



# 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 SEASONAL INGREDIENTS WHEN POSSIBLE, AND MAKING SURE EACH GUEST IS TREATED TO A DINING EXPERIENCE THEY WILL NOT FORGET. LET OUR WEDDING PLANNERS ASSIST YOU IN BRINGING YOUR WEDDING VISION TO LIFE.

Thank you for choosing Zucchinis for your special day. As every wedding is unique, we welcome the opportunity to meet with you in person to discuss your wedding menu.

We have created 3 packages for your convenience.

You may also create your own package from the menus on the following pages. If you envision something that is not included here, please do not hesitate to mention it as we will always try to tailor a menu to your tastes.

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 upon 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 \$1,000 are due 14 days prior to your event.
- Final balance to be paid day of event.
- We will gladly customize a menu to meet your parties' needs.
- Menu can be tailored for special dietary restrictions 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 APPETIZERS

### CHEESE BOARD

ASSORTED LOCAL CHEESES, LOCAL HONEYCOMB OR SEASONAL JAM, FRESH SEASONAL FRUIT GARNISH, PICKLED VEGETABLES, EDIBLE FLOWERS

### SEASONAL BRUSCHETTA

SEASONAL, LOCAL PRODUCE AND HOUSE-MADE CIABATTA BREAD

### SALAD COURSE

#### HOUSE SALAD

BABY GREENS, SHAVED RED ONION, TOMATO, CUCUMBER,  
WHITE BALSAMIC VINAIGRETTE

HOUSE-MADE CIABATTA BREAD, SWEET BUTTER

### ENTREES

#### SERVED FAMILY-STYLE

#### RED WINE BRAISED BONELESS BEEF SHORT RIBS

SLOW OVEN-ROASTED CHOICE BEEF SHORT RIBS, RED WINE, HERBS

#### OVEN ROASTED BONELESS CHICKEN BREAST

COLEMAN NATURAL CHICKEN WITH ROSEMARY, OLIVE OIL, WHITE WINE AND GARLIC

ACCOMPANIED BY SEASONAL VEGETABLE &  
CHEF'S CHOICE OF STARCH

### COFFEE STATION & CAKE SERVICE

**\$40 PER PERSON**

# THE LENOX



## STATIONARY APPETIZERS

### CHARCUTERIE & ANTIPASTO DISPLAY

ASSORTED CURED MEATS, LOCAL AND ARTISANAL CHEESES,  
SEASONAL JAMS OR MUSTARDS, PICKLED VEGETABLES

### PASSED HORS D'OEUVRES

#### PULLED PORK MINI "TACOS"

7-HOUR PULLED PORK WITH BOURBON BBQ SAUCE, FRESH SLAW ON HOUSEMADE POTATO CRISP

#### SHRIMP COCKTAIL

TANGY HOUSE-MADE COCKTAIL SAUCE

### SALAD COURSE

#### SELECT ONE

#### LOCAL MIXED GREENS

TOSSED WITH DICED TOMATO, SHAVED RED ONIONS, GRAPE TOMATO &  
CROUTONS, DRESSED WITH A SHERRY VINAIGRETTE

#### CAESAR SALAD

FRESH ROMAINE FILETS TOSSED WITH CROUTONS AND CAESAR DRESSING,  
TOPPED WITH SHAVED PARMESAN CHEESE

HOUSE-MADE CIABATTA BREAD, SWEET BUTTER

### ENTREES

#### SELECT UP TO THREE ENTREES

#### GRILLED FILET OF SALMON

GLAZED WITH LEMON, HONEY, & THYME

#### CHICKEN MARSALA

PAN SAUTÉED CHICKEN BREAST FINISHED WITH MUSHROOMS, MARSALA SAUCE

#### NEW YORK STRIP

10OZ. CHOICE, BUTTERMILK FRIED ONION RING GARNISH

#### FETA PENNE

FETA CHEESE, SUN-DRIED TOMATOES, SPINACH, OLIVE OIL, ROASTED GARLIC

WHERE ACCOMPANIMENTS ARE NOT MENTIONED, ALL ENTREES ARE SERVED  
WITH SEASONAL VEGETABLE AND CHEF'S CHOICE OF STARCH

### COFFEE STATION & CAKE SERVICE

**\$50 PER PERSON**

# THE GREYLOCK



## STATIONARY APPETIZERS

### ANTIPASTO DISPLAY

MUSHROOM SALAD, ROASTED RED PEPPERS, GRILLED SEASONAL VEGETABLES, ASSORTED CURED MEATS, ARTISANAL CHEESES

### FRUIT AND CRUDITÉS DISPLAY

ASSORTED SEASONAL FRUITS AND VEGETABLES

### PASSED HORS D'OEUVRES

#### JUMBO LUMP MARYLAND CRAB CAKES

HOUSE-MADE WITH A LEMON AIOLI

### GORGONZOLA DOLCE STUFFED FIGS (SEASONAL)

BLACK MISSION FIGS WRAPPED IN PROSCIUTTO DE PARMA DRIZZLED WITH 8 YEAR BALSAMIC GLAZE

### PEPPER-ENCRUSTED FILET ON CROSTINI

WITH CARAMELIZED ONIONS, BÉARNAISE SAUCE

### MINIATURE LOADED BAKED POTATOES

APPLEWOOD SMOKED BACON, CHEDDAR AND CHIVES

## SALAD COURSE

### CHEF'S SEASONAL SALAD

FARM FRESH GREENS AND LOCAL VEGETABLES, WHITE BALSAMIC VINAIGRETTE, HOUSE-MADE CIABATTA BREAD, SWEET BUTTER

## ENTREES

### SELECT UP TO THREE ENTREES

#### CHICKEN ALMONDINE

LIGHTLY FLOURED, TOASTED SLIVERED ALMONDS, PAN FRIED WITH HOLLANDAISE

#### PISTACHIO-ENCRUSTED TROUT

PARMESAN RISOTTO AND HERB BEURRE BLANC

#### PAN SEARED FILET

RED WINE DEMI GLACE, HOLLANDAISE SAUCE

#### GRILLED SWORDFISH

PARMESAN & SEASONAL VEGETABLE RISOTTO, HERB BEURRE BLANC

#### DUET PLATE

PETITE FILET MIGNON WITH LOBSTER TAIL OR 2 BAKED STUFFED SHRIMP  
(ADD \$15 PER PLATE)

