baby Carrots
 - Roasted Garlic Broccoli

Bite Sized Dessert Options Available

BEVERAGE OPTIONS

- Assorted Soft Beverages \$4
 - Coffee & Tea \$4
 - Beer, Wine & Liquor



View Plated Menu

\$75 Per Person
(50 maximum)

Includes House Made Bread with our Balsamic Dipping Sauce

Choice of 1 Salad

- Caesar Salad
- House Salad with mixed greens, tomato & 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
- Cheesecake

BEVERAGE OPTIONS

- Assorted Soft Beverages \$4
- Coffee & Tea \$4
- Beer, Wine & Liquor



View Family Style Menu

\$75 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 \$5 per person)

- Pfeifer Potatoes
- Asiago Mashed Potatoes
- Oven Roasted Cauliflower
- Grilled Asparagus
- Fried Brussels Sprouts
- Chile Honey Glazed Baby Carrots
- Roasted Garlic Broccoli

Choice of one Dessert

- Tiramisu
- Chocolate Tort
- Cheesecake

BEVERAGE OPTIONS

- Assorted Soft Beverages \$4
- Coffee & Tea \$4
- Beer, Wine & Liquor



WINES BY THE BOTTLE
(Changes Seasonally)

BUBBLES

ADAMI Prosecco, Italy (375ml)	17
GLORIA FERRER Ferrer Blanc de Noirs Rosé, Sonoma (375ml)	17
THIÉNOT Champagne, France (375ml)	56
GLORIA FERRER Private Cuvée Brut, Sonoma	48
J CUVÉE 20 Russian River	55

WHITES

PERRIN FAMILY RESERVE Rhone, France "House White on Tap"	11
BIELER Rosé, Provence, France	40
BELLA GRACE Sauvignon Blanc, Amador County, California	50
TRIBUTE Chardonnay, Monterey	54
FRANK FAMILY Chardonnay, Carneros, California	70
TERLATO Pinot Grigio, Friuli, Italy	60
GUINCO Vermentino, Sardinia, Italy	54

REDS

FINCA EL ORIGEN RESERVA Malbec, Mendoza Argentina	40
CULTUSBONI "Chianti Classico", Italy	46
BELLA GRACE 1646 Red Blend, Amador County	50
NEGOCIANT Pinot Noir, Anderson Valley	54
CORTONESI Sangiovese, Montalcino Italy	60
KOKOMO Zinfandel, Dry Creek Sonoma	54
TRIENNES Cabernet/Syrah, Provence France	48
RUTHERFORD Cabernet, Napa	60
WOLFDALES Cabernet Sauvignon, Napa	99
EHLERS ESTATE Cabernet 1886, St. Helena	195
BOUCHARD PERE & FILS Les Teurons Premier Cru, Burgundy France	99

\$25 Corkage Fee for Outside Wine



BEER

(Changes Seasonally)

DRAFT

Modelo Especial Lager ABV 4.5, Mexico	9
Lost Coast Blonde Ale ABV 4.2, Eureka, CA	9
Dale's Pale Ale ABV 6.5, Lyons, CO	9
Deschutes Fresh Squeezed IPA ABV 6.4, Bend, OR	9
Seasonal Hard Cider	10

Non Alcoholic Beverages

**COKE, DIET COKE, SPRITE,
LEMONADE OR GINGER ALE, TEA & COFFEE \$4**



LIQUOR TIERS

(Changes Seasonally)

Well Bar \$11.00

- Deep Eddy Vodka
- Brokers Gin
- Bacardi Light Rum
- Tres Agaves Tequila
- Bird Dog Whiskey

Premium Bar \$13.00

- Titos Vodka
- Bombay Sapphire Gin
- Gray Whale Gin
- Sailor Jerry Rum
- Cazadores Reposado Tequila
- Illegal Mezcal
- Glendalough Irish Whiskey
- Jack Daniels
- Redemption Bourbon
- Redemption Rye
- Dewars Scotch

Super Premium Bar: \$15.00

- Grey Goose Vodka
- Hendricks Gin
- Herradura Silver Tequila
- Cazadores Anejo Tequila
- Woodford Reserve Bourbon
- Glenlivet 12 Year Single Malt Scotch



Frequently Asked Questions

- Za's site fee rates for private parties and events are a minimum of \$2,500.00 in addition to a food and beverage minimum of \$2,000.00. 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, Birthdays, Corporate events, and more.
- All food and beverage must be supplied by Za's Lakefront. Exceptions made for desserts only.
- The View Room comfortably seats 70 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.