

Everyone's Favorite
DINNER 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 Meatball

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

Gourmet Cheese Platter

Served with Assorted Crackers

Traditional Antipasto

Assorted Olives, Cured Meats & Cheeses

Italian Antipasto Skewers

Assorted Cured Meats & Cheeses
Served on a Skewer

Fresh Mozzarella Bruschetta

Onions, Garlic, Basil, Tomato, Fresh Mozzarella

Spanakopita

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

Mini Brie En Croute

Brie Baked in a Pastry Crust with a 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

Marinated Chicken & Vegetable Kabobs

Skewers of Tender Chicken Pieces and Assorted Seasonal Vegetables

Eggplant, Peppers, & Goat Cheese Canapes

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

Clams Casino or Oreganato

Baked Clams, Breadcrumbs, Butter, Herbs

Crab Stuffed Mushrooms

Crab Meat, Breadcrumbs, Herbs, Parmigiano Reggiano

Smoked Salmon & Cream Cheese Canapes

Smoked Salmon, Creamy Cheese, Spread on Crisp Bread Slices

Drunken Clamz

Sauteed Chorizo, Sundried Tomatoes, Tarragon, White Wine, Roasted Garlic, Crostini, Lemon Wedge

Fillo-Wrapped Asparagus & Asiago

Asparagus Spears wrapped in Pastry with Cheese,
Baked until Crisp and Golden

PREMIUM OPTIONZ

\$4 per guest to substitute a standard selection/ \$10 per guest to add a third starter selection

Bacon Wrapped Scallop Skewers

Skewers of Juicy Scallops wrapped in Crispy Bacon

Whiskey Baby Back Riblets

Garnished with Chives

Grilled Shrimp on Rosemary Skewers

Skewers of Shrimp Grilled with Aromatic Rosemary

Marinated Beef & Vegetable Kabobs

Skewers of Tender Beef and Assorted Seasonal Vegetables

Crab Cakes

Served with Chipotle Sauce & Lemon Wedges

Grilled Lamb Chop Lollipops

Tender Bone-In Lamb Chops

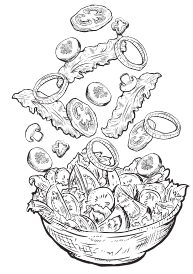
Melon En Prosciutto

Sliced Melon wrapped in Prosciutto



SALADZ

CHOICE OF 2



Additional salad selections: \$3 per guest

Caesar Salad

Romaine Lettuce, Red Onion, Roasted Tomatoes, Croutons, & Creamy Caesar Dressing

Mixed Greens Salad 

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

Cranbury Salad 

Romaine, Kale, Apple, Ricotta Salata, Dried Cranberries, Candied Walnuts, Honey White Balsamic Vinaigrette

Macaroni Salad

Diced Celery, Onion, Green Peppers, & Homemade Elbow Noodles in Creamy Dressing

Pasta Caprese Salad

Fresh Mozzarella, Diced Tomatoes, Homemade Pasta, Fresh Basil, & Balsamic Reduction

Mediterranean Pasta Salad

Feta, Mixed Olives, Diced Tomato, Red Onion, & Homemade Pasta in Homemade Greek Vinaigrette

PREMIUM OPTIONZ

\$3 per guest to substitute a standard selection / \$6 per guest to add a second salad selection

Warm Goat Cheese Salad 

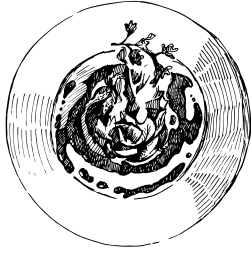
Fried Goat Cheese, Roasted Beets, Spiced Candied Walnuts, Baby Spinach, & Balsamic Vinaigrette

The Izeberg

Chopped Iceberg Lettuce, Crispy Pork Belly, Blue Cheese Crumbles, Fried Blue Cheese Balls, Cherry Tomato, Shoestring Potatoes, Poppyseed Dressing

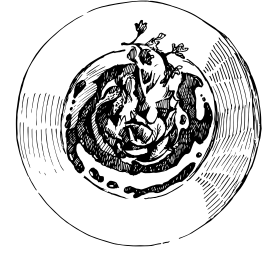
Chopped Italian

Chopped Salami, Capicola, Prosciutto Di Parma, Mortadella, Fresh Mozzarella, Sharp Provolone, Sundried Tomato, Roasted Red Peppers, Artichoke Hearts, Olives, Romaine, Red Wine Garlic Vinaigrette



ENTREEZ

CHOICE OF 2



See next page for Seafood and Premium Options

Additional entree selections: \$6 per guest

Home Made Meat Loaf

Ground Meat, Breadcrumbs, Seasonings, Shaped into a Loaf

Meatballs Marinara

Homemade Beef Meatballs Served in Marinara Sauce

Eggplant Parmigiana

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

Eggplant Rollatini

Fried Eggplant rolled with Ricotta Cheese topped with Homemade Marinara & Mozzarella

