

BANQUET MENU

TUSTIN



2016 CHEF OF THE YEAR
ORANGE COUNTY RESTAURANT ASSOCIATION
GOLDEN FOODIE AWARDS

2015 SMALL BUSINESS OF THE YEAR
SMALL BUSINESS ADMINISTRATION

2015 BUSINESS OF THE YEAR
ORANGE COUNTY BUSINESS JOURNAL

2015 RESTAURATEUR OF THE YEAR
ORANGE COUNTY BUSINESS JOURNAL

2002 JAMES BEARD
ANGEL AWARD



ZOV'S RESTAURANTS HAVE BEEN ON THE FOREFRONT OF CONTEMPORARY CUISINE SINCE 1987. AS ONE OF ORANGE COUNTY'S ORIGINAL FOOD ICONS, CHEF ZOV KARAMARDIAN HAS BUILT A WORLDWIDE FOLLOWING FOR HER FRENCH-INFLUENCED MEDITERRANEAN COOKING.

TUSTIN
17440 E. 17th Street
714.838.8855

NEWPORT COAST
21123 Newport Coast Drive
949.760.9687

IRVINE
3915 Portola Parkway
714.734.9687

ANAHEIM
1801 E. Katella Avenue
714.280.9687

www.ZOVS.com

 [@zovsfans](https://www.facebook.com/zovsfans)

 [@chefzov](https://www.instagram.com/chefzov)

 [@ZOVS](https://www.twitter.com/ZOVS)



PRIVATE ROOMS & DINING

TUSTIN

Since 1987, Zov's Bistro has been one of the most celebrated culinary institutions in Southern California, blending contemporary cuisine with Mediterranean influences for unmatched flavor and freshness. One of Orange County's original food icons, Chef Zov Karamardian, now offers several private dining options for corporate meetings, office parties, bridal showers, baby showers, rehearsal dinners, birthday parties and all manner of special events and occasions.



ZOV'S ROOM
10 GUESTS



POWER ROOM
14 GUESTS



WINE ROOM
15-60 GUESTS



FIREPLACE PATIO
30-70 GUESTS



BISTRO
50-100 GUESTS

ROOM	SEATED	CRESCENT MOON	ROUNDS OF 8	COCKTAIL	A/V
ZOV'S ROOM	10	—	—	—	YES
POWER ROOM	14	—	—	—	YES
FIREPLACE PATIO	56	—	—	70	YES
BISTRO	70	—	—	100	YES
WINE ROOM	48	42	56	60	YES

ALL PRICING SUBJECT TO SALES TAX AND A 22% SERVICE CHARGE/GRATUITY | PHONE: 714-838-8855 EXT. 23



BANQUET MENU | APPETIZERS

TUSTIN

APPETIZERS (MINIMUM ORDER OF 20 PIECES—PRICED BY PIECE)

LAMB MEATBALLS pinot noir reduction, fresh herbs	\$3.50
CHEESE BOREG phyllo dough, feta cheese, fresh herbs	\$3.50
SMOKED ATLANTIC SALMON capers, dill aioli, crostini	\$3.50
EGGPLANT AVOCADO BRUSHETTA on toasted crostini	\$3.50
CAPRESE KEBAB teardrop tomato, buffalo mozzarella, eggplant, basil, balsamic glaze	\$3.50
GRILLED CHICKEN KEBAB pomegranate molasses drizzle	\$3.95
BEEF KEBAB yogurt mint sauce	\$4.95
AHI TARTAR sashimi grade tuna, capers, herbs, oregano, olive oil, red pepper aioli, radish	\$3.95
SIRLOIN BEEF SLIDERS brie	\$4.95
GRILLED SHRIMP LOLLIPOP spicy tomato glaze	\$4.95
ROASTED LAMB LOLLIPOP herb pomegranate glaze	\$7.95

PLATTER APPETIZERS

CHEESE PLATTER imported and domestic cheeses, gourmet crackers seasonal fresh berries, candied walnuts	\$10/pp
CHARCUTERIE BOARD imported and domestic cheeses, gourmet crackers, imported meats, seasonal fresh berries, candied walnuts	\$15/pp
MEDITERRANEAN BAR stuffed grape leaves with jasmine rice and moroccan spices, lebni yogurt with mint, lemon and olive oil drizzle, walnut caviar caramelized with pomegranate molasses, hummus with tahini and red pepper puree, pureed eggplant with roasted garlic and tahini, assorted mediterranean olives, pita flatbread	\$10/pp

