

ZANNINO'S CATERING

Ordering Information

VISIT US AT OUR WEB SITE:
zanninoscatering.com

EMAIL US AT:
info@zanninoscatering.com

To place an order for delivery or to request information, please call **(410) 284-8274**, fax at **(410) 284-2561**, or email us at **info@zanninoscatering.com**

Breakfast orders must total at least **\$125.00**, Lunch orders must total at least **\$150.00**, and orders after **2:30 pm** must total at least **\$175.00**, before delivery fee. Delivery fee is based on distance of location.

Notification of cancellation must be given **before 8 AM the day before the delivery FOR ALL ORDERS**. Cancellation must be via email – **info@zanninoscatering.com**. Failure to cancel 24 hours in advance will result in full charge of your order

Gratuity **not** included for delivery persons.

BREAKFAST

Appropriate Paper Products Included

The Continental - Assorted, freshly baked muffins, bagels and danish served with preserves, butter and flavored cream cheese, fruit salad, orange juice **\$11.95 p.p.**

Hot Breakfast

Frittata- Italian style egg “omelette” served with herbed roasted potatoes and rustic bread & butter – Meat (ham or sweet Italian sausage) & vegetarian options available
Serves 8 – 10 people **\$99.95/tray**

Italian Egg Sandwiches- Fried egg & provolone with choice of bacon or sweet Italian sausage on ciabatta, with herbed roasted potatoes **\$11.95 p.p.**

Breakfast Burrito- Housemade turkey sausage, cheddar, egg, red pepper, scallion served with potato wedges (minimum of 5) **\$11.95 p.p.**

Vegetarian- Eggs, cheddar, red pepper, scallion, grape tomatoes, zucchini **\$11.95 p.p.**

Hot Sides

Bacon or sausage (3 pieces p.p.) **\$4.50 p.p.**

Yogurt and Granola Parfaits

Low fat organic Stonyfield vanilla yogurt layered with sweet strawberries and our homemade granola **\$5.25 each**

Continental Breakfast Box

Your choice of bagel or muffin; fresh fruit, yogurt & granola, orange juice, cream cheese and butter. Appropriate cutlery included **\$12.95 p.p.**

Coffee

Gourmet coffee conveniently served hot in insulated boxes with creamer, sugar, sugar substitute, etc. Regular, decaf boxes – Each serves approximately 10-12 persons

** Tea also available** **\$34.95/box**

HORS D’OEUVRES COLD

Appropriate Paper Products Included

Caprese Skewers

Fresh mozzarella, grape tomatoes, extra virgin olive oil, and fresh basil- Wonderful as an hors d’oeuvre or side salad! 2 per person **\$6.75 p.p.**

Hummus

Delicious house-made “authentic” hummus spread. Served with our olive oil crostini.
Serves up to 20 **\$89.95/tray**

Quesadillas

Two varieties of quesadillas: Smoked Gouda and caramelized onion/ Grilled chicken, cheddar, crispy bacon, and scallions - small order serves up to 12/ Large order serves up to 20
\$99.95/\$144.95

Cheese & Salami Display

Arrangement of domestic cheeses, Genoa salami and grapes, served with honey mustard sauce and assorted crackers - Serves up to 20
\$89.95

Fruit & Cheese Display – An abundance of seasonal fruits and domestic cheeses, artfully displayed for serving, with assorted crackers (Also available as an all-fruit display)
Small serves up to 15 persons/Large serves up to 25 persons
\$89.95/\$129.95

Symphony of Vegetables – An attractive and bountiful display of fresh seasonal vegetables served with house-made dill spinach dip
Small serves up to 15 persons/Large serves up to 25 persons
\$89.95/\$129.95

Roasted Shrimp Cocktail – Arrangement of jumbo, roasted, sweet shrimp with fresh lemons and homemade spicy cocktail sauce
Small (serves 6 - 8) \$89.95
Large (serves 12 - 16) \$169.00

HORS D'OEUVRES HOT

Appropriate Paper Products Included

Buffalo Wings – Jumbo chicken wings with your choice of sauce (Our classic Italian seasoning, Sweet & Spicy, Old Bay, BBQ, and BBQ Jerk). Served with your choice of bleu cheese dip or Ranch dressing
Small (75 wings) \$119.99
Large (100 wings) \$159.99

Classic Italian Chicken Bites- with honey mustard dipping sauce approx. 75/80 pieces. Serves 10-15 people
\$89.95

Crab Balls- 50 pieces with cocktail sauce
\$109.95

Cocktail Meatballs- Sweet & Sour mini meatballs with sweet red pepper and pineapple, or Italian-style mini meatballs in marinara 75 (each) cocktail meatballs
\$99.95

SPECIALITY DIPS

Buffalo Chicken Dip- with Scoops. Serves approx. 20
\$98.95

Hot Spinach & Artichoke Dip – Artichoke hearts and fresh spinach with herbs, spices and grated Parmesan, French bread - Serves up to 20
\$88.95

Hot Crab Dip – Warm and creamy crab dip, with a hint of sweet red pepper, green onion and artichoke, served with assorted crackers and French bread. Serves up to 20.

