

ZARLETTI

— M E Q U O N —

EVENT & CATERING MENU

FALL 2025

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All options include bread basket, butter and oil, personalized event menus and colored cloth napkins.

All pricing exclusive of 5.5% sales tax and 22% gratuity.

All prices subject to market adjustment.

All entree selection counts are due two weeks in advance of your event.

*V - Vegetarian / VG - Vegan / DF - Dairy Free / GF - Gluten Free
Consuming raw or undercooked meat, poultry, seafood, shellfish, and eggs
may increase your risk of foodborne illness.*

CLASSIC PLATED DINNER

Minimum 8 persons | 52 per person

Salad Course

Select one for your event:

- House Salad
- Caesar Salad

Entree Course

Select three for your guests to choose from:

- Grilled Salmon *with lemon olive oil*
- Rigatoni Bolognese *in our slow stewed veal, beef & pork sauce*
- Half Chicken *with lemon butter pan sauce*
- Eggplant Parmesan *fried & breaded layered with mozzarella & pomodoro sauce*
- Spaghetti Carbonara *with egg yolk, onions, & pancetta*

Dessert Course

Select one for your event:

- Cheesecake
- Flourless Chocolate Cake
- Tiramisu

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DELUXE PLATED DINNER

Minimum 8 persons | 70 per person

Salad Course

Select one for your event:

- House Salad
- Italian Chopped Salad
- Caesar Salad

Entree Course

Select three for your guests to choose from:

- Chicken Breast *with mozzarella & tomato basil relish*
- Filet Mignon *with peppercorn cream sauce*
- Alaskan Halibut *with door county cherry sauce*
- Osso Bucco *braised veal shank in rich red wine & amber beer sauce with diced carrots, celery & onions*
- Lamb Lollipops *with red wine reduction sauce*

Dessert Course

Select one for your event:

- Cheesecake
- Flourless Chocolate Cake
- Tiramisu

SHOWER PACKAGES

Available only on Saturday and Sunday | 10:30 am to 3:30 pm

PACKAGE #1 32 per person

Choose one salad for your guests

- House Salad
- Caesar Salad

Choose two main courses for your guests

- Penne Pomodoro- *housemade red sauce*
- Cavatappi Salsiccia Marsala- *spicy sausage, onions, mushrooms, walnuts, marsala cream sauce*
- Penne al Pesto- *choice of basil pesto or sundried tomato pesto*
- Spaghetti Della Nonna- *veal & beef meatballs, meat sauce*

PACKAGE #2 40 per person

1st Round of Mimosas (prosecco and orange juice)

Choose one salad for your guests

- House Salad
- Caesar Salad

Choose two main courses for your guests

- Lemon Chicken- *breaded chicken breast with lemon butter pan sauce*
- Eggplant Parmesan- *fried & breaded layered with mozzarella & pomodoro sauce*
- Rigatoni Bolognese- *slow stewed veal, beef & pork sauce*
- Salmon- *herbed & grilled with lemon olive oil*

PACKAGE #3 46 per person

1st Round of Mimosas (prosecco and orange juice)

Choose one first course for your guests

- House Salad
- Caesar Salad

Choose two entree courses for your guests

- Lemon Chicken- *breaded chicken breast with lemon butter pan sauce*
- Eggplant Parmesan- *fried & breaded layered with mozzarella & pomodoro sauce*
- Rigatoni Bolognese- *slow stewed veal, beef & pork sauce*
- Salmon- *herbed & grilled with lemon olive oil*

Choose one dessert course for your guests

- Tiramisu
- Flourless Chocolate Cake
- Cheesecake

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FAMILY STYLE/BUFFET PACKAGES

All beef, fish, or chicken option includes garlic mashed potatoes & grilled asparagus

PACKAGE #1 38 per person

Choose one salad for your guests

- House Salad
- Caesar Salad

Choose three entree courses for your guests

- Rigatoni Bolognese- *slow stewed veal, beef & pork sauce*
- Spaghetti Della Nonna- *veal & beef meatballs, meat sauce*
- Penne al Pesto- *choice of basil pesto or sundried tomato pesto*
- Cavatappi Salsiccia Marsala- *spicy sausage, onions, mushrooms, walnuts, marsala cream sauce*
- Spaghetti Carbonara- *pancetta, onions, egg yolk, white wine*

PACKAGE #2 42 per person

Choose one salad for your guests

- House Salad
- Caesar Salad

Choose three entree courses for your guests

- Lasagna- *layered ricotta, mozzarella, veal & beef, tomato sauce*
- Spaghetti Della Nonna- *veal & beef meatballs, meat sauce*
- Chicken Parmesan- *breaded chicken breast layered with mozzarella & pomodoro sauce*
- Housemade Ravioli - *Chef's Choice*
- Linguini Scampi- *jumbo shrimp, olive oil, herbs, garlic, chili flakes*

