

Zucchini's Restaurant

Banquets & Functions



Owners: Michael & Lynne Soldato

Revised May 2018

Zucchini's Banquets

Thank you for your interest in booking your special event at Zucchini's. We are confident we can make your upcoming event a success. We are conveniently located on Route 7 in Pittsfield, near Pontoosuc Lake. We specialize in events such as showers, rehearsal dinners, holiday parties, retirements, birthday parties, business meetings, and many more.

Call us at (413) 442-2777 and let us help plan your next function.

Room Information

- Zucchini's has two private rooms
- Our Loft provides an intimate atmosphere for parties up to 50 people
- Our Banquet Room can comfortably seat parties of 30 to 120 people
- Both function rooms have full bars
- Both have private bathroom facilities
- Banquet Room has its own entrance and is handicapped accessible

Booking Information

- \$100 Non-refundable deposit to hold the room
- Must provide final count 7 days in advance
- Please note that +7% state and local sales tax & 18% gratuity will be added to total
- Linen that matches the décor of the rooms will be provided for a \$15.00 fee (Special orders of other colors can be made)
- 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
- Children **under 8** eat half price
- 20 person minimum required to book a private room, otherwise a room charge will apply
- Cake cutting fee will be applied
- Per liability, we can no longer accept outside desserts besides cake and cupcakes
- Minimum charges apply

Prices are subject to change

Breakfast Buffets

Breakfast Buffet #1

Scrambled Eggs, Bacon, Sausage, Home Fries, Fresh Fruit,
Coffee, Decaf, Tea, Cranberry & Orange Juice
\$16.95/person plus tax & gratuity

Breakfast Buffet #2

Scrambled Eggs, Bacon, Sausage, Home Fries, Fresh Fruit,
Basket of Muffins, Coffee, Decaf, Tea, Cranberry & Orange Juice
\$17.95/person plus tax & gratuity

Breakfast Buffet #3

Homemade Quiche, Bacon, Sausage, Home Fries,
French Toast, Basket of Muffins, Fresh Fruit,
Coffee, Decaf, Tea, Cranberry & Orange Juice
\$18.95/ person plus tax & gratuity

Brunch Buffet

Homemade Quiche, Bacon, Sausage, Basket of Muffins, Fresh Fruit
Deli Platter including Ham, Turkey, Roast Beef, Cheese, Lettuce, Tomato, Onion, & Rolls with condiments,
Penne Pasta with Marinara Sauce, Zucchini's House Chips with Remoulade Sauce
Coffee, Decaf, Tea, Cranberry & Orange Juice
\$21.95/ per person plus tax & gratuity

Additional Items

French Toast	\$3.00 per person
Muffins	\$2.00 per person
Waffles	\$3.00 per person
served with seasonal fruit, whipped cream, & syrup	

Appetizers

Start your party off right with appetizers or create the perfect cocktail party by combining some of your favorites.

\$16.95/person is minimum for cocktail party

Any and all appetizers can be passed or stationary

Cocktail Meatballs	\$4.00/person
Chicken Wings	\$5.00/person
Zucchini Fritters	\$4.00/ person
Bruschetta Oven roasted grape tomatoes, fresh mozzarella, pesto, balsamic drizzle	\$4.00/person
Shrimp Cocktail	\$4.50/person
Chicken Satay	\$4.00/person
Scallops wrapped in Bacon	\$6.00/person
Jumbo Lump Maryland Crab Cakes Lemon Aioli	\$5.00/person
Braised Miniature Short Rib Grilled Cheese Individual bite size grilled cheese, Gruyere cheese, Sourdough bread, tomato jam	\$5.00 / person
Individual Shepherd's Pie	\$5.00/ person
Arancini Bolognese Parmesan risotto balls with fresh mozzarella, served with our homemade beef and veal ragu	\$5.00/ person
Tomato Bisque Shooter with miniature homemade grilled cheese	\$4.00/ person

