

ZERBO'S EVENTS

EVENT PLANNING GUIDE: HOST YOUR PERFECT EVENT WITH US

Zerbo's Market and Bistro is the perfect place to host your special event.

We have three unique event spaces that can accommodate groups of all sizes. Whether you're planning a birthday party, wedding reception, baby shower, bar/bat mitzvah, corporate event or whatever you have in mind, we have the perfect space for you.

Our experienced event planners will work with you to create a customized event that is sure to impress your guests. From start to finish, we will help with all the details so that you can relax and enjoy your special day.

EVENT PRICING DETAILS

Events are Priced Per Person

BASE PRICE STARTS AT \$45 PER PERSON & INCLUDES THE FOLLOWING:

- **Room Rental Fee:** \$2,000 food minimum applies for the North & South Rooms.
- **Table Setup:** Choice of black or white linen with round or rectangular tables.
- **Beverages:** Unlimited non-alcoholic drinks.
- **Menu:** A delicious selection featuring one salad, two sides, one \$5 entree & assorted bread rolls.
- *Pricing for additional items and upgrades will be added to the base rate of \$45 per person to determine the total cost per guest. All prices are listed next to each item on the following pages.*
- *Food can be served as a buffet, family-style, or plated—your choice!*

ADDITIONAL COSTS

- **Alcohol:** Cost is based on consumption. Alcohol charges do not count toward the room rental fee.
- **Tax & Gratuity:** A 22% gratuity and tax will be applied to the final bill.

CONTACT US | EVENTS@ZERBOS.COM | PH: 248-694-9211

ZERBO'S MARKET & BISTRO | 3000 E WEST MAPLE ROAD, COMMERCE, MI 48390

EXPLORE OUR SPACES

Visit our website to view our spaces, or contact us to schedule a walkthrough via phone or email.

EVENT SPACES

NORTH ROOM

STANDARD CAPACITY 120 PEOPLE | MAX 150

SOUTH ROOM

CAN BE SPLIT FOR SMALLER GROUPS WITH DIVIDER
STANDARD CAPACITY 120 PEOPLE | MAX 150

THE CELLAR

MAXIMUM CAPACITY 30 PEOPLE

NORTH & SOUTH ROOMS CAN BE
COMBINED TO HOST LARGER EVENTS.

HOW TO BOOK YOUR EVENT

Ready to book? Follow these simple steps:

1. Select your preferred date and event space.
 2. Complete the form on our website or request the date via email or phone.
One of our event coordinators will confirm availability.
 3. If the date is available we will require a credit card on file and a signed event agreement within 24 hours to hold the room.
 4. **IMPORTANT:** Guest count and final menu selections must be finalized and confirmed at least 2 WEEKS before the event date.
- We DO allow outside desserts and decorations
 - We DO NOT allow confetti or confetti balloons. Use of confetti will result in a \$100 cleaning fee
 - We DO NOT allow DJ's to bring in their own speakers or drums, they must plug their equipment into our house system. This is a very strict rule and must be followed. Please ask us if you have any questions on this subject.

CANCELLATION POLICY

If you must cancel your event, you are required to give at least 2 WEEKS notice to the event coordinator. Failure to do so will result in a charge worth 50% of the event cost.

SPECIAL MENUS

Available as a buffet only

SHOWER SPECIAL

\$35 PER PERSON
3 ROLL UP SANDWICHES
2 SALADS

INCLUDES UNLIMITED NON-ALCOHOLIC DRINKS

MOST POPULAR MENU

ROLL UPS:

CHICKEN CHIPOTLE
 ITALIAN STYLE,
 VEGGIE DELIGHT W/ HUMMUS

SALADS

MICHIGAN SALAD
 FRUIT SALAD

APPETIZER BUFFET

STARTS AT \$45 PER PERSON
4 APPETIZERS

CHOOSE THREE \$4 APPS & ONE \$5 APP

INCLUDES UNLIMITED NON-ALCOHOLIC DRINKS

MOST POPULAR MENU

\$4 APPETIZERS

CAPRESE SKEWERS
 SPINACH FETA PHYLO TRIANGLES
 VEGETABLE SPRING ROLLS

\$5 APPETIZER

CAJUN CHICKEN SATAYS

ASSORTED PLATTERS

Meat & Cheese Platter | \$5

Assorted meats and cheeses, jams, nuts, crostini and crackers.

Cheese Platter | \$4

Assorted cheeses, jam, crackers

Mini Sandwich Assortment | \$5

Choice of either turkey, ham, corned beef, chicken salad or tuna on assorted buns.

Fresh Fruit Platter | \$4

Fresh seasonal fruit with a creamy honey yogurt dipping sauce.

Smoked Whitefish Platter | \$5

Lake Michigan smoked whitefish, with capers, lemons, red onions, egg, herbed cream cheese, crostini and crackers

Smoked Salmon Platter | \$5

Chilled salmon with lemon, capers, egg, herbed cream cheese, assorted crackers

Crudite Platter | \$4

Veggies & ranch

Antipasto Platter | \$5

Genoa salami, capicola, provolone and mozzarella cheese, assorted olives, artichokes, pesto tortellini, grilled focaccia.

