ZAMBISTRO

CATERING

2027 MENU

408 MAIN STREET
MEDINA, NY 14103

ZAMBISTRO.COM

585 798 2433

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BREAKFAST BUFFET PACKAGE $26

Fresh Fruit, Bagels, Cream Cheese

Italian Egg Scramble

Cheddar Crushed Potatoes

Breakfast Sausage

Smoked Bacon

Add Juice & Coffee Station $5

PLATED BRUNCH MENU $30

First Course

Fresh Fruit Bowl

Seasonal Fruit & Berries, Greek Yogurt, Granola

Second Course

Field Greens, Balsamic

Ham & Cheese Quiche

BUFFET BRUNCH MENU $34

Fresh Fruit, Mini Parfait

Smoked Salmon, Bagels, Cream Cheese

Cobb Salad

Spinach & Feta Quiche

Ham & Cheese Crepes

Maple Sausage

Bacon & Blue Cheese Crushed Potatoes

Three Cheese Mac & Cheese

Chef Carved Ham- ***$10*** *Chef Carved Sirloin-* ***$15***

Waffle Station ***$8*** *Add All 3 Stations* ***$30***

Add Hand Passed Prosecco, Mimosas, Champagne Punch $9/ Glass

Add Plated Cheesecake, or Chocolate Cake $8/ Person

$30 PLATED LUNCH MENU #1

First Course

Roasted Tomato Bisque

Second Course

Zambistro Chicken Salad Croissant with Grapes

Or

Gluten Free Chicken Salad Radicchio Cup

$36 PLATED LUNCH MENU #2

First Course

Caprese Salad, Balsamic- GF

Assorted Bread Basket, Butter

Second Course

Lemon- Basil Roasted Chicken-

8oz Organic Chicken Breast, Roasted Garlic Mashed, Seasonal Vegetable, Lemon- Basil Cream Sauce- GF

Or

Vegetarian Pasta Primavera

$30 SHOWER LUNCH BUFFET MENU

Seasonal Goat Cheese Salad

Fresh Fruit

Fresh Potato Chips

Three Cheese Mac & Cheese

Assorted Gourmet Sandwiches & Wraps:

Ham & Swiss Croissant, Turkey Focaccia

Roast Beef & Horseradish,

Grilled Vegetable, Chicken Salad

Add Mini Dessert Bar $10/ Person

Mini Crème Brulee, Triple Chocolate Mousse Cannoli, Cheese Cake Parfaits, Tiramisu Shooters, Chocolates, Macaroons

Add Real China & Flatware $5/ Person

$22 ZAMBISTRO BOXED LUNCH

Turkey Wrap, Chips, Greek Pasta Salad or

Gluten Free Sandwich/ Vegetarian Salad

Bottle of Water- *Add Cannoli $2*

$24 COLD LUNCH PACKAGE #1

Assorted Cold Wraps & Sandwiches

Field Green Salad, Ranch & Italian

Homemade Potato Chips

$26 COLD LUNCH PACKAGE #2

Assorted Gourmet Sandwiches & Panini

Caesar Salad, Mac & Cheese

Both Cold Lunch Packages Include:
Assorted Soda, Bottled Water, Sparkling Water & Disposable Place Settings

Just the Wrap & Sandwich Platter **$10 Each**

Add Cookies, Cannoli, Brownie Tray **$5 Person**

$28 HOT LUNCH PACKAGE

Choose 1 Salad:

Field Green Salad, Ranch, Italian

Caesar Salad

Choose 2 Sides:

Roasted Potatoes, Parmesan Broccoli

Mac & Cheese, Gorgonzola Baked Ziti

Choose 2 Meats:

BBQ Pulled Pork, Mini Beef on Weck

Roasted Chicken

Grilled Chicken Asiago, Chicken Parmesan

Mama's Meatballs

Upscale Disposable Place Settings

10 Guest Min. on Lunch Cold Packages

20 Guest Min. on Hot Lunch Package

APPETIZER MENU

COLD APPETIZERS

25PPL/ 50PPL

Fresh Fruit Tray **$50/ $85**

Fresh Vegetable Tray **$50/ $85**

Grilled Vegetable Tray **$65/ $115**

Relish Tray **$55/ $100**

Imported Cheese & Crostini Tray **$85/ $165**

Domestic Cheese & Cracker Tray **$65/ $125**

Pepperoni/ Salami Tray **$80/$155**

Large Shrimp Cocktail **$3 Each**

50 Assorted Wrap Pin Wheels **$155**

50 Chicken Salad Lettuce Wraps **$205**

50 Ahi Tuna Skewers, Sesame Glaze **$155**

50 ASSORTED FINGER SANDWICHES $250

Turkey Cranberry, Salmon BLT, Roast Beef, Ham & Gouda Goat Cheese & Roasted Pepper

