

Everyone's Favorite Brunch event package



What's Included

ALL COURSES ARE SERVED FAMILY STYLE

StarterZ Choice of 2

SaladZ Choice of 1

EntreeZ Choice of 2

Homemade PastaZ 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. Ask about our gluten-free penne! 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.





STARTERZ

CHOICE OF 2



Additional starter selections: \$4 per guest

Chicken Wings

Flavor Choice of Cherry Pepper, Buffalo, Barbeque, Dry Rub

Swedish Meatballs

Served with Brown Gravy Sour Cream Sauce

Sesame Chicken Skewers

Served with Teriyaki Sauce

Fried Calamari

Served with Marinara Sauce

Fried Zucchini Sticks

Served with Horseradish Sauce

Fried Mozzarella

Served with Pomodoro Sauce

Potato Skins

With Bacon, Cheddar, & Sour Cream

Traditional Antipasto

Assorted Olives, Cured Meats & Cheeses

Spanakopita 🦞

Spinach, Feta, Olive Oil, and Herbs, Baked in a Golden Crispy Dough

Mini Brie En Croute

Brie Baked in a Pastry Crust with Raspberry Filling

Chicken Spring Rolls

Served with Teriyaki Sauce

Vegetable Spring Rolls

Served with Teriyaki Sauce

Vegetable Crudites

Served with Horseradish Sauce

Vegetable Stuffed Mushrooms

Breadcrumbs, Mushrooms, Parm Cheese, Parsely

Eggplant, Peppers, & Goat Cheese Canapes

Eggbattered Fried Eggplant, Topped with Whipped Goat Cheese and Roasted Sweet Peppers

Fresh Mozzarella Bruschetta

Onions, Garlic, Basil, Tomato, Fresh Mozzarella







Additional salad selections: \$3 per guest

Caesar Salad

Romaine Lettuce, Red Onion, Roasted Tomatoes, Croutons, Cracked Black Pepper & Caesar Dressing

Mixed Greens Salad 🥪

Spring Mix, Grape Tomato, Red Onion, Mixed Olives, & House Balsamic Vinaigrette

Macaroni Salad

Diced Celery, Onion, Carrots, Green Peppers, Housemade Elbow Noodles, Olive Oil, Salt & Pepper

Cranbury Salad 💖

Mixed Greens, Apple, Ricotta Salata, Dried Cranberries, Candied Walnuts, Honey White Balsamic Vinaigrette







CHOICE OF 2

Additional entree selections: \$6 per guest

Eggplant Parmigiana

Breaded Eggplant Slices layered with Mozzarella, Parmigiano Reggiano, Basil, & Homemade Marinara

Eggplant Rollatini

Ricotta, Mozzarella, Pomodoro, Basil

Chicken Française

Egg-Battered & sautéed in Lemon-White Wine Sauce

Chicken Marsala

Sautéed in Traditional Mushroom-Marsala Sauce

Chicken Parmigiana

Breaded & fried topped with Mozzarella, Homemade Marinara, Fresh Basil, & Parmigiano Reggiano

Crisp Chicken Milanese

Thinly Pounded, Breaded & Fried with Balsamic Glaze and Fresh Arugula Salad

Chicken Sorrentino

Layered with Fried Eggplant, Prosciutto, & Mozzarella

Chicken Como

Shiitake, Portabella, & White Mushrooms in Cream Sauce

Chicken Piccata

Shaved Artichoke, Capers, Lemon, Parmigiano Reggiano, & Arugula

Chicken Stuffed Mediterranean

Fresh Mozzarella, Roasted Red Peppers, Spinach

Chicken Pavarotti

Mushrooms, Artichokes, & Pine **Nuts** in Creamy Pink Sauce

Lemon Herbed Salmon 🦦

Lemon, Garlic, Rosemary, & Olive Oil

Chicken Saltimbocca

Prosciutto & Sage in Brown Brandy Sauce

Lemon-Rosemary Chicken

Lemon, Garlic, Rosemary, & Olive Oil

Chicken Florentine

Sautéed Spinach & Mozzarella in a Cream Sauce, topped with Parmigiano Reggiano

Chicken Murphy

Diced Potatoes, Sausage Crumble, Onions, & Peppers

Chicken Madeira

Mozzarella, Fresh Basil, & Madeira Mushroom Sauce

Brie Stuffed Chicken

Pears, Brie, & Champagne Cream Sauce

Ricotta Stuffed Chicken Parma

Broiled chicken, Ricotta, Provolone, Shallots, Pancetta, Basil, Garlic, Pomodoro

Drunken Chicken

Basil, Vodka Sauce

Panko-Breaded Fried Chicken Breast, Mozzarella, Fresh

Pork Chops

Long Hot Peppers, Sautéed Baby Bok Choy, Sharp Provolone, Sweet Sausage, Balsamic Glaze







Additional pasta selections: \$4 per guest

Rigatoni Charlie 💖

Crumbled Sausage, Roasted Garlic, & Roasted Tomatoes in Pink Sauce

Rigatoni Pomodoro

Classic Italian Tomato Sauce

Rigatoni Pesto

Peas, Chicken, & Sun-Dried Tomato in Pesto Sauce

Rigatoni Primavera

Seasonal Vegetables in a Blend of Oil, Garlic, & Parmigiano Reggiano

Rigatoni & Broccoli In Oil & Garlic Sauce **Puttanesca**

Bucatini Pasta, Mixed Olives, Capers, White Wine, & Crushed Plum Tomatoes

Four-Cheese Ravioli

Mascarpone, Ricotta, Mozzarella, & Parmigiano Reggiano Cheeses in Marinara Sauce

Baked Ziti

Ricotta, Mozzarella, & Tomato Sauce

Bolognese

Pasta Shells, Slow-Braised Italian Meat Sauce

Vodka Rigatoni Creamy Pink Sauce









Additional side selections: \$3 per guest

Jersey Shore French Fries

Russet Potato, Thick-Cut, Dressed with Savory Garlic, Cracked Black Pepper Batter, Seasalt

Roasted Red Potatoes

Tender, Seasoned Potatoes

Roasted Parmesan Potato Wedges

Wedges of Potatoes, Seasoned with Parmesan Cheese, and Herbs

Vegetable Medley 🦦

Your choice of Grilled or Sauteed Seasonal Vegtables

Sauteed Broccoli

Garlic, Shallots, EVOO, Salt & Pepper