\$99.95

HOT SOUPS

All soups are served by the gallon, - Each serves approximately 8-10. Includes soup bowls, spoons, and ladle **\$69.95/gallon**

Minestrone (Traditional or Vegetarian), **Broccoli & Cheese,** **Chicken Noodle** (Italian or Traditional), **Turkey Corn Chowder, Roasted Tomato**

****Maryland Crab Soup \$79.95/gallon****

GREEN SIDE SALADS

****All Salad Dressings are House Made****

Garden Salad – Fresh salad greens topped with zucchini, green pepper, carrot, grape tomato, and purple cabbage, with Thousand Island Dill and Creamy Parmesan dressings **\$3.25 p.p.**

Caesar Salad – Fresh romaine lettuce topped with house-made croutons, parmesan cheese and Caesar dressing **\$4.25 p.p.**

Add grilled chicken \$6.50 p.p.

Greek Salad – Fresh salad greens topped with green pepper, zucchini, purple cabbage, pepperoncini, Bermuda onion, tomato and feta, with Creamy Greek vinaigrette **\$5.25 p.p.**

Salad Alexandra – Fresh salad greens topped with Maytag bleu cheese, strawberries & walnuts with Balsamic vinaigrette **\$5.25 p.p.**

Southwestern Garden Salad – Fresh salad greens topped with zucchini, green pepper, carrot, grape tomatoes, onion, corn, purple cabbage and Creamy Southwestern Dressing. **\$4.95 p.p.**

HOUSE-MADE SALADS

Pasta Primavera	\$2.00 p.p.
Macaroni Caesar	\$3.50 p.p.
Cole Slaw	\$2.50 p.p.
Orzo Salad	\$4.25 p.p.
Macaroni Salad	\$3.00 p.p.
Fresh Fruit Salad	\$4.25 p.p.
Mustard & Egg Potato Salad	\$3.95 p.p.
Greek Pasta Salad	\$3.95 p.p.
Macaroni Salad with Shrimp	\$7.50 p.p.

ENTRÉE SALADS

All served with rustic bread & butter, house-made dressings. Includes paper products

Southwestern Cobb Salad — Fresh salad greens topped with fresh veggies, grape tomato, onion, corn, purple cabbage, shredded cheddar, bacon, with Southwestern Thousand Island dressing & crispy tortilla croutons - Available with either grilled chicken or flank steak
\$15.75 p.p. /\$17.75 p.p.

Chinese Chicken Salad — Fresh mixed greens, Napa and purple cabbages, spring onion, julienne red pepper, carrot and zucchini, with grilled chicken, sesame vinaigrette & wonton croutons
\$15.75 p.p.

Buffalo Chicken Salad — Crispy strips of boneless buffalo style chicken breasts, fresh salad greens & bleu cheese dressing
\$15.75 p.p.

Greek Salad with Grilled Chicken— Fresh salad greens, garden veggies, pepperoncini, sweet onion, Feta, grilled chicken & creamy Greek vinaigrette
\$15.75 p.p.
With Herb Roasted Salmon **\$18.95 p.p.**

Grilled Chicken Caesar Salad —Romaine lettuce, house-made croutons, Parmesan cheese, grilled chicken breast & Caesar dressing
\$15.75 p.p.
With Grilled Flank Steak (min 5) **\$16.95 p.p.**
With Herb Roasted Salmon **\$18.95 p.p.**

Strawberry Mixed Green Salad- Fresh baby greens, red onion, Maytag bleu cheese, fresh strawberries, walnuts, balsamic vinaigrette, rustic bread & butter, paper products
With Grilled Chicken **\$15.95 p.p.**
With Grilled Flank Steak (min 5) **\$16.95 p.p.**

Chicken Milanese Salad- Pan fried Italian breaded organic chicken breast, fresh mozzarella, plum tomatoes, salad greens, balsamic vinaigrette, Italian bread. **(min 10)** **\$16.25 p.p.**