Mediterranean Platter | \$5

House made Hummus, baby ghanoush, assorted olives, fresh vegetables, toasted pita crisps.

Bruschetta Platter | \$5

Tomato basil bruschetta with goat cheese spread on toasted crostini.

Grilled Vegetable Platter | \$5

Seasonal roasted vegetables with basil parmesan aioli

Assorted Sushi Platter | \$8

California roll, spicy tuna roll, shrimp tempura roll, and vegetable roll all served with sides of spicy mayo, soy sauce, wasabi, and pickled ginger.

APPETIZERS

VEGETARIAN

Vegetable Spring Rolls | \$4

Shredded bok choy, napa cabbage, and red pepper with a soy and sweet & sour dipping sauce.

Wild Mushroom Risotto Cakes | \$4

Assortment of wild mushrooms and drizzled with a balsamic tomato jam.

Caprese Skewers | \$4

Fresh mozzarella, grape tomatoes, fresh basil, with a light balsamic reduction.

Antipasto Skewers | \$4

Tomatoes, provolone cheese, mozzarella balls, olives, salami (optional)

Spinach Feta Phyllo Triangles | \$4

Sauteed spinach and feta cheese wrapped up in a flaky phyllo dough with a cucumber yogurt dipping sauce.

Wild Mushroom Phyllo Purses | \$5

Assorted wild mushrooms wrapped up in a flaky phyllo dough with a boursin dipping sauce

Deviled Eggs | \$6

SEAFOOD

Coconut Shrimp | \$5

Served with a sweet chili aioli

Ahi Tuna Crisps | \$5

Chopped ahi tuna with seaweed salad, sweet soy sauce, garnished with sliced scallions.

Mini Crabcakes | \$7

Delicious lump blue crabmeat with a creamy remoulade sauce.

Bacon Wrapped Sea Scallops | \$12

Sea scallops wrapped with bacon and served with a lemon pepper aioli.

CHICKEN

Cajun Chicken Satays | \$5

All-natural chicken breast grilled and served with a chipotle pepper dipping sauce.

Coconut Chicken Strips | \$5

All-natural chicken breast breaded and served with sweet and sour sauce

Chicken Meatballs | \$5

Served with ginger, scallion, and a sweet soy sauce.

Buttermilk Fried Chicken Strips | \$5

Served with a chipotle ranch dipping sauce.

BEEF & LAMB

Mini Beef Wellingtons | \$10

Grilled tenderloin and wild mushroom duxelles in a flaky puff pastry w/ a red wine demi.

Grilled Beef Satays | \$8

Drizzled with a hoisin glaze. Garnished with scallions and ginger.

Tenderloin Crostinis | \$8

Toasted French bread with rolled tenderloin, and a roasted red pepper aioli.

Prime Meatballs | \$5

House made with choice of sauce: tomato basil, Swedish, OR a red wine demi.

Tenderloin Sandwich Platter | \$5

Roast beef tenderloin on a French slider bun with Dijon, caramelized onion, tomato, arugula, and a creamy horseradish sauce.

Lamb Lollipops | \$15

Grilled lamb chops with a mango chutney sauce.

ROLL UP SANDWICHES

Italian Style | \$5

Tomato wrap , ham, salami, provolone, capicola, red onion, tomato, arugula, and basil mayo

Chicken Chipotle | \$5

Spinach wrap, chicken breast, roasted red peppers, spinach, pepper jack cheese, and chipotle mayo

Turkey Club | \$5

Tomato wrap, Turkey, white cheddar, bacon, lettuce, tomato, onion and mayonnaise

Tuna OR Chicken Salad Wrap | \$5

Tomato wrap, shredded lettuce, tomato and mayonnaise

Veggie Delight w/Hummus | \$5

Spinach wrap, shredded lettuce, carrots, red cabbage, tomato, cucumber, and sprouts

SALADS

Add Chicken Breast | \$5

Add Salmon | \$8

Caesar Salad | \$4

Romaine, croutons, parmesan, and Caesar dressing

Michigan Salad | \$4

Mixed greens, apples, dried cherries, roasted walnuts, gorgonzola cheese, cucumbers, and cherry dressing

House Salad | \$4

Mixed greens, grape tomatoes, cucumbers, red cabbage, red onions, carrots, ranch balsamic

Greek Salad | \$4

Romaine, Beets, pepperoncini, tomatoes, olives, cucumbers, feta cheese, and house vinaigrette

Caprese Salad | \$4

Mixed greens, tear drop tomatoes, fresh mozzarella, basil, with a balsamic reduction

Fruit Salad | \$4

Watermelon, honeydew, cantaloupe, pineapple, red grapes, strawberries and blueberries

