



Zucchini's Catering

Wedding Packages

Welcome to Zucchini's Restaurant and Catering where you will be treated like family. Owners Chef Michael Soldato and Lynne Soldato have been providing outstanding food and service for over 25 years in the Berkshires. They believe in using the finest locally sourced natural ingredients when possible, and making sure each guest is treated to a dining experience they will not forget.

It will be our privileged to host your wedding at the reception site of your choice. Our Mobile Kitchen can go just about anywhere, while still providing you the same quality dinners you enjoy at our restaurant. Let our Wedding Planners assist you to create a day you and your guests will always remember, and to bring your wedding vision to life without breaking the bank.

Thank you for choosing Zucchinis for your special day.

We have created 3 packages for your convenience. You may also create your own package from the menus on the following the pages.

All prices shown are for food only. We will help you with all rental needs such as tables, chairs, flatware, china, tents, etc

Hosted or Cash Bar service will be priced based on your requests

We also offer Dessert Tables and Bubbly Bars

- Please note that 7% state and local sales tax & 20% gratuity will be added to total food.
- \$500 Non-refundable deposit is required to confirm your date.
- Your final count and an additional deposit of \$1000 are due 14 days prior to your event
- Final balance to be paid day of event
- We will gladly customize any menu to meet your parties' needs and provide you with special pricing
- Menu can be tailored for special diets and food allergies
- 40 person minimum for offsite events
- Minimum charges apply
- Prices subject to change
- Additional charges for trailer, fuel, equipment and set up fees may apply

The Berkshire



Stationary Local Cheese Board

Assorted Local Cheeses, Local Honeycomb, Fresh Fruit Garnish, Edible Flowers

Passed Hors d'oeuvres

Tomato Bisque Shooter~ *Mini homemade grilled cheese*

Seasonal Bruschetta~ *Seasonal Local Farm Produce and Home Made Ciabatta Bread*

Salad Course

House Salad~ *Baby Greens, Shaved Red Onions, Tomato, Cucumber, Balsamic Vinaigrette*

Fresh Homemade Ciabatta Bread and *Sweet Butter*

Entrees Served Family Style

Oven Roasted Boneless Airline Breast of Chicken~ *Baked with Rosemary, Olive Oil,
White Wine and Garlic*

Red Wine Braised Boneless Beef Short Ribs~ *Slow Oven Roasted Choice Beef Short Ribs
Root Vegetables, Red Wine, Herbs*

Chef's Choice Seasonal Vegetable and Starch Accompaniments

Coffee Station and Cake Service

\$40 per person

The Lenox



Passed Hors d'oeuvres

Scallops Wrapped in Bacon~ Honey Sherry Dijon Glaze

Braised Miniature Short Rib Grilled Cheese~ Bite size grilled Gruyere cheese, Sour dough bread, Tomato jam

Individual Shepherd's Pie~ Baby red potatoes, stuffed with fresh ground beef, carrots, peas, topped with creamy mashed potatoes

Salad

Select One

Local Mixed Greens tossed with Diced Tomato, Shaved Red Onions, Grape Tomato & Crouton and Dressed with a Sherry Vinaigrette

Caesar Salad – Fresh Romaine Fillets tossed with Croutons and Caesar Dressing and topped with Fresh Parmesan Cheese

Home Made Ciabatta Bread and Sweet Butter

Entrées

Select up to Three Entrees

Chicken Marsala - Pan Sautéed Chicken Breast Finished with Mushrooms & Marsala Brown Sauce

Grilled Filet of Salmon~ Glazed with Lemon, Honey, & Thyme

Slow Roasted Boneless Prime Rib~ Pan Jus, Horseradish Cream or Béarnaise Sauce

Chef's Choice Seasonal Vegetable and Starch Accompaniments

Coffee Station and Cake Service

\$50 per person

The Greylock



Passed Hors d'oeuvres

Jumbo Lump Maryland Crab Cakes~ House made with a Lemon Aioli

Gorgonzola Dolce Stuffed Black Mission Figs~ Wrapped in Prosciutto de Parma drizzled with 8 year Balsamic glaze

Individual Beef Tournedos~ Center cut pan seared filet on a skewer, crowned with a mushroom cap and duet of sauces Hollandaise and Bordelaise

Miniature Loaded Baked Potatoes~ Apple wood smoked bacon, Cheddar and Chives

Stationary Appetizer

Antipasto Display~ Roasted Red Pepper, Grilled Zucchini, Pepperoncini, Mushroom Salad, Olives, Assorted Cured Meats, Fresh Mozzarella, & Smoke Provolone