ALL PRICING SUBJECT TO SALES TAX AND A 22% SERVICE CHARGE/GRATUITY | PHONE: 714-838-8855 EXT. 23

www.ZOVS.com



@zovsfans



@chefzov



@ZOVS



BANQUET MENU | CONTINENTAL BREAKFAST

TUSTIN

CONTINENTAL BREAKFAST BUFFET MENU I (30 GUESTS MINIMUM)

\$18/pp

BREAKFAST PASTRIES

assorted mini pastries, muffins, danishes

FRESH SQUEEZED ORANGE JUICE

GOURMET COFFEE & TEAS

CONTINENTAL BREAKFAST BUFFET MENU II (20 GUESTS MINIMUM)

\$24/pp

BREAKFAST PASTRIES

assorted mini pastries, muffins, danishes

FRESH SEASONAL FRUIT

FRESH SQUEEZED ORANGE JUICE

GOURMET COFFEE & TEAS

CONTINENTAL BREAKFAST BUFFET MENU III

\$29/pp

BREAKFAST PASTRIES

assorted mini pastries, muffins, danishes

FRESH SEASONAL FRUIT

HOMEMADE YOGURT & GRANOLA

Zov's special granola, vanilla yogurt, fresh seasonal berries and bananas

FRESH SQUEEZED ORANGE JUICE

GOURMET COFFEE & TEAS

ALL PRICING SUBJECT TO SALES TAX AND A 22% SERVICE CHARGE/GRATUITY | PHONE: 714-838-8855 EXT. 23

www.ZOVS.com



@zovsfans



@chefzov



@ZOVS



BANQUET MENU | PLATED BREAKFAST

TUSTIN

PLATED BREAKFAST: PLEASE SELECT TWO OF THE FOLLOWING ENTRÉES

\$20/pp

BREAKFAST INCLUDES: ILLY GOURMET COFFEE AND FRESH SQUEEZED ORANGE JUICE

SCRAMBLED EGGS & BACON

farm fresh scrambled eggs, thick-cut applewood smoked bacon, hash brown cake, fresh fruit medley

OATMEAL BRULÉE

simmered with milk, golden raisins and crusted with caramelized sugar

GRAVLOX PLATE

farm fresh scrambled eggs, house-cured salmon, tomato, red onion, capers, dill cream cheese, pita

OPEN FACE BREAKFAST SANDWICH

farm fresh scrambled eggs, ham, tomato, chives, beurre blanc sauce, hash brown cake, fresh fruit medley

ADDITIONAL STARTERS

HOMEMADE YOGURT & GRANOLA

Zov's special granola, vanilla yogurt, fresh seasonal berries, bananas

\$3/pp

PASTRY BASKET

assorted mini pastries, muffins, danishes

\$4/pp

ALL PRICING SUBJECT TO SALES TAX AND A 22% SERVICE CHARGE/GRATUITY | PHONE: 714-838-8855 EXT. 23

www.ZOVS.com



@zovsfans



@chefzov



@ZOVS



BANQUET MENU | PLATED LUNCH

TUSTIN

LIGHT LUNCH

\$37/pp (\$28 excluding dessert)

STARTER: PLEASE SELECT ONE OF THE FOLLOWING STARTERS

MIXED GREEN SALAD

cucumber, tomato, feta cheese, caper vinaigrette

CAESAR SALAD

hearts of romaine, parmesan, croutons, caesar dressing

ZOV'S FAMOUS GOLDEN LENTIL SOUP

ENTRÉE: PLEASE SELECT TWO ITEMS TO BE OFFERED TO YOUR GUESTS

MOROCCAN SALMON SALAD

m'jadarah, organic greens, tomatoes, feta cheese, balsamic dressing

OUR CLASSIC CHEESEBURGER

angus beef, brie cheese, dijon aioli, signature bun
add: bacon or avocado

SHORT RIB SANDWICH

braised short rib, bell peppers, onion, mushrooms, red bell pepper aioli,
roasted mozzarella, aleppo pepper flakes

