



ZINNA'S bistro



*Celebrating
10 Years!*

Restaurant

Catering

Food Trucks

Grill Trailer

Tent & Party
Rentals

Z

WINTER
2020



ZINNA'S bistro

Welcome To The Zinna's Family!

Keep in Touch!

Stay up-to-date with our specials, promotions, events, food trucks, and much more!



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Our Story



Zinna's Bistro is a family owned and operated Italian-American bistro that opened in January 2010. It is one of the hidden gems that make up the treasured Cranbury community. At Zinna's, we believe good food is simple food made with the freshest, highest quality ingredients available including homemade pastas, breads baked in-house, and a variety of produce that grows in our own on-premise garden.

Trucks or Trays, We Have It All!

With a bistro that accommodates 100 guests, a patio with outdoor seating, three food trucks, and a grill trailer, Zinna's is the ideal choice for your next event, no matter the size. We offer full service on- and off-premise catering options for all occasions, year round.

Baby and Bridal Showers

Weddings

Rehearsal Dinners and Engagement Parties

Retirement Parties

Employee Appreciation Events

Holiday Parties

BBQs and Pig Roasts

Birthdays

Family Reunions

ANY OCCASION SPECIAL TO YOU

Rise & Shine with Zinna's

All breakfast orders are available for off-premise catering and require a minimum of 15 guests.

OFF-PREMISE BREAKFAST BUFFET PACKAGES

CONTINENTAL BREAKFAST

\$9 per person

Arrangement of Freshly Baked Muffins, Croissants, & Danishes served with Butter. Orange Juice & Cranberry Juice. All Paper Products included.

AMERICAN BREAKFAST

\$14 per person

Trays of Scrambled Eggs, Applewood Smoked Bacon, Breakfast Sausage, Croissants, & Butter. Orange Juice & Cranberry Juice. All Paper Products included.

COFFEE **\$2.00 per person**

Cups, Stirrers, Sugar, Sweetener, Creamer

JUICE **\$2.00 per person**

Choice of Apple, Orange, or Cranberry

APPLEWOOD SMOKED BACON

Full Tray—\$70 Half Tray—\$38

BREAKFAST SAUSAGE

Full Tray—\$70 Half Tray—\$38

PORK ROLL

Full Tray—\$70 Half Tray—\$38

SCRAMBLED EGGS

Full Tray—\$48 Half Tray—\$28

Egg whites are available for an additional \$5

SPECIALTY SCRAMBLED EGGS

Select one of the following: Three Cheese, Spinach & Feta, or Mushrooms & Cheddar

Full Tray—\$52 Half Tray—\$32

ASSORTED BREAKFAST SANDWICHES **\$7/person**

includes Egg & Cheese, Bacon, Egg, & Cheese, Sausage, Egg, & Cheese, and Pork Roll, Egg, & Cheese, all served on rolls

Prices listed are based on cash purchases. An additional 3.5% is automatically applied for credit card transactions.



Let's Get the Party Started!

delicious hors d'oeuvres to win over your guests

Half Tray serves approximately 8-10 portions • Full Tray serves approximately 16-20 portions