Fresh Fruit and Crudités Display~ Assorted Fresh Fruits and Vegetables

Salad

Chef's Seasonal Salad~ Farm Fresh Local vegetables and accompaniments

Entrées

Chicken Almandine – Lightly flowered, toasted slivered almonds, pan fried, Hollandaise

Grilled Fresh Swordfish~ Parmesan Risotto and herb beurre blanc

Tournedos of Beef - Center Cut Filet, sautéed, crowned with mushrooms and sauces of bordelaise and hollandaise

Pan Seared Beef Tenderloin~ Topped with Berkshire Bleu Cheese and a Cabernet Sauce

Herb and Dijon Encrusted Rack of Lamb~

Duet Plate

Petite Filet Mignon with Lobster Tail OR 2 Baked Stuffed Shrimp (add \$15 per plate)

Package includes cake cutting service; coffee will be served with cake

\$70 per person

À la Carte



Passed Hors d'oeuvres

Tomato Bisque Shooter ~ with Miniature Homemade Grilled cheese

Seasonal Bruschetta~ Seasonal Local Farm Produce on Home Made Ciabatta Bread

Scallops Wrapped in Bacon~ Honey Sherry Dijon Glaze

Seasonal Bruschetta~ Butternut Squash with whipped Goat cheese, shaved Apple and Honey drizzle (available when in season)

Shrimp Cocktail~ House made cocktail sauce

Braised Miniature Short Rib Grilled Cheese~ Individual bite size grilled cheese, Gruyere cheese, Sour dough bread, tomato jam

Asparagus wrapped with Prosciutto~ Panko breaded, fried, tomato jam

Pulled Pork Slider~7-Hour Pulled Pork with Bourbon BBQ Sauce, fresh slaw

Individual Shepherd's Pie~ Baby red potatoes, stuffed with fresh ground beef, carrots, peas, topped with creamy mashed potatoes

Gorgonzola Dolce Stuffed Black Mission Figs~ Wrapped in Prosciutto de Parma and drizzled with an 8 year Balsamic glaze

Jumbo Lump Maryland Crab Cakes House made with a Lemon Aioli

Grilled Lamb Lollipop – Served with Mint Pesto & a Rosemary Demi Glaze

Pepper Encrusted Beef Tenderloin~ Caramelized Onions & Béarnaise on Crostini

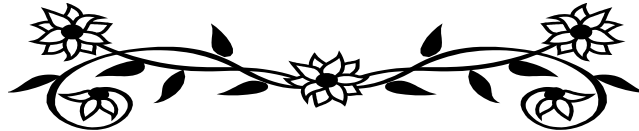
Pan Seared Diver Scallops~ On Crostini with Apple wood Bacon & Shallot Hash topped with Cracked Black Pepper & a Port Wine Syrup

Black & White Sesame Encrusted Ahi Tuna~ Pan Seared with a Wasabi Glaze

Individual Beef Tournedos~ Center cut pan seared filet on a skewer, crowned with a mushroom cap and duet of sauces hollandaise and bordelaise

Miniature Loaded Baked Potatoes~ Apple wood smoked bacon, Cheddar and Chives

Stationary Appetizers



Artisan Cheese Board~ Domestic & Imported Cheeses,
Assorted Crackers, Grapes, Edible Flowers,

Antipasto Display~ Roasted Red Pepper, Grilled Zucchini, Pepperoncini,
Mushroom Salad, Olives, Assorted Cured Meats,
Fresh Mozzarella & Smoked Provolone

Fresh Fruit and Crudité's Display~ Assorted Fresh Fruits and Vegetables

Salads



Local Mixed Greens~ tossed with Diced Tomato, Shaved Red Onions, Grape
Tomato & Crouton and Dressed with a Sherry Vinaigrette

Caesar Salad~ Fresh Romaine Fillets tossed with Croutons and Caesar
Dressing and topped with Fresh Parmesan Cheese

Spinach Salad~ topped with Bacon, Gorgonzola, Walnuts, Croutons, Red
Onions & Sliced Pears and tossed with a Warm Bacon Dressing

Chef's Seasonal Salad~ Farm Fresh Local vegetables and accompaniments



Entrées

USDA Choice Beef

Oven Slow Roasted Choice Boneless Prime Rib~ Pan Jus, and your choice of Horseradish Cream or Béarnaise Sauce

