



ZUCCHINI'S

Restaurant & Wood Fired Pizzas

BANQUETS & FUNCTIONS



CHEF OWNED & OPERATED

Michael & Lynne Soldato

413-442-2777 | Zucchinisrestaurant.com | Est. 2002

Room Information

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.

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

Booking Information

- A minimum of 20 people is required to reserve a private room.
- A nonrefundable deposit of \$100 is required to reserve the room.
- A final count and menu selection must be submitted at least seven days in advance.
- Please note that a 7% state and local meals tax and a 20% gratuity will be added to the total food & beverage bill.
- Linen that complements the room decor will be supplied for a fee of \$25. Special orders for different colors are available upon request.
 - We are more than happy to tailor any menu to suit your party's requirements and will offer you exclusive pricing.
- Your menu can be customized to accommodate special diets and food allergies.
- Children under 8 enjoy half-price meals at buffets, while those under 3 eat for free.
 - A fee of \$25 is charged for cake cutting and serving.
- Given the rising credit card fees, payments made by cash or check are greatly appreciated.

Zucchini's Breakfast Buffet

Scrambled Eggs, Bacon, Sausage, Home Fries,
Fresh Fruit, Hazelnut Bread Pudding
with Caramelized Bananas, Coffee, Decaf & Tea.

\$23.95 per person

Additional Items

Eggs Benedict

\$3 Per Person

Waffles

*Served with Seasonal Fresh Fruit,
Whipped Cream & Maple Syrup
\$3 Per Person*

Assorted Pastries

*Variety of Local Homemade Pastries
or Fresh Baked Muffins
\$3 Per Person*

Juice

*Your Choice of Orange,
Cranberry or Apple
\$1 Per Person*

Create your own Mimosa Bar

*Elevate Your Breakfast Experience with Custom Mimosas.
Delight your guests by allowing them to craft their own mimosas!
Offer a delightful selection of juices, fruit purées, and fresh fruit
for a personalized touch.*

\$42 Per Bottle

Zucchini's Appetizers

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

\$22.00 Per Person minimum for cocktail party

Meatballs

\$4 Per Person

Chicken Wings

\$5 Per Person

Bruschetta

*Plum Tomatoes, Garlic, Basil,
Parmigiana Reggiano, Exrta Virgin Olive Oil*

\$4 Per Person

Shrimp Cocktail

\$4.50 per person

Chicken Satay

\$4 Per Person

Scallops Wrapped in Bacon

\$6 Per Person

Jumbo Lump Maryland Crab Cakes

Lemon Aioli

\$5 Per Person

Braised Miniature Short Rib Grilled Cheese

Gruyere Cheese, Sourdough Bread & Tomato Jam

\$5 Per Person

Tomato Bisque Shooter

*Served with Miniature
Homemade Grilled Cheese*

\$4 Per Person

Platters

Cheese, Cracker & Pepperoni

\$49/ 30 People \$89/ 50 People

Garden Fresh Vegetable Crudites

\$45/ 30 People \$80/ 50 People

Calamari

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

Antipasti

*Salami, Mortadella, Prosciutto, Provolone Cheese, Fresh Mozzarella, Mushroom Salad,
Assorted Grilled & Roasted Veggies, Roasted Red Peppers*
\$95 / Platter

Zucchini's Buffets

Buffet 1

Your Choice of: • **Oven Roasted Chicken** • **Chicken Parmesan**

House Made Rigatoni with Sun Dried Tomatoes, Spinach, Olive Oil & Garlic, Seasonal Vegetable, Garden Fresh Tossed Salad with Dressings, Homemade Ciabatta Bread & Butter.

\$24.95 Per Person +Tax & Gratuity

Buffet 2

Your Choice of: • **Chicken Francaise** • **Chicken Almondine** • **Chicken Marsala**

Oven Roasted Fingerling Potatoes with Garlic & Rosemary, Seasonal Vegetable, Garden Fresh Tossed Salad with dressings, Homemade Ciabatta Bread & Butter.

\$26.95 Per Person +Tax & Gratuity

Buffet 3

Eggplant Parmigiana, Lasagna, House made Meatballs & Marinara, Sausage & Peppers. Garden Fresh Tossed Salad with Dressings, Homemade Ciabatta Bread & Butter.