WINGS *Choice of Buffalo, Barbeque, or Dry*

Half Tray (48 pcs.) \$55 Full Tray (96 pcs.) \$115

SESAME CHICKEN SKEWERS

Half Tray (16 pcs.) \$45 Full Tray (32 pcs.) \$80

MARINATED CHICKEN & VEGETABLE KABOBS

Half Tray (16 pcs.) \$40 Full Tray (32 pcs.) \$70

MARINATED BEEF & VEGETABLE KABOBS

Half Tray (16 pcs.) \$45 Full Tray (32 pcs.) \$75

GRILLED SHRIMP on ROSEMARY SKEWERS

Half Tray (16 pcs.) *Market Price*. Full Tray (32 pcs.) *Market Price*

SWEDISH MEATBALL SKEWERS

Half Tray (16 pcs.) \$40 Full Tray (32 pcs.) \$70

BACON-WRAPPED SCALLOP SKEWERS *Available On-Premise Only*

Half Tray (16 pcs.) *Market Price* Full Tray (32 pcs.) *Market Price*

CLAMS CASINO or OREGENATO *Available On-Premise Only*

Half Tray (15 pcs.) *Market Price* Full Tray (30 pcs.) *Market Price*

FRIED ZUCCHINI STICKS *Side of Horseradish Sauce*

Half Tray (40 pcs.) \$45 Full Tray (85 pcs.) \$85

MOZZARELLA TRIANGLES *Side of Pomodoro Sauce*

Half Tray (25 pcs.) \$60 Full Tray (50 pcs.) \$125

POTATO SKINS *with Bacon, Cheddar, Sour Cream*

Half Tray (20 pcs.) \$45 Full Tray (40 pcs.) \$85

Prices listed are based on cash purchases. An additional 3.5% is automatically applied for credit card transactions.

passed, plated, or platters

Mid-Day Meals

Zinna's Bistro is open five days a week for lunch service. The menu in our dining room changes seasonally with the addition of weekly specials.

If you are looking to host a corporate luncheon, meeting, or networking event at a different venue, our off-site catering options are below. All orders require a minimum of 10 guests.

SANDWICH PLATTER \$10 per person

Assortment of our Most Popular Gourmet Sandwiches

Choice of 1 Salad: *Mixed Greens, Potato, or Balsamic Pasta*

Assortment of Water and Sodas (1 per person) & All Paper Products

LITE LUNCH \$11 per person

Assorted Hot & Cold Wraps

Mixed Greens Salad with Balsamic Vinaigrette & Ranch Dressing

Assortment of Water and Sodas (1 per person) & All Paper Products

PANINI PLATTER \$10 per person

Assorted Panini-Pressed Gourmet Sandwiches

Choice of 1 Salad: *Mixed Greens, Potato, or Balsamic Pasta*

Assortment of Water and Sodas (1 per person) & All Paper Products

PINWHEEL SANDWICH PLATTER \$10 per person

Bread rolled with Herbed Cream Cheese, Sliced Tomato, Lettuce, and Your Choice of Two:

Turkey, Ham, Roast Beef, Grilled Eggplant, or Portabella Mushroom

Includes Mixed Greens Salad with Balsamic Vinaigrette & Ranch Dressing

Assortment of Water and Sodas (1 per person) & All Paper Products

GIANT PARTY SUBS \$19 per foot

3 foot subs serve approximately 10-15 people. 6 foot subs serve approximately 20-25.

All party subs MUST be ordered 48 hours in advance.

Choices: Ham, Salami, Roast Beef, Turkey, Roasted Eggplant, or Portabella Mushroom

Cheese Choices: American, Provolone, Mozzarella, or Cheddar

Condiment Choices: Lettuce, Tomato, Red Onion, Hot Peppers, Mayo, Mustard, or Oil & Vinegar

Following Choices are an additional \$3 per foot: Grilled Chicken, Prosciutto, Corned Beef, Fresh Mozzarella, or Brie Cheese



Prices listed are based on cash purchases. An additional 3.5% is automatically applied for credit card transactions.