Chicken Francaise

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

Sausage, Peppers, & Onions

Served in Homemade Marinara Sauce

Pork Chops

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

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

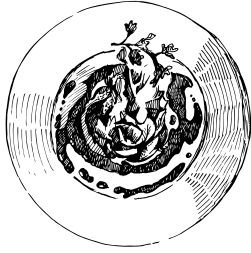
Broiled chicken, ricotta, provolone, shallots, pancetta, basil, garlic, pomodoro

Drunken Chicken

Panko-breaded fried chicken breast, mozzarella, fresh basil, vodka sauce

Chicken Pavarotti

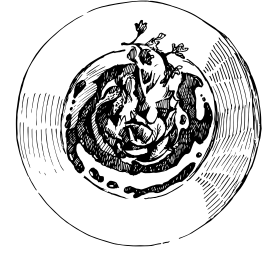
Mushrooms, Artichokes, & Pine Nuts in Creamy Pink Sauce



ENTREEZ

PAGE 2

From the Sea



Additional entree selections: \$6 per guest

Blackened Mahi Mahi

Served with Creole Sauce

Shrimp Scampi

Served in Lemon-Caper Sauce

Mussels

Prince Edward Island Mussels served in Choice of Homemade Marinara or Lemon-White Wine Sauce

Crab Cakes

Fried Jumbo Lump Crab Cakes with Vegetable Slaw, Chipotle Sauce, & Lemon Wedges

Stuffed Calamari

Sauteed Squid Stuffed with Jumbo Lump Crab Meat, Breadcrumbs, & Parmigiano Reggiano in a Lemon Sauce

Seafood Misto

Shrimp, Mussels, Clams, Scallops, & Calamari in Homemade Marinara

Honey Butter Tuna

Balsamic Glaze, Sauteed Baby Bok Choy

Lemon Herb Salmon

Lemon, Garlic, Rosemary, & Olive Oil

PREMIUM OPTIONZ

\$3 per guest to substitute a standard selection/ \$9 per guest to add a third entree selection

Prime Rib

Served with Horseradish Sauce & Au Jus

Braised Short Rib

Served in Beef Reduction Sauce

Grilled New York Strip

Served in Red Wine Reduction

Sliced Tenderloin of Beef

Served Room Temperature with Horseradish Sauce & Green Peppercorn Sauce

Beef Braciolo

Stuffed with Pine Nuts & Mozzarella in Tomato Sauce

Filet Mignon Medallions

Tender Cuts of Beef

Beef Bourguignon

Classic French Stew with Bacon, Pearl Onions, Mushrooms, & Burgundy Wine

Scallops Mojito

Wrapped in Applewood Smoked Bacon in a Sweet & Spicy Mango Mojito Sauce over Spinach

Pancetta Wrapped Sea Bass

Served over Spinach

Steamed Lobster Tails

Served with Lemon Wedges & Butter



HOMEMADE PASTAZ

CHOICE OF 1



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

Gnocchi Sorrentino

Spinach Gnocchi, Diced Fresh
Mozzarella, & Tomato Sauce

Vodka Rigatoni 

Creamy Pink 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

Baked Mac & Cheese

Elbow Macaroni in Creamy Cheese Sauce
topped with Breadcrumbs

Sicilian Baked Ziti

Fried Eggplant, Ricotta, Mozzarella, & Tomato Sauce

Bolognese

Pasta Shells in Slow-Braised Italian Meat Sauce

Meat Lasagna

Layers of Lasagna Noodles, Meat Sauce, Ricotta

PREMIUM OPTIONZ

\$2 per guest to substitute a standard selection / \$9 per guest to add a second pasta selection

Frutti De Mare

Bucatini Pasta, PEI Mussels,
Middle Neck Clams, Shrimp, & Calamari
in Pomodoro Sauce

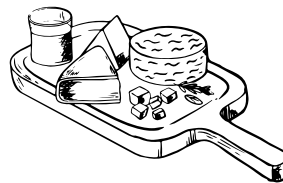
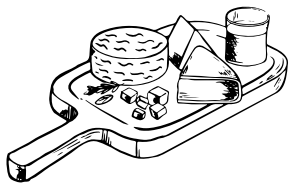
Lobster Ravioli 

Topped with Arugula, Bruschetta,
& Crab Meat in Pink Cream Sauce



SIDEZ

CHOICE OF 1



Additional side selections: \$3 per guest

Roasted Parmesan Potato Wedges 

Wedges of Potatoes, Seasoned with Parmesan Cheese, and Herbs

Jersey Shore French Fries

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

Sauteed Spinach

Garlic, Shallots, EVOO, Salt & Pepper

Sauteed String Beans

Garlic, Shallots, EVOO, Salt & Pepper

Sauteed Broccoli Rabe

Garlic, Shallots, EVOO, Salt & Pepper

Sauteed Baby Bok Choy

Garlic, Shallots, EVOO, Salt & Pepper

Vegetable Medley 

Your choice of Grilled or Sauteed Seasonal Vegetables