Greek Pasta Salad | \$4

Bowtie pasta mixed with red peppers, kalamata olives, diced tomatoes, red onion, feta cheese, and herb vinaigrette

Angel Hair Pasta Salad | \$4

Mixture of tomatoes, fresh basil, garlic, arugula, olive oil and white vinegar

Smoked Gouda Pasta Salad | \$4

Penne pasta, mayonnaise, roasted red peppers, spinach, smoked gouda cheese

ENTREES

CHICKEN, TURKEY & DUCK

Chicken Parmesan | \$5

Chicken Piccata | \$5

Boursin & Roasted Tomato Chicken Breast | \$5

Chicken Marsala with wild mushrooms | \$5

Glazed Teriyaki Chicken | \$5

Carved Roasted Turkey | \$5

Duck Breast w/ black cherry sauce and wild rice | \$12

BEEF, LAMB & PORK

Prime Rib of Beef with Au Jus | \$10

3 oz. Tenderloin Medallions (BUFFET ONLY) | \$10

Short Ribs | \$10

Filet Steak Bites | \$10

Veal Osso Bucco | \$10

Smoked Beef Brisket | \$10

Braised Lamb Shank | \$12

Orange & Rosemary Sliced Pork Tenderloin | \$10

THESE ITEMS ARE AVAILABLE PLATED ONLY

Ribeye Steak | \$15

N.Y. Strip Steak | \$12

Top Sirloin | \$10

Filet of Beef | 6oz - \$10 | 8oz - \$15

Surf & Turf- 6 oz. Filet & South African Lobster Tail

Herb & Dijon Crusted Colorado Rack of Lamb | \$25

PASTA

Pasta Alfredo | \$4

add Chicken or Shrimp | + \$2

Pasta, shallots, garlic, white wine, cream, parmesan cheese

Pasta Primavera | \$5

Pasta, roasted seasonal vegetables, garlic, fresh herbs, parmesan cheese and extra virgin olive oil.

Lasagna Bolognese | \$5

Ground beef, sweet onions, ricotta, mozzarella, parmesan cheese, marinara sauce.

Four Cheese Ravioli | \$5

Choice of marinara or alfredo sauce

Pasta Ratatouille | \$5

Mushrooms, zucchini, sweet onion, bell peppers, tomatoes, penne pasta (Gluten Free Pasta available upon request).

VEGAN & VEGETARIAN

Grilled Cauliflower Steak (PLATED ONLY) | \$5

hummus, gremolata, citrus vinaigrette, edamame, tomato, red onion, olives, capers & mint

Vegan Meatloaf | \$7

Served with vegan mashed potatoes and mushroom gravy

Vegetable Biryani | \$5

Potatoes, onions, bell peppers, cauliflower, green beans, almonds, raisins, rice & indian spices

Vegetable Lo Mein | \$5

Snap peas, mushrooms, bell peppers, carrots, napa cabbage, lo mein noodles

Eggplant Parmesan | \$7

Fresh mozzarella, parmesan, asiago cheese, marinara sauce

ENTREES CONTINUED

SEAFOOD

Grilled Faroe Island Salmon herb roasted, cajun, or garlic herb butter | **\$8**

Grilled Teriyaki Salmon | **\$8**

Grilled Salmon Cakes w/ lemon dill tartar sauce | **\$8**

Maryland Style Crabcakes w/ roasted red pepper aioli | **\$10**

Parmesan Crusted Walleye or Whitefish | **\$10**

Pecan Crusted Walleye, Whitefish, or Lake Perch w/ maple bourbon sauce | **\$10**

Walleye, Whitefish, or Lake Perch Piccata | **\$10**

Pan Roasted Alaskan Halibut w/ tarragon brown butter | **\$15**

Chilean Sea Bass w/ hoisin glaze & asian vegetables | **\$25**

South African Twin Lobster Tails w/ Drawn butter (PLATED ONLY) | **\$20**

SIDES

ALL SIDES ARE \$3 PER PERSON

Wild Mushroom Risotto

Whipped Idaho Potatoes

Roasted Yukon Potatoes

Redskin Mashed Potatoes

Wild Rice Blend

Scalloped Potatoes

Vegetable Fried Rice

French Fries

Grilled Asparagus

Roasted Brussel Sprouts

Mexican Street Corn

Plain or Spicy Sesame Green Beans

Seasonal Vegetable Medley

Roasted Root Vegetables

BREAKFAST & BRUNCH

BREAKFAST/BRUNCH SPECIAL

\$35 PER PERSON

INCLUDES

Scrambled Eggs

French Toast

Bacon (or) Sausage

Breakfast Yukons

LOX PLATTER | \$7 PER PERSON

(25 PERSON MINIMUM)

Lox, herbed cream cheese, hard boiled egg, capers, onion, tomato, lemon

Assorted Pastries | \$4

Bagels & Cream Cheese | \$4

Scrambled Eggs | \$3

French Toast | \$4

Bacon | \$5

Sausage | \$5

Breakfast Yukons | \$3