Tasty and Tantalizing Appetizers



VEGETABLE STUFFED MUSHROOMS

Half Tray (25-30 pcs.) \$35 Full Tray (50-55 pcs.) \$65

CRAB STUFFED MUSHROOMS

Half Tray (25-30 pcs.) \$50 Full Tray (50-55 pcs.) \$90

SPANAKOPITA

Half Tray (16 pcs.) \$35 Full Tray (32 pcs.) \$65

MINI BRIE EN CROUTE with BERRIES

Half Tray (16 pcs.) \$35 Full Tray (32 pcs.) \$65

CRAB CAKES *Served with Chipotle Sauce & Lemon Wedges*

Half Tray (18 pcs.) Market Price Full Tray (36 pcs.) Market Price

GRILLED LAMB CHOP LOLLIPOPS

Half Tray (16 pcs.) \$70 Full Tray (32 pcs.) \$125

ROASTED EGGPLANT, PEPPERS, & GOAT CHEESE CANAPÉS

Half Tray (30 pcs.) \$35 Full Tray (60 pcs.) \$65

SMOKED SALMON & CREAM CHEESE CANAPÉS

Half Tray (30 pcs.) \$45 Full Tray (60 pcs.) \$75

FILLO-WRAPPED ASPARAGUS & ASIAGO

Half Tray (40 pcs.) \$45 Full Tray (80 pcs.) \$80

CHICKEN SPRING ROLL *Served with Teriyaki Sauce*

Half Tray (18 pcs.) \$35 Full Tray (36 pcs.) \$65

VEGETABLE SPRING ROLL *Served with Teriyaki Sauce*

Half Tray (18 pcs.) \$25 Full Tray (36 pcs.) \$45

THESE ARE JUST A FEW OF OUR MOST POPULAR OPTIONS. WE HAVE AN EXTENSIVE APPETIZER LIST. CALL FOR MORE.

Prices listed are based on cash purchases. An additional 3.5% is automatically applied for credit card transactions.





FRESH MOZZARELLA & ROASTED RED PEPPER CROISSANTS

Half Tray (20 pcs.) \$40 Full Tray (40 pcs.) \$70

FRESH MOZZARELLA BRUSCHETTA

Half Tray (27 pcs.) \$40 Full Tray (52 pcs.) \$70

GOAT CHEESE & SUN-DRIED TOMATO on ITALIAN BREAD

Half Tray (18 pcs.) \$40 Full Tray (36 pcs.) \$70

BRIE & PESTO CROSTINI

Half Tray (30 pcs.) \$40 Full Tray (60 pcs.) \$70

VEGETABLE CRUDITÉS

Party Platter \$50 (Includes Horseradish Dipping Sauce)

GOURMET CHEESE & FRUIT SKEWERS

Half Tray (20 pcs.) \$45 Full Tray (40 pcs.) \$75

MELONE EN PROSCIUTTO

Seasonal—Please inquire.

Half Tray (20 pcs.) \$60 Full Tray (40 pcs.) \$90

ITALIAN ANTIPASTO SKEWERS

Half Tray (20 pcs.) \$65 Full Tray (40 pcs.) \$95

TRADITIONAL ITALIAN ANTIPASTO

9 inch Round Platter \$55 16 inch Round Platter \$90

GOURMET CHEESE PLATTER *served with Assorted Crackers*

9 inch Round Platter \$65 16 inch Round Platter \$105

Half Tray serves approximately 8-10 portions · Full Tray serves approximately 16-20 portions

Prices listed are based on cash purchases. An additional 3.5% is automatically applied for credit card transactions.

Fresh Greens

In-house freshness is one of our favorite qualities. At Zinna's, we pride ourselves on our property's garden, and we boast about our variety of dressings which are all house made.

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

Half Tray \$35 **Full Tray** \$60



MIXED GREENS SALAD *Spring Mix, Grape Tomato, Red Onion, Mixed Olives, & Balsamic Vinaigrette*

Half Tray \$25 **Full Tray** \$50

PASTA CAPRESE SALAD *Fresh Mozzarella, Diced Tomatoes, Homemade Pasta, Fresh Basil, & Balsamic Reduction*

Half Tray \$40 **Full Tray** \$70

MEDITERRANEAN PASTA SALAD *Feta, Mixed Olives, Diced Tomato, Red Onion, & Homemade Pasta in Homemade Greek Vinaigrette*

Half Tray \$40 **Full Tray** \$70

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

Half Tray \$35 **Full Tray** \$55



WARM GOAT CHEESE SALAD

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

Half Tray \$45 **Full Tray** \$75

CRANBURY SALAD

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

Half Tray \$45 **Full Tray** \$75

Half Tray serves approximately 8-10 portions • **Full Tray** serves approximately 16-20 portions

Prices listed are based on cash purchases. An additional 3.5% is automatically applied for credit card transactions.

