

# Lakeside Lunch

EVENT PACKAGE

# What's Included

Price: \$30 Per Guest before Tax and Event Fees

Event Fees Include: Event Coordination, Set Up, Break Down and Gratuity

*For Non-Privatized, On-Premise Events Only*

ALL COURSES ARE SERVED FAMILY STYLE

SaladZ & StarterZ Choice of 1

MainZ Choice of 3

SideZ Choice of 1



Please reach out to your event coordinator(s) to ask about menu accommodations!  
We will always do our best to adjust for allergies, dietary restrictions, and preferences.

Ask about our gluten-free penne!

Didn't see your favorite Zinna's specialty in this package, ask about adding it to your menu!

Got a family favorite, **Our family would love to make it for you.**



# SALADZ & STARTERZ



CHOICE OF 1

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Additional starter or salad selections: \$5 per guest

**Gamberetto**

Chilled Shrimp, Red Onion, Romaine, Fresh Squeezed Lemon, Parsley, Red Wine Vinegar

**Warm Goat Cheese Salad**

Fried Goat Cheese, Roasted Beets, Candied Walnuts, Baby Spinach, Balsamic Vinaigrette

**Chris's Caesar Salad**

Romaine Heart, Crispy Prosciutto, Sous Vide Yolk, Homemade Croutons, Shaved Pecorino Romano

**Cranbury Salad**

Apple, Candied Walnuts, Dried Cranberries, Mixed Greens, Ricotta Salata, Honey White Balsamic

**Mediterranean Salad**

Grilled Chicken, Portabella Mushrooms, Red Onion, Roasted Peppers, Fresh Mozzarella, Roasted Tomato, Baby Spinach, Balsamic Vinaigrette

**Izeberg Salad**

Grilled Chicken, Portabella Mushrooms, Red Onion, Roasted Peppers, Fresh Mozzarella, Roasted Tomato, Baby Spinach, Balsamic Vinaigrette

**Black Garlic Quesadilla**

Sautéed Chicken, Caramelized Onions, Smoked Gouda, Fermented Garlic Hummus, Crème Fraîche

**Lobster Mac & Cheese**

Gruyère, Asiago, Smoked Gouda, Applewood Smoked Bacon Jam, Toasted Panko Breadcrumbs

**Z Tot Poutine**

Crème Fraîche and Chive Tater Tots, Cheese Curds, Rosemary Brown Gravy

**Sweet Heat Calamari**

Cherry Pepper Glaze

**Whiskey Baby Back Riblets**

Chives, Sweet Potato Fries

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## PREMIUM UPGRADEZ

\$2 per guest to substitute a standard selection /  
\$9 per guest to add an additional premium selection

**Ma's MeatBalls**

Handmade Beef Meatballs, Ricotta, Shaved Parmigiano Reggiano, Pomodoro, Basil, Crostini

**Traditional Antipasto**

Assortment of Cured Meats and Cheeses

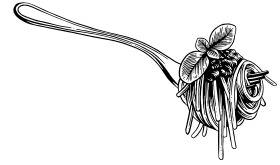
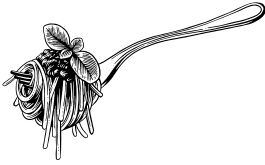




# MAINZ

(Page 1)

CHOICE OF 3



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Additional main selections: \$7 per guest

## PASTAS

### **Lemon Ricotta Pasta**

Mini Pasta Shells, Spinach, Peas, Braised Artichoke, Roasted Garlic, Parmigiano Reggiano, Lemon Zest, Cracked Black Pepper

### **Cavatelli Broccoli Rabe**

Sweet Italian Sausage, Sundried Tomato, Roasted Garlic, Parmigiano Reggiano

### **Cavatelli Broccoli Rabe**

Slow-Braised Italian Meat Sauce, Burrata, Parmigiano Reggiano

### **Shrimp Fusilli**

Applewood Smoked Bacon, Shallots, Roasted Garlic, Pomodoro, Fresh Basil, Red Pepper Flake

### **Gemelli Nero**

Sweet Fennel Sausage, Fermented Garlic, Arugula, Cream, Pecorino Romano, Homemade Gemelli, Balsamic Glaze

### **Four Cheese Ravioli**

Filled with Mascarpone, Ricotta, Mozzarella, Parmigiano Reggiano, Pomodoro, Fresh Basil

