



PRIVATE DINING

LUNCH

AVAILABLE EVERY DAY FROM 11:30 AM TO 3:00 PM

Seating Capacity: UP TO 45 GUESTS SEATED; UP TO 70 GUESTS STANDING RECEPTION

Per person menu prices:

FAMILY STYLE: 2 COURSES - \$15; 3 COURSES - \$20; \$25

PLATED: 2 COURSES - \$18; 3 COURSES - \$23; \$28

RECEPTION

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*Hors d'oeuvres and beverages are exclusive of the above pricing.

*If a full bar set-up is requested, a \$300 minimum consumption guarantee will be in effect. A minimum notice of 2 business days in advance of your event is required for cancellation of this set up. Otherwise, the \$300 minimum consumption guarantee will be enforced

*Menu choices must be determined 7 business days in advance of your event.

*A guaranteed guest count is required 3 business days in advance of your event.

FEES/ SERVICE CHARGES / SALES TAX

A 20% SERVICE CHARGE AND 9.5% SALES TAX WILL BE ADDED TO THE FOOD & BEVERAGE CHARGES.

A \$700 FOOD & BEVERAGE MINIMUM IS IN EFFECT FOR DINNER AND EVENING RECEPTIONS.

A \$400 FOOD & BEVERAGE MINIMUM IS IN EFFECT FOR LUNCH AND AFTERNOON RECEPTIONS.

SERVICES

Personalized printed menus are provided. The purchase of custom floral centerpieces is available. A/V equipment rental can be arranged.

DEPOSIT

A signed reservation contract and deposit of \$250 are required to confirm your reservation. 30 days notice of cancellation is required for the return of the deposit otherwise Zuppa will retain the deposit.

~ **RECEPTION MENU OPTIONS** ~

HORS D'OEUVRES SELECTIONS

SEAFOOD SELECTIONS, \$4.00 PER PERSON

TUNA TARTARE WITH LEMON, BASIL, TAPENADE

BAKED CLAMS WITH PANCETTA

OYSTERS ON THE HALF SHELL WITH MIGNONETTE (\$2 EA.)

VEGETABLE SELECTIONS, \$3.00 PER PERSON

BRUSCHETTA WITH SEASONAL VEGETABLES

CROSTINI WITH FIRE ROASTED EGGPLANT TAPENADE

CROSTINI WITH WHITE BEAN PUREE, SHAVED PECORINO

MINI CAPRESE PANNINI WITH TOMATO, MOZZARELLA, BASIL

ROASTED BEETS WITH BASIL PESTO

POULTRY & MEAT SELECTIONS, \$4.00 PER PERSON

MINI SAUSAGE & ROASTED PEPPERS PANNINI

MINI PROSCIUTTO PANNINI

GRILLED ROCKY CHICKEN SPIADINI WITH SALSA VERDE

GROUND LAMB SPIADINI WITH OLIVE TAPENADE

**ASK ABOUT OUR ADDITIONAL SEASONAL HORS D'OEUVRES SELECTIONS!*

RECEPTION PLATTERS

\$12.00 PER PERSON

SELECTION OF WOOD FIRED PIZZAS

SELECTION OF AFFETTATI (ASSORTED SALUMI AND CURED MEATS)

SELECTION OF CONTORNI (SEASONAL VEGETABLES)

~ LUNCH MENU ONE ~

2 COURSE MENU

\$15 PER PERSON FAMILY STYLE/\$18 PER PERSON PLATED

I

SHARED APPETIZERS:

CLASSIC SEASONAL ITALIAN ANTIPASTI
PIZZA FROM OUR WOOD BURNING OVEN
INSALATA

II

CHOICE OF 2 ENTRÉES

~ LUNCH MENU TWO ~

3 COURSE MENU

\$20 PER PERSON FAMILY STYLE/\$23 PER PERSON PLATED

I

SHARED APPETIZERS:

CLASSIC SEASONAL ITALIAN ANTIPASTI
PIZZA FROM OUR WOOD BURNING OVEN
INSALATA *OR* CURED ITALIAN SLICED MEATS

II

CHOICE OF 2 ENTRÉES

III

INDIVIDUAL DESSERT

~ LUNCH MENU THREE ~

3 COURSE MENU

\$25 PER PERSON FAMILY STYLE/\$28 PER PERSON PLATED

I

SHARED APPETIZERS:

CLASSIC SEASONAL ITALIAN ANTIPASTI
PIZZA FROM OUR WOOD BURNING OVEN
CURED ITALIAN SLICED MEATS

AND

INSALATA

II

CHOICE OF 2 ENTRÉES

III

CHOICE OF 2 DESSERTS

~ ADDITIONAL OPTIONS ~

ADD PASSED HORS D'OEUVRES TO YOUR OPENING RECEPTION FOR \$10 PER PERSON

ADD A 'PRIMI' (PASTA MIDCOURSE)
FOR \$6 PER PERSON FAMILY STYLE / \$9 PER PERSON PLATED

ADD ADDITIONAL ENTREE SELECTION FOR \$5 PER PERSON

ADD ADDITIONAL DESSERT SELECTION FOR \$3 PER PERSON

ADD FAMILY-STYLE DESSERT PLATTERS
FOR \$24 PER PLATTER (EACH PLATTER PORTIONED TO 8 GUESTS)

ENTRÉES

TAGLIARINI

CLAMS, CHERRY TOMATOES, ROASTED GARLIC, ITALIAN PARSLEY
(VEGETARIAN PREPARATION ALSO AVAILABLE)

BAKED LASAGNE

PORK RAGU, HOUSE MADE MOZZARELLA, ITALIAN PARSLEY
(VEGETARIAN PREPARATION ALSO AVAILABLE)

RAGU DI CAMPAGNA

TRENNE PASTA, PORK RAGU, BROCCOLI RABE, CACCIOCVALLO CHEESE

TONNO GRIGLIATTO

GRILLED TOMBO TUNA, CHERIGNOLE OLIVES, MIXED GREENS

POLLO AL FORNO

ROASTED CHICKEN, ROASTED ROOT VEGETABLES

BISTECCA ALLA PIZZAIOLA

MEYER RANCH BLACK ANGUS COULOTTE STEAK, ROASTED GARLIC, TOMATOES, CAPERS, YUKON GOLD POTATOES
ADD \$5 PER PERSON

DESSERTS

CHOCOLATE HAZELNUT TORTE
WHIPPED CHANTILLY, CARAMEL SAUCE

SEASONAL FRUIT CRISP
SEASONAL ACCOMPANIMENTS

HOUSE MADE BISCOTTI
SEASONAL ACCOMPANIMENTS