****Please feel free to inquire about our gluten free options****

SPECIALITY DISPLAYS

Appropriate Paper Products Included

Antipasto

Assorted Italian meats, fresh mozzarella, roasted peppers, sliced tomatoes, and marinated olives, with basil aioli, rustic Italian rolls, and house-made pasta salad **\$15.95 p.p.**

Vegetable Antipasto

An abundant display of grilled and roasted vegetables, with balsamic vinaigrette and crusty French bread

Small (serves 10-15 people)	\$89.00
Large (serves 20- 25 people)	\$119.00

Flank Steak

Mediterranean-seasoned flank steak, char grilled and sliced for serving, with grilled sweet red pepper, zucchini & roasted onion, with Mediterranean orzo salad, grape tomato salsa, French bread & butter **\$19.95 p.p.**

Roasted Salmon

Whole side of roasted salmon prepared with our house-made Italian spice rub, with fresh roasted asparagus, lemon-basil mayo, French bread & butter - Serves 8-10 as an entrée, or 15-20 as an appetizer ** Teriyaki glaze for salmon also available** **\$169.95**

Beef Tenderloin au Poivre

Whole beef tenderloin pressed with cracked peppercorns, roasted and sliced for serving, with tarragon mustard, horseradish cream, French bread & butter - Serves 15. **\$299.95**

Grilled Chicken

Marinated, roasted, grilled, and sliced for serving, with house Caesar salad, basil aioli, French bread & butter **\$17.50 p.p.**

SANDWICH SELECTIONS

Our cold buffet lunches are prepared to order on freshly baked rolls and breads and include our house Pasta Primavera. At an additional charge, other choices are available from the wide array of specialty house-made salads using only the very freshest of ingredients. See “side salads” section for selections.

Gourmet Sandwich Selection

Grilled Chicken Breast with pesto mayo: Boneless char-grilled chicken breast with pesto mayo and sun-dried tomato on a focaccia roll

Grilled Chicken Breast with honey mustard: Boneless char-grilled chicken breast with honey mustard on brioche

Gourmet Italian: Capicola, Genoa salami, pepperoni, provolone, basil aioli, roasted pepper and grated Parmesan on a crusty ciabatta

Sirloin Au Poivre: Gourmet beef pressed with cracked peppercorns, topped with tarragon-horseradish cream, roasted onions, and tomato on ciabatta

Turkey Breast: Smoked Gouda, tomato, bacon and honey mustard on square ciabatta

(410) 284-8274

The Granny Smith: A customer favorite! Sharp cheddar, Granny Smith apple, Bermuda onion, carrots, alfalfa sprouts and honey mustard piled high on multi grain bread **\$15.50 p.p.**

Chicken Milanese: Pan fried Italian breaded chicken breast, roasted tomatoes, imported provolone, and lemon basil mayo on ciabatta **\$16.50 p.p.**

Other Vegetarian Options **\$15.50 p.p.**

Roasted Eggplant: Slices of roasted eggplant & grilled red pepper with imported provolone cheese, sun-dried tomato pesto, and balsamic on ciabatta

Caprese: Fresh mozzarella, Roma tomato with pesto on ciabatta

Roasted Veggie: Roasted veggies, herbed cream cheese spread, basil & balsamic vinaigrette on ciabatta

Overstuffed Sandwich Buffet

Mounds of our roast beef and Swiss, Virginia baked ham and American cheese, turkey breast, chunky chicken and tuna salads, prepared on assorted breads & rolls with lettuce and tomato - Mustard and mayo on the side **\$14.50 p.p.**

Overstuffed Shrimp Salad Sandwich **\$17.50 p.p.**

Classic Italian Hoagie Buffet

A variety of Italian meats with hot sauce, lettuce, tomato, onion, grated cheese, oregano with a balsamic dressing **\$15.50 p.p.**

Club Sandwich Buffet

An assortment of: Roast beef, Virginia baked ham, turkey breast, chicken and tuna salads, topped with lettuce, tomato and crispy bacon on square ciabatta **\$15.50 p.p.**

Petite Sandwich Selection

A display of delicious petite sandwiches (2 per person) to include chunky chicken and tuna salads, Virginia baked ham, turkey breast and roast beef **\$11.25 p.p.**

Petite Shrimp Salad Sandwich **\$14.95 p.p.**

Wraps

An assortment of:

Italian: Genoa salami, capicola, pepperoni, provolone, pesto mayonnaise, grated cheese, purple onion, oregano, greens, and plum tomato wrapped in a sun-dried tomato tortilla

California Turkey: Turkey breast, tomato, avocado, bacon, red onion, cheddar, and chipotle mayo on red tortilla

Chicken Caesar: grilled chicken strips, greens, tomato, provolone cheese, grated cheese, Caesar mayo

Vegetarian Greek: Fresh greens, garden vegetables, feta cheese, Kalamata olives and sun-dried tomato pesto wrapped in a spinach tortilla

\$15.50 p.p.

