

Special Event Menus

Zampieri's
HARBOR GRILLE

*"Top Twenty Best
New Restaurant"*

Florida Trend Magazine 2006



"Most Romantic"

Emerald Coast Magazine 2006

"Hospitality Giant"

Interior Design Magazine 2006



Dinner Nightly 5:00 pm | Ring 850-650-3900 | www.harborgrille.net



On Destin Harbor | 320 Highway 98 East | Destin, Florida

The Rooms

Use any or all



Boardroom

Seats up to 45 guests

View of the Harbor

Zampieri's Harbor Grille Boardroom is the perfect venue for events up to 40 guests. It features a beautiful view of the Destin Harbor, a spacious outside deck and a wide plasma screen monitor.

Main Dining Room

Seats up to 70

View of the Harbor

Zampieri's Main Dining Room is the ideal venue for events up to 60 guests. It features an unmatched view of Destin Harbor and also overlooks the bandstand and sexy red dance floor. For larger groups, both the Boardroom and Main Dining Room can be reserved to accommodate up to 100 guests.



Harborside Room

Seats up to 50 Guests

View of the Harbor

Access to outside deck

This room has gorgeous views of the Destin Harbor and includes access to the outside deck. There is also a wide plasma screen monitor that can be connected to a laptop or DVD player to view pictures or presentations. Great for a cocktail party or dining

The Deck

Seats up to 50 Guests

Cocktail Parties up to 75

On the Harbor

Weather permitting The Deck has the best view of the harbor, since you are ON the harbor. It includes a circular granite bar, teak furniture, and south beach styled canopies and sashes. Dining and Drinking prevail here.



Hors-d'oeuvres Party

For hors-d'oeuvres parties, it is recommended to provide your guests a minimum of 3 items. If the event occurs during the traditional dinner timeframe, an hors-d'oeuvres station is recommended as well. Items are continually replenished for 90 minutes.

Cocktail Party

Passed Appetizers Priced Per Person

Paper Wrapped Grouper with Red Chili Sauce	4
Crawfish Cakes with a chipotle orange BBQ	5
Fire Cracker Oysters	4
Duck Spring Rolls Peanut Sauce (pork, chicken, shrimp or lobster Avail)	4
Red or Green Curry Chicken Satay	4
Sesame Chicken Skewers	4
Mini Crab Cakes with Remoulade Sauce	5
Perfect Poached Shrimp Cocktail with Dill Cilantro & Cocktail Sauces	6
Assorted Crostini	4
Open Fire Roast Lamb Lollipops	6 each
9 Spice Tuna with a Jalapeno Rouille	6
Assort. Finger Sandwiches - Vegetable Pita, cucumber and salmon, spicy chicken salad	5

Stationary Food

Priced Per Person

Hot

Baked or Raw Oysters on the ½ Shell	5
Blue Crab Mornay with pastry cup	6
Mini Crab Cakes with Remoulade Sauce	6
Perfect Poached Shrimp Cocktail with Dill Cilantro & Cocktail Sauces	6
Lamb Lollipops	4 each
Sesame Chicken Skewers	4
Red or Green Curry Chicken Satay	5
Hot Crawfish Dip with French Butter Croutons	5
Baked Artichoke Dip with French Butter Croutons	4
Baked Brie with Amaretto Glazed Pecans	5
Duck Spring Rolls (pork, chicken, shrimp or lobster Avail)	5
Open Fire Roast Lamb Lollipops	6 each

Cold

Tropical & Domestic Fruit Display	4
International Cheese Display	4
Trio of Dips: Sun dried Tomato, Olive Tapenade and Mint Pesto	4
Chilled Vegetable Display	3
Grilled Marinated Vegetable Display	3
Whole Smoked Salmon (50 person minimum)	4

Dessert

Priced Per Person

White and Dark Chocolate Fondue with Fresh Fruit and Pastry	5
Key Lime Tartlets	3
Fresh Fruit Tartlets	3
Assorted Chocolate Truffles	3
Lemon, Raspberry, Pecan Bars	3
Cheese Cake Bites	3

Chef Attended Stations

Minimum of 35 Guests

Potato Martini Bar	15
Blue Cheese, Sun Dried Tomato, Green Onion, Bacon Veal & Mushrooms, Beef Burgundy, Crawfish Etouffee	
Creamy Polenta Martini Bar	18
Sautéed Lobster Leeks and Basil	
Risotto Martini Bar	25
Spinach, Asparagus, Wild Mushroom Shaved Tenderloin & Grilled Florida Lobster	
Carving Station:	
Choose From:	
Tenderloin	30
Standing Rib Roast	22
Rotisserie Pork Loin	20
Smoked Turkey	20
Whole Smoked Salmon	12
Rotisserie Suckling Pig (50 pp minimum)	15
Herb Grilled Flat Bread and Papaya Slaw	
Flambé Shrimp and Jalapeno Cheese Grits	12
Pasta Station with Tossed Caesar Salad	18
Fettuccini & Bowtie Pasta or Tortellini Marinara, Alfredo, Basil Oil Peppers, Mushrooms, Onions, Broccoli, Artichokes, Spinach Shrimp, Scallop, Hand Rolled Meat Balls, Roast Chicken	
Sautee Station	15
Crab or Crawfish Cake Station	
Raw Bar	18
Local Oysters, Shrimp, Marinated Crab Claws, Stone Crab, Ceviche	

A 6% sales tax and 20% service charge will be added to all menu items.