FRUIT & CHEESE BOARD

Small Board (25ppl) **$125** * Large (50ppl) **$245**

Assortment of Dried Fruit & Berries * Artisan Cheeses * Butter Crostini

ITALIAN CHARCUTERIE

Small Board (25ppl**) $155** * Large (50ppl) **$305**

Olives * Marinated & Pickled Vegetables * Italian Meats *Gourmet Cheese * Dried Fruit * Olive Oil Crostini

BRUSCHETTA BAR 50PPL

$155 * Seasonal Hummus * Tomato Basil * Spinach Artichoke * Butter Crostini * Grilled Pita * Focaccia

APPETIZER MENU

HOT APPETIZERS

Spinach Bread **$18/ Loaf 10 Slices**

Sausage Bread **$20/ Loaf 10 Slices**

50 Parmesan & Truffle Risotto Balls **$125**

50 Mac & Cheese Bites **$125**

50 Mini Crab Cakes **$200**

100 Soft Pretzel Bites / Cheddar Beer Sauce **$100**

80 Italian Sausage Stuffed Mushrooms **$200**

80 Spinach & Feta Stuffed Mushrooms **$175**

2# Baked Brie Wheel- Caramel-Cranberry-Walnut Chutney, Butter Crostini **$125 (25 PPL)**

Spinach & Artichoke Dip, Pita **$120 (25ppl)**

50 Chicken Sate Skewers, Peanut Sauce **$150**

50 BBQ Bacon Wrapped Shrimp **$225**

50 BBQ Bacon Wrapped Scallops **$300**

50 Lamb Lolli Chops, Garlic Pesto, Feta **$400**

MEATBALLS 125 MINI/ TRAY

Swedish **$115** Italian **$105**
Cranberry Sesame **$115**
Wild Mushroom & Truffle Cream **$130**
BBQ Gorgonzola **$120**
Buffalo Blue Cheese **$115**

BISTRO SLIDERS 28 PIECES/ TRAY

Bistro Burger Sliders **$150**
Mickey Mantle Burger Sliders **$145**
Bacon Cheddar Burger Sliders **$155**
Beef on Weck Sliders **$145**
Chicken Cutlet Sliders **$145**
Buffalo Chicken Sliders **$150**
Monte Cristo Sliders **$150**

GRILLED FLATBREAD PIZZAS

Flatbread About 40 Bite Sized Pieces

Broccoli Chicken **$65** Steak & Arugula **$65**
White Pizza $**60** Margherita **$60** Sicilian **$60**
Chicken Bacon Ranch **$60** Lobster **$75**

PASSED APPETIZERS

*Typically, Hand Passed or Displayed on Small Plates. Priced **$3** Per Piece.*

Flatbread Pizzas- *GF Upon Request*

Sicilian, White Pizza, Spinach & Ricotta, Fig & Goat Cheese, Lobster, Margarita

Bamboo Skewers

Grilled Meatball Skewer, Sesame Glaze
Italian Meatball Skewer
*Ahi Tuna Skewer & Blood Orange Teriyaki- **GF***
*Espresso Dusted Hanger Steak, Pesto - **GF***
*Sirloin & Mushroom Skewer, Horsey Aioli- **GF***
Parmesan & Truffle Risotto Ball
*Chicken Sate, Peanut Sauce- **GF***
Soft Pretzel Bite, Cheddar Beer Sauce
*Pineapple Pork Belly, Apple Cider BBQ- **GF***
*Italian Caprese Skewers- **GF***

