

ZEPPO

Zeppo Restaurant catering menu options and ideas:

Available options for making your party perfect:

- **Full service party**... sitdown full service catering.
- **Chef cooking parties**... head chef teaching your party how to prepare gourmet dishes!
- **Buffets**... beautiful dishes of your choice.
- **Backyard BBQ**... grilled meats served with our home made side dishes of your choice.
- **Corporate events**... we do the planning, decorating, food and drink. You don't need to worry about a thing.
- **Wedding**... wedding planner, site location, music, food and drink we will make it perfect for you.

Sample Menu Ideas

Salads

- wild mixed greens with caramelized onion, candy roasted walnuts, sliced pear and vinaigrette
- caesar... perfect classic style
- caprese... fresh tomato, basil, buffalo mozzarella, extra virgin olive oil & reduced balsamic vinegar
- fruit... fresh medley of seasonal fruit
- potato... classic scallop, garlic mash or oven roasted
- chicken... prosciutto and goat cheese rollup
- pollo e limone (roasted veggies and chicken breast in lemon caper cream sauce)
- pasta... classic styles to freehand gourmet. We'll work with you for the perfect choices.
- spinach... fresh spinach with feta cheese, olives, tomato, onion, pepper bacon & balsamic dressing
- coleslaw... perfect blend of cabbage and dressing

Appetizers

- prosciutto wrapped shrimp... oven baked
- mushrooms stuffed with chef's choice (or yours) of vegetarian or meat filling
- antipasto platter... meats, mousse, cheeses, olives and grilled veggies with crostini
- mini calzones... italian or vegetarian style
- artichoke dip... spinach and three cheese artichoke gratinee
- veggie platters... fresh, roasted and grilled
- cheese platters... domestic and imported aged cheeses
- bruschetta... tomato, basil, garlic, onion with balsamic vinegar reduction and asiago cheese
- skewers... grilled chicken, shrimp, meatball, lamb, pork loin, beef filet and vegetable choices

Side dishes

- scalloped potatoes... classic oven baked with parmesan and mozzarella cheeses
- grilled veggies
- risotto... cheese, vegetable with pesto, wild mushroom and many other choices
- pasta... classic & creative styles. Let's work together to find the perfect choices.

Entrees

- grilled salmon... fresh salmon grilled and finished with lemon-herb vinaigrette
- stuffed veal: wild mushroom, spinach and sausage filled
- stuffed chicken breast: prosciutto, mozzarella and spinach
- beef tenderloin grilled and finished with your choice of the chef's preparations
- pork loin
- prime rib
- osso buco
- lamb chops
- seasonal fish
- lamb shank
- seasonal stew
- spicy chicken wings

Desserts

- tiramisu
- chocolate mousse
- various cakes and fresh cobblers

Special pasta dishes made to order (chicken, seafood and traditional Italian style favorites).

Sample catering menu

- grilled garlic bread
- antipasto and bruschetta
- wild green salad
- scalloped potatoes
- grilled salmon and filet of tenderloin mignon
- tiramisu

Sample Summer menu

- bruschetta
- prawns wrapped in peppered bacon
- fruit salad
- caesar salad
- grilled skewers of chicken and pork tenderloin
- fresh berry cobbler

Sample sit-down menu

- crab and artichoke on crostini
- caprese salad
- risotto of wild mushroom and cheese
- grilled asparagus
- lamb chops
- honey rum creme brulee

Our Address:

Zeppo Italian Restaurant
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Restaurant Hours:

Monday - Thursday 11am - 10pm
Friday 11am - 11pm
Saturday 8am - 11pm
Sunday 8am - 9pm