CHICKEN PAILLARD SALAD

parmesan herb crusted chicken breast, mesclun, candied walnuts, goat cheese,
tomato, red onion, balsamic vinaigrette

DESSERT: PLEASE SELECT ONE OF THE FOLLOWING DESSERTS

FRESH FRUIT TART

with beurre noisette

MILK CHOCOLATE BOMB

with crème brûlée center

ALL PRICING SUBJECT TO SALES TAX AND A 22% SERVICE CHARGE/GRATUITY | PHONE: 714-838-8855 EXT. 23

www.ZOVs.com



@zovsfans



@chefzov



@ZOVs



BANQUET MENU | PLATED LUNCH

TUSTIN

PLATED LUNCH

\$45/pp (\$36 excluding dessert)

STARTER: PLEASE SELECT ONE OF THE FOLLOWING STARTERS

MIXED GREEN SALAD

cucumber, tomato, feta cheese, caper vinaigrette

ROASTED BEET SALAD

crimson and golden beets, creamy goat cheese, candied walnuts, pomegranate vinaigrette

ZOV'S FAMOUS GOLDEN LENTIL SOUP

ENTRÉE: PLEASE SELECT TWO ITEMS TO BE OFFERED TO YOUR GUESTS

KEBOB TWO WAYS

angus beef tenderloin, marinated grilled chicken breast, jasmine rice pilaf, tomato cucumber salad, yogurt mint sauce

SHORT RIB PAPPARDELLE PASTA

wide ribbon noodle pasta, braised beef, sautéed spinach, mushroom cream sauce

ALMOND CRUSTED SALMON

wild arugula, crispy potato cake, cabernet reduction, crispy onions

5 HOUR BRAISED LAMB

slow cooked lamb shoulder, eggplant, sweet peppers, onion, tomato, jasmine rice pilaf

DESSERT: PLEASE SELECT ONE OF THE FOLLOWING DESSERTS

FRESH FRUIT TART

with beurre noisette

MILK CHOCOLATE BOMB

with crème brûlée center

ALL PRICING SUBJECT TO SALES TAX AND A 22% SERVICE CHARGE/GRATUITY | PHONE: 714-838-8855 EXT. 23

www.ZOVS.com





BANQUET MENU | PLATED DINNER

TUSTIN

ZOV'S SIMPLE DINNER

\$45/pp

STARTER: PLEASE SELECT ONE OF THE FOLLOWING STARTERS

MIXED GREEN SALAD

cucumber, tomato, feta cheese, caper vinaigrette

ZOV'S FAMOUS GOLDEN LENTIL SOUP

ENTRÉE: PLEASE SELECT TWO ITEMS TO BE OFFERED TO YOUR GUESTS

KEBOB TWO WAYS

angus beef tenderloin, marinated grilled chicken breast, jasmine rice pilaf, tomato cucumber salad, yogurt mint sauce

SHORT RIB PAPPARDELLE PASTA

wide ribbon noodle pasta, braised beef, sautéed spinach, mushroom cream sauce

ALMOND CRUSTED SALMON

wild arugula, crispy potato cake, cabernet reduction, crispy onions

DESSERT: PLEASE SELECT ONE OF THE FOLLOWING PLATED DESSERTS

FRESH FRUIT TART

with beurre noisette

MILK CHOCOLATE BOMB

with crème brûlée center

ALL PRICING SUBJECT TO SALES TAX AND A 22% SERVICE CHARGE/GRATUITY | PHONE: 714-838-8855 EXT. 23

www.ZOVS.com



@zovsfans



@chefzov



@ZOVS



BANQUET MENU | PLATED DINNER

TUSTIN

ZOV'S PREMIER DINNER

\$58/pp

STARTER: PLEASE SELECT TWO ITEMS TO BE OFFERED TO YOUR GUESTS

MIXED GREEN SALAD

cucumber, tomato, feta cheese, caper vinaigrette

BABY GREEN SALAD

spring greens, bleu cheese, candied walnuts, balsamic vinaigrette

ROASTED BEETS

crimson and golden beets, creamed goat cheese, candied walnuts, pomegranate vinaigrette

