

ZAMBISTRO CATERING

2019 MENU

408 MAIN STREET
MEDINA, NY 14103

ZAMBISTRO.COM

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HOT BREAKFAST PACKAGE

Juice, Coffee & Hot Tea Station

Fresh Fruit

Mini Bagels, Cream Cheese

Scrambled Eggs

Ham & Cheese Scramble

Cheddar Crushed Potatoes

Breakfast Sausage

Smoked Bacon

\$15/ Person

Add Mimosa Station \$24/ Bottle

Prosecco, Assorted Pellegrino Sparkling Juices

Add Mini Dessert Bar \$5/ Person

Mini Crème Brulee * Triple Chocolate Mousse * Cannoli *

Cheese Cake Parfaits * Tiramisu Shooters *

Chocolates, Brownies & Truffles *

BRUNCH MENU PACKAGE

Juice, Coffee & Hot Tea Station

Fresh Fruit, Mini Parfait

Smoked Salmon, Bagels, Cream Cheese

Cobb Salad

Spinach & Feta Quiche

Ham & Cheese Crepes

Blueberry Sausage

Bacon & Blue Cheese Crushed Potatoes

Three Cheese Mac & Cheese

\$20/ Person

Waffle Station with Accompaniments \$3

Chef Carved Ham- \$4 Chef Carved Sirloin- \$5

Add All 3 Stations \$10

ZAMBISTRO

COLD LUNCH PACKAGE #1

Assorted Cold Wraps & Sandwiches

Field Green Salad, Ranch & Italian

Homemade Potato Chips

\$10/ Person

COLD LUNCH PACKAGE #2

Assorted Gourmet Sandwiches & Panini

Caesar Salad

Mac & Cheese

\$12/ Person

Both Cold Lunch Packages Include:

**Assorted Soda, Bottled Water, Sparkling Water
& Upscale Disposable Place Settings**

Add Additional Side \$2/ Person

Cold and Hot Sides Can Be Chosen See Page 8

CATERING

HOT LUNCH PACKAGE

Field Green Salad, Ranch, Italian

Parmesan Roasted Potatoes

Mac & Cheese

BBQ Pulled Pork or Mini Beef on Weck

Roasted Chicken Leg Quarters or

Italian Chicken Tenderloins

Upscale Disposable Place Settings

\$15/ Person

Add Cookies, Cannoli, Brownie Tray \$3 Person

Coffee Station \$2 Person

10 Guest Min. on Lunch Cold Packages

20 Guest Min. on Hot Lunch Package

APPETIZER MENU

COLD APPETIZERS

25PPL/ 50PPL

Fresh Fruit Tray \$40/ \$75

Fresh Vegetable Tray \$40/ \$75

Grilled Vegetable Tray \$50/ \$100

Relish Tray \$45/ \$90

Imported Cheese & Crostini Tray \$75/ \$150

Domestic Cheese & Cracker Tray \$50/ \$100

Pepperoni/ Salami Tray \$65/\$125

Medium Shrimp Cocktail \$1.5 Each

Jumbo Shrimp Cocktail \$3 Each

Spin, Artichoke, Goat Cheese Dip, Pita \$40/ \$75

Trio Hummus/ Pita \$65

Trio Dips/ Pita \$75

50 Assorted Wrap Pin Wheels \$95

50 Chicken Salad Lettuce Wraps \$100

50 ASSORTED FINGER SANDWICHES \$125

Turkey Cranberry * Salmon BLT * Beef Tenderloin *
Curry Chicken Salad * Goat Cheese & Roasted Pepper

FRUIT & CHEESE BOARD

Small Board (25ppl) \$100 * Large (50ppl) \$200

Assortment of Seasonal Fruit & Berries * Artisan Cheeses
* Nuts * Butter Crostini

ITALIAN ANTIPASTI

Small Board (25ppl) \$125 * Large (50ppl) \$250

Olives * Grilled & Marinated Vegetables * Italian Meats *
Smoked Almonds * Pickled Vegetable * Gorgonzola

BRUSCHETTA BAR 50PPL

\$125 * Goat Cheese Ratatouille * Tomato Basil * Spinach
Artichoke * Butter Crostini * Grilled Pita * Focaccia