Platters

	Platter prices based	on 25 people	on 50 people
Antipasta Platter <i>Served with Salami, Capicola, Prosciutto, Provolone Cheese, Fresh Mozzarella, Mushroom Salad, Marinated Roasted Zucchini, Roasted Red Peppers, Cherry Peppers & Pepperoncini)</i>		\$75.00/platter	---
Cheese, Cracker, & Pepperoni Platter		\$42.00/platter	\$80.00/platter
Garden Fresh Vegetable Crudités Platter		\$38.00/platter	\$75.00/platter
Fresh Fruit Platter		\$42.00/platter	\$80.00/platter
Zucchini's House Chips with Remoulade Sauce		\$30.00/platter	\$60.00/platter
Calamari Fritti		\$65.00/platter	---

Luncheon Buffets

Available until 4pm

All luncheon buffets are served with coffee, decaffeinated coffee & tea

Luncheon Buffet #1

Deli Platter including Ham, Turkey, Roast Beef, Cheese, Lettuce, Tomato, Onion and Rolls with condiments

Zucchini's House Chips with Remoulade Sauce

Penne Pasta and Meatballs served with our Homemade Marinara Sauce

Chicken Wings and blue cheese

Garden Fresh Tossed Salad and Dressings

\$18.95/person plus tax & gratuity

Luncheon Buffet #2

Served with a garden fresh tossed salad and dressings, homemade ciabatta bread with butter,
Chef's choice of vegetable & a starch of your choice.

Choose one of the following Entrees:

(Coleman All Natural Chicken)

Chicken Parmigiana

Chicken Marsala

Oven Roasted Chicken with White Wine, Garlic, & Rosemary

Choose one of the following starches:

Penne with Homemade Marinara

Penne with Sun-dried Tomato, Fresh Spinach, olive oil & garlic

Oven Roasted Red Potatoes with Garlic & Rosemary

Garlic Mashed Potatoes (+\$1.00)

\$18.95/person plus tax & gratuity

Dinner Buffets

We have laid out our most popular buffets for you.

Dinner Buffet #1 \$18.95 plus tax & gratuity

Chicken Marsala, Oven Roasted Red Potatoes with Garlic & Rosemary, Seasonal Vegetable,
Fresh Tossed Salad with dressings & Homemade Ciabatta Bread with butter

Dinner Buffet #2 \$27.95 plus tax & gratuity

Red Wine Glazed Boneless Beef Short Ribs, Chicken Almandine,
Oven Roasted Red Potato, Seasonal Vegetable, Fresh Tossed Salad with dressings &
Homemade Ciabatta Bread with butter

Dinner Buffet #3 \$18.95 plus tax & gratuity

Chicken Parmigiana, Penne Pasta tossed with Sun-dried Tomato, Spinach, Olive Oil & Garlic, Seasonal
Vegetable, Fresh Tossed Salad with dressings & Homemade Ciabatta Bread with butter

Dinner Buffet #4 \$23.95 plus tax & gratuity

Red Wine Glazed Boneless Beef Short Ribs, Oven Roasted Red Potato, Seasonal Vegetable, Fresh Tossed Salad with dressings & Homemade Ciabatta Bread with butter

Dinner Buffet #5 \$22.95 plus tax & gratuity

Eggplant Parmigiana, Lasagna, Meatballs, Sausage with Peppers & Onions, Fresh Tossed Salad with dressings & Homemade Ciabatta Bread with butter

Create Your Own Buffet

Served with a garden fresh tossed salad and dressings,
homemade ciabatta bread with butter,
Chef's choice of vegetable & a starch of your choice.

Pick one entrée

\$18.95 per person

Chicken Parmigiana Chicken Marsala
Chicken Francaise
Chicken Almondine (add \$2 per person)

Maple and Mustard Glazed Roast Pork Loin with Caramelized Apples and Onion
Bread Pork Cutlet topped with sliced tomato, fontina cheese and red wine demi glaze

\$24.95 per person

Red Wine Glazed Boneless Beef Short Ribs
Grilled Atlantic Salmon- Teriyaki style, or with Lemon, Honey. & fresh Thyme

Pick one Starch

Oven Roasted Red Potatoes with Garlic & Rosemary
Penne with House made Marinara
Penne Pasta tossed with Sun-dried Tomato, Spinach, and Olive Oil & Garlic
Garlic Mashed Potatoes (+\$1.00)
Baked Stuffed Potato (+\$1.00)

Add-Ons

Second Entrée \$4.00 per person (higher priced item prevails)
Second Starch \$2.00 per person

Add a carving Station to your buffet

Oven Roasted Turkey with Natural Jus \$5.00/person
Prime Rib A Jus Market Price

Sit Down Dinners

Pick one to three choices and let us wait on you.

