

Italian Menu Packages



- 1 Entree, 2 Sides, 1 Salad, Bread (\$22pp)
- 2 Entrees, 2 Sides, 1 Salad, Bread (\$25pp)
- 2 Appetizers, 2 Entrees, 2 Sides, 1 Salad, Bread (\$30pp)

Featured: Prime Rib Dinner, Truffle Mashed Potatoes, Vegetable Medley, Salad, Dinner Rolls \$28

Appetizers

- Ala Carte Appetizers** \$3pp
- Antipasto Skewers
 - Fig & Prosciutto Bruschetta
 - Caprese Bruschetta
 - Brie Cheese-Apple-Honey Bruschetta
 - Pancetta Wrapped Dates
 - Chilled Shrimp Cocktail
 - Hot Rosemary Shrimp Skewers
 - Cocktail Meatballs Marinara
 - Cured Salmon-Dill-Cream Cheese Bruschetta
 - Herb Marinated Olives
 - Spinach Stuffed Mushrooms
 - Tuscan Stuffed Mushrooms
 - Balsamic Steak Skewers

Gourmet Appetizer Cups \$7pp

- Antipasto Cups**
meat, cheese, olives, nuts, grapes, crackers
- Italian Skewer Cups**
caprese skewer, antipasto skewer, tortellini pasta skewer, olive skewer, crostini
- Italian Salad Cups**
pasta, cheese, olives, herbs, vinaigrette, artichokes

Entrees

- Chianti Braised Beef Rigatoni slowly braised beef, Chianti wine, Italian seasoning, pasta
- Cheese Ravioli rose sauce
- Cheese Tortellini creamy pesto
- Baked Rigatoni Meat Sauce
- Penne Ala Vodka Chicken rose sauce, caramelized onions, garlic
- Chicken Parmesan lightly breaded, baked with marinara, mozzarella
- Chicken Piccata lemons, capers, white wine, cream sauce
- Chicken Marsala thinly pounded chicken breast, marsalla cream sauce, mushrooms
- Porchetta Style Pork Shoulder marinated in herbs, spices, wine
- Eggplant Parmesan lightly breaded, baked with marinara sauce & mozzarella
- Pork Marsala thinly pounded pork loin, marsalla cream sauce, mushrooms
- Chianti Braised Beef slowly braised, Italian spices, red wine
- Salmon Piccata lemons, capers, white wine, cream sauce (add \$3pp)
- Shrimp Scampi Rose (add \$2pp)

Sides & Salads

Sides

- Penne Alfredo
- Italian Mac-n-Cheese
- Penne Marinara
- Penne Ala Vodka
- Truffle Whipped Potatoes
- Roasted Rosemary Red Potatoes
- Roasted Cauliflower
- Vegetable Medley
- Green Beans-Bacon-Shallots

Salad

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

Buffet Includes:

High-End Disposables * Elegant Warming Buffet * Full Service Staff
 Beverage & Dessert Stations Available * China Package Available \$5pp * Plated Option \$5pp
 22% Labor & Service Fee & 7.8% Tax will be added to total bil. Drop Off Packages Available

Traditional Menu Packages

- 1 Entree, 2 Sides, 1 Salad, Bread (\$22pp)
- 2 Entrees, 2 Sides, 1 Salad, Bread (\$25pp)
- 2 Appetizers, 2 Entrees, 2 Sides, 1 Salad, Bread (\$30pp)

Featured: Prime Rib Dinner, Truffle Mashed Potatoes, Vegetable Medley, Salad, Dinner Rolls \$28

Appetizers

Ala Carte Appetizers \$3 each

Caprese Bruschetta
Brie Cheese-Apple-Honey Bruschetta
Pancetta Wrapped Dates
Chilled Shrimp Cocktail
Cocktail Meatballs BBQ
Cured Salmon-Dill-Cream Cheese
Bruschetta
Herb Marinated Olives
Spinach Stuffed Mushrooms

Gourmet Appetizer Cups \$7pp

Gourmet Cheese Cups
cheese, olives, nuts, grapes, crackers

Pasta Salad Cups
pasta, cheese, olives, herbs, vinaigrette,
artichokes

Fruit Cups
mixed seasonal fruit

Entrees

Sage Herb Pork Loin

Rosemary Roasted Chicken Breast

Lemon Chicken lightly breaded, baked, lemon,
capers, white wine, cream

Roasted Beef slowly braised, carrots, onions, herbs

Braised Pork Sliders

Braised Beef Sliders

Angus Beef Sliders

Shrimp Scampi (add \$2pp)

Prime Rib (add \$6pp)

Roasted Salmon lemons, white wine,
cream sauce (add \$3pp)

Sides & Salads

Sides

Traditional Mac-n-Cheese
Whipped Potatoes
Roasted Red Potatoes
Roasted Cauliflower
Vegetable Medley
Green Beans-Bacon-Shallots
Honey Glazed Carrots
Wild Rice

Salad

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

Mexican & BBQ Menu Packages

- 1 Entree, 2 Sides (\$16pp)
- 2 Entrees, 2 Sides (\$20pp)
- 2 Appetizers, 2 Entrees, 2 Sides (\$25pp)

Appetizers

Ala Carte Appetizers \$3pp

Chips & Salsa
Chips & Guacamole
Chips & Queso Dip
Tequilla Lime Shrimp
Chorizo Stuffed Mushrooms
Cocktail Meattballs BBQ
BBQ Chicken Skewers

