

Full Service Packages

Appetizers Two Options \$5; Three \$7; Five \$12

Choice of hand-passed or stationary.

Cheese Board \$6 per person Artisinal Cheeses, nuts, fig jam, dried fruit, rustic bread

Antipasto Board \$7 per person Imported meats, artisinal cheeses,
marinated vegetables, olives, rustic bread

Mexican Chips & Dip Bar \$5 per person tortilla chips, salsa, guacamole

Grazing Skewer Station Three \$7; Five \$12

Buffalo Chicken Wing Bar \$10

pick your sauce, heat, & dips, includes celery & carrot sticks

Slider Station Two \$12; Three \$15

Continental Breakfast Buffet \$8 An Exceptional Buffet presentation including assorted breakfast pastries, croissants, fruit display. Add coffee & water bar \$3 per person.

Brunch/Lunch Buffet Two Brunch Entrees \$15; Three Brunch Entrees \$18

An Exceptional Buffet presentation including two lunch sides,, homemade bread.

Add fruit & breakfast pastry bar \$5 per person.

Pasta Bar Dinner Buffet One Pasta \$12; Two Pastas \$14; Three Pastas \$16

An Exceptional Buffet presentation including salad, homemade bread.

Mexican Street Taco Dinner Buffet One Meat \$14; Two Meats \$17

An Exceptional Buffet presentation including rice, beans, salsa, sour cream, cilantro, onions, corn tortillas.

Add guacamole \$1.50 per person

Traditional Dinner Buffet One Entree \$18; Two Entree's \$21; Three Entree's \$24

An Exceptional Buffet presentation including salad, 2 sides, homemade bread.

Rome Dinner Buffet w/ Appetizers \$25 An Exceptional Buffet presentation with your choice:
2 Appetizers, 1 Entree, 1 side, salad, homemade bread, & 1 non-alcoholic beverages.

Sienna Dinner Buffet w/ Appetizers \$28 An Exceptional Buffet presentation with your choice:
2 Appetizers, 2 Entrees, side, salad, homemade bread, & 1 non-alcoholic beverages.

Capri Dinner Buffet w/ Appetizers \$31 An Exceptional Buffet presentation with your choice:
3 Butler Passed Appetizers, 2 Entrees, 2 sides, salad, homemade bread, & 2 non-alcoholic beverages.

Includes high-end disposable package, full service staff, cake cutting, warming buffet, breakdown.

Upgrade to China Package \$4 per person includes Dinner plate, fork, knife, water glass, champagne glass, linen napkin (ivory, black, navy, or burgundy available)

Add plated option to the China Package \$5 per person

Subject to a service fee, 18% gratuity, & 7.8% tax.



Beverage Bars: Two Options \$4; Three \$5

Decaffeinated or regular coffee * Hot Tea * Assorted Soda * Water
Flavored or Traditional Tea * Flavored or Traditional Lemonade

Dessert Bars:

Mini Sweets Extravagana

Two Options \$4; Three \$5

cannoli's, lemon bars, key lime bars, brownies, assorted cookies, cheesecake bites,
German chocolate bites, eclairs, cupcakes, mini cupcakes, donuts, cream puffs.

Drop Off Packages

The Beginner \$85 Assorted Bruschetta & Antipasto Station

Cocktail Hour \$90 caprese skewers, steak skewers, antipasto skewers

Pasta Bar \$140 baked rigatoni meat-sauce, penne alfredo, mixed green salad, homemade bread

The Italian \$170 chicken piccata, penne rose, mixed green salad, homemade bread

The East Coast \$170 chianti braised beef, truffle whipped potatoes, vegetables,
mixed green salad, homemade bread

The Sicilian \$160 baked chicken parmesan, baked penne marinara,
mixed green salad, homemade bread

Mexico City Street Taco Bar \$140 carne asada or mojo chicken, mexican rice,
refried beans, corn tortillas, salsa, & sour cream