SMOKED SALMON BOARD 50PPL

\$175 * Cold Smoked Salmon Side * Lemon Caper
Tzatziki * 24 Hour Pickled Cucumber * Mini Pancakes

APPETIZER MENU

HOT APPETIZERS

Spinach Bread **\$12/ Loaf 10 Slices**

Sausage Bread **\$14/ Loaf 10 Slices**

50 Parmesan & Truffle Risotto Balls **\$75**

50 Mac & Cheese Bites **\$65**

50 Mini Crab & Lobster Cakes **\$100**

50 Artichoke French, Herb Aioli **\$65**

100 Soft Pretzel Bites / Cheddar Beer Sauce **\$65**

48 Mini Slider Bistro Burgers **\$120**

48 Mini Slider Mickey Burgers **\$120**

48 Mini Beef on Weck **\$150**

2# Baked Brie Wheel- Caramel-Cranberry-Walnut
Chutney, Butter Crostini **\$65 (25 PPL)**

50 Bacon Wrapped Scallops **\$125**

50 BBQ Bacon Wrapped Shrimp **\$100**

MEATBALLS 125 MINI/ TRAY

Italian **\$65** * Swedish **\$65** * Salmon **\$75** * Cranberry

Sesame **\$65** * Wild Mushroom & Truffle Cream

\$75 * BBQ Gorgonzola **\$65**

STUFFED MUSHROOMS 75 PIECES

Italian Sausage **\$110** * Vegetarian Italian **\$95** *

Lobster & Ricotta **\$150** * Clam Casino **\$125**

GRILLED FLATBREAD PIZZAS

\$30/ Flatbread About 30 Bite Sized Pieces

Grilled Summer Vegetable * Broccoli Chicken *

Sicilian Ricotta & Spinach * Meatball Marinara *

Greek Vegetable

SATAY SKEWERS 50/ TRAY

Hanger Steak Skewer, Pesto Aioli **\$125**

Chicken Satay Skewer, Peanut Sauce **\$75**

Veggie Skewers, Sweet Chili Sauce **\$75**

Shrimp Skewers, Sweet Chili Sauce **\$150**

PASSED APPETIZERS

\$1.5 Each- Assorted Flatbread Pizzas

Assorted Bistro Bruschetta

Roasted Tomato, Gorgonzola, Balsamic

Roasted Beet & Honey Ricotta

Goat Cheese & Fig Jam

Meatball Marinara

\$2 Each- Truffle Mac & Cheese Shooters

Vegetable Crudit  Shooter, Parmesan Peppercorn

Lobster- Mango Salad Shooter

“Chicken Wing” Stuffed Celery Stalk

Beef Tenderloin & Blue Cheese Crostini

Deconstructed Shrimp Cocktail, Bloody Mary

Ahi Tuna Skewer & Blood Orange Teriyaki

Mac & Cheese Lolly Pop, Buffalo Chicken Meatballs

Smoked Salmon, Pancake, Lemon Caper

Grilled Meatball Skewer, Sesame Glaze

\$3 Each- BBQ Bacon Wrapped Shrimp

Sirloin & Mushroom Skewer, Malt Vinegar Aioli

Jumbo Gulf Shrimp Cocktail

Bacon Wrapped Scallop

Lamb Lolly Chop, Greek Vinaigrette **\$5**

COCKTAIL STATIONS

About 40 Appetizer Portions

MAC & CHEESE MARTINIS \$120

Lobster * Smoked Gouda/ Truffle * Cheddar

MEATBALL TRIO \$125

Italian * BBQ Gorgonzola * Swedish

MERICANA STATION \$200

Flank Steak* BBQ Black Beans * Pulled Chicken * Spanish

Rice * Sour Cream * 40 Tortillas

BUFFALO STATION \$200

48 Chicken Wings* 48 Mini Beef on Weck, Truffle Chips

BURGER BAR \$200

24 Bistro Burger & 24 Mickey Mantle Sliders * 80 Roasted

Potato Wedges, Chipotle Ketchup

SATAY STATION \$200

40 Beef & 40 Chicken * Pesto Sauce * Cous Cous

APPETIZER PACKAGES

COCKTAIL PARTY SAMPLE MENU #1

Fresh Fruit Tray

Fresh Veggie Tray

Domestic Cheese & Cracker Tray

Spinach & Artichoke Dip, Grilled Pita

