

Breakfast For Dinner dinner event package

What's Included

ALL COURSES ARE SERVED FAMILY STYLE

StarterZ Choice of 2

Morning MiniZ Choice of 1

EntreeZ Choice of 2

BreadZ Choice of 1

SideZ Choice of 1



Please reach out to your event coordinator(s) to ask about menu accommodations!

We will always do our best to adjust for allergies, dietary restrictions, and preferences.

Didn't see your favorite Zinna's specialty in this package? Ask about adding it to your menu!

Got a family favorite, Our family would love to make it for you.





CHOICE OF 2



Additional starter selections: \$3 per guest

Mini Brie En Croute

Brie Baked in a Pastry Crust with a Raspberry Filling

Gourmet Cheese Platter

Served with Assorted Crackers

Vegetable Crudites

Includes Horseradish Dipping Sauce

Seasonal Fruit Salad 🦃

Fresh Fruit, Mint, Juice

Gourmet Cheese & Fruit Skewers

A Variety of Premium Cheeses and Fresh Fruits





MORNING MINIZ



Additional mini selections: \$3 per guest

Spinach and Feta Mini Quiches 🦃

Bite-Sized Quiches Filled with Spinach and Feta Cheese

Broccoli Cheddar Mini Quiche

Bite-Sized Quiches Filled with Broccoli and Cheddar Cheese

Chicken Salad Croissants

Carrot, Celery, Garlic Aioli, Dijon, Lemon Zest on a Toasted Mini Croissant

Egg Salad Mini Croissants

Mayo, Celery, Onion, Sweet Paprika, Dijon, Fresh Dill on a Toasted Mini Croissant

Shrimp Salad on Mini Croissants

Poached Shrimp in Aromatics, Celery, Red Onion, Lemon, Garlic Aioli, Lemon Zest, Crispy Capers, Tomato, Buttery Croissant

Mini Avocado Toast

Texas Toast, Applewood Smoked Bacon, Arugula, Pico de Gallo, Crème Fraîche

Melon En Prosciutto

Sliced Melon wrapped in Prosciutto





ENTREEZ

CHOICE OF 2



Additional entree selections: \$4 per guest

Waffles

Crispy, Golden Waffles Made with Batter, Served with Syrup

French Toast

Thick Bread Soaked in Egg and Milk, Fried Golden Brown

Chicken & Waffles

Fried Chicken on a Waffle, Drizzled with Syrup

Buttermilk Pancakes

Fluffy Pancakes Served with Butter and Syrup

Lemon Ricotta Pancakes 🦦

Maple Syrup, Fresh Whipped Cream

Eggs Benedict

Poached Eggs, Ham, Hollandaise Sauce on an English Muffin

Scrambled Eggs

Soft, Fluffy Eggs Cooked Gently

Three Cheese Scrambled Eggs

Scrambled Eggs with a Blend of Three Cheeses

Scrambled Egg Whites

Soft, Fluffy Egg Whites Cooked Gently

Spinach & Feta Scrambled Eggs

Scrambled Eggs with Spinach and Feta Cheese

Mushroom & Cheddar Scrambled Eggs

Scrambled Eggs with Mushrooms and Cheddar Cheese

Assorted Breakfast Sandwiches

Various Sandwiches with Eggs, Cheese, and Meats



ADD AN OMLETTE STATION TO YOUR EVENT!

PLEASE INQUIRE

PRICE

\$5 PER GUEST + \$150 FOR OUR EGGSPERT CHEF

Guests will choose a base of eggs or egg whites, as well as their choice of toppings

TOPPINGS

ONION	SPINACH	DICED HAM
FETA	BELL PEPPERS	BACON

PROCUITTO

MUSHROOMS

CHEDDAR

If you don't see the toppings you are looking for, reach out to your event coordinator





CHOICE OF 1



Additional entree selections: \$2 per guest

Danish

Variety of Pastries with Sweet Toppings

Mini Croissants

Small, Flaky Croissants

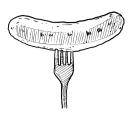
Texas Toast ♥ Thick-Cut, Soft, Buttery Bread

Mini Bagels
Minature Version of the Breakfast Staple

English Muffins
Toasted, Crisp Muffins

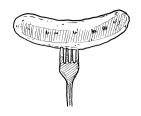
Freshly Baked Mini Muffins
Bite-Sized Freshly Baked Muffins





SIDEZ

CHOICE OF 1



Additional side selections: \$3 per guest

Hashbrowns

Pan-Fried, Potato Patties, Crispy

Home Fries

Pan-Fried, Sliced Potatoes, Seasoned, with Onions & Peppers

Pork Roll

Pan-Fried Pork Sausage

Breakfast Sausage Patties

Pan-Fried, Round Pork Sausage

Turkey Sausage Links

Pan-Fried, Turkey Links

Applewood Smoked Bacon 🦃



One, Thick, Center-Cut Slice per Guest