

ZERBO'S MARKET & BISTRO PRIVATE & SPECIAL EVENTS

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



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

THE PERFECT PLACE FOR YOUR EVENT...

Zerbo's Market and Bistro is the perfect place to host your next private 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.

HOW IT WORKS

EVENT SPACES

Check out our event spaces on our website or call/email us to set up a walkthrough.

The North and South rooms each have a standard capacity of 120 people & a maximum of 150

The North & South rooms can be combined to accommodate larger events

The Cellar holds a maximum of 30 people

REQUEST A DATE

If you have a date in mind, please fill out the form on our website to request a date.

If the room is available we will require a credit card on file and a signed event agreement within 24 hours to hold the room.

This deposit will be subtracted from your final bill at the end of the event

EVENT PRICING

OUR BASE PRICE STARTS AT \$45 PER PERSON AND INCLUDES:

Room Rental Fee (\$1500 Food Minimum for North & South Rooms)

Black or White Linen

Round or Rectangle Tables

Unlimited Non-Alcoholic Beverages

This base price also includes a menu of one salad, one starch side, one vegetable side, assorted bread rolls and one \$5 entree or item. **All prices are listed next to each food item.**

If you wish to add more items to your menu or upgrade your entree you can do so for an extra charge.

Pricing is listed next to each item. Add each additional item price to the base price of \$45 for total cost per person.

COST PER PERSON DOES NOT INCLUDE TAX, GRATUITY OR ALCOHOL

COST OF ALCOHOL IS BASED ON CONSUMPTION AND DOES NOT GO TOWARDS ROOM RENTAL FEE

22% GRATUITY & TAX WILL BE ADDED TO THE TOTAL BILL

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SPECIAL MENUS

THESE MENUS ARE ONLY AVAILABLE AS A BUFFET

SHOWER SPECIAL STARTS AT \$35 PER PERSON

**3 ROLL UP SANDWICHES & 2 SALADS
INCLUDES UNLIMITED NON-ALCOHOLIC DRINKS**

MOST POPULAR SHOWER SPECIAL MENU

Roll Ups: Chicken Chipotle, Italian Style, Veggie Delight w/ Hummus
Michigan Salad, Fruit Salad

ADD AS MANY OTHER ITEMS AS YOU WISH FOR AN EXTRA CHARGE (PRICE LISTED NEXT TO ITEMS)

APPETIZER BUFFET STARTS AT \$45 PER PERSON

**A MINIMUM OF 4 APPETIZERS
\$45 INCLUDES THREE \$3 APPETIZERS & ONE \$5 APPETIZER.**

MOST POPULAR APPETIZER MENU

Caprese Skewers, Spinach Feta Phyllo Triangles, Cajun Chicken Satays, Vegetable Spring Rolls

ADDITIONAL APPETIZERS AND SUBSTITUTIONS CAN BE ADDED FOR AN EXTRA CHARGE (PRICE LISTED NEXT TO ITEMS)

IMPORTANT!

**Guest count and final menu selections must be finalized and confirmed at least 2 WEEKS before the event date.
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**

Outside desserts and decorations are welcome in our event spaces.

**We DO NOT allow confetti or confetti balloons.
Use of confetti in our event spaces will result in a \$100 cleaning fee.**

**We also DO NOT allow DJ's to bring in their own speakers or drums.
They must plug their equipment into our system. This is a very strict rule and must be followed.
Please ask us if you have any questions on this subject.**

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ASSORTED PLATTERS

Meat & Cheese Board | \$5

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

Mini Sandwich Assortment | \$5

Choice of either turkey, veggie, corned beef, or tuna with assorted buns.

Fresh Fruit Platter | \$4

Fresh seasonal fruit with a creamy yogurt dipping sauce.

Cheese Platter | \$4

Assorted cheeses

Smoked Whitefish Platter | \$5

Lake Michigan smoked whitefish, crostini and crackers with capers, lemons, red onions and a balsamic tomato jam.

Smoked Salmon Platter | \$5

Chilled salmon with lemon, capers, assorted crackers and bagel crisps, served with a tomato caper relish.

ROLL-UP SANDWICHES & WRAPS

Italian Style | \$5

Schiacciata bread, 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.