Assorted Wrap Pin Wheels

Italian Stuffed Mushrooms

Italian Meatballs

Mini Beef on Weck Sliders

Upscale Disposable Place Settings

\$15/Person

Add Cookies, Cannoli, Brownie Tray &
Coffee Station **\$5 Person**

APPETIZER PACKAGES

COCKTAIL PARTY SAMPLE MENU #2

Fruit & Cheese Board

Bruschetta Bar

Assorted Finger Sandwiches

Italian Antipasti Display

Parmesan & Truffle Risotto Balls

Cranberry Sesame Meatballs

Assorted Flatbread Pizza

Mini Burger Sliders

Upscale Disposable Place Settings

\$20/ Person

Add Hand Passed Canapés See Page 6

BUFFET MENU

Build Your Own Buffet with 4 Sides & 2 Meats

PICK UP & DROP OFF MENU

One Tray Feeds About 20

SALADS & COLD SIDES

Field Green Salad, 2 Dressings \$30

Caesar Salad \$35 * The Fall Salad \$35

Seasonal Goat Cheese Salad \$40

Apple Slaw \$30 Fresh Fruit \$40

Old World Salad \$40

Dill Mac Salad \$35 BLT Pasta Salad \$35

Greek Pasta Salad \$35 Cous Cous Salad \$40

Smoked Potato Salad \$35 Lemon Potato Salad \$35

Home Made Chips \$30 Dinner Rolls, Butter \$35

VEGETABLES

Garlic Green Beans \$40 Green Beans, Almonds \$40

Kabobs \$40 * Parmesan Broccoli \$40

Amaretto Glazed Carrots \$40 Matchstick Carrots \$40

Roasted Corn & Peppers \$40

Roasted Summer Vegetables \$40

Seasonal Vegetables \$40

Grilled Asparagus, Tomato, Feta \$50

POTATO & STARCH

Wild Rice Pilaf \$45 * Seasonal Risotto \$50

Sweet Potato Hash \$45 * Apple Stuffing \$35

Parmesan Roasted Potatoes \$40, Grilled Potatoes \$45

Bacon & Blue Cheese Crushed Potatoes \$45

Yukon Whipped Potatoes \$40

Red Skin Mashed Potatoes \$40

Roasted Garlic Mashed \$40

Loaded Bacon, Cheddar Mashed \$45

PASTA

Penne Marinara **\$35** * Lobster Pasta **\$50**
Vodka Penne **\$40** * Penne Pesto Cream **\$40**
Gorgonzola Baked Ziti **\$40**
Jersey Tomato Campanelle **\$40**
Black Pepper Alfredo, Campanelle **\$40**
Zambistro Ragu (Pork & Sausage) **\$50**
Mac & Cheese- Cheddar **\$40**
Smoked Gouda/ White Truffle **\$45**
Three Cheese **\$40** Bacon/ Blue Cheese **\$45**
Spinach/ Ricotta **\$45** Lobster **\$50**

MEATS

Mama's Meatballs **\$65** * Sausage & Peppers **\$65**
BBQ Pulled Pork, Pretzel Sliders **\$70**
Mini Beef On Weck **\$75**
Bacon Wrapped Meatloaf **\$80**
Pork Loin **\$80** * Turkey Breast **\$80**

MEATS CONTINUED

Beef Tenderloin Tips **\$120** * Filet of Sirloin **\$120**
Sliced Roast Beef * Brioche Rolls **\$85**
Filet Mignon **\$150** * Braised Beef Short Ribs **\$120**

CHICKEN

Leg Quarters **\$75** * Citrus Dusted Drumsticks **\$75**
Not So Fried Chicken Drumsticks **\$95**
French * Picatta * Italian Artichoke & Tomato **\$80**
Airline Breast, Vodka Cream **\$105**
Cordon Blue * Spinach & Feta Stuffed **\$105**
Seared Chicken – Lemon Capers (GF) **\$85**
Marsala (GF) * Grilled Tuscan (GF) **\$85**

SEAFOOD

Shrimp Skewers **\$120** * Scampi **\$120**
Seared Salmon, Lemon Dill **\$120**
Grilled Salmon, Italian Salsa **\$120**
Crab Cakes **\$120**

