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# Zucchini's Restaurant

BANQUETS & FUNCTIONS



CHEF OWNED & OPERATED  
MICHAEL & LYNNE SOLDATO



413-442-2777 | [Zuchinisrestaurant.com](http://Zuchinisrestaurant.com) | Est. 2003

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# ZUCCHINI'S BANQUETS

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

Call us at (413)-442-2777 to plan your next function.

## ROOM INFORMATION

- Zucchini's has two private room
- Our loft provides in intimate atmosphere for parties up to 40 people
- The downstairs banquet room can comfortably seat parties of 30 to 120 people
- Both function rooms have a full bar & private bathroom facilities
  - Banquet room has its own handicapped accessible entrance

## BOOKING INFORMATION

- \$100 non-refundable deposit to hold the room
- Must provide a final count 7 days in advance
- Please note that a +7% state & local meal tax and +18% gratuity will be added to the total
- Linen that matches the décor of the rooms will be provided for a \$15 fee (special orders of other colors can be made)
- We will gladly customize any menu to meet your parties' need and provide you with special pricing
  - Menu can be tailored for special diets & food allergies
  - Children UNDER 8 eat half price on buffets
  - 20 person minimum required to book a private room
- Per liability we cannot accept outside desserts EXCEPT cake and cupcakes (cake cutting fee will be applied)
- Due to increasing credit card fees paying with cash or check is appreciated

\*DUE TO THE VOLATILE MARKET, PRICES ARE SUBJECT TO CHANGE

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# BREAKFAST BUFFETS

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## BREAKFAST BUFFET 1

**Scrambled Eggs, Bacon, Sausage, Home Fries,  
Fresh Fruit, Basket of Muffins, Coffee, Decaf,  
Tea, Cranberry & Orange Juice**

\$19.95 per person + tax & gratuity

## BREAKFAST BUFFET 2

**Scrambled Eggs, Bacon, Sausage, Home Fries, Basket  
of Muffins, Fresh Fruit, Deli Platter Including Ham,  
Turkey, Roast Beef, Cheese, Lettuce, Tomato, Onion &  
Rolls with Condiments, Coffee, Decaf, Tea, Cranberry  
& Orange Juice**

\$23.95 per person + tax & gratuity

## BREAKFAST BUFFET 3

**Eggs Benedict, Bacon, Sausage, Home Fries, Banana  
Stuffed French Toast Pudding, Fresh Fruit, Coffee,  
Decaf, Tea, Cranberry & Orange Juice**

\$25.95 per person + tax & gratuity

## ADDITIONAL ITEMS

**Banana Bread French Toast Stuffed Pudding**

\$3 per person

**Muffins**

\$2.00 per person

**Waffles**

Served with Seasonal Fresh Fruit, Whipped Cream & Maple Syrup

\$3 per person

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# APPETIZERS

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

18.95/person minimum for cocktail party

Any and all appetizers can be passed or stationary

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## **Meatballs**

\$4/person

## **Chicken Wings**

\$5/person

## **Bruschetta**

Oven Roasted Grape Tomatoes, Fresh Mozzarella, pesto & balsamic drizzle

\$4/person

## **Shrimp Cocktail**

\$4.50/person

## **Chicken Satay**

\$4/person

## **Scallops Wrapped in Bacon**

\$6/person

## **Jumbo Lump Maryland Crab Cakes**

Lemon Aioli

\$5/person

## **Braised Miniature Short Rib Grilled Cheese**

Individual bite Size Grilled Cheese, Gruyere cheese, Sourdough Bread & Tomato Jam

\$5/person

## **Tomato Bisque Shooter**

with Miniature Homemade Grilled Cheese

\$4/person

## **PLATTERS**

### **Cheese, Cracker & Pepperoni**

\$49/ 25 people \$89/ 50 people

### **Garden Fresh Vegetable Crudité's**

\$45/ 25 people \$80/ 50 people

### **Seasonal Fresh Fruit**

\$45/ 25 people \$80/ 50 people

### **Calamari**

with Miniature Homemade Grilled Cheese

\$75 / platter

### **Antipasta**

Salami, Capicola, Prosciutto, Provolone Cheese, Fresh Mozzarella, Mushroom Salad, Marinated Roasted Zucchini, Roasted Red Peppers, Cherry Peppers & Peperoncini

