

OFFSITE MENUS



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

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Since 1987, Zov's Bistro has been one of the most celebrated culinary institutions in Southern California. Zov's cuisine blends contemporary cuisine with Eastern Mediterranean influences for unmatched flavor and freshness.

Chef Zov Karamardian has won numerous awards and accolades including the 2002 Angel Award from the James Beard Foundation and currently sits on their National Advisory Board next to such well known Chefs as Emeril Lagasse and Wolfgang Puck.

One of Orange County's original food icons Zov has a heart and passion for using only the finest and freshest ingredients. Chef Zov appreciates that love, laughter and great memories are shared around the dining table.

PERSONALIZED TABLE MENUS: TITLE YOUR MENUS WITH THE PERFECT PHRASE TO WELCOME YOUR GUESTS. WE WILL PRINT AND SET THE MENUS AT EACH TABLE SETTING.

SPECIAL TOUCH: WE ARE HAPPY TO WORK WITH YOU TO CREATE A CUSTOM MENU FOR YOUR EVENT. PLEASE REFER TO OUR EVENT SPECIALIST FOR MORE DETAILS.





HOSTED BEVERAGE PACKAGES

SOFT BAR

\$5/pp

3 HOURS

assorted soft drinks and mineral water

BEER, WINE & SOFT BAR

\$20/pp

3 HOURS

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

WELL HOSTED BAR

\$25/pp

3 HOURS

house chardonnay, house cabernet sauvignon, domestic beers, plus well bar selections

PREMIUM HOSTED BAR

\$32/pp

3 HOURS

house chardonnay, house cabernet sauvignon, domestic beers, plus premium bar selections

CHAMPAGNE TOAST

\$9/pp

house champagne and sparkling apple cider

NO HOST BAR

NO HOST BAR

\$250

3 HOURS

\$500 beverage minimum per bar

all drinks charged upon consumption, host to select bar selection

event host will assume a \$150 bartender fee, additional time \$30 per hour

PRICING EXCLUDES RENTALS AND IS SUBJECT TO SALES TAX AND A 22% SERVICE CHARGE

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OFFSITE MENUS | APPETIZERS

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

LAMB MEATBALLS pinot noir reduction, fresh herbs	\$2.95
SMOKED ATLANTIC SALMON capers, dill aioli, crostini	\$3.50
CAPRESE KEBAB teardrop tomato, buffalo mozzarella, eggplant, basil, balsamic glaze	\$3.50
GRILLED CHICKEN KEBAB pomegranate molasses drizzle	\$3.50
BEEF KEBAB yogurt mint sauce	\$3.95
SIRLOIN BEEF SLIDERS brie	\$4.95
GRILLED SHRIMP LOLLIPOP spicy tomato glaze	\$4.95
ROASTED LAMB LOLLIPOP herb pomegranate glaze	\$7.95

STATIONED APPETIZERS

CHEESE PLATTER	\$10/pp
imported and domestic cheeses, select gourmet crackers and crostini, season's freshest berries, and candied walnuts	
MEDITERRANEAN BAR	\$10/pp
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	

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OFFSITE MENUS | PLATED DINNER

ZOV'S SIMPLE DINNER

\$45/pp

STARTER: PLEASE SELECT ONE OF THE FOLLOWING STARTERS

SIMPLE BUTTER LEAF SALAD

cucumber, tomato, feta, chives, herb vinaigrette

BABY GREEN SALAD

spring greens, bleu cheese, dried cranberries, candied walnuts, balsamic vinaigrette

ENTRÉE: PLEASE SELECT TWO OF THE FOLLOWING ENTRÉES

SIMPLY GRILLED CHICKEN

herb roasted tomato, classic rice pilaf, shiitake portobellini reduction

ALMOND CRUSTED SALMON

wild arugula, crispy potato cake, cabernet reduction

SPINACH COUSCOUS RISOTTO

pearl couscous risotto, forest mushrooms, preserved lemon gremolata

DESSERT: PLEASE SELECT ONE OF THE FOLLOWING PLATED DESSERTS

CLASSIC LEMON TART

with fresh raspberries

FRESH FRUIT TART

with beurre noisette

MILK CHOCOLATE BOMB

milk chocolate mousse with a crème
brulée center, sugar cookie crust

FLOURLESS CHOCOLATE CAKE

with dark chocolate mousse,
raspberry coulis

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OFFSITE MENUS | PLATED DINNER

ZOV'S PREMIER DINNER

\$58/pp

STARTER: PLEASE SELECT ONE OF THE FOLLOWING STARTERS

SIMPLE BUTTER LEAF SALAD

cucumber, tomato, feta, chives, herb vinaigrette

BABY GREEN SALAD

spring greens, bleu cheese, dried cranberries, candied walnuts, balsamic vinaigrette

ROASTED BEETS

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

ENTRÉE: PLEASE SELECT TWO OF THE FOLLOWING ENTRÉES

SIMPLY GRILLED CHICKEN

herb roasted tomato, classic rice pilaf, shiitake portobellini reduction

PISTACHIO ROASTED SEABASS

quinoa cake, shaved brussel sprouts, lentil vinaigrette

SPINACH COUSCOUS RISOTTO

pearl couscous risotto, forest mushrooms, preserved lemon gremolata

PEPPERED FILET MIGNON

green peppercorn demi glace, olive oil mashed potatoes, seasonal vegetables

DUET ENTRÉE—LAND AND SEA

peppered filet mignon and seabass paired with accompaniments

DESSERT: PLEASE SELECT ONE OF THE FOLLOWING PLATED DESSERTS

CLASSIC LEMON TART

with fresh raspberries

MILK CHOCOLATE BOMB

milk chocolate mousse with a crème
brulée center, sugar cookie crust

FRESH FRUIT TART

with beurre noisette

FLOURLESS CHOCOLATE CAKE

with dark chocolate mousse,
raspberry coulis

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OFFSITE MENUS | BUFFET DINNER

