

ZAMBISTRO

CATERING

2025- 2026 MENU

408 MAIN STREET
MEDINA, NY 14103

ZAMBISTRO.COM

585 798 2433

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ZAMBISTRO BREAKFAST BOX \$20

Greek Yogurt Parfait & Granola

Fresh Baked Gourmet Croissant

Ham & Cheese Frittata, Maple Sausage

HOT BREAKFAST PACKAGE \$25

Fresh Fruit, Bagels, Cream Cheese

Italian Egg Scramble

Cheddar Crushed Potatoes

Breakfast Sausage & Smoked Bacon

PLATED BRUNCH MENU \$28

First Course

Fresh Fruit Bowl

Seasonal Fruit & Berries, Greek Yogurt, Granola

Second Course

Field Greens, Balsamic

Ham & Cheese Quiche

BUFFET BRUNCH MENU \$32

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 \$25

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

*Add Plated Cheesecake, or Chocolate Cake
\$8/ Person*

\$28 PLATED LUNCH MENU #1

First Course

Roasted Tomato Bisque

Second Course

Zambistro Chicken Salad Croissant with Grapes

Or

Gluten Free Chicken Salad Radicchio Cup

\$34 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

\$28 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

\$20 ZAMBISTRO BOXED LUNCH

Turkey Wrap, Chips, Greek Pasta Salad or
Gluten Free Sandwich/ Vegetarian Salad
Bottle of Water- *Add Cannoli \$2*

\$22 COLD LUNCH PACKAGE #1

Assorted Cold Wraps & Sandwiches
Field Green Salad, Ranch & Italian
Homemade Potato Chips

\$24 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

\$26 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 \$45/ \$80

Fresh Vegetable Tray \$45/ \$80

Grilled Vegetable Tray \$60/ \$110

Relish Tray \$50/ \$95

Imported Cheese & Crostini Tray \$80/ \$160

Domestic Cheese & Cracker Tray \$60/ \$120

Pepperoni/ Salami Tray \$75/\$150

Large Shrimp Cocktail \$3 Each

50 Assorted Wrap Pin Wheels \$150

50 Chicken Salad Lettuce Wraps \$200

50 Ahi Tuna Skewers, Sesame Glaze \$150

50 ASSORTED FINGER SANDWICHES \$200

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

FRUIT & CHEESE BOARD

Small Board (25ppl) \$120 * Large (50ppl) \$240

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

ITALIAN CHARCUTERIE

Small Board (25ppl) \$150 * Large (50ppl) \$300

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

BRUSCHETTA BAR 50PPL

\$150 * 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 & Lobster Cakes \$200

100 Soft Pretzel Bites / Cheddar Beer Sauce \$100

80 Italian Sausage Stuffed Mushrooms \$170

80 Spinach & Feta Stuffed Mushrooms \$160

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

Spin, Artichoke, Goat Cheese Dip, Pita \$120 (25ppl)

50 Chicken Sate Skewers, Peanut Sauce \$150

50 BBQ Bacon Wrapped Shrimp \$225

50 BBQ Bacon Wrapped Scallops \$300

MEATBALLS 125 MINI/ TRAY

Swedish \$110 Italian \$100

Cranberry Sesame \$110

Wild Mushroom & Truffle Cream \$125

BBQ Gorgonzola \$115

Buffalo Blue Cheese \$110

BISTRO SLIDERS 28 PIECES/ TRAY

Bistro Burger Sliders \$145

Mickey Mantle Burger Sliders \$140

Bacon Cheddar Burger Sliders \$150

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
Lobster \$75

PASSED APPETIZERS

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

Flatbread Pizzas

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
Espresso Dusted Hanger Steak, Pesto
Sirloin & Mushroom Skewer, Horsey Aioli
Parmesan & Truffle Risotto Ball
Chicken Sate, Peanut Sauce
Soft Pretzel Bite, Cheddar Beer Sauce
Pineapple Pork Belly, Apple Cider BBQ
Italian Caprese Skewers*