Items and prices subject to change

Zampieri's Harbor Grille 320 Hwy 98 Destin Florida 32541 850.650.3900

Plated Sit-down Dinners

You may choose as many or as few courses as you desire

Appetizers

Parties of 75 or less choose 2

Parties of 75 or more choose 1

Prime Beef Carpaccio with arugula, roasted garlic flan, parmesan crisp	10
Duck Spring Rolls with red chile and peanut sauces	9
Baked Oysters (per dining menu)	10
Crawfish Cakes with a chipotle orange BBQ	11
Blue Crab Claw Cakes warm Remoulade	11
Nine Spice Tuna with rice noodles, ginger crisps, sesame dressing	12
Shrimp Cocktail dill-cilantro and cocktail sauces	10
Shrimp and Grits Martini gulf shrimp, white cheddar cheese grits, potato crisp	8
Fried Oyster with warm Remoulade	8
House made Waffle Potato Chips with blue cheese sauce and chives	8
Appetizer Platter Select three from above	11
Lamb Lollipops with tomato mint jam (3 per serving)	18
Fried Lobster hot drawn butter, papaya slaw	14

Soup

Choose one

Lobster Bisque	8
Crab and Corn Chowder	8
Oyster Artichoke	8
Shrimp & Crab Gumbo	8
Chicken & Andouille Gumbo	8

Salad

Per Person

Parties of 40 or less choose 2

Parties of 40 or more choose 1

Harbor Grill	7
field greens tossed, marinated grape tomato, shaved fennel & shallot blue cheese vinaigrette or lemon herb vinaigrette	
Caesar Salad with sun dried tomato and hard cheese	8
Arugula & Crispy Fried Oyster	11
with Creole cane dressing & smoked tomato chipotle tarter	
Capresse	8
Fresh basil, Vine Ripe Tomato, Buffalo Mozzarella, balsamic & olive oil	
Crab & Avocado	12
with cucumber, tomato, red onion vinaigrette	

Entrées

Parties of 40 or less choose up to 3
Parties of 41-75 choose 2
Parties of 75 or more choose 1

Grille Selection

Served with baby vegetable medley, gratin potato, natural reduction

14oz. USDA Prime New York Strip	34
14oz. Certified Angus Rib Eye	34
7oz. Beef Tenderloin Filet or 11oz. Beef Tenderloin Filet	26/34
Free Range Chicken Breast – spinach Rockefeller stuffing, chicken gravy	18
Grilled Tenderloin Medallions	27
wild mushroom ragout, crisp Vidalia onion ring & béarnaise	

Fresh Seafood Selections:

Surf & Turf	32
USDA beef tenderloin, Maine lobster, sweet potato medallion, asparagus, citrus butter, natural reduction	
Potato Wrapped Grouper & Jumbo Lump Blue Crab	27
fresh asparagus, citrus butter	
Broiled Steak House Atlantic Salmon	23
gratin potato, fresh spinach, fried capers	
Seared Scallop & Shrimp	22
fettuccini, spinach, fresh tomato, basil oil, hard cheese, fresh cream	
Grilled Grouper	24
Fluffy mash and asparagus, caper, mushroom and lemon butter sauce	
Chef Selected Seasonal Fish Menieure	27
New potato mash and baby green beans	
Grilled Florida Lobster	32
Drawn butter, rissole potato, fresh vegetable medley	
Whole Maine Lobster	36
Pink pepper and chardonnay roast with asparagus risotto	
Chicken Marsala Pasta	19
Sautéed breast, house made pasta, mushrooms, Romano cheese, spinach	
Seared Bigeye Tuna	27
stir fry vegetables, lemon ginger broth, jalapeno rouille	

Dessert:

House Made Key Lime Crepes	8
Filippo's Senate Cheese Cake fresh berries	8
Banana Foster Bread Pudding	8

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Sample Menu A
Plated Sit-down Dinner Sample
\$39 per person

Salad

Harbor Grille

field greens tossed, marinated grape tomato, shaved fennel & shallot blue cheese
vinaigrette or lemon herb vinaigrette

Entrées

7oz. Beef Tenderloin Filet

served with baby vegetable medley, gratin potato, natural reduction

Potato Wrapped Grouper & Jumbo Lump Blue Crab

fresh asparagus, citrus butter

Free Range Chicken Breast

spinach Rockefeller stuffing, gratin potato, chicken gravy

Dessert

Filippo's Senate Cheese Cake with fresh berries

Banana Foster Bread Pudding

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Sample Menu B
Plated Sit-down Dinner Sample
\$49 per person

Appetizers

Blue Crab Claw Cakes
warm Remoulade

Duck Spring Rolls
red chile and peanut sauces

Salad

Harbor Grill
field greens tossed, marinated grape tomato, shaved fennel & shallot blue cheese
vinaigrette or lemon herb vinaigrette

Entrées

7oz. Beef Tenderloin Filet
baby vegetable medley, gratin potato, natural reduction

Chef Selected Fish Menieure
new potato mash and baby green beans

Dessert

House Made Key Lime Crepes

Banana Foster Bread Pudding

Custom Menus available

Weddings
Receptions
Cooking Classes
Rehearsal Dinners
Brunch
Anniversaries
Corporate meetings
Bachelor/ette Parties
Formals
Etc...

For More Information Contact:

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