
Zucchini's Restaurant

BANQUETS & FUNCTIONS



CHEF OWNED & OPERATED
MICHAEL & LYNNE SOLDATO



413-442-2777 | Zucchinisrestaurant.com | Est. 2003

ZUCCHINI'S BANQUETS



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

BREAKFAST BUFFETS



BREAKFAST BUFFET 1

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

\$21.95 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**

\$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**

\$25.95 per person + tax & gratuity

ADDITIONAL ITEMS

Banana Bread French Toast Stuffed Pudding

\$3 per person

Muffins

\$2 per person

Waffles

Served with Seasonal Fresh Fruit, Whipped Cream & Maple Syrup

\$3 per person

Juice

Orange or Cranberry

\$1 per person

APPETIZERS



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

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 Crudités

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

Calamari

Crispy Flash-Fried Calamari, Tossed with Garlic, Roasted Tomatoes, Pepperoncini and Red Onion \$75 / platter

Antipasta

Salami, Capicola, Prosciutto, Provolone Cheese, Fresh Mozzarella, Mushroom Salad, Marinated Roasted Zucchini, Roasted Red Peppers, Cherry Peppers & Pepperoncini \$95/ platter

LUNCHEON BUFFETS



Available until 4 PM

All Luncheon Buffets are Served with Coffee, Decaf & Tea

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**

\$23.95/ 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

DINNER BUFFETS



DINNER BUFFET 1

Chicken Marsala *or* Chicken Francaise, 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 *or* Oven Roasted Chicken, 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

\$34.95/ 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

\$40.95/ person +Tax & Gratuity

CREATE YOUR OWN BUFFET



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

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

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

SIT DOWN DINNERS



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

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 or Bordelaise (Filet Mignon)

Bordelaise & Fried Onion Ring (Filet Mignon)

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

SIT DOWN DINNERS



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
\$24.95

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

SIT DOWN DINNERS



DESSERTS

Chocolate Mousse

\$6/ person

Seasonal Crisps

\$6/ person

Tiramisu

\$6/ person

NY Style Cheesecake

with Strawberries

\$6/ 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