Shooters

Gouda -Truffle Mac & Cheese
*Lobster- Mango Salad - **GF***
Deconstructed Shrimp Cocktail, Bloody Mary
*Lemongrass Shrimp Salad, Cashews- **GF***
*Tropical Fruit Salad, Lime Vinaigrette- **GF***
*Coconut Curry Bisque- **GF***
Tomato Parm. Bisque, Parmesan Crostini

*"Chicken Wing" Stuffed Celery Stalk - **GF***
Mac & Cheese Lolly Pop
Buffalo Chicken Meatballs
Corn Hush Puppy, Spicy Mayo
*Jumbo Shrimp Cocktail - **GF***
Fig & Goat Cheese Crostini
Roast Beef & Horseradish Crostini
*Smoked Salmon, Cucumber Tzatziki- **GF***
Mini Crab Cake, Old Bay Aioli
Italian Sausage Stuffed Mushrooms

APPETIZER PACKAGES

COCKTAIL PARTY SAMPLE MENU #1

Fresh Fruit Tray

Fresh Veggie Tray

Domestic Cheese & Cracker Tray

Spinach & Artichoke Dip, Grilled Pita

Assorted Wrap Pin Wheels

Mac & Cheese Bites

Italian Meatballs

Mini Beef on Weck Sliders

Upscale Disposable Place Settings

$35/Person

Add Cookies, Cannoli, Brownie Tray & Coffee Station **$9 Person**

APPETIZER PACKAGES

COCKTAIL PARTY SAMPLE MENU #2

Fruit & Cheese Board

Bruschetta Bar

Assorted Finger Sandwiches

Italian Antipasti Display

Parmesan & Truffle Risotto Balls

Cranberry Sesame Meatballs

Assorted Flatbread Pizza

Mini Burger Sliders

Upscale Disposable Place Settings

$37/ Person

Add Hand Passed Canapés See Page 7

COCKTAIL STATION PACKAGE

Appetizer Station

Zambistro Charcuterie Board

Buffalo Station

Mini Beef on Weck Sliders

Buffalo Chicken Kabobs

House Made Potato Chips, Buffalo Dip

Burger Bar

Assorted Mini Slider Burgers
Mickey Mantle on Sesame, Bacon Cheddar on Brioche

Roasted Potato Wedges, Chipotle Ketchup

Italian Station

Assorted Flatbread Pizzas
White, Sicilian, Lobster

Meatball Trio
Italian, Wild Mushroom- Truffle, BBQ Gorgonzola

Upscale Disposable Place Settings

$45/Person

LATE NIGHT STATIONS

50 Guest Minimum ($300 Station Fee)

MAC & CHEESE STATION $7/ Person

Lobster, Smoked Gouda/ Truffle, Cheddar

GRILLED FLATBREAD PIZZAS $7/ Person

White, Lobster Sicilian

BUFFALO STATION $12/ Person

48 Chicken Kabobs, 48 Mini Beef on Weck, Fresh Chips

BURGER BAR $8/ Person

Assorted Slider Burgers, Fresh Potato Chips

SOFT PRETZEL STATION $7/ Person

Cheddar Beer Sauce, Honey Mustard

POPCORN STATION $6/ Person

Salty Caramel, White Cheddar, Truffle

FRENCH FRY STATION $8/ Person

Chipotle Aioli, Malt Vinegar Aioli, Ketchup, Buttermilk Ranch

ICE CREAM STATION $8/ Person

Trio Ice Cream, Assorted Toppings

LIVE CANNOLI STATION $8/ Person (1 Hour)

Choose 4 Toppings: Chocolate Chips, Chocolate Sprinkles, Rainbow Sprinkles, Oreo Cookie, Pistachios, Coconut Flakes, Reese's Pieces, Peanuts