ZOV'S FAMOUS GOLDEN LENTIL SOUP

ENTRÉE: PLEASE SELECT THREE ITEMS TO BE OFFERED TO YOUR GUESTS

MEDITERRANEAN CHICKEN

roasted boneless skinless chicken breast, jasmine rice pilaf, kalmata olives, capers, toasted pine nuts, cremini mushroom, tomato sauce

PISTACHIO ROASTED SEA BASS

seared quinoa cake, shaved brussel sprouts, lentil vinaigrette

SPINACH COUSCOUS RISOTTO

forest mushrooms, preserved lemon gremolata

PEPPERED 8 OUNCE FILET MIGNON

green pepper corn demi glace, mashed potatoes, seasonal vegetables

DESSERT: PLEASE SELECT ONE OF THE FOLLOWING PLATED DESSERTS

FRESH FRUIT TART

with beurre noisette

MILK CHOCOLATE BOMB

with crème brûlée center

NEW YORK CHEESECAKE

with fresh berries

ALL PRICING SUBJECT TO SALES TAX AND A 22% SERVICE CHARGE/GRATUITY | PHONE: 714-838-8855 EXT. 23

www.ZOVs.com



@zovsfans



@chefzov



@ZOVs



BANQUET MENU | PLATED DINNER

TUSTIN

ZOV'S PLATINUM DINNER

\$65/pp

STARTER: PLEASE SELECT TWO ITEMS TO BE OFFERED TO YOUR GUESTS

MIXED GREEN SALAD

cucumber, tomato, feta cheese, caper vinaigrette

BABY GREEN SALAD

spring greens, bleu cheese, candied walnuts, balsamic vinaigrette

ROASTED BEETS

crimson and golden beets, creamed goat cheese, candied walnuts, pomegranate vinaigrette

ZOV'S FAMOUS GOLDEN LENTIL SOUP

ENTRÉE: PLEASE SELECT THREE ITEMS TO BE OFFERED TO YOUR GUESTS

ALMOND CRUSTED SALMON

wild arugula, crispy potato cake, cabernet reduction, crispy onions

MEDITERRANEAN CHICKEN

roasted boneless skinless chicken breast, jasmine rice pilaf, kalmata olives, capers, toasted pine nuts, cremini mushroom, tomato sauce

PISTACHIO ROASTED SEA BASS

seared quinoa cake, shaved brussel sprouts, lentil vinaigrette

ROSEMARY LAMB CHOPS

sautéed spinach with shallots, mashed potatoes, pan jus

10 OUNCE PRIME NEW YORK STEAK

herb butter, garlic parmesan green beans, mashed potatoes

DESSERT: PLEASE SELECT ONE OF THE FOLLOWING PLATED DESSERTS

FRESH FRUIT TART

with beurre noisette

MILK CHOCOLATE BOMB

with crème brûlée center

NEW YORK CHEESECAKE

with fresh berries

ALL PRICING SUBJECT TO SALES TAX AND A 22% SERVICE CHARGE/GRATUITY | PHONE: 714-838-8855 EXT. 23

www.ZOVS.com



@zovsfans



@chefzov



@ZOVS



BEVERAGE PACKAGES

TUSTIN

BEER, WINE & SOFT BAR

\$20/pp

3 HOURS

house chardonnay, house cabernet sauvignon, domestic beers, plus soft bar

SOFT BAR

\$5/pp

3 HOURS

soft drinks, iced tea, lemonade, tea, coffee, juice, and mineral water

CORKAGE FEE POLICY

\$20/per bottle

THERE IS A PER BOTTLE FEE THAT MUST BE PRE-APPROVED IN WRITING ON CONTRACT.

Selections must not be wines already available on Zov's wine list.

BAR ITEMS OTHER THAN THE BEER, WINE & SOFT BAR PACKAGE ARE BASED ON CONSUMPTION.

ALL PRICING SUBJECT TO SALES TAX AND A 22% SERVICE CHARGE/GRATUITY | PHONE: 714-838-8855 EXT. 23

www.ZOVS.com



@zovsfans



@chefzov



@ZOVS