

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



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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

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## PREMIUM OPTIONZ

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

**Warm Goat Cheese Salad** 

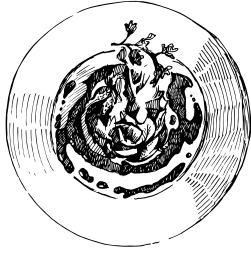
Fried Goat Cheese, Roasted Beets, Spiced Candied Walnuts, Baby Spinach, & Balsamic Vinaigrette

**The Izeberg**

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

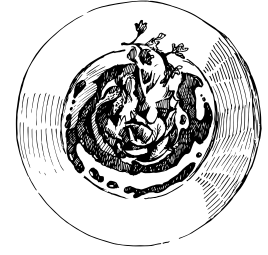
**Chopped Italian**

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, Homemade Marinara, & 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

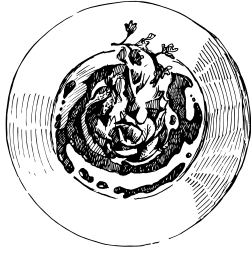
Broiled chicken, ricotta, provolone, shallots, pancetta, basil, garlic, pomodoro

### Drunken Chicken

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

### Chicken Pavarotti

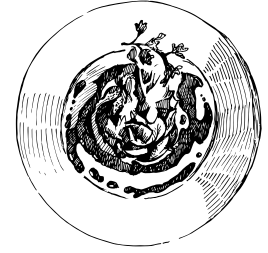
Mushrooms, Artichokes, & Pine Nuts in Creamy Pink Sauce



# 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

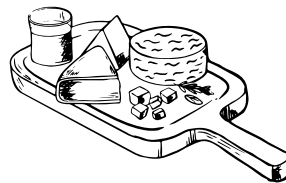
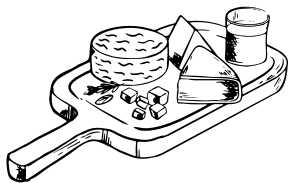
**Lobster Ravioli** 

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



# SIDEZ

CHOICE OF 1



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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