Vegan Raw Taco | \$5

Collard greens, yellow cashew cheese, walnut taco meat, shredded lettuce, pico de gallo, sliced avocado, and white cashew spread.

Turkey Club | \$5

Tuna OR Chicken Salad Wrap | \$5

Tomato wrap, shredded lettuce, tomato, and mayonnaise.

Veggie Delight w/Hummus:

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

Antipasto Platter | \$5

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

Mediterranean Platter | \$5

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

Bruschetta Platter | \$5

Tomato basil bruschetta, roasted tomato olive tapenade, parmesan crisps, and a pesto goat cheese spread on toasted crostini.

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 | \$3

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

Wild Mushroom Risotto Cakes | \$3

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

Caprese Skewers | \$3

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

Antipasto Skewers | \$4

Fresh artichokes, tomatoes, provolone cheese, salami (optional), drizzled with a basil pesto.

Spinach Feta Phyllo Triangles | \$3

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

Wild Mushroom Phyllo Triangles | \$5

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

Deviled Eggs | \$5

SEAFOOD

Coconut Shrimp | \$5

Served with a sweet & sour dipping sauce.

Shrimp Wontons | \$5

Diced shrimp in a crispy wonton with an Asian dipping sauce.

Ahi Tuna Crisps | \$5

Chopped ahi tuna with diced avocado, a sweet soy sauce, garnished with diced scallions.

Mini Crabcakes | \$7

Delicious lump blue crabmeat with a creamy remoulade sauce.

Bacon Wrapped Sea Scallops | \$10

Jumbo lump sea scallops wrapped with bacon and served with a lemon aioli.

CHICKEN

Cajun Chicken Satays | \$5

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

Coconut Chicken Strips | \$5

All-natural chicken breast breaded and served with a sweet and tangy Asian dipping 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.

Thai Beef Rollups | \$7

Sliced cucumber, shredded carrots, mint, and a spicy peanut sauce.

Tenderloin Sandwich Platter | \$5

Roast beef tenderloin on a French slider bun with Dijon, sliced red onion, tomato, romaine, and a creamy horseradish sauce.

Lamb Lollipops | \$10

Grilled Australian lamb chops with a mango chutney sauce.

Moroccan Lamb Puffs | \$10

Australian lamb meatballs in a flaky puff pastry with a Dijon sauce.

ASSORTED SALADS

Add Chicken Breast | \$5
Add Salmon | \$5

Caesar Salad | \$3

Romaine, croutons, parmesan, and Caesar dressing

Michigan Salad | \$3

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

House Salad | \$3

Mixed greens, grape tomatoes, cucumbers, red cabbage, red onions, carrots, croutons, and house vinaigrette

Greek Salad | \$3

Romaine, Beets, pepperoncini, tomatoes, olives, cucumbers, feta cheese, and lemon herb vinaigrette

Caprese Salad | \$3

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

Fruit Salad | \$3

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

Fruit Parfaits | \$3

Plain Greek yogurt (dairy or non-dairy) topped with cherry vanilla granola and assorted fresh berries (strawberries, blackberries, raspberries and blueberries)

Greek Pasta Salad | \$3

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

Angel Hair Pasta Salad | \$3

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

Smoked Gouda Pasta Salad | \$3

Penne pasta, mayonnaise, roasted red peppers, spinach, smoked gouda cheese, and balsamic vinegar

POTATO/STARCH SIDES

ALL SIDES ARE \$3 PER PERSON

Wild Mushroom Risotto
Whipped Idaho Potatoes
Roasted Yukon Potatoes
Redskin Mashed Potatoes
Brown Rice Pilaf
Wild Rice Blend
Potatoes O'Brien Casserole
Scalloped Potatoes
Potatoes Au Gratin
Vegetable Fried Rice
Calypso Rice
French Fries

VEGETABLE SIDES

ALL SIDES ARE \$3 PER PERSON

Grilled Asparagus
Roasted Brussel Sprouts
Mexican Street Corn
Spicy Sesame Green Beans
Seasonal Vegetable Medley
Roasted Root Vegetables