Red Wine Braised Boneless Beef Short Ribs~ Slow roasted with Root Vegetables, Red Wine, Herbs

Tournedos of Beef - center cut filet, sautéed, crowned with mushrooms and sauces of bordelaise and hollandaise

Pan Seared Beef Tenderloin~ Topped with Berkshire Bleu Cheese and a Cabernet Sauce

Beef and Sausage Lasagna~ House Made fennel Sausage, Ground Beef, layers of fresh made pasta, House marinara and Ricotta Cheese

Free Range Non GMO Coleman Natural Chicken

Chicken Almandine – Lightly flowered, toasted slivered almonds, pan fried, Hollandaise sauce

Chicken Françoise – Boneless Breast Dipped in a Batter of Parmesan Cheese & Eggs, Pan Sautéed & Finished with Capers and a Lemon-Butter Marsala Sauce

Oven Roasted Boneless Airline Breast ~ Rosemary, Olive Oil, White Wine & Garlic

Chicken Cordon Blue ~ Chicken Stuffed with Swiss cheese, Black Forrest Ham, Topped with Hollandaise

Chicken Marsala - Pan Sautéed Chicken Breast Finished with Mushrooms & a Marsala Brown Sauce

Edelweiss Farm Hand Pounded Veal

Veal Marsala~ Pan sautéed finished with mushrooms and Marsala Brown Sauce

Veal Françoise~ dipped in a Batter of Parmesan Cheese & Eggs, Pan Sautéed, Finished with Capers and a Lemon-Butter Marsala Sauce

Herb and Dijon Encrusted Rack of Lamb~

Seafood Options

Grilled Filet of Salmon~ Glazed with Lemon, Honey, & Thyme

Baked Stuffed Shrimp~ Jumbo Shrimp with savory herb stuffing

Lobster Risotto-stuffed Filet of Sole~ Fresh Sole wrapped around Creamy Lobster Risotto

Pan Seared Atlantic Cod with Apple Wood Smoked Bacon & a Clam Chowder Broth

Grilled Fresh Swordfish~ Parmesan Risotto and Herb beurre blanc

Duet Plates

Two flavors, One Dish

Petite Filet Mignon pair with~ Lobster Tail OR 2 Baked Stuffed Shrimp

Lollipop Rack of Lamb OR Tenderloin of Veal~ pair with Seared Sea Diver Scallops

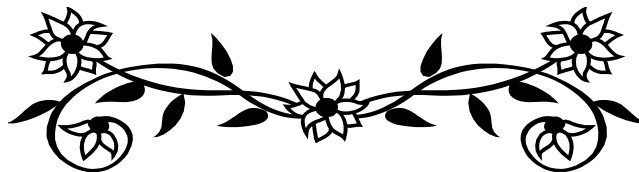
Vegetarian Options

Vegetable Lasagna~ Marinated vegetables layered with our House made Marinara Sauce,
Ricotta Cheese and Pasta

Tuscan Pasta~ Feta Cheese, Sun-dried tomatoes, Spinach, Olive Oil,

Roasted Garlic, Penne Pasta

Grilled Vegetable Pasta~ Zucchini, Portabella Mushrooms, Sun-dried tomatoes, Broccoli,
Olive Oil & Garlic served over Penne Pasta



Decadent Sweets



Chocolate Mousse~ *Light and fluffy chocolate mousse, topped with whip cream*

Seasonal Crisp~ *Baked Fresh local fruits buttery crumb topping whip cream*

House made Tiramisu~ *Lady fingers soaked in Espresso layered with a Light Mascarpone Cream Filling*

New York Style Cheese Cake~ *Graham Cracker Crust with a Rich Cram Cheese filling, lightly scented with lemon and orange*

Chocolate or Lemon Roulade~ *House made Chiffon Cake Rolled with a Limoncello or Chocolate Flavored Mousse served Jelly Roll Style*

Assorted Dessert Bar~ *Homemade cookies, cannolis, brownies, mini tarts, and petite desserts*

Hot Chocolate Station~ *White and Dark Hot Chocolate, variety of toppings*

Hot Cider Station~ *Local cider, Cinnamon sticks, Cloves, Sugar rimmed glasses*

Chocolate Fondue Station~ *Seasonal fruits, strawberries, baby bananas, pretzels, marshmallows, homemade cookies*

Bubbly Bar~ *Champagne with Cranberry Juice, Orange Juice, Fresh seasonal berries*