\$95/ platter

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# LUNCHEON BUFFETS

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Available until 4 PM

All Luncheon Buffets are Served with Coffee, Decaf & Tea

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## LUNCHEON BUFFET 1

**Garden Fresh Tossed Salad & Dressings,  
Deli Platter Including Ham, Turkey,  
Roast Beef, Cheese, Lettuce, Tomato,  
Onion, Rolls & Condiments, Cavatappi  
Pasta, Homemade Meatballs with  
Marinara Sauce, Chicken Wings**

\$21.95/ person +Tax & Gratuity

## LUNCHEON BUFFET 2

**Garden Fresh Tossed Salad & Dressings,  
Homemade Ciabatta Bread & Butter,  
Chefs Choice of Vegetable, Entrée &  
Starch of your Choice**

### CHOOSE ONE OF THE FOLLOWING ENTRÉES

**Chicken Parmigiana**

**Chicken Marsala**

**Oven Roasted Chicken with White Wine, Garlic & Rosemary**

### CHOOSE ONE OF THE FOLLOWING STARCHES

**Cavatappi with Homemade Marinara**

**Cavatappi with Sun-Dried Tomatoes, Fresh Spinach, Olive Oil &  
Garlic**

**Oven Roasted Red Potatoes with Garlic & Rosemary**

**Garlic Mashed Potatoes (+\$2)**

\$24.95/ person +Tax & Gratuity

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# DINNER BUFFETS

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## DINNER BUFFET 1

**Chicken Marsala, Oven Roasted Red Potatoes with Garlic & Rosemary, Seasonal Vegetable, Garden Fresh Tossed Salad with Dressings, Homemade Ciabatta Bread & Butter**

\$24.95/ person +Tax & Gratuity

## DINNER BUFFET 2

**Chicken Parmigiana, Cavatappi Pasta with Sun-Dried Tomatoes, Spinach, Olive Oil & Garlic, Seasonal Vegetable, Garden Fresh Tossed Salad with Dressings, Homemade Ciabatta Bread & Butter**

\$24.95/ person +Tax & Gratuity

## DINNER BUFFET 3

**Eggplant Parmigiana, Lasagna, Homemade Meatballs & Marinara, Sausage, Peppers & Onions, Garden Fresh Tossed Salad with Dressings, Homemade Ciabatta Bread & Butter**

\$26.95/ person +Tax & Gratuity

## DINNER BUFFET 4

**Red Wine Glazed Boneless Beef Short Ribs, Oven Roasted Red Potatoes with Garlic & Rosemary, Seasonal Vegetable, Garden Fresh Tossed Salad with Dressings, Homemade Ciabatta Bread & Butter**

\$32.95/ person +Tax & Gratuity

## DINNER BUFFET 5

**Red Wine Glazed Boneless Beef Short Ribs, Chicken Almondine, Oven Roasted Red Potatoes with Garlic & Rosemary, Seasonal Vegetable, Garden Fresh Tossed Salad with Dressings, Homemade Ciabatta Bread & Butter**

\$42.95/ person +Tax & Gratuity

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# CREATE YOUR OWN BUFFET

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Served with a Garden Fresh Tossed Salad & Dressings,  
Homemade Ciabatta Bread & Butter, Chefs Choice of  
Vegetable, Entrée and Starch of Your Choice

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## CHOOSE ONE OF THE FOLLOWING ENTRÉES

**Chicken Parmigiana**

**Chicken Marsala**

**Chicken Française**

**Chicken Almondine (+\$2/ person)**

\$24.95/ person

**Maple & Mustard Glazed Roast Pork Loin**

with Caramelized Apples & Onions

**Breaded Pork Cutlet**

Topped with Sliced Tomato, Fontina Cheese & Red Wine Demi-Glaze

26.95/ person

**Red Wine Glazed Boneless Beef Short Ribs**

\$35/ person

**Grilled Atlantic Salmon**

Teriyaki Style or Lemon, Honey & Fresh Thyme

\$28.95/ person

## CHOOSE ONE OF THE FOLLOWING STARCHES

**Cavatappi with Homemade Marinara**

**Cavatappi with Sun-Dried Tomatoes, Fresh Spinach, Olive Oil &  
Garlic**

**Oven Roasted Red Potatoes with Garlic & Rosemary**

**Garlic Mashed Potatoes (+\$1)**

**Baked Stuffed Potato (+2)**

### ADD ONS

**Second Entrée**

\$4 / person (higher priced item prevails)

**Second Starch**

\$3/ person

**Carving Stations**

**Oven Roasted Turkey with Natural Jus**

Market Price

**Prime Rib & Au Jus**

Market Price

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# SIT DOWN DINNERS

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Pick ONE to THREE entrée choices and let us wait on you.  
All sit down dinners come with a Garden Fresh Tossed  
Salad & Dressing, Homemade Ciabatta Bread & Butter,  
Chefs choice of Seasonal Vegetable & Starch of your  
choice. Served with Coffee, Decaf, & Tea

