

SIDES

Half Tray Feeds 10 • Full Tray Feeds 20

	1/2	FULL
HOMEMADE MEATBALLS	35	70
MEATBALL SLIDERS	40	80
PORK SLIDERS	45	90
Fig jam, arugula		
SAUSAGE & PEPPERS	40	80
ASSORTED SANDWICHES	45	90
SAUTEED ITALIAN VEGETABLES	25	50
CREAMY PARMESAN POLENTA	20	40
TRUFFLE WHIPPED POTATOES	25	50
HOMEMADE TRUFFLE CHIPS	20	40
GARLIC BREAD W/ MARINARA	15	30
CHEESY BREAD W/ MARINARA	20	40
CHILLED LEMON SHRIMP SKEWERS	40	80
SKIRT STEAK SKEWERS	40	80
SHRIMP SKEWERS	40	80
ANTIPASTO SKEWERS	30	60
CAPRESE SKEWERS	25	50
TUSCAN STUFFED MUSHROOMS	30	60

DESSERTS

CANNOLI (minis by the dozen)	24
ASSORTED DESSERT CUPS (by the dozen)	36
TIRAMISU	35 70
WHOLE MASCARPONE CHEESECAKE	36
CHEESECAKE BITES (50 bites)	36

CONTACT US!

TO SET UP A CUSTOM QUOTE OR COMPLIMENTARY TASTING FOR YOUR EVENT, PLEASE CONTACT ZAPPONE'S ITALIAN BISTRO.

DINA ZAPPONE

email: contact@zapponesbistro.com

call: 480-747-0756

visit: www.zapponesbistro.com

Zappone's Catering

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STARTERS & SALAD

Half Tray Feeds 10 • Full Tray Feeds 20

	1/2	FULL
ASSORTED BRUSCHETTA	27	54
ANTIPASTO PLATTER	36	72
CAESAR SALAD	25	50
HOUSE MIXED GREENS SALAD	25	50
HOMEMADE BREAD	10	20

PASTA & ENTREE

	1/2	FULL
BAKED PENNE ROSE, ALFREDO OR MARINARA	40	80
RIGATONI BOLOGNESE	50	100
Homemade meatsauce		
PENNE ALA VODKA	40	80
Alfredo, marinara, vodka, caramelized onions, garlic		
HOMEMADE CHEESE RAVIOLI	55	110
Choice of marinara, alfredo or rose (24 hour notice)		
HOMEMADE LASAGNA	55	110
(24 hour notice)		
CHICKEN PARMESAN	60	120
Breast of chicken, breaded, marinara, baked with mozzarella		
CHICKEN MARSALA	60	120
Breast of chicken, lightly floured, sauteed mushrooms, marsala cream sauce		
CHICKEN PICATTA	60	120
Breast of chicken, lightly floured, lemon, caper, wine, cream sauce		
PORCHETTA STYLE PORK SHOULDER	60	120
Slowly braised pork shoulder, white wine, Italian herbs (24 hour notice)		
CHIANTI BRAISED BEEF	65	130
Slowly braised beef, wine, spices (24 hour notice)		

LUNCH EVENT OPTIONS

THE EXECUTIVE LUNCH (serves 20-25 guests) Includes assorted sandwiches on homemade focaccia, fresh fruit platter, truffle chips, cannoli platter, assorted soda, lemonade & bottled water.	240
THE LIGHTER SIDE LUNCH (serves 20-25 guests) Includes caesar salad, grilled chicken or grilled shrimp, homemade bread platter, fruit tray, assorted soda, lemonade & bottled water.	175
EXECUTIVE BOX LUNCH (price per guest, minimum 6) Whole assorted sandwiches, truffle chips or caesar salad & cannoli. Add lemonade, bottle water or soda (\$1.29 each)	12
BOX LUNCH (price per guest, minimum 6) Half assorted sandwiches, truffle chips or caesar salad & cannoli. Add lemonade, bottle water or soda (\$1.29 each)	9
PASTA BAR LUNCH (serves 20-25 guests) Includes 2 pastas (1 with meat), house or caesar salad, homemade bread tray, cannoli platter, assorted soda, lemonade & bottled water.	250
ITALIAN LUNCH BUFFET (serves 20-25 guests) Includes 1 pasta, 1 chicken entree, house or caesar salad, homemade bread tray, cannoli platter, assorted soda, lemonade & bottled water.	325
SLIDER BAR (price per guest for 3 choices, or order \$3.50 per slider) Pulled Pork Sliders – arugula, fig butter BBQ Pork Sliders – house-made bbq sauce, coleslaw Lamb Sliders – cumin, oregano, greek yougurt spread Meatball Sliders Chianti Braised Beef Sliders – provolone, red peppers, arugula Pesto Chicken Slider	10
TACO BAR (price per guest) 3 Braised Meats (carne asada, chicken, braised pork) Flour or Corn Tortillas Seasoned Mexican Rice & Beans Chips, Salsa & Guacamole	11

DINNER EVENT OPTIONS

ITALIAN DINNER BUFFET (price per guest) Includes choice of a gourmet pasta entree, gourmet chicken entree & seasonal salad. Also includes high-end disposables & full service staff.	18
TRADITIONAL DINNER BUFFET (price per guest) Includes choice of 2 gourmet entrees, 2 gourmet sides, seasonal salad & homemade bread. Also includes high-end disposables & full service staff.	21
Please call for gourmet pasta, chicken and entree choices for both dinner buffets.	
STATIONARY HOR D'OEUVRES (price per guest) CHOOSE 3	7
CHOOSE 5 (to create appetizer buffet) Prosciutto Wrapped Shrimp Prosciutto Wrapped Crostini Sticks Antipasto Skewers Prosciutto & Arugula Flatbread Bacon Wrapped Dates Skirt Steak Skewers Tuscan Stuffed Mushrooms Caprese Skewers	10
BRUSCHETTA BAR (price per guest) Bruschetta is made with Zappone's house-made bread SELECT 3 Fig jam & prosciutto Tomato jam & sheep milk pecorino Whipped ricotta, honey drizzle, apple Tart apple & triple cream brie	6
CHEESE BOARD (price per guest) Includes artisanal cheese, seasonal fruit, fig jam & house-made rustic bread	5
ANTIPASTO BAR (price per guest) Includes imported meats, cheeses, olives, grilled vegetables & homemade bread	7