****Please feel free to inquire about additional wraps****

Deluxe Deli Platter

Includes roast beef, turkey breast, Virginia baked ham, imported Swiss and American cheeses, lettuce, tomato, pickles, olives, condiments, freshly baked rye and brioche rolls

\$12.75 p.p.

Jumbo Lump Crab Cake Sandwich

Served with lettuce and tomato on a brioche roll, with Remoulade

Market Price

PASTA ENTRÉES

Entrees listed below include a Garden Salad with two house-made dressings, rustic bread & butter and paper products. Other salad choices are available from our selection of side green salads. All pasta sauces are made from scratch, in house.

Orzo, Shrimp & Spinach – Orzo, shrimp and fresh spinach tossed with a lemon vodka cream sauce **\$18.95 p.p.**

Chicken Cacciatore – Sautéed chicken breast, olives, herbs & spices, simmered in our marinara sauce over penne **\$16.95 p.p.**

Penne Pasta & Roasted Chicken – Penne in a light basil-parmesan cream sauce with herbed-roasted boneless chicken breast **\$16.95 p.p.**

Penne Vegetarian Pasta – Penne in a light basil-parmesan cream sauce with sautéed zucchini, red pepper, carrot &, sweet peas **\$16.95 p.p.**

Homemade Lasagna – A classic Italian favorite, full of layered pasta, ricotta, mozzarella & meat sauce **\$16.50 p.p.**

Homemade Tuscan Vegetable Lasagna – Roasted Mediterranean vegetables layered with marinara, pasta & ricotta **\$16.50 p.p.**

Baked Penne – Imported penne baked with mozzarella and ricotta in marinara or meat sauce

Marinara **\$14.95 p.p.**

Meat sauce **\$15.95 p.p.**

Vegetarian Pasta – Penne with fresh mushrooms, zucchini, sweet red peppers, sweet green peas, in a light marinara **\$16.95 p.p.**

Baked Penne Rosa – Penne pasta tossed in a tomato cream sauce with fresh spinach and diced tomato **\$14.95 p.p.**

With Grilled Chicken **\$16.95 p.p.**

With Jumbo Shrimp **\$19.25 p.p.**

HOT ENTRÉES

*Includes rustic bread & butter, paper products***

Entrees listed below include a Garden Salad with two house-made dressings. Other salad choices are available from our selection of side green salads.

* Comes as is. No salad included.

Chicken Marsala – Boneless chicken breast simmered in a marsala wine sauce with roasted mushrooms. Choice of Rice Pilaf or Redskin garlic mashed potatoes **\$17.50 p.p.**

Boneless Chicken Breast with Jumbo Shrimp – Sautéed boneless chicken breast with artichoke hearts and jumbo shrimp, simmered in a marsala wine sauce, with roasted garlic redskin mashed potatoes **\$19.95 p.p.**

Chicken Parmigiana – Lightly breaded chicken breast baked with our savory marinara and mozzarella, with a side of baked penne **\$17.75 p.p.**

Eggplant Parmigiana – Layers of lightly breaded eggplant, provolone, and grated Parmesan in a savory marinara sauce **\$15.95 p.p.**

Chicken Rosemary – Boneless chicken breast, with roasted potatoes and carrots, simmered in a savory rosemary sauce **\$16.95 p.p.**

Herb Roasted Chicken – Boneless chicken breast marinated and slow-roasted with extra virgin olive oil, herbs and spices, served with roasted garlic redskin mashed potatoes, **\$16.95 p.p.**

***Hot Roast Beef-** Top Round of beef in beef gravy served with red-skin garlic mashed potatoes and green beans. Includes rustic bread & butter **\$17.95 p.p.**

***BBQ Chicken Breast-** Chicken breast marinated and grilled with house-made barbeque sauce. Served with house-made macaroni & cheese, rustic bread and butter **\$17.25 p.p.**