The Executive Lunch \$130 includes assorted sandwiches on homemade foccacia, fresh fruit platter,
chips, cannoli platter

Serves 10 guests. Includes disposables. Add disposable warming buffet \$35

Add assorted beverages \$1.50 per person

Add assorted dessert trays \$36

\$15-\$25 Delivery Charge based on distance

Menu Choices

Stationary or Tray Passed Appetizers & Skewers

Prosciutto Wrapped Shrimp Skewer * Antipasto Skewers
Chilled Rosemary Shrimp Skewers * Skirt Steak Skewers balsamic drizzle
Caprese Skewers cherry tomatoes, mozzarella, basil, balsamic drizzle, olive oil
Prosciutto Wrapped Crostini Sticks * Fig & Prosciutto Bruschetta
Caprese Bruschetta * Goat Cheese-Apple-Honey Bruschetta
Pancetta Wrapped Dates
Tuscan Stuffed Mushrooms pancetta, roasted garlic, parmesan, breadcrumbs

Salads:

House mixed greens, red peppers, green olives, cherry tomatoes, red wine vinaigrette
Traditional Caesar romaine, homemade croutons, parmesan
Pear & Arugula Salad candied walnuts, fennel, shaved parmesan, lemon vinaigrette

Sides:

Rigatoni Alfredo * Truffle Whipped Potatoes Creamy Polenta * Asparagus
Vegetable Medley * Roasted Red Potatoes
Mac-n-Cheese * Baked Penne Marinara
Wild Mushroom Risotto * Green Beans shallots & bacon

Brunch/Lunch Choices

Brunch/Lunch Sides: House Mixed Green Salad * Traditional Caesar
Lemon Chicken Orzo Salad pinenuts, tomatoes, basil, lemon vinaigrette
Vegetable Medley * Green Beans shallots & bacon
Asparagus * Scrambled Eggs * Bacon

Brunch/Lunch Entree's:

Baked Mac-n-Cheese
Chicken Piccata lemon, caper, white wine, cream sauce
Chicken Focaccia Sandwiches w/ chimichurri
Meatball Sliders * Chianti Braised Beef Rigatoni
Braise Pork Sliders * Prosciutto Panini
Cold Cut Tray lettuce, tomatoes, mayo, fresh baked bread
Breakfast Calzones * Mascarpone French Toast * Waffle Bar

Menu Choices

Pasta's:

Chianti Braised Beef Rigatoni slowly braised beef, chianti wine, italian seasoning

Cheese Ravioli rose sauce

Tortellini creamy pesto

Baked Rigatoni rose, marinara, or alfredo (add chicken, sliced sausage, or shrimp \$2)

Penne Ala Vodka caramelized onions, garlic

Entrees:

Chicken Marsala sauteed mushrooms, Marsala cream sauce

Baked Chicken Parmesan lightly floured, baked with marinara & mozzarella

Chicken Picatta lemon, caper, white wine, cream sauce

Chianti Braised Beef slowly braised, Italian spices, red wine

Porchetta Style Pork Shoulder marinated in herbs, spices, wine

Bacon Wrapped Pork Loin

Eggplant Rollatini sauteed, baked w/ricotta filling, marinara

Pork Marsala thinly pounded pork loin, marsala cream sauce, mushrooms

Gourmet Entrees:

Pesto Crusted Salmon add \$2 per person

Shrimp Scampi Rose add \$2 per person * NY Steak add \$4

Prime Rib add \$6 * Filet Mignon add \$8

Street Taco Bar Options

Braised Meats (carne asada, braised pork,
mojo chicken, shrimp, vegetarian fajita veggies)

Slider Station Options

Pulled Pork arugula, fig butter * BBQ Pork bbq sauce, coleslaw

Lamb cumin, oregano, greek yogurt spread * Meatball

Chianti Braised Beef provolone, red peppers, arugula * Pesto Chicken

Please contact Dina Zappone 480-747-0756 to set up a complimentary
tasting & consultation dina@zcateringaz.com

www.zcateringaz.com