CHICKEN, POULTRY, FOWL ENTREES

Chicken Parmesan | \$5

Chicken Piccata | \$5

Boursin & Roasted Tomato Stuffed Chicken Breast | \$5

Chicken Marsala with Wild Mushrooms | \$5

Glazed Teriyaki Chicken | \$5

Carved Roasted Turkey | \$5

Duck Breast with Black Cherry Sauce and Wild Rice | \$10

1/2 Roasted Organic Chicken Confit | \$10

1/2 Roasted Indiana Duck | \$10

Turkey Tetrazzini | \$10

BEEF, LAMB, PORK ENTREES

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

Braised Beef Brisket | \$10

Braised Pork Shank | \$10

Braised Lamb Shank | \$10

Lamb & Tomato Ragu | \$10

Bone-in Pork Steak | \$10

Orange & Rosemary Sliced Pork Tenderloin | \$10

THESE ITEMS ARE AVAILABLE PLATED ONLY

Ribeye Steak | \$10

N.Y. Strip Steak | \$10

Top Sirloin | \$10

Filet of Beef | 6oz - \$10 | 8oz - \$15 | 10oz - \$20

Surf & Turf- 6 oz. Filet & 5 oz. South African Lobster Tail

Herb & Dijon Crusted Colorado Rack of Lamb | \$10

SEAFOOD ENTREES

Fresh Grilled Faroe Island Salmon | \$5

Prepared herb roasted, cajun, garlic herb butter, (OR) Moroccan style

Grilled Teriyaki Salmon | \$5

Grilled Salmon Cakes w/ lemon yogurt sauce | \$8

Parmesan Crusted: Walleye, Whitefish, OR, Lake Perch w/ remoulade sauce | \$8

Pecan Crusted: Walleye, Whitefish, OR Lake Perch w/ maple bourbon sauce | \$8

Walleye, Whitefish, OR Lake Perch Piccata | \$8

Sesame Crusted Ahi Tuna | \$15

Jamaican Style Mahi Mahi w/ jerk seasoning & pineapple relish | \$15

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

Chilean Sea Bass w/ miso broth & asian vegetables | \$15

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

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

Pan Seared Sea Scallops w/ lemon beurre blanc sauce | \$15

PASTA

Pasta Alfredo | \$4

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

Shrimp Pasta Alfredo | \$6

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

Chicken Pasta Alfredo | \$6

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

Pasta Primavera | \$4

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

Lasagna Bolognese | \$4

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

Four Cheese Ravioli | \$4

Choice of marinara or alfredo sauce.

VEGETARIAN/VEGAN ENTREES

Grilled Cauliflower Steak (PLATED ONLY) | \$5
hummus, gremolata, citrus vinaigrette, edamame, tomato, red onion, olives, capers & mint

Roasted Vegetable Platter | \$5
Seasonal roasted vegetables with roasted red pepper aioli

Vegan Meatloaf | \$5
Served with vegan mashed potatoes, and mushroom gravy

Vegetable Biryani | \$5
Chickpeas, broccoli, bell peppers, cauliflower, green beans, eggplant, and indian spices

Pasta Ratatouille | \$5
Mushrooms, zucchini, sweet onion, bell peppers, tomatoes, and fettucine pasta
(GF Pasta Available upon Request)

Vegetable Lo Mein | \$5
Snap peas, mushrooms, belle peppers, carrots, bean sprouts, napa cabbage, and lo mein noodles

Eggplant Parmesan | \$5
Fresh mozzarella, parmesan, asiago cheese, and marinara sauce

Broccoli & Mushroom Stir fry | \$5
Served with vegetable fried rice and a vegan teriyaki sauce

Lentil & Vegetable Dal | \$5
French lentils, vegetables, tomatoes, w/ indian spices

BREAKFAST / BRUNCH

BREAKFAST/BRUNCH SPECIAL | \$35 PER PERSON

INCLUDES

Scrambled Eggs
French Toast
Bacon (or) Sausage
Home Fries

BREAKFAST SCRAMBLE | \$5 PER PERSON

INCLUDES

Scrambled eggs
Cheese
Tomato
Peppers
Onions
Mushrooms

Add bacon, sausage and/or ham for \$1 each

LOX PLATTER | \$7 PER PERSON (25 PERSON MINIMUM)

INCLUDES

Lox, assorted cheeses, onions, capers & tomatoes

Assorted Pastries | \$4

Bagels & Cream Cheese | \$4

Scrambled Eggs | \$3

French Toast | \$4

Bacon | \$5

Sausage | \$5

Home Fries | \$3