\$26.95 Per Person +Tax & Gratuity

Buffet 4

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

\$34.95 Per Person +Tax & Gratuity

Buffet 5

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

\$42.95 Per Person +Tax & Gratuity

*** Starch / Pasta Substitutions upon Request**

Customize Your Own Buffet

Served With Entree & Starch of your Choice, Chefs Choice of Vegetable,
Garden Fresh Tossed Salad & Dressings, Homemade Ciabatta Bread & Butter,
Coffee, Decaf & Tea

Choose One of the Following Entrees

- Chicken Parmigiana
- Chicken Marsala
- Chicken Francaise
- Chicken Almondine
- Oven Roasted Chicken with Rosemary & Garlic
- Grilled Atlantic Salmon
Lemon, Honey & Fresh Tyme
- Prime Rib Au Jus
- NY Strip
- Filet Mignon
- Red Wine Braised Boneless Beef Short Ribs
- Maple & Mustard Glazed Pork Roast Loin
Mustard Breadcrumbs, Caramelized Apples & Onions, Apple Cider Sauce (Seasonal Item)

Choose One of the Following Starches

- House Made Rigatoni with Marinara
- House Made Rigatoni with Sun - Dried Tomatoes, Spinach, Olive Oil & Garlic
- Oven Roasted Fingerling Potatoes with Garlic & Rosemary
 - Garlic Mashed Potatoes (+ \$2 Per Person)

Additional Items

Second Entree

\$4/ person (higher priced item prevails)

Second Starch

\$3/person

Zucchini's Sit-Down Dinners

Pick ONE to THREE Entree Choices and Let Us Wait on You.

All Sit Down Dinners Come with Chefs Choice Starch, Seasonal Vegetables & Garden Fresh Tossed Salad & Dressing, Homemade Ciabatta Bread & Butter, Coffee, Decaf, & Tea.

Chicken & Veal

Marsala

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

Parmigiana

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

Francaise

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

Chicken Almondine

*Breaded with Slivered Almonds & Topped with
House Made Hollandaise Sauce
Chicken \$ 26.95 Veal \$ 27.95*

Pork & Beef

Maple & Mustard Glazed Roast Pork Lion

*Mustard Breadcrumbs, Caramelized
Apples & Onions. Topped with an
Apple Cider Sauce.
\$ 27.95*

Red Wine Glazed Boneless Beef Short Ribs

Roast Prime Rib Au Jus

Filet Mignon NY Strip

Suggested Sauces to Pair with Your Protein Choice

Au Jus or Horseradish Cream (Prime Rib)

Garlic Butter & Mushrooms (NY Strip)

Hollandaise & Bordelaise (Filet Mignon)

Bordelaise & Fried Onion Ring (Filet Mignon)

DUE TO THE VOLATILE MARKET, ALL BEEF OPTIONS ARE SOLD AT MARKET PRICE
PLEASE CALL TO INQUIRE

Zucchini's Sit-Down Dinners

Seafood

Grilled Atlantic Salmon

Lemon, Honey & Fresh Thyme \$29.95

Baked Stuffed Shrimp

Crab Cake Salad \$32.95

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 Rigatoni with Olive Oil & Garlic \$28.95 substitute Alfredo \$29.95

Lasagna

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

Grilled Zucchini Pasta

*Zucchini, Portobello Mushrooms, Sun-Dried Tomatoes, Broccoli, Olive Oil & Garlic
Served over Rigatoni \$27.95*

Rigatoni with Fennel Sausage, Sun-Dried Tomatoes & Spinach

Tossed with Olive Oil & Garlic \$24.95

Rigatoni Ala Vodka

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

Feta Pasta

*Sun-Dried Tomatoes, Spinach, Feta Cheese, Olive Oil & Garlic Served over Rigatoni,
Your Choice of Chicken \$23.95 OR Shrimp \$26.95*

Zucchini's Desserts

Chocolate Mousse

\$7 Per Person

Seasonal Warm Crisps

\$7 Per Person

Tiramisu

\$7 Per Person

NY Style Cheesecake

with Strawberries \$7 Per Person

Lemon Roulade

*Lemon Chiffon Cake Rolled with a Lemon Flavored Mousse
Served over Raspberry Purée (jelly roll style) \$7 Per Person*

Chocolate Roulade

*Chocolate Sponge Cake with Chocolate Cream Cheese Filling
Served over Raspberry Purée (jelly roll style) \$7 Per Person*

Crème Brûlée

\$7 Per Person

Assorted Homemade Cookies

\$6 Per Person

Serve Any Dessert Ala Mode

+\$2 Per Person