A plate of food has to have balance.

Complete your menu with one or more of these side dishes.

These vegetables dishes are merely the Zinna's crowdpleasers. If you do not see something you wish to offer your guests, does not mean we cannot make it.

ROASTED PARMESAN POTATO WEDGES

Half Tray \$25 Full Tray \$45



POTATO CROQUETS

Half Tray (20 pcs.) \$30 Full Tray (40 pcs.) \$55

JERSEY SHORE FRENCH FRIES

Half Tray \$25 Full Tray \$45

EGGPLANT PARMIGIANA

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

Half Tray \$30 Full Tray \$55

EGGPLANT ROLLATINI

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

Half Tray \$40 Full Tray \$65



SAUTÉED SPINACH or STRING BEANS

Half Tray \$30 Full Tray \$55

SAUTÉED BROCCOLI RABE

Half Tray Market Price

Full Tray Market Price

GRILLED or SAUTÉED SEASONAL

VEGETABLE MEDLEY

Half Tray \$35 Full Tray \$65

Half Tray serves approximately 8-10 portions

Full Tray serves approximately 16-20 portions

"Life is a Combination of Magic and Pasta."

From penne to gnocchi, Zinna's makes all of our pasta in house, so that you have the freshest tasting meal possible!

PENNE POMODORO *Classic Italian Tomato Sauce*

Half Tray \$30 **Full Tray** \$55



PENNE ala VODKA *Creamy Pink Sauce*

Half Tray \$35 **Full Tray** \$65

FOUR-CHEESE RAVIOLI *Mascarpone, Ricotta, Mozzarella, & Parmigiano Reggiano*

Cheeses in Marinara Sauce

Half Tray \$35 **Full Tray** \$65

BAKED ZITI *Ricotta, Mozzarella, & Tomato Sauce*

Half Tray \$30 **Full Tray** \$55

SICILIAN BAKED ZITI

Fried Eggplant, Ricotta, Mozzarella, & Tomato Sauce

Half Tray \$35 **Full Tray** \$65

BAKED MAC & CHEESE

Elbow Macaroni in Creamy Cheese Sauce topped with Breadcrumbs

Half Tray \$35 **Full Tray** \$65

PUTTANESCA

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

Half Tray \$35 **Full Tray** \$65

PENNE PRIMAVERA

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

Half Tray \$40 **Full Tray** \$75

RIGATONI & BROCCOLI *in Oil & Garlic Sauce*

Half Tray \$40 **Full Tray** \$75

Half Tray serves approximately 8-10 portions

Full Tray serves approximately 16-20 portions

Prices listed are based on cash purchases. An additional 3.5% is automatically applied for credit card transactions.



Homemade Pastas

GNOCCHI SORRENTINA

Spinach Gnocchi, Diced Fresh Mozzarella, & Tomato Sauce

Half Tray \$45 Full Tray \$85

FRUTTI DI MARE

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

Half Tray \$65 Full Tray \$115

LOBSTER RAVIOLI

Topped with Arugula, Bruschetta, & Crabmeat in Pink Cream Sauce

Half Tray \$70 Full Tray \$120

PENNE CHARLIE

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

Half Tray \$45 Full Tray \$85

BOLOGNESE

Slow-Braised Italian Meat Sauce

Half Tray \$45 Full Tray \$85

PENNE PESTO

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

Half Tray \$45 Full Tray \$85

MEAT LASAGNA

Half Tray \$55 Full Tray \$95

"Italian cuisine, at its very best, is a math problem that doesn't add up. A tangle of noodles, a few scraps of pork, a grating of cheese are transformed into something magical. 1+1=3: more alchemy than cooking."