Shooters

Gouda -Truffle Mac & Cheese

Lobster- Mango Salad

Deconstructed Shrimp Cocktail, Bloody Mary

Lemongrass Shrimp Salad, Cashews

Grilled Tropical Fruit Salad, Lime Vinaigrette

Coconut Curry Bisque

Tomato Parm. Bisque, Parmesan Crostini

“Chicken Wing” Stuffed Celery Stalk

Mac & Cheese Lolly Pop

Buffalo Chicken Meatballs

Corn Hush Puppy, Spicy Mayo

Jumbo Shrimp Cocktail

Fig & Goat Cheese Crostini

Roast Beef & Horseradish Crostini

Smoked Salmon, Cucumber Tzatziki

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

\$32/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

\$34/ 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

\$40/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 * Sicilian * Lobster

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

ICE CREAM STATION \$8/ Person

Trio Ice Cream, Assorted Toppings

FRENCH DOUGHNUT STATION \$7/ Person

Assorted Doughnuts & Doughnut Holes

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 **\$40**

Greek **\$45** Caesar Salad **\$45**

The Fall Salad **\$45** Old World Salad **\$50**

Seasonal Goat Cheese Salad **\$50**

Caprese **\$50** Vegetable Quinoa **\$55**

Vegan Slaw, Peanut Vinaigrette **\$50**

Apple Slaw **\$40** Fresh Fruit **\$55**

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

Loaded Potato Salad **\$55** Lemon Potato Salad **\$45**

BLT Pasta Salad **\$45**

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

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

VEGETABLES

Garlic Green Beans **\$60** Green Beans, Almonds **\$60**

Kabobs **\$60** Parmesan Broccoli **\$55**

Amaretto Glazed Carrots **\$50**

Cauliflower Gratin **\$60**

Roasted Corn & Peppers **\$60**

Roasted Summer Vegetables **\$50**

Grilled Asparagus, Tomato, Feta **\$70**

POTATO & STARCH

Wild Rice Pilaf **\$55** Seasonal Risotto **\$60**

Sweet Potato Hash **\$55** Apple Stuffing **\$50**

Parmesan Roasted Potatoes **\$50**

Bacon & Blue Cheese Crushed Potatoes **\$55**

Yukon Whipped Potatoes **\$50**

Roasted Garlic Mashed **\$50**

Loaded Bacon, Cheddar Mashed **\$55**

Home Made Chips **\$40**

PASTA

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

Vodka Penne **\$50** Penne Primavera **\$50**

Gorgonzola Baked Ziti **\$50**

Jersey Tomato Pasta **\$50**

Black Pepper Alfredo, Campanelle **\$50**

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

Mac & Cheese- Cheddar **\$50**

Smoked Gouda/ White Truffle **\$55**

Three Cheese **\$50** Lobster **\$65**

Gluten Free Cheddar Mac & Cheese **\$55**

MEATS

Mama's Meatballs **\$100** Sausage & Peppers **\$100**

BBQ Pulled Pork, Pretzel Sliders **\$130**

Beef on Weck **\$140**

Pork Tenderloin **\$150** Turkey Breast **\$120**

Polish Sausage, Sauerkraut **\$100**

MEATS CONTINUED

Beef Tenderloin Tips **\$175**

Filet of Sirloin **\$225**

Filet Mignon **\$300** Braised Beef Short Ribs **\$225**

CHICKEN

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

French **\$105** Picatta **\$105** Italian Artichoke & Tomato **\$110**

Cordon Blue **\$155** Chicken Parm **\$105**

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

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

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

Buffalo Chicken Kabobs **\$125**

SEAFOOD

Shrimp Skewers **\$180** Scampi **\$180**

Seared Salmon, Lemon Dill **\$200**

Grilled Salmon, Italian Salsa **\$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

\$32/ 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

\$34/ 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

Jersey Tomato Pasta

Filet of Sirloin

Chicken French

Upscale Disposable Place Settings

\$42/ 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

\$52/ 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

\$50/ 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

\$55/ 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, Stuffed Pasta with Truffle Alfredo, Rigatoni Alla Vodka, Garlic Green Beans, Parmesan Broccoli, Fresh Seasonal Vegetable Blend

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

Pork Tenderloin, Beef Burgundy, Filet Medallions, Chicken Picatta, Sicilian Roasted Chicken Thighs, Mama's Meatballs, Jumbo Shrimp Skewers

Real China Rentals, Water Service

\$58/ 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 Picatta, Mac & Cheese, 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

\$64/ 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 Doughnuts & Doughnut Holes

Mini Dessert Bar \$10/ Person

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

Ice Cream Station \$8/ Person

Cookie, Cannoli & Brownie Tray \$5/ 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, Iced Tea, Lemonade

3 Hour **\$15** 4 Hours **\$17**

5 Hours **\$19** 6 Hours **\$21**

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

3 Hour **\$25** 4 Hours **\$28**

5 Hours **\$31** 6 Hours **\$33**

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

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

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

3 Hours **\$31** 4 Hours **\$34**

5 Hours **\$37** 6 Hours **\$40**

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

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

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

Consumption Bars Available for Parties of 50 or Less

ZAMBISTRO

CATERING

THE FINE PRINT

Please Use These Packages as a Guideline.

Custom Menus Are Always Available. In Fact, We Prefer to Customize a Menu for Your Specific Event.

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

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 Check or Cash

Final Counts Are Needed 18 Days Prior to Event and Final Payment 10 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

\$300 Station Fee

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