PACKAGE #3 46 per person

Choose one salad for your guests

- House Salad
- Caesar Salad
- Italian Chopped Salad

Choose three entree courses for your guests

- Salmon- *herbed & grilled with lemon olive oil*
- Lemon Chicken- *breaded chicken breast with lemon butter pan sauce*
- Linguini Scampi- *jumbo shrimp, olive oil, herbs, garlic, chili flakes*
- Spaghetti Carbonara- *pancetta, onions, egg yolk, white wine*
- Lasagna- *layered ricotta, mozzarella, veal & beef, tomato sauce*

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FAMILY STYLE / BUFFET PACKAGES

All beef, fish, or chicken option includes garlic mashed potatoes & grilled asparagus

PACKAGE #4 50 per person

Choose one salad for your guests

- House Salad
- Caesar Salad
- Italian Chopped Salad

Choose three entree courses for your guests

- Salmon- *herbed & grilled with lemon olive oil*
- Lemon Chicken- *breaded chicken breast with lemon butter pan sauce*
- Sliced Ribeye- *topped with melted gorgonzola butter*
- Veal Marsala- *breaded veal cutlets with mushrooms, onions & house made marsala sauce*
- Alaskan Halibut- *pistachio crusted halibut in door county cherry beurre blanc*

PACKAGE #5 50 per person

Choose one salad for your guests

- House Salad
- Caesar Salad
- Italian Chopped Salad

Choose three entree courses for your guests

- Rigatoni Bolognese- *slow stewed veal, beef & pork sauce*
- Sliced Ribeye- *topped with melted gorgonzola butter*
- Chicken Parmesan- *breaded chicken breast layered with mozzarella & pomodoro sauce*
- Salmon- *herbed & grilled with lemon olive oil*
- Lemon Chicken- *topped with melted gorgonzola butter*
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PACKAGE #6 56 per person

Choose one first course for your guests

- House Salad
- Caesar Salad
- Italian Chopped Salad

Choose three entree courses for your guests

- Alaskan Halibut- *pistachio crusted halibut in door county cherry beurre blanc*
- Sliced Filet Mignon- *topped with melted gorgonzola butter*
- Lemon Chicken- *topped with melted gorgonzola butter*
- Osso Bucco- *braised veal shank in rich red wine & amber beer sauce with diced carrots, celery & onions*
- Lamb Lollipops- *topped with red wine reduction sauce*

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APPETIZERS - PER PIECE

- **Chicken Saltimbocca Bite** - chicken wrapped with prosciutto, sage in a white wine sauce **4 GF**
- **Veal and Beef Meatball** - with della Nonna sauce, pecorino cheese and herbed breadcrumbs **3**
- **Toasted Ravioli** - deep fried ravioli (chefs choice) **4**
- **Bacon-Wrapped Water Chestnuts** **4 GF**
- **Caprese Skewer** - mozzarella cheese, tomato, basil, balsamic drizzle **3 GF**
- **Spicy Sausage Bites** - balsamic drizzle **4 GF**
- **Prosciutto Wrapped Mozzarella** - pan seared with balsamic drizzle **4**
- **Pancetta Wrapped Shrimp** - rosemary skewered and grilled with housemade cocktail sauce **6**
- **Cocktail Shrimp** - cold blanched with housemade cocktail sauce **5**
- **Stuffed Mushroom Caps** - spinach, artichoke, onion, mascarpone cheese **3 GF V**
- **Italian Sausage Stuffed Mushroom Caps** **4**
- **Bruschetta** - grilled bread rubbed with garlic, topped with olive oil and salt, diced tomato, basil, balsamic drizzle **2 V GF**

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APPETIZERS - BOWLS & PLATTERS

- **Fruit Platter** - seasonal fresh fruits **75** (feeds 25) **125** (feeds 50)
- **Vegetable Platter**- seasonal vegetables, ranch dip **75** (feeds 25) **125** (feeds 50)
- **Antipasti Platter** - Italian meats, cheeses, marinated olives, marinated artichoke hearts, seasonal vegetables **125** (feeds 25) **185** (feeds 50)
- **Spinach and Artichoke Dip** - with housemade pita chips **60** (feeds 25) **100** (feeds 50)
- **Fried Olives** - stuffed with pork, sausage and chicken, topped with grated pecorino cheese **48** (feeds 8)
- **Calamari** - fried calamari with Calabrian chile aioli **54** (feeds 8)
- **Chicken Wings** - fried chicken wings tossed in choice of sauce {garlic parmesan, buffalo, or barbeque} **12** (per 6 wings)
- **Italian Grinder Sliders** - mortadella, salami, capicola, provolone, lettuce, tomato, onion, olive tapenade, olive oil & vinegar drizzle **75** (feeds 25) **125** (feeds 50)
- **Meatball Sliders** - our signature veal & beef meatballs, fresh mozzarella cheese, Della Nonna sauce, toasted **75** (feeds 25) **125** (feeds 50)

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SALADS

	Side	Entree	Medium Bowl	Large Bowl
Caesar	6	12	35	55
<i>Romaine hearts, parmigiano, herb croutons, creamy housemade Caesar dressing</i>				
Italian Chopped	9	18	45	60
<i>Romaine hearts, tomato, green onion, gorgonzola cheese, Italian couscous, prosciutto, creamy red wine vinaigrette</i>				
House	6	12	35	55
<i>Mixed greens, red onion, pecorino cheese, tomato, house vinaigrette</i>				