— Matt Goulding

Prices listed are based on cash purchases. An additional 3.5% is applied for credit card transactions.



Poultry, Pork, & Veal

CHICKEN

Half Tray \$50 Full Tray \$95

VEAL

Half Tray \$65 Full Tray \$125

PORK TENDERLOIN

Half Tray \$55 Full Tray \$105

Half Tray serves approximately 8-10 portions

Full Tray serves approximately 16-20 portions

How Would You Like That Prepared?

FRANCAISE

Egg-Battered & Sautéed in Lemon-White Wine Sauce

MARSALA

Sautéed in Traditional Mushroom-Marsala Sauce

PARMIGIANA

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

CRISP MILANESE

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

SORRENTINA

Layered with Fried Eggplant, Prosciutto, & Mozzarella

COMO

Shiitake, Portabella, & White Mushrooms in Cream Sauce

PICCATA

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

STUFFED MEDITERRANEAN

Fresh Mozzarella, Roasted Red Peppers, Spinach

PAVAROTTI

Mushrooms, Artichokes, & Pine Nuts in Creamy Pink Sauce

SALTIMBOCCA

Prosciutto & Sage in Brown Brandy Sauce

LEMON-ROSEMARY

Lemon, Garlic, Rosemary, & Olive Oil

FLORENTINE

Sautéed Spinach, Mozzarella, Homemade Marinara, & Parmigiano Reggiano

MURPHY

Diced Potatoes, Sausage Crumble, Onions, & Peppers

MADEIRA

Mozzarella, Fresh Basil, & Madeira Mushroom Sauce

BRIE STUFFED

Pears, Brie, & Champagne Cream Sauce

CHICKEN FINGERS & FRENCH FRIES

Half Tray \$40 Full Tray \$75

THESE ARE ONLY SOME OF OUR MOST POPULAR OPTIONS. JUST BECAUSE IT'S NOT LISTED, DOES NOT MEAN WE CANNOT MAKE IT!

Prices listed are based on cash purchases. An additional 3.5% is automatically applied for credit card transactions.

For the Carnivores

BEEF BRACIOLE

Stuffed with Pine Nuts & Mozzarella in Tomato Sauce

Half Tray (18 pcs.) \$40 Full Tray (36 pcs.) \$75

BEEF BOURGINON

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

Half Tray \$45 Full Tray \$85

HOMEMADE MEATLOAF

Half Tray \$45 Full Tray \$85

MEATBALLS MARINARA

Half Tray (24 pcs.) \$40 Full Tray (48 pcs.) \$75

SAUSAGE, PEPPERS, & ONIONS

Served in Homemade Marinara Sauce

Half Tray \$40 Full Tray \$75

MEATBALLS PARMIGIANA

Baked with Mozzarella, Parmigiano Reggiano, & Homemade Marinara Sauce

Half Tray (24 pcs.) \$45 Full Tray (48 pcs.) \$85

PRIME RIB

Served with Horseradish Sauce & Au Jus

Half Tray Market Price Full Tray Market Price

BRAISED SHORT RIB

Served in Beef Reduction Sauce

Half Tray Market Price Full Tray Market Price

GRILLED NEW YORK STRIP

Served in Red Wine Reduction

Half Tray Market Price Full Tray Market Price

FILET MIGNON MEDALLIONS

Half Tray Market Price Full Tray Market Price

SLICED TENDERLOIN of BEEF

Served Room Temperature with Horseradish Sauce & Green Peppercorn Sauce

Half Tray Market Price Full Tray Market Price

Prices listed are based on cash purchases. An additional 3.5% is automatically applied for credit card transactions.