BUFFET MENU

Build Your Own Buffet with 4 Sides & 2 Meats

PICK UP & DROP OFF MENU

One Tray Feeds About 20

SALADS & COLD SIDES

Field Green Salad, 2 Dressings (GF) **$40**

Greek (GF) **$45** Caesar Salad **$45**

The Fall Salad (GF) **$45** Old World Salad (GF) **$50**

Seasonal Goat Cheese Salad (GF)**$50**

Caprese (GF) **$50** Vegetable Quinoa (GF, VEGAN) **$55**

Vegan Slaw, Peanut Vinaigrette (GF, VEGAN) **$50**

Apple Slaw (GF) **$40** Fresh Fruit (GF) **$55**

Salt & Vin. Potato Salad **$50**

Loaded Potato Salad (GF) **$55** Lemon Pot. Salad (GF) **$45**

BLT Pasta Salad **$45** Broccoli Salad (GF) **$45**

Greek Pasta Salad **$50** Dill Mac Salad **$45**

Garlic Bread Sticks **$40** Dinner Rolls, Butter **$40**

VEGETABLES

Garlic Green Beans (GF) **$60** Green Beans, Almonds **$60**

Kabobs (GF) **$60** Parmesan Broccoli (GF) **$55**

Amaretto Glazed Carrots (GF) **$50**

Cauliflower Gratin **$60**

Roasted Corn & Peppers (GF) **$60**

Roasted Summer Vegetables (GF) **$50**

Grilled Asparagus, Tomato, Feta (GF) **$70**

POTATO & STARCH

Wild Rice Pilaf (GF) **$55** Seasonal Risotto **(GF) $65**

Sweet Potato Hash (GF) **$55** Apple Stuffing **$50**

Parmesan Roasted Potatoes (GF) **$50**

Bacon & Blue Cheese Crushed Potatoes (GF) **$55**

Yukon Whipped Potatoes (GF) **$50**

Roasted Garlic Mashed (GF) **$50**

Loaded Bacon, Cheddar Mashed (GF) **$55**

Home Made Chips **$40**

PASTA

Penne Marinara **$45** Lobster Pasta **$70**

Vodka Alla Rigatoni **$55** Penne Primavera **$50**

Gorgonzola Baked Ziti **$50** Rigatoni Mozzarella Bake **$50**

Stuffed Shells (20) **$80** Jersey Tomato Pasta **$50**

Black Pepper Alfredo **$50** Vegan Gnocchi **$65**

Zambistro Ragu (Pork & Sausage**) $65**

Mac & Cheese- Cheddar **$50** Lobster **$65**

Smoked Gouda/ White Truffle **$55**

Three Cheese **$50** Gluten Free Cheddar Mac **$55**

MEATS

Mama's Meatballs **$105** Vegan Meatballs **$130**

BBQ Pulled Pork, Pretzel Sliders **$140**

Beef on Weck **$150** Sausage & Peppers (GF) **$105**

Pork Tenderloin, Pineapple Salsa (GF) **$150**

Turkey Breast, Gravy (GF) **$150**

Polish Sausage, Sauerkraut (GF) **$100**

MEATS CONTINUED

Beef Tenderloin Tips (GF) **$200**

Filet of Sirloin (GF) **$240** Filet Mignon (GF) **$320**

Braised Beef Short Ribs (GF) **$240**

CHICKEN

Rotisserie Drumsticks (GF) or Roasted Thighs (GF) **$100**

French **$105** Piccata $**105**

Italian Artichoke & Tomato **$110**

Parmesan Chicken Cutlet **$115** Chicken Parmesan **$110**

(30) Chicken Cutlet Fingers **$80**

Marsala (GF) Grilled Asiago (GF) **$125**

Herb Chicken Breast, Pesto Cream (GF) **$125**

Buffalo Chicken Kabobs (GF) **$125**

SEAFOOD

Shrimp Skewers (GF) **$180** Scampi **$180**

Seared Salmon, Lemon Dill (GF) **$200**

Grilled Salmon, Italian Salsa (GF) **$200**

BUFFET PACKAGES

DINNER BUFFET PACKAGE #1

"BBQ Buffet"

Apple Cole Slaw

Field Green Salad, Ranch, Italian

Parmesan Roasted Potatoes

Cheddar Mac & Cheese

Roasted Chicken Thighs

BBQ Pulled Pork

Mini Brioche & Pretzel Rolls

Upscale Disposable Place Settings

$35/ Person

Add Real China & Flatware **$5/ Person**

BUFFET PACKAGES

DINNER BUFFET PACKAGE #2

"Italian Buffet"