Nacho Bar \$7pp

chips, queso, salsa, sour cream,
guacamole

Gourmet Appetizer Cups \$7pp

Gourmet Cheese Cups
cheese, olives, nuts, grapes, crackers

Fruit Cups

mixed seasonal fruit

Entrees

Chicken Enchiladas
Carne Asada Street Tacos
Mojo Chicken Street Tacos
Shredded Pork Street Tacos
Chicken, Beef, or Veggie Fajitas
Carne Asada Burrito
Mojo Chicken Burrito
Braised Pork Sliders
Braised Beef Sliders
Angus Beef Sliders
BBQ Chicken Thighs
Grilled Lemon Herb Chicken Breast
Rosemary Roasted 1/4 Chicken
Chicken Wings
Link Sausage

Sides

Mexican Rice
Refried Beans
Vegetable Medley
Mixed Green Salad
Cole Slaw
Mashed Potatoes
Potato Salad
Baked Beans
Traditional Mac-N-Cheese
Mexican Street Corn Salad

Brunch & Lunch Menu Packages

- 1 Entree, 2 Sides (\$15pp)
- 2 Entrees, 2 Sides (\$18pp)
- 2 Appetizers, 2 Entrees, 2 Sides (\$23pp)

Appetizers

Ala Carte Appetizers \$3pp

Cheese & Crackers Board

Croissantts

Muffin Loafs

Assorted Bruschetta

Fruit Tray

Cheese & Cracker Board

Herb Chicken Skewers

Glazed Donut Holes

Gourmet Appetizer Cups \$7pp

Antipasto Cups

meat, cheese, olives, nuts, grapes, crackers

Italian Skewer Cups

caprese skewer, antipasto skewer, torttellini

pasta skewer, olive skewer, crostini

Italian Salad Cups

pasta, cheese, olives, herbs, vinagrette, artichokes

Entrees

Salmon Lox Bagels with cream cheese, red onions, red onions and capers

French Toast Bar

Mac-N-Cheese

Chianti Braised Beef Rigatoni

Breakfast Burritos with shredded pork, potatoes, scrambled eggs

Carne Asada Burritos

Mojo Chicken Burritos

Chicken Piccatta lemons, capers, white wine, cream sauce

Meatball Sliders

Braised Pork Sliders

Grilled Cheese Sandwiches

Prosciutto Caprese Foccacia Sandwiches

Sides & Salads

Sides

Mixed Green Salad

Traditional Caesar

Lemon Chicken Pasta Salad pine nuts, tomatoes, basil, lemon vinaigrette

Vegetable Medley

Green Beans-Shallots-Bacon

Scrambled Eggs

Breakfast Sausage or Breakfast Sausage

Roasted Red Potatoes

Mashed Potatoes

Potato Salad

Coleslaw

Chips

Steak & Seafood, Beverage, Sweets, Centerpiece Menu Packages

- 1 Entree, 2 Sides, 1 Salad, Bread (\$28pp)
- 2 Entrees, 2 Sides, 1 Salad, Bread (\$32pp)
- 2 Appetizers, 2 Entrees, 2 Sides, 1 Salad, Bread (\$40pp)

Featured: Prime Rib Dinner, Truffle Mashed Potatoes, Vegetable Medley, Salad, Dinner Rolls \$28

Appetizers

Ala Carte Appetizers \$3-4pp

Cheese & Crackers Board
Assorted Fruit Tray
Chilled Shrimp Cocktail
Caprese Skewers
Cocktail Meatballs
Cured Salmon-Dill-Cream Cheese
Bruschetta
Caprese Bruschetta
Shrimp Pesto Bruschetta
Herb Marinated Olives
Crab Stuffed Mushrooms

Gourmet Appetizer Cups \$7pp

Antipasto Cups

meat, cheese, olives, nuts, grapes, crackers

Italian Skewer Cups

caprese skewer, antipasto skewer, tortellini
pasta skewer, olive skewer, crostini

Italian Salad Cups

pasta, cheese, olives, herbs, vinaigrette,
artichokes

Entrees, Sides, Salads

Creamy Pesto Salmon
Salmon Piccata
Shrimp Piccata
Prime Rib
Filet Mignon (add \$6pp)
Lobster Tail (add \$10pp)

Sides

Truffle Whipped Potatoes
Asparagus
Honey Glazed Carrots
Vegetable Medley
Roasted Red Potatoes
Green Beans-Shallots-Bacon
Wild Rice
Lobster Mac-N-Cheese (add \$4pp)

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

Beverages, Sweets

Hot or Cold Beverage Station

\$1.50 per choice includes cups & ice
Water
Hot or Cold Water
Lemonade
Ice or Hot Tea
Assorted Soda
Orange Juice
Cranberry Juice

Mini Dessert Station

\$2.00 per choice
Cannoli's
Vanilla Cheesecake Bites
Brownie Bites
Carrot Cake Bites
Lemon Bars
Rice Krispy Treats
Mini Vanilla or Chocolate Cupcakes

Center Pieces:

-Mirror, 3 Elegant Hurricanes w/ Floating
Candles \$20 per table
-Wood Chip, 3 Elegant Hurricanes w/
Floating Candles and Rose \$25 per table
-Mirror or Wood Chip, 3 Elegant
Hurricanes with Floating Candles,
Greenery \$30 per table. Includes votives &
table numbers

Please contact Dina Zappone 480-747-0756
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