From the Sea

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

Half Tray Market Price **Full Tray** Market Price



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

Half Tray (16 pcs.) Market Price **Full Tray** (32 pcs.) Market Price

MAHI MAHI & SHRIMP SCAMPI served in Lemon-Caper Sauce

Half Tray Market Price **Full Tray** Market Price



BLACKENED MAHI MAHI served with Creole Sauce

Half Tray Market Price **Full Tray** Market Price

GRILLED SALMON in Cherry Tomato, Caper, & White Wine-Dijon Sauce

Half Tray Market Price **Full Tray** Market Price

LEMON-HERB SALMON

Half Tray Market Price **Full Tray** Market Price

SCALLOPS MOJITO wrapped in Applewood Smoked Bacon in a Sweet & Spicy

Mango Mojito Sauce over Spinach

Half Tray (25 pcs.) Market Price **Full Tray** (50 pcs.) Market Price



PANCETTA WRAPPED CHILEAN SEA BASS served over Spinach

Half Tray (15 pcs.) Market Price **Full Tray** (30 pcs.) Market Price

STEAMED LOBSTER TAILS served with Lemon Wedges & Butter

Half Tray (8 tails) Market Price **Full Tray** (16 tails) Market Price

STUFFED CALAMARI Sautéed Squid stuffed with Jumbo Lump Crab Meat,

Breadcrumbs, & Parmigiano Reggiano in a Lemon Sauce

Half Tray (15 pcs.) \$70 **Full Tray** (30 pcs.) \$135



Half Tray serves approximately 8-10 portions

Full Tray serves approximately 16-20 portions

Prices listed are based on cash purchases. An additional 3.5% is automatically applied for credit card transactions.

On-Premise Parties & Events

Custom menus are created specially for your event based on your preferences. We can create any menu that you like which can include but is not limited to the food selections from this catering booklet. Zinna's is your full service, one stop location for all your event planning needs.

Call or email us for any private event inquiries!



Sweet Treats

MOM'S ASSORTED HOMEMADE COOKIE PLATTER

12 inch Round Platter (Feeds 10-12) \$18
16 inch Round Platter (Feeds 20-25) \$42



MOM'S HOMEMADE COOKIE & BROWNIE PLATTER

12 inch Round Platter (Feeds 10-12) \$19
16 inch Round Platter (Feeds 20-25) \$42



MOM'S HOMEMADE MINI DESSERTS

12 inch Round Platter (Feeds 10-12) \$23
16 inch Round Platter (Feeds 20-25) \$42





Off-Premise Events

WE DO IT ALL!

With a bistro that accommodates 100 guests, a patio for outdoor dining, three food trucks, tent rentals, and a grill trailer, Zinna's is the ideal choice for your next event, no matter the size. In addition to providing a delicious meal, let us help your furnish your event with tables, chairs, linens and tents to make your special occasion a day to remember.

Employee Luncheons and Appreciation Events

Birthdays

Graduations

Retirement Parties

Holiday Parties

Family Reunions

BBQs and Pig Roasts

Engagement Parties and Rehearsal Dinners

Baby and Bridal Showers

Weddings

... ANY OCCASION SPECIAL TO YOU!

zinnafoodtruck@gmail.com

DOWNLOAD OUR APP FOR SPECIALS & EVENTS

Food Trucks



TRUCK
YEAH!



Whether it is at the park, a corporate center, or in the privacy of your own home, we can handle any crowd.

Food Truck Private Event Packages

THE BASICS

MAIN DISHES :

All served with Fries

- Hamburger Sliders
- Cheeseburger Sliders
- Veggie Burger Sliders
- Pulled Pork Sliders
- Chicken Tenders

CHOICE OF SALAD :

1 Tray per 30 People

Pasta, Potato, or Coleslaw

- All Condiments
- Assorted Sodas & Water

EXECUTIVE PACKAGE

MAIN DISHES :

All served with Fries

- Hamburger Sliders
- Cheeseburger Sliders
- Sausage, Peppers, & Onions
- Veggie Burger Sliders
- Pulled Pork Sliders
- Chicken Tenders

CHOICE OF SALAD :

