



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 HILLSIDE



STATIONARY APPETIZER

GARDEN FRESH VEGETABLE CRUDITÈS DISPLAY

CARROTS, BROCCOLI, CAULIFLOWER, YELLOW & RED BELL PEPPERS, CELERY, CUCUMBERS, AND CHERRY TOMATOES WITH A PARMESAN PEPPERCORN DIPPING SAUCE

SALAD COURSE

HOUSE SALAD

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

HOUSE-MADE CIABATTA BREAD, SWEET BUTTER

ENTREES

SERVED BUFFET-STYLE
SELECT ONE OF THE DISHES BELOW

OVEN ROASTED BONELESS CHICKEN BREAST

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

CHICKEN FRANÇAISE

BONELESS BREAST DIPPED IN A BATTER OF PARMESAN CHEESE & EGGS, PAN SAUTÉED & FINISHED WITH CAPERS AND A LEMON-BUTTER MARSALA SAUCE

CHICKEN MARSALA

PAN SAUTÉED CHICKEN BREAST FINISHED WITH MUSHROOMS &
A MARSALA BROWN SAUCE

CHICKEN ALMONDINE

LIGHTLY FLOURED, TOASTED SLIVERED ALMONDS, PAN-FRIED,
HOLLANDAISE SAUCE *(PLEASE ADD ADDITIONAL \$2.00/PERSON FOR THIS DISH)*

ACCOMPANIED BY SEASONAL VEGETABLE &
CHEF'S CHOICE OF STARCH OR PASTA

COFFEE STATION & CAKE SERVICE

\$40 PER PERSON

THE BERKSHIRE



STATIONARY APPETIZERS

CHEESE BOARD

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

PASSED HORS D'OEUVRES

TOMATO BISQUE SHOOTERS

WITH MINI GRILLED CHEESE SANDWICHES

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

\$50 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

10 OZ. 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

\$55 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

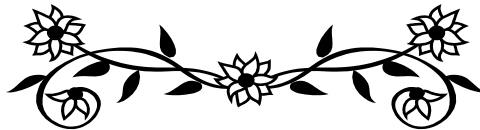


ARTISAN CHEESE BOARD~ DOMESTIC & IMPORTED CHEESES,
ASSORTED CRACKERS, GRAPES, EDIBLE FLOWERS,

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

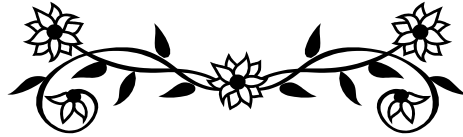
VEGETARIAN OPTIONS

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