Dinner Rolls, Butter

Old World Salad

Parmesan Broccoli

Gorgonzola Baked Ziti

Rotisserie Chicken Drumsticks

Italian Sausage, Peppers, Onions

Mama's Meatballs

Upscale Disposable Place Settings

$36/ Person

Add Displayed Appetizers **$6/ Person**

DINNER BUFFET PACKAGE #3

DISPLAYED APPETIZERS

Domestic Cheese, Pepperoni & Crackers

Veggies & Parmesan Peppercorn Dip

Fresh Fruit & Grapes

BUFFET DINNER

Mini French & Weck Rolls, Butter

Caesar Salad

Garlic Green Beans

Parmesan Roasted Potatoes

Cheddar Mac & Cheese

Chicken French

Filet of Sirloin

Upscale Disposable Place Settings

$46/ Person

Add Real China & Flatware **$5/ Person**

DINNER BUFFET PACKAGE #4

DISPLAYED APPETIZERS

Fresh Fruit & Cheese Board

Italian Antipasti * Bruschetta Bar

PLATED

Assorted Bread Basket, Butter

Field Green Salad, Balsamic

BUFFET DINNER

Roasted Summer Vegetables

Yukon Whipped Potatoes

Smoked Gouda/ White Truffle Mac

Italian Chicken & Artichoke

Filet Medallions, Peppercorn Sauce

Real China Rentals

$56/ Person

Add Any 3 Hand Passed Appetizers **$9**

PLATED PACKAGES

PLATED DINNER PACKAGE #1

APPETIZER DISPLAY

Domestic Cheese, Peperoni & Crackers

Veggies & Parmesan Peppercorn Dip

Fresh Fruit & Grapes

FIRST COURSE

Assorted Bread Basket, Butter

Field Green Salad, Balsamic

CHOICE OF ENTREE

Combination Plate- 5oz Filet of Sirloin & Chicken French with Whipped Potatoes & Glazed Carrots

Or

Seasonal Vegetable Risotto- GF

Real China Rentals, Water Service

$54/ Person

PLATED DINNER PACKAGE #2

APPETIZER DISPLAY

Fresh Fruit & Cheese Board

Italian Antipasti * Bruschetta Bar

FIRST COURSE

Assorted Bread Basket, Butter

Caprese Salad, Balsamic

CHOICE OF ENTREE

Combination Plate-5 oz. Filet Mignon & Petite Herb Roasted Organic Chicken Breast with Whipped Potatoes & French Green Beans- GF

Or

Vegetarian Ravioli- Champagne Butter Sauce

Real China Rentals, Water Service

$59/ Person

Add Any Three Hand Passed Appetizers **$9**

Make It Surf & Turf with a Shrimp Skewer **$6**

FAMILY STYLE PACKAGE

DISPLAYED APPETIZERS

Fresh Fruit & Cheese Board

Italian Antipasti * Bruschetta Bar

CHOOSE 1 PLATED SALAD:

Caesar, Caprese, Field Green

Assorted Bread Basket, Butter

CHOOSE 2 SIDES: *($4 Upgrade for 3)*

Herb Roasted Potato, Lobster Mac & Cheese, Zambistro Ragu, Ricotta Stuffed Shells, Rigatoni Alla Vodka, Garlic Green Beans, Parmesan Broccoli, Fresh Seasonal Vegetable Blend

CHOOSE 2 MAINS: *($8 Upgrade for 3)*

Pork Tenderloin with Pineapple Salsa, Beef Burgundy, Filet Medallions, Chicken Piccata, Parmesan Chicken Cutlet, Mama's Meatballs with Ricotta Cheese, Jumbo Shrimp Scampi, Grilled Salmon with Italian Salsa

Real China Rentals, Water Service

$62/ Person

STATIONS DINNER PACKAGE

APPETIZERS

Fresh Fruit & Cheese Board

Italian Antipasti * Bruschetta Bar

DINNER STATIONS

Salad Station-*Field Greens & Classic Caesar Dressed to Order, Fresh Mozzarella Caprese*

Italian Station- *Truffle Meatballs, Chicken Tenderloin Piccata, Three Cheese Mac & Cheese, Jersey Tomato Pasta*

Carving Stations- *Herb Crusted Pork Loin Roasted Sirloin of Beef*

Mashed Potato Bar- *Yukon Whipped Potatoes, Scallions, Cheddar Cheese, Bacon, Sour Cream, Red Wine Gravy*