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## CHICKEN & VEAL

### **Marsala**

Roasted Mushrooms, Homemade Brown Sauce, Marsala Wine  
Chicken \$26.95 Veal \$27.95

### **Parmigiana**

Marinara, Parmesan & Melted Provolone  
Chicken \$26.95 Veal \$27.95

### **Française**

Lemon Butter, Marsala Sauce & Capers  
Chicken \$26.95 Veal \$27.95

### **Chicken Almondine**

Breaded with Slivered Almonds & Topped with Homemade Hollandaise  
Sauce \$28.95/ person

## PORK

### **Maple & Mustard Glazed Roast Pork Loin**

with Caramelized Apples &  
Onions, House-Made Apple  
Cider Sauce  
\$27.95

### **Wood-Fired Roasted Pork Tenderloin**

with a Port Wine Sauce  
\$27.95

## BEEF

### **Red Wine Glazed Boneless Beef Short Ribs**

### **Roast Prime Rib**

### **Filet Mignon**

### **NY Strip**

## SUGGESTED SAUCES TO PAIR WITH YOUR MEAT

### CHOICE

**Au Jus or Horseradish Cream (Prime Rib)**

**Garlic Butter & Mushrooms (NY Strip)**

**Hollandaise & Bordelaise (Filet Mignon)**

**Bordelaise & Fried Onion Ring (Filet Mignon)**

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\*DUE TO HIGH MARKET VOLATILITY ALL BEEF OPTIONS ARE SOLD AT MARKET  
PRICE PLEASE CALL TO INQUIRE\*

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# SIT DOWN DINNERS

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## SEAFOOD

### **Grilled Atlantic Salmon**

Teriyaki Style or Lemon, Honey & Fresh Thyme  
\$29.95

### **Baked Stuffed Shrimp**

Herb & Seafood Crumb Stuffing  
\$29.95

### **Stuffed Cod**

Ritz Cracker & Seafood Stuffing with a Lobster Cream Sauce  
\$27.95

### **Seared Scallops**

served over Parmesan Risotto with a Chive Beurre Blanc  
\$29.95

## PASTA

### **Seafood Pasta**

Scallops & Shrimp over Cavatappi with Olive Oil & Garlic  
\$28.95 substitute Alfredo \$29.95

### **Lasagna**

House-Made Fennel Sausage and North East Family Farms Ground Beef Layered  
between Fresh Pasta Sheets, Homemade Marinara & Ricotta  
\$29.95

### **Grilled Zucchini Pasta**

Zucchini, Portabello Mushrooms, Sun-Dried Tomatoes, Broccoli, Olive Oil & Garlic  
served over Cavatappi  
\$27.95

### **Orecchiette with Fennel Sausage, Sun-Dried Tomatoes & Spinach**

tossed with Olive Oil & Garlic  
\$20.95

### **Cavatappi Alla Vodka**

Sautéed with Onion, Garlic, Vodka & Finished with a Light Pink Cream Sauce, Your  
Choice of  
Chicken \$23.95 Shrimp \$26.95

### **Feta Pasta**

Sun-Dried Tomatoes, Spinach, Feta Cheese, Olive Oil & Garlic served over  
Cavatappi, Your Choice of  
Chicken \$23.95 Shrimp \$26.95

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# SIT DOWN DINNERS

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## DESSERTS

### **Chocolate Mousse**

\$6/ person

### **Seasonal Crisps**

\$6/ person

### **Tiramisu**

\$6/ person

### **NY Style Cheesecake**

with Strawberries

\$6/ person

### **Chocolate Fondue Station**

with Seasonal Fruits, Strawberries, Baby Bananas, Pretzels, Marshmallows & Homemade Cookies

\$7/ person

### **Lemon Roulade**

Lemon Chiffon Cake Rolled with a Limoncello Flavored Mousse served over Raspberry Purée (jelly roll style)

\$6/ person

### **Chocolate Roulade**

Chocolate Sponge Cake with Chocolate Cream Cheese Filling over Raspberry Purée (jelly roll style)

\$6/ person

### **Crème Brûlée**

\$5/ person

### **Assorted Homemade Cookies**

\$6/ person

### **Coconut Banana Tart**

\$6/ person

### **Peanut Butter Semifreddo**

\$6/ person

### **Serve Any Dessert Ala Mode**

+\$2/ person