1 Tray per 30 People

Pasta, Potato, or Coleslaw

- All Condiments
- Assorted Sodas & Water

ALL PACKAGES ARE CUSTOMIZABLE TO PERFECTLY FIT YOUR EVENT'S NEEDS

- 100 person minimum (Additional fees may apply for less than 100 guests)
- Prices listed are based on cash purchases. An additional 3.5% is applied for credit card transactions.
- \$250 non-refundable minimum deposit required to secure date. 50% of the balance is due ten days prior to the event. The remaining balance is due the day of the event.
- Rates vary by location. Where applicable, host is responsible for any permits that may be required by city or state officials.

Food Truck Private Event Packages

FOODIE PACKAGE

MAIN DISHES :

All Served with Fries

- Veggie Burger Sliders
- Pulled Pork Sliders
- Short Rib Sliders
- Chicken Tenders
- Half/Half Sliders
- Roasted Ribeye Sandwich
- Sausage, Peppers, & Onions

CHOICE OF SALAD :

1 Tray per 30 People

Pasta, Potato, or Coleslaw

- All Condiments
- Assorted Sodas & Water

**ALL PACKAGES ARE CUSTOMIZABLE TO PERFECTLY FIT
YOUR EVENT'S NEEDS**

- 100 person minimum (Additional fees may apply for less than 100 guests)
- Prices listed are based on cash purchases. An additional 3.5% is applied for credit card transactions.
- \$250 non-refundable minimum deposit required to secure date. 50% of the balance is due ten days prior to the event. The remaining balance is due the day of the event.
- Rates vary by location. Where applicable, host is responsible for any permits that may be required by city or state officials.

**From Zinna's Eatz
the smallest of our fleet
to Jerzey Eatz
the largest food truck
in the state
your options are
LIMITLESS!**



Grill Trailer Private Event Packages

THE BASICZ MENU

- Hamburgers
- Cheeseburgers
- Veggie Burgers
- Hot Dogs
- Fries
- Jersey Fresh Corn on the Cob (seasonal)
- Italian Vinaigrette Pasta Salad
- Coleslaw (vinegar-based)

Includes Lettuce, Pickle Chips, Red Onions, Tomato, Ketchup, Mustard, Relish, & BBQ Sauce. Place settings included paper plates, plastic utensils, and paper napkins.

\$25 Per Guest + \$125 Labor Surcharge | 50 - 79 Guests | 2 Hours of Grilling

\$24 Per Guest + \$150 Labor Surcharge | 80 - 124 Guests | 3 Hours of Grilling

\$22 Per Guest + \$175 Labor Surcharge | 125+ Guests | 3 Hours of Grilling

THE CORPORATE PICNIC MENU

- Hamburgers
- Cheeseburgers
- Veggie Burgers
- Hot Dogs
- BBQ Pulled Chicken
- Sausage, Peppers, & Onions
- Fries
- Jersey Fresh Corn on the Cob (seasonal)
- Italian Vinaigrette Pasta Salad
- Coleslaw (vinegar-based)
- Potato Salad

Includes Lettuce, Pickle Chips, Red Onions, Tomato, Ketchup, Mustard, Relish, & BBQ Sauce. Place settings included paper plates, plastic utensils, and paper napkins.

\$28 Per Guest + \$125 Labor Surcharge | 50 - 79 Guests | 2 Hours of Grilling

\$26 Per Guest + \$150 Labor Surcharge | 80 - 124 Guests | 3 Hours of Grilling

\$23 Per Guest + \$175 Labor Surcharge | 125+ Guests | 4 Hours of Grilling

A large spread of food is displayed on a table, including a charcuterie board with various cheeses, meats, and fruits, skewers of vegetables, and a variety of fresh fruits and vegetables.

*"People who love to eat
are always the best people."*

- Julia Child

10 Cedarbrook Drive, Cranbury, NJ 08512

(609) 860-9600

www.zinnasbistro.com/catering