Seasonal Buffet Station- *Shrimp Skewers, Grilled Salmon, Seasonal Vegetables*

China Rental, Water Service

$67/ Person

ZAMBISTRO CATERING

Dessert & Coffee

Coffee Station (Priced Per Guest, Not Per Cup)
Gourmet French Roast, Decaf, Hot Tea, Sugar, Cream
$3/ Person Disposable Cup $5/ Person Real Cup

French Doughnut Station $7/ Person
Assorted Mini Doughnuts, Salted Caramel Chocolate Sauce

Mini Dessert Bar $10/ Person
Mini Crème Brulee, Triple Chocolate Mousse, Cannoli, Cheesecake Parfaits, Tiramisu Shooters, Chocolates, Macaroons

Ice Cream Station $8/ Person
Trio Ice Cream, Assorted Toppings

Live Cannoli Station $8
Live Action Cannoli, Choice of 4 Toppings (1 Hour)

Cookie, Cannoli & Brownie Tray $5/ Person

Plated Cheesecake or Chocolate Cake $8/ Person

Dinner Package Upgrades

Prosecco Toast $8/ Glass

House Wine Pours $8/ Glass

Infused Water Station, Plastic Cups $1.5/ Guest

Water Service, Banquet Goblet $3/ Guest

Cake Service, Disposable Plate $3/ Guest

Cake Service Real China $5/ Guest

Vanilla Gelato Scoop with Cake $4/ Guest

Seasonal Sorbet Service $6/ Guest

White Linen Table Cloths $24/ Table

White Linen Napkins, Any Fold $2 each

Real China Settings $3/ Course

ZAMBISTRO

CATERING

THE BAR

Priced Per Hour

Soda Bar- Infused Water Station,
Coke, Diet, 7UP, Ginger Ale, Soda, Tonic,
Cranberry, OJ, Pineapple, Iced Tea, Lemonade

3 Hour **$16** 4 Hours **$**18
5 Hours **$20** 6 Hours **$22**

Beer & Wine- Soda Bar, Moscato, Pinot Grigio,
Cabernet, Blue Light, Hayburner, Mic Ultra

3 Hour **$26** 4 Hours **$29**
5 Hours **$32** 6 Hours **$34**

Add 1 Signature Cocktail **$4/ Person**

Add 2 Signature Cocktails **$6/ Person**

Premium- Beer & Wine, Soda, Smirnoff Vodka**,**
Bacardi Rum, Jack Daniels, Bombay Gin,
Jim Beam

3 Hours **$32** 4 Hours **$35**
5 Hours **$38** 6 Hours **$41**

Tito's Vodka Upgrade **$2/ Person**

Add Any Premium Bottle **$75/ Bottle**

Add Any Beer **$40/ Case**

Add Any Seltzer **$50/ Case**

Pre Ceremony Prosecco Split **$10/ Person**

Prosecco Toast **$8/ Person**

House Wine with Dinner **$8/ Person**

Mimosa Station **$30/ Bottle**

$300 Set up Fee for Each Additional Bar

NO SHOTS

ZAMBISTRO

CATERING

THE FINE PRINT

Please Use These Packages as a Guideline. Custom Menus Are Always Available. We Are Happy to Customize a Menu for Your Event.

Tastings are Available for 2 Guests at no Charge with a Booking.

For Drop off or Pick Up Services, Payment in Full Upon Placing Your Order. Credit Card Payments Are Preferred. Use our Online Catering Store.

For Full-Service Events, A Deposit of $1000 or 50% is Needed to Hold Your Date

Please Return a Signed Copy of the Catering Contract with Your Deposit

Credit Cards Can Be Used for Deposits, but Final Payments Must Be Cashier's Check or Cash

Final Counts Are Needed 21 Days Prior to Event and Final Payment 14 Days Prior to Event

All Tax-Exempt Forms Must Be Present at the Time of Deposit

40 Guest Minimum on Full-Service Packages

20 Guest Minimum on Drop Off Hot Packages

Add 8% Tax to All Events

No Added Fees for Pick Up Trays

22% Catering Fee for Serviced Events

Under No Circumstance Will Any Leftover Food Be Boxed or Given to Any Guests Per the Health Department

Catering Fees are not Distributed out to staff as Gratuity, But Used for Labor, Equipment & Travel Costs