OPTION #1

\$32/pp

STARTERS

MIXED GREEN SALAD

feta cheese, lettuce, tomato, herb vinaigrette

ENTRÉE: PLEASE SELECT TWO OF THE FOLLOWING ENTRÉES

ROSEMARY GARLIC CHICKEN

lemon garlic sauce

FUSILLI PASTA WITH CHICKEN

crimini mushrooms, carrots, sweet marsala wine sauce

CHICKEN PICATTA

crimini mushrooms, capers, white wine shallot sauce

PESTO PASTA PRIMAVERA

penne tossed with seasonal vegetables in a pesto cream sauce

SIDES

JASMINE RICE PILAF

SEASONAL VEGETABLES

ZOV'S FAMOUS ROLLS AND SWEET BUTTER

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OFFSITE MENUS | BUFFET DINNER

OPTION #2—MEDITERRANEAN APPETIZER BUFFET

\$42/pp

MEZZE STATION

TRADITIONAL HUMMUS

pureed garbanzo beans with tahini and extra virgin olive oil served with pita bread

BABAGANOUSH

roasted eggplant dip served with pita bread

TABOULEH

finely chopped parsley with bulghur wheat, mint, tomatoes, cucumbers and red onions with a zesty lemon dressing

LEBNI

kefir cheese—creamy, smooth, and tart

MUMAMMARA

RED PEPPER FETA DIP

STUFFED GRAPE LEAVES

ARMENIAN STRING CHEESE & MARINATED OLIVES

ENTRÉES

CHICKEN KEBOBS

grilled and marinated in moroccan spices

BEEF KEBOBS

citrus marinated and grilled

SIDES

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OFFSITE MENUS | BUFFET DINNER

OPTION #3

\$45/pp

STARTERS

VEGETABLE CRUDITÉS

yogurt mint sauce

SALAD: PLEASE SELECT ONE OF THE FOLLOWING SALADS

GREEK SALAD

cucumber, tomatoe, red onion, feta, kalamata olives, and toasted pita over mixed greens tossed with lemon-min vinaigrette

CLASSIC CAESAR

crisp romaine lettuce, parmesan cheese, croutons, and classic caesar dressing

ENTRÉE: PLEASE SELECT TWO OF THE FOLLOWING ENTRÉES

MEDITERRANEAN CHICKEN

grilled chicken with kalamata olives, capers, and shitake mushrooms in a tomato garlic sauce

POACHED SALMON

served chilled with tahini sauce

BEEF SHORT RIBS

braised with red wine, smoked paprika, kalamata olives, mushrooms, and carrots over mashed potatoes

PENNE PASTA WITH CHICKEN SAUSAGE

broccoli in a light tomato cream sauce

MOROCCAN SALMON

moroccan spices, tomato charmoula sauce, jasmine rice pilaf, seasonal vegetables

SIDES

JASMINE RICE PILAF

SEASONAL VEGETABLES

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OFFSITE MENUS | BUFFET DINNER

OPTION #4

\$63/pp

STARTERS

MEZZE STATION

traditional hummus, babaganoush, tabouleh, lebni, mumammara, red pepper feta dip, stuffed grape leaves, armenian string cheese & marinated olives

SALAD

MIXED GREEN SALAD

crisp romaine lettuce, crumbled feta cheese, tomato, herb vinaigrette

ENTRÉE: PLEASE SELECT TWO OF THE FOLLOWING ENTRÉES

MEDITERRANEAN CHICKEN

grilled chicken with kalamata olives, capers, and shitake mushrooms in a tomato garlic sauce

POACHED SALMON

served chilled with tahini sauce

BEEF SHORT RIBS

braised with red wine, smoked paprika, kalamata olives, mushrooms, and carrots over mashed potatoes

PENNE PASTA WITH CHICKEN SAUSAGE

broccoli in a light tomato cream sauce

MOROCCAN SALMON

moroccan spices, tomato charmoula sauce, jasmine rice pilaf, seasonal vegetables

SIDES

JASMINE RICE PILAF

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OFFSITE MENUS | STAFFING & ENHANCEMENTS

SITE CHEF	\$50/HOUR	4-HR MINIMUM
CAPTAIN	\$35/HOUR	4-HR MINIMUM
SERVER	\$30/HOUR	4-HR MINIMUM
BARTENDER	\$30/HOUR	4-HR MINIMUM

RENTALS

Menu pricing excludes glasswear, bar items, flatware, china, tables, chairs, and linens. From tableware, to customized furniture, Zov's can assist you with the finest selections.

FLORALS & DECOR

Customized for any theme and budget, Zov's creative partners can make your event magical!

VALET

Zov's can provide you with the very best of punctual and polite attendants.

ENTERTAINMENT

Let Zov's call upon talented musicians, DJs, vocalists, and unique entertainers for the enjoyment of your guests.

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