BUFFET PACKAGES

DINNER BUFFET PACKAGE #1

“BBQ Buffet”

Apple Cole Slaw

Field Green Salad, Ranch, Italian

Roasted Redskin Potatoes

Cheddar Mac & Cheese

Not So Fried Chicken Drumsticks

BBQ Pulled Pork

Mini Brioche & Pretzel Rolls

Upscale Disposable Place Settings

\$18/ Person

Add Real China & Flatware **\$3/ Person**

BUFFET PACKAGES

DINNER BUFFET PACKAGE #2

“Italian Buffet”

Mini Brioche, Butter

Old World Salad

Parmesan Broccoli

Gorgonzola Baked Ziti

Citrus Dusted Chicken Drumsticks

Italian Sausage, Peppers, Onions

Mama’s Meatballs

Upscale Disposable Place Settings

\$20/ Person

Add Fruit, Veggie & Cheese Tray **\$5/ Person**

DINNER BUFFET PACKAGE #3

APPETIZERS

Fresh Fruit & Cheese Board

Fresh Vegetable Tray * Trio Dips, Pita

BUFFET DINNER

Mini Brioche Rolls, Weck Rolls, Butter

Caesar Salad

Garlic Green Beans

Yukon Whipped Potatoes

Jersey Tomato Pasta

Sliced Roast Beef

Chicken French

Upscale Disposable Place Settings

\$26/ Person

Add Real China & Flatware **\$3/ Person**

DINNER BUFFET PACKAGE #4

APPETIZERS

Fresh Fruit & Cheese Board

Italian Antipasti * Bruschetta Bar

PLATED

Assorted Bread Basket, Butter

Field Green Salad, Balsamic

BUFFET DINNER

Roasted Summer Vegetables

Yukon Whipped Potatoes

Smoked Gouda/ White Truffle Mac

Italian Chicken & Artichoke

Filet Medallions, Peppercorn Sauce

Real China Rentals

\$35/ Person

PLATED PACKAGES

PLATED DINNER PACKAGE #1

CAESAR SALAD

Romaine Hearts, Parmesan Peppercorn Dressing,
Focaccia Croutons, Grilled Garlic Crostini

ORGANIC CHICKEN BREAST

Sour Cream & Chive Mashed Potatoes, Marsala
Wine Sauce, Prosciutto Wrapped Asparagus

RICOTTA CHEESECAKE

With Blue Berry- Lemoncello Compote

Real China Rentals

Water Service

\$30/ Person

Add House Wine Pours **\$6/ Glass**

PLATED DINNER PACKAGE #2

APPETIZERS

Fresh Fruit & Cheese Board

Italian Antipasti * Bruschetta Bar

FIRST COURSE

Assorted Bread Basket, Butter

Field Green Salad, Balsamic

CHOICE OF ENTREE

Combination Plate-4 oz. Filet Mignon & Petite

Organic Chicken Breast with Yukon Whipped

Potatoes & French Green Beans

Or

Seasonal Vegetable Risotto

Real China Rentals, Water Service

\$44/ Person

Add 4 Hour Beer & Wine Bar **\$16/ Person**

ZAMBISTRO

CATERING

FAMILY STYLE PACKAGE

"REHERSAL DINNER"

Assorted Bread Basket, Olive Oil
Caprese Salad, Fresh Mozzarella
Marinated & Grilled Vegetables, Balsamic Glaze

Rosemary Roasted Potatoes
Little Ear Pasta, Tomato, Romano
Chicken Tenderloin "Picatta" Style
Roasted Beef Sirloin, Garlic Pesto

Coffee & Cannoli Service

China Rental, Water Service

\$40/ Person

Add Prosecco Toast **\$6/ Glass**

STATIONS DINNER PACKAGE

APPETIZERS

Fresh Fruit & Cheese Board
Italian Antipasti * Bruschetta Bar

DINNER STATIONS

Salad Station-Field Greens & Classic Caesar
Dressed to Order, Fresh Mozzarella Caprese

Italian Station- Truffle Meatballs, Chicken
Tenderloin Picatta, Mac & Cheese, Tomato Pasta