All sit down dinners come with a garden fresh tossed salad and dressings,
Homemade ciabatta bread with butter, Chef's choice of vegetable & a starch of your choice.
Served with coffee, decaffeinated coffee & tea.

Chicken or Veal

\$22.95

\$24.95

Marsala

Roasted Mushrooms, house-made brown sauce, Marsala wine

Parmigiana

Marinara, parmesan, melted provolone

Francaise

Lemon butter, Marsala sauce, and capers

Almondine (only served with Chicken)

Breaded with slivered almonds, Hollandaise Sauce

Pork

Maple and Mustard Glazed Roast Pork Loin w/ Caramelized Apples and Onion and house-made apple cider sauce \$20.95

Wood-fired Roasted Pork Tenderloin with a port wine sauce \$22.95

Breaded Pork Cutlet - topped with sliced tomato, fontina cheese, red wine demi-glaze \$20.95

Beef

Due to high market volatility, all beef options are sold at market price, please call to inquire.

Red Wine Glazed Boneless Beef Short Ribs

Roast Prime Rib

Filet Mignon

N.Y. Strip

Suggested sauces to pair with your meat choice

Au Jus or Horseradish Cream (Prime Rib)

Garlic Butter & Mushrooms (N.Y. Strip)

Hollandaise & Bordelaise (Filet Mignon)

Bordelaise & Fried Onion Ring (Filet Mignon)

Seafood

Grilled Atlantic Salmon - \$24.95

Teriyaki style or with Lemon, Honey, & Fresh Thyme

Baked Stuffed Shrimp - \$26.95

Herb & Seafood Crumb Stuffing

Stuffed Cod - \$24.95

Ritz cracker and Seafood Stuffing with a Lobster Cream Sauce

Scallops - \$26.95

Pan-seared and served over parmesan risotto with a Chive Beurre Blanc

Pasta

Seafood Pasta -

Scallops & Shrimp served over penne with Olive Oil and Garlic \$22.95

Substitute Alfredo \$23.95

Meat or Vegetable Lasagna-

House-made fennel sausage and North East

Family Farms ground beef layered between fresh pasta sheets, house made marinara, and ricotta

\$18.95

Grilled Zucchini Pasta -

Zucchini, Portabella Mushrooms, Sun-dried Tomatoes, Broccoli,
Olive Oil & Garlic served over penne \$18.95

Orecchiette with Fennel Sausage, Sun-dried Tomatoes and Spinach

tossed with Olive Oil and Garlic \$19.95

Penne Alla Vodka-

sautéed with onion, garlic, vodka, & finished with a light pink cream sauce

With your choice of Chicken \$18.95 or Shrimp \$21.95

Feta Pasta-

Sun-dried Tomatoes, Spinach, Feta cheese, Olive Oil & Garlic tossed and served over penne with your choice of

Chicken \$18.95 or Shrimp \$21.95

Dessert

Chocolate Mousse	\$5.00/person
Seasonal Crisps	\$5.00/person
Tiramisu	\$5.00/person
N.Y. Style Cheese Cake	\$5.00/person
with Strawberries	\$5.25/person
Chocolate Fondue Station (with seasonal fruits, strawberries, baby bananas, pretzels, marshmallows, homemade cookies)	\$5.00/person
Lemon Roulade Lemon Chiffon Cake Rolled with a Limoncello Flavored Mousse, served over Raspberry Puree (jelly roll style)	\$5.00/person
Chocolate Roulade Chocolate Sponge Cake Rolled with Chocolate Cream Cheese Filling, Served over Raspberry Puree (jelly roll style)	\$5.00/person
Crème Brulee	\$5.00/person
Assorted Homemade Cookies	\$5.00 /person
Coconut Banana Tart	\$6.00/person
Peanut Butter Semi Freddo	\$6.00/ person
Serve any Dessert a la mode	\$1.00 extra/person
Assorted Dessert Bar Homemade cookies, cannoli, brownies, mini tarts, and petite desserts	\$7.00/person
Bubbly Bar Champagne with Cranberry Juice, Orange Juice, & Grapefruit Juice, Fresh seasonal berries	\$25.00/ bottle