



Lakeside Lunch

EVENT PACKAGE

What's Included

Price: \$30 Per Guest before Tax and Event Fees

Event Fees Include: Event Coordination, Set Up, Break Down and Gratuity

For Non-Privatized, On-Premise Events Only

ALL COURSES ARE SERVED FAMILY STYLE

SaladZ & StarterZ Choice of 1

MainZ Choice of 3

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.**



SALADZ & STARTERZ



CHOICE OF 1

Additional starter or salad selections: \$5 per guest

Gamberetto

Chilled Shrimp, Red Onion, Romaine, Fresh Squeezed Lemon, Parsley, Red Wine Vinegar

Warm Goat Cheese Salad

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

Chris's Caesar Salad

Romaine Heart, Crispy Prosciutto, Sous Vide Yolk, Homemade Croutons, Shaved Pecorino Romano

Cranbury Salad

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

Mediterranean Salad

Grilled Chicken, Portabella Mushrooms, Red Onion, Roasted Peppers, Fresh Mozzarella, Roasted Tomato, Baby Spinach, Balsamic Vinaigrette

Izeberg Salad

Grilled Chicken, Portabella Mushrooms, Red Onion, Roasted Peppers, Fresh Mozzarella, Roasted Tomato, Baby Spinach, Balsamic Vinaigrette

Black Garlic Quesadilla

Sautéed Chicken, Caramelized Onions, Smoked Gouda, Fermented Garlic Hummus, Crème Fraîche

Lobster Mac & Cheese

Gruyère, Asiago, Smoked Gouda, Applewood Smoked Bacon Jam, Toasted Panko Breadcrumbs

Z Tot Poutine

Crème Fraîche and Chive Tater Tots, Cheese Curds, Rosemary Brown Gravy

Sweet Heat Calamari

Cherry Pepper Glaze

Whiskey Baby Back Riblets

Chives, Sweet Potato Fries

PREMIUM UPGRADEZ

\$2 per guest to substitute a standard selection /
\$9 per guest to add an additional premium selection

Ma's MeatBalls

Handmade Beef Meatballs, Ricotta, Shaved Parmigiano Reggiano, Pomodoro, Basil, Crostini

Traditional Antipasto

Assortment of Cured Meats and Cheeses

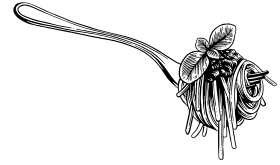
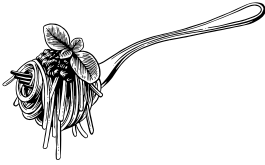




MAINZ

(Page 1)

CHOICE OF 3



Additional main selections: \$7 per guest

PASTAS

Lemon Ricotta Pasta

Mini Pasta Shells, Spinach, Peas, Braised Artichoke, Roasted Garlic, Parmigiano Reggiano, Lemon Zest, Cracked Black Pepper

Cavatelli Broccoli Rabe

Sweet Italian Sausage, Sundried Tomato, Roasted Garlic, Parmigiano Reggiano

Cavatelli Broccoli Rabe

Slow-Braised Italian Meat Sauce, Burrata, Parmigiano Reggiano

Shrimp Fusilli

Applewood Smoked Bacon, Shallots, Roasted Garlic, Pomodoro, Fresh Basil, Red Pepper Flake

Gemelli Nero

Sweet Fennel Sausage, Fermented Garlic, Arugula, Cream, Pecorino Romano, Homemade Gemelli, Balsamic Glaze

Four Cheese Ravioli

Filled with Mascarpone, Ricotta, Mozzarella, Parmigiano Reggiano, Pomodoro, Fresh Basil

BREAKFAST FAVORITES

The Greek Scramble

Egg Whites, Spinach, Feta

Chorizo Scramble

Cherry Tomato, Red Onion, Cheddar, Crème Fraîche

Mushroom Overload Scramble

Mushroom Medley, Sharp Provolone, Spinach, Caramelized Onions

Mini Avocado Toast

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

Lemon Ricotta Pancakes

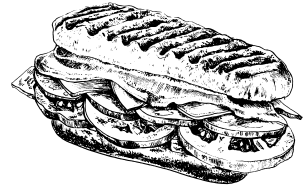
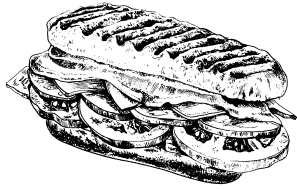
Maple Syrup, Fresh Whipped Cream





MAINZ (Page 2)

CHOICE OF 3



Additional main selections: \$7 per guest

CUT INTO FOURS - PANINI STYLE

CLASSIC HANDHELDS

Cherry Pepper Chicken Sandwich

Breaded Chicken Cutlet, Fresh Mozzarella, White Wine Garlic Cherry Peppers, Sautéed Broccoli Rabe, House Garlic Bread

GodFather Sandwich

Breaded Chicken Cutlet, Fresh Mozzarella, Prosciutto, Vodka Sauce, Parmigiano Reggiano, Italian Bread

The Vincenzo

Ma's Meatballs, Burrata, Ricotta, Fresh Basil, Arugula, Balsamic Reduction, Fresh Semolina

Turkey Avocado Panini

Roasted Turkey, Avocado, Cheddar, Tomato, Applewood Smoked Bacon, Ranch, Pressed Italian Bread

Italian Chicken Panini

Grilled Chicken, Roasted Red Peppers, Fresh Mozzarella, Arugula, Balsamic Reduction, Pressed Italian Bread

Grilled Veggie Focaccia

Portabella Mushrooms, Roasted Red Peppers, Squash, Fresh Mozzarella, Roasted Tomatoes, Balsamic Vinaigrette

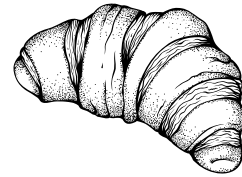
CROSSIANTS

Mini Shrimp Salad Croissants

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

Mini Chicken Salad Croissants

Carrot, Celery, Garlic Aioli, Dijon, Lemon Zest, Red Onion



PREMIUM UPGRADEZ

\$2 per guest to substitute a standard selection /
\$9 per guest to add an additional premium selection

Z 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, Fresh Semolina

Short Rib Grilled Cheese

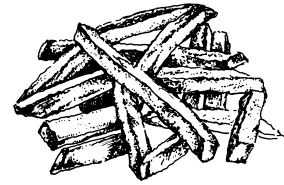
Gruyère, Asiago Cheese, Caramelized Onions, Roasted Garlic Aioli, Texas Toast





SIDEZ

CHOICE OF 1



Additional side selections: \$2 per guest

Sweet Potato Fries

Served with Chipotle Aioli

Tater Tots

Served with Chipotle Aioli

Jersey Shore French Fries

Served with Queso Blanco

Sweet Potato Fries

Served with Chipotle Aioli

PREMIUM UPGRADEZ

\$2 per guest to substitute a standard selection /
\$4 per guest to add an additional premium selection

Applewood Smoked Bacon

One, Thick, Center-Cut Slice per Guest