Carving Stations- Herb Crusted Pork Loin,
Seasonal Risotto

Roasted Sirloin of Beef, Chive Mashed Potatoes
& Gourmet Soft Rolls

Seasonal Buffet Station- Shrimp Skewers, Grilled
Salmon, Seasonal Vegetables

China Rental, Water Service

\$45/ Person

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Dessert & Coffee

Coffee Station (Priced Per Guest, Not Per Cup)

Gourmet French Roast, Decaf, Hot Tea, Sugar, Cream A
\$1.50/ Person Disposable Cup \$2/ Person Irish Coffee

Doughnut Station \$3.5/ Person

Assorted Doughnuts & Doughnut Holes

Mini Dessert Bar \$5/ Person

Mini Crème Brulee, Triple Chocolate Mousse, Cannoli,
Cheesecake Parfaits, Tiramisu Shooters, Chocolates

Ice Cream Station \$6/ Person

Late Night Popcorn Station \$120 (50 Guests)

Salty Caramel, White Cheddar, Truffle

Cookie, Cannoli & Brownie Tray \$3/ Person

Assorted French Macaroon Tower \$2 Each

Apple Crisp/ Seasonal Cobbler \$45/ Tray (20pp1)

CATERING

Dinner Package Upgrades

Prosecco Toast \$6/ Glass

House Wine Pours \$6/ Glass

Infused Water Station, Plastic Cups \$1.5/ Guest

Water Service, Banquet Goblet \$2/ Guest

Cake Service, Disposable Plate \$1.5/ Guest

Cake Service Real China \$2/ Guest

Vanilla Gelato Scoop with Cake \$3/ Guest

Seasonal Sorbet Service \$5/ Guest

White Linen Table Cloths \$7.5/ Table

White Linen Napkins, Any Fold \$1 each

Real China Settings \$3/ Course

Venders & Children Meals Available at Discounted Rate

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THE BAR

Priced Per Hour

Soda Bar- Coke, Diet, 7UP, Ginger Ale, Soda,
Tonic, Bottled Water, Cranberry, OJ

1 Hour **\$2.5** 2 Hours **\$3.5**
3 Hours **\$4.5** 4 Hours **\$5.5**

Beer & Wine- Soda Bar, Chardonnay, Pinot Gris,
Cabernet Sauvignon, Pinot Noir, Moscato, Blue
Light, Sam Seasonal, Heineken

1 Hour **\$6** 2 Hours **\$11**
3 Hours **\$13.5** 4 Hours **\$16**

Add Signature Cocktails to Beer & Wine Package
\$2/ Person

CATERING

Premium- Beer & Wine, Soda, Smirnoff Vodka,
Bacardi Rum, Dewar's Scotch, Jack Daniels,
Seagram's Gin

1 Hour **\$8** 2 Hours **\$15**
3 Hours **\$18** 4 Hours **\$21**

Add Any Premium Bottle **\$75/ Bottle**

Prosecco Toast **\$6/ Person**

House Wine with Dinner **\$6/ Person**

Mimosa Station **\$24/ Bottle**

\$150 Set up Fee for Each Additional Bar

**Consumption & Cash Bars Available for Parties
of 100 or Less**

ZAMBISTRO

CATERING

THE FINE PRINT

Please Use These Packages as a Guideline.
Custom Menus Are Always Available. In Fact,
We Prefer to Customize a Menu for Your Specific
Event.

Tastings are Available for 2 Guests at no Charge
with a Booking.

Feel Free to Schedule a Tasting Before Booking
an Event. Your Tasting Fee Will Be Subtracted
Off Your Deposit Total.

A Deposit of \$1000 or 50% is Needed to Hold
Your Date

Please Return a Signed Copy of the Catering
Contract with Your Deposit

Credit Cards Can Be Used for Deposits, but Final
Payments Must Be Check or Cash

Final Counts Are Needed Seven Days Prior to
Event and Final Payment 3 Days Prior to Event

All Tax Exempt Forms Must Be Present at the
Time of Deposit

40 Guest Minimum on All Packages

Add 8% Tax to All Events

No Added Fees for Pick Up Trays

Drop Off Services Outside of Medina \$20/ Hour

18% Catering Fee for Full Service Buffet

20% Catering Fee for Stations & Plated

\$150 Station Fee

20% Catering Fee for Bar Packages

Catering Fees are not Distributed out to staff as
Gratuity, But Used for Labor, Equipment &
Travel Costs