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PIZZA

Pricing is per pizza | Approximately 1 to 3 persons per 10-inch pizza

- **Margherita** - tomato sauce, fresh mozzarella, basil **16 V**
- **Bianca** - roasted garlic cream, pecorino, parmesan, fresh mozzarella, chevre, white truffle oil **20 V**
- **Diavola** - tomato sauce, fresh mozzarella, spicy sausage, spicy soppressata, basil **20**
- **Build Your Own** - *choose your base pizza: margherita or bianca*
 - *add your toppings*
 - Mushrooms +1
 - Onions +1
 - Fire roasted peppers +2
 - Olives: +2 {Castelvetrano or Kalamata}
 - Chicken +5
 - White Anchovies +5
 - Italian sausage +3 {Spicy or Mild}
 - Spicy Sopressata +3
 - Prosciutto +8

Gluten Free Crust 4

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DESSERT

All prices are per piece

- **Tiramisu** - traditional favorite made from ladyfinger cookies dipped in espresso and brandy, layered with mascarpone cream and cocoa **8**
 - Half Piece of Tiramisu - served in a martini glass **5**
- **Flourless Chocolate Cake** - rich cake with slivered almonds, whipped cream **8 GF**
- **Ricotta Cheesecake** - chef's choice of housemade sauce **8**
- **Gelato** - vanilla, chocolate or pistachio **7 GF**
- **Sorbetti** - wild berry or lemon **7 GF**
- **Mini Dessert Platter** - selection of tiramisu, chocolate cake, cheesecake, cannoli **3**
- **Outside Dessert** - guest supplied dessert from a licensed grocery store or baker **2 per person**

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CATERING

All catering is priced for half pans & full pans

Half pan feeds 12-15 | Full pan feeds 24-30

APPETIZERS

Veal & Beef Meatballs **half 40 / full 75**
Chicken Saltimbocca Bites **half 55 / full 80**
Toasted Ravioli **half 55 / full 80**
Bacon Wrapped Water Chestnuts **half 55 / full 80**
Spicy Sausage Bites **half 55 / full 80**
Cocktail Shrimp **half 65 / full 90**
Caprese Skewers **half 40 / full 75**
Chicken Wings **half 60 / full 95**
Italian Grinder Slider **half 40 / full 75**
Meatball Sliders **half 40 / full 75**

SALADS

House **medium bowl 35 / large bowl 55**
Caesar **medium bowl 35 / large bowl 55**
Italian Chopped **medium bowl 45 / large bowl 60**

PASTAS

Spaghetti Della Nonna **half 100 / full 185**
Rigatoni Bolognese **half 125 / full 200**
Cavatappi Salsiccia Marsala **half 125 / full 200**
Linguini Scampi **half 140 / full 225**
Penne e Pesto **half 85 / full 165**
Lasagna **half 85 / full 165**

MAIN COURSE

Salmon **half 220 / full 300**
Lemon Chicken **half 160 / full 220**
Chicken Parmesan **half 160 / full 220**

DESSERT

Mini Dessert Platter **3 per piece**

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BEVERAGE OPTIONS

All beverage charges are based on consumption | All pricing is the same as the current restaurant beverage pricing

Bar Options Include:

- Full Open Bar
- Limited Open Bar {pre-selected liquors}
- Cash Bar
- Cash Bar & Hosted Non-Alcoholic Beverages
- Drink Tickets
- Hosted Beer, Wine, Cocktails
- Hosted Beer & Wine
- Hosted Beer, Wine, & Non-Alcoholic Beverages

Beverage Additions:

- Rishi Hot Tea {Hot Water Pitcher with Variety Teas} **20**
- Coffee {Regular or Decaffeinated Pitcher} **20**
- San Pellegrino Sparkling Water **7**
- Acqua Panna Natural Spring Water **7**
- Fruit-Infused Water Carafe **15**
 - Strawberry Lemon
 - Cucumber Mint
 - Orange Blueberry
 - Lemon Lime
 - Lemon

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ROOM LAYOUT & DECOR

Room Layout Options

- Double-sided Kings Table - wide table down middle of room {Seats up to 34}
- U-Shaped Table - allows the center of the room to be open- best for presentations {Seats up to 50}
- Long Tables - tables of 10 to 20 guests each {Best for groups of over 30}
- Pods - square tables seating 6 - 8 guests each {Seats up to 64}

Linen Options

- Table Cloths - black, white, or ivory *5 per linen*
- Napkins - black, ivory, medrite gray, red, white, chocolate, forest green, navy, gold, maroon, or tan

Centerpiece Options

- Standard Centerpiece - gold charger plate with candle, salt and pepper
- Floral Centerpiece - price varies depending on size and floral selections. Custom to guest's specifications. *55 to 150 per centerpiece*
- Vase Rental - 12 inch glass vase *4 per vase*