## BREAKFAST FAVORITES

### **The Greek Scramble**

Egg Whites, Spinach, Feta

### **Chorizo Scramble**

Cherry Tomato, Red Onion, Cheddar, Crème Fraîche

### **Mushroom Overload Scramble**

Mushroom Medley, Sharp Provolone, Spinach, Caramelized Onions

### **Mini Avocado Toast**

Texas Toast, Applewood Smoked Bacon, Arugula, Pico de Gallo, Crème Fraîche

### **Lemon Ricotta Pancakes**

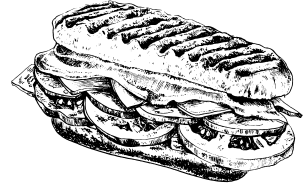
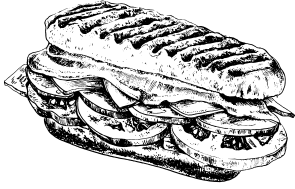
Maple Syrup, Fresh Whipped Cream





# MAINZ (Page 2)

CHOICE OF 3



Additional main selections: \$7 per guest

## CUT INTO FOURS - PANINI STYLE

### CLASSIC HANDHELDS

#### **Cherry Pepper Chicken Sandwich**

Breaded Chicken Cutlet, Fresh Mozzarella, White Wine Garlic Cherry Peppers, Sautéed Broccoli Rabe, House Garlic Bread

#### **GodFather Sandwich**

Breaded Chicken Cutlet, Fresh Mozzarella, Prosciutto, Vodka Sauce, Parmigiano Reggiano, Italian Bread

#### **The Vincenzo**

Ma's Meatballs, Burrata, Ricotta, Fresh Basil, Arugula, Balsamic Reduction, Fresh Semolina

#### **Turkey Avocado Panini**

Roasted Turkey, Avocado, Cheddar, Tomato, Applewood Smoked Bacon, Ranch, Pressed Italian Bread

#### **Italian Chicken Panini**

Grilled Chicken, Roasted Red Peppers, Fresh Mozzarella, Arugula, Balsamic Reduction, Pressed Italian Bread

#### **Grilled Veggie Focaccia**

Portabella Mushrooms, Roasted Red Peppers, Squash, Fresh Mozzarella, Roasted Tomatoes, Balsamic Vinaigrette

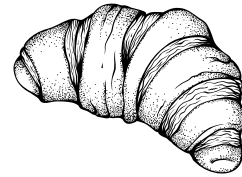
### CROSSIANTS

#### **Mini Shrimp Salad Croissants**

Poached Shrimp in Aromatics, Celery, Red Onion, Lemon Garlic Aioli, Lemon Zest, Crispy Capers, Tomato

#### **Mini Chicken Salad Croissants**

Carrot, Celery, Garlic Aioli, Dijon, Lemon Zest, Red Onion



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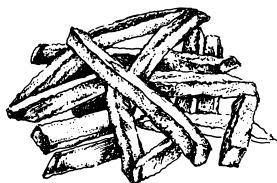
#### **Z Chopped Italian**

Chopped Salami, Capicola, Prosciutto di Parma, Mortadella, Fresh Mozzarella, Sharp Provolone, Sundried Tomato, Roasted Red Peppers, Artichoke Hearts, Olives, Romaine, Red Wine Garlic Vinaigrette, Fresh Semolina

#### **Short Rib Grilled Cheese**

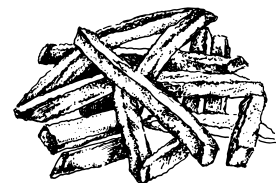
Gruyère, Asiago Cheese, Caramelized Onions, Roasted Garlic Aioli, Texas Toast





# SIDEZ

CHOICE OF 1



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Additional side selections: \$2 per guest

**Sweet Potato Fries**

Served with Chipotle Aioli

**Tater Tots**

Served with Chipotle Aioli

**Jersey Shore French Fries**

Served with Queso Blanco

**Sweet Potato Fries**

Served with Chipotle Aioli

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## PREMIUM UPGRADEZ

\$2 per guest to substitute a standard selection /  
\$4 per guest to add an additional premium selection

**Applewood Smoked Bacon**

One, Thick, Center-Cut Slice per Guest