***Polynesian Chicken or Salmon** – Boneless chicken breast or salmon fillets, fresh pineapple, sweet red pepper, zucchini and Bermuda onion, fire-roasted with teriyaki and served with rice pilaf and rustic bread & butter **\$17.25 p.p./ \$19.95 p.p.**

***Fajitas – A Customer Favorite!** – Your choice of one of the following options served with tortillas, traditional accoutrements, Southwestern garden salad or Spanish rice

Grilled Boneless Chicken Breast with sautéed onions & peppers **\$16.75 p.p.**

Grilled Flank Steak with sautéed onions & peppers **\$17.75 p.p.**

Jumbo Shrimp with sauteed onion & peppers **\$19.25 p.p.**

Vegetarian with peppers, onions, zucchini, mushrooms, carrots **\$15.95 p.p.**

***Taco Bar-** Your choice of ground beef ground turkey, or grilled chicken. Includes shredded lettuce, diced tomato, shredded cheddar, sour cream, salsa, hard & soft taco shells. Served with your choice of Spanish rice or Southwest Garden salad **\$15.50 p.p.**

***Salmon Francese-** Oven Roasted salmon with capers, lemon butter sauce, rice pilaf, and Italian peas **\$18.95 p.p.**

***Buffalo Chicken Tenders-** Served with our delicious Macaroni & Cheese, Bleu Cheese dressing for dipping and rustic bread and butter **\$15.95 p.p.**

****Above entrees include paper products****

A LA CARTE ENTREES

(Paper products included)

Colossal Jumbo Lump Crab Cakes

Our delicious jumbo lump crab cakes broiled, with house made tartar. French bread & butter (8 ounces) **\$36.95 p.p.**

Crab Cakes – Broiled jumbo lump crab cakes (2 per person), with tartar and cocktail sauces, pickles, crackers (3 ounces each) **\$33.95 p.p.**

Chicken Tenders- Country fried chicken tenders served with honey mustard dipping sauce, Vienna bread & butter **\$11.00 p.p.**

Classic Country Lunch – Country fried quartered chicken breast, drumsticks and thighs, Vienna bread & butter **\$11.50 p.p.**

HOT SIDES - \$5.25 p.p.

Fresh Green Beans with Garlic

Sweet Green Peas – Italian Style

Peas & Carrots

Corn

Baked Beans

Grilled Vegetables

Vegetable Medley (Steamed carrot, cauliflower, and broccoli)

Roasted Vegetables (Carrot, onion, zucchini, red pepper, tomato)

Long Grain & Wild Rice Pilaf

Spanish Rice

Macaroni & Cheese

Roasted Rosemary Potatoes

Red Skinned Mashed Potatoes with Roasted Garlic

Seasoned Potato Wedges

DESSERTS

Petite Cannoli Tray (2 per person) Traditional cannoli filled with sweet ricotta and chocolate chips	\$5.50 p.p.
Valrhona Chocolate Brownies (2 pieces per person)	\$4.25 p.p.
Petite Cannoli and Valrhona Chocolate Brownie 1 cannoli and 1 brownie per person	\$4.75 p.p.
Gourmet Cookies (1 per person) Assorted cookies to include Oatmeal Raisin, & Chocolate Chip	\$3.50 p.p.
Gourmet Cookies and Valrhona Chocolate Brownie Tray	\$4.75 p.p.
Dessert Bars (2 per person) Raspberry, lemon, meltaway bar, pecan chocolate chunk	\$5.50 p.p.

SPECIALITY CAKES

All cakes include cocktail plates, cocktail napkins and forks

Decorated Sheet Cake

Yellow cake with white icing, decorated for your occasion

Strawberry Short Cake Available

Quarter (serves approx. 15)	\$ 99.95
Half (serves approx. 30)	\$120.95
Whole (serves approx. 60)	\$189.95

MISCELLANEOUS ITEMS

Standard Paper Service	\$.85 p.p.
Cocktail Paper Service	\$.75 p.p.
Upscale Paper Service	\$1.95 p.p.
Tablecloths (Long banquet or Round Table)	\$4.25 each
Ice Bowl	\$3.25 each
Chafing Set	\$15.00/set
Sternos	\$1.75 each
Soda Service Cans (Incl. Cups, Ice, and Ice Bowl)	\$1.85 p.p.
Bottled Water	\$1.75 each
Asst'd. Juices (Incl. Cups & Ice)	\$1.75 each
Iced Tea (Incl. Cups, Ice, and Ice Bowl)	\$1.85 each
Ice (3 lb Bag)	\$4.99 each
Individual UTZ Potato Chips	\$1.00 each