## COFFEE STATION & CAKE SERVICE

**\$70 PER PERSON**

# À LA CARTE



## **PASSED HORS D'OEUVRES**

### **TOMATO BISQUE SHOOTER**

WITH MINIATURE HOMEMADE GRILLED CHEESE

### **SEASONAL BRUSCHETTA**

SEASONAL LOCAL FARM FRESH PRODUCE ON HOUSEMADE CIABATTA BREAD

### **SCALLOPS WRAPPED IN BACON**

#### **SEASONAL BRUSCHETTA**

BUTTERNUT SQUASH WITH WHIPPED GOAT CHEESE, SHAVED APPLE AND HONEY DRIZZLE  
(AVAILABLE WHEN IN SEASON)

#### **SHRIMP COCKTAIL**

HOUSEMADE 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

### **GORGONZOLA DOLCE STUFFED BLACK MISSION FIGS**

WRAPPED IN PROSCIUTTO DE PARMA AND DRIZZLED WITH AN 8 YEAR BALSAMIC GLAZE

### **JUMBO LUMP MARYLAND CRAB CAKES**

HOUSEMADE 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 TOURNEOS**

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

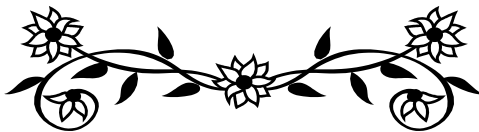


**ARTISAN CHEESE BOARD**~ DOMESTIC & IMPORTED CHEESES,  
ASSORTED CRACKERS, GRAPES, EDIBLE FLOWERS,

**ANTIPASTO DISPLAY**~ ROASTED RED PEPPER, GRILLED ZUCCHINI, PEPPERONCINI, MUSHROOM SALAD, OLIVES, ASSORTED  
CURED MEATS,  
FRESH MOZZARELLA & SMOKED PROVOLONE

**FRESH FRUIT AND CRUDITÉS DISPLAY**~ ASSORTED FRESH FRUITS AND VEGETABLES

# SALADS



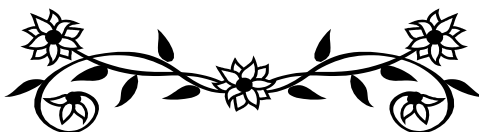
**LOCAL MIXED GREENS**~ TOSSED WITH DICED TOMATO, SHAVED RED ONIONS, GRAPE TOMATO & CROUTON AND DRESSED  
WITH A SHERRY VINAIGRETTE

**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**~ HOUSEMADE FENNEL SAUSAGE, GROUND BEEF, LAYERS OF FRESH MADE PASTA, HOUSE  
MARINARA AND RICOTTA CHEESE

# ENTRÉES

CONTINUED



## FREE RANGE NON GMO COLEMAN CHICKEN

**CHICKEN ALMONDINE** – LIGHTLY FLOURED, TOASTED SLIVERED ALMONDS, PAN-FRIED,  
HOLLANDAISE SAUCE

**CHICKEN FRANÇAISE** – 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 BLEU** ~ CHICKEN STUFFED WITH SWISS CHEESE, BLACK FOREST HAM,  
TOPPED WITH HOLLANDAISE SAUCE

**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 FRANÇAISE**~ 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

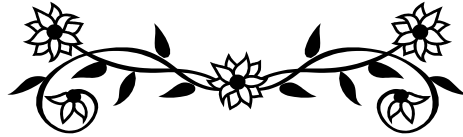
**VEGETABLE LASAGNA**~ MARINATED VEGETABLES LAYERED WITH OUR HOUSEMADE MARINARA SAUCE, RICOTTA CHEESE  
AND PASTA

**FETA SPECIAL**~ FETA CHEESE, SUN-DRIED TOMATOES, SPINACH, OLIVE OIL,  
ROASTED GARLIC, PENNE PASTA

**GRILLED ZUCCHINI PASTA**~ ZUCCHINI, PORTOBELLO MUSHROOMS, SUN-DRIED TOMATOES, BROCCOLI, OLIVE OIL &  
GARLIC SERVED OVER PENNE PASTA



# DECADENT SWEETS



**CHOCOLATE MOUSSE~** LIGHT AND FLUFFY CHOCOLATE MOUSSE, WHIPPED CREAM

**SEASONAL CRISP~** FRESH BAKED LOCAL FRUITS, BUTTERY CRUMB TOPPING,  
WHIPPED 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 CREAM CHEESE FILLING,  
LIGHTLY SCENTED WITH LEMON AND ORANGE

**CHOCOLATE OR LEMON ROULADE~** HOUSEMADE CHIFFON CAKE ROLLED WITH A LIMONCELLO OR  
CHOCOLATE FLAVORED MOUSSE SERVED JELLY ROLL STYLE

**ASSORTED DESSERT BAR~** HOMEMADE COOKIES, CANNOLI, 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