

ZINNA'S PIG ROAST

MENU:

Roasted Pig – Carved and Pulled Pork

Roasted Chicken

Grass-Fed Angus Burgers

Grass-Fed Angus Cheeseburgers

All Natural Veggie Burgers

100% All Natural Berkshire Pork Dogs

Sauerkraut

Jersey Fresh Corn on the Cob (seasonal)

Watermelon Slices

Creamy Macaroni Salad

Potato Salad

Coleslaw

FIXINS & CONDIMENTS INCLUDED:

Lettuce, Pickle Chips, Red Onions, Tomato Slices, Ketchup, Mustard, Relish, & BBQ Sauce

PLACE SETTINGS INCLUDED:

Paper plates, plastic utensils, and paper napkins

PRICING:

\$35 Per Guest + \$125 Labor Surcharge | 50 - 74 Guests | 2 Hours of Grilling

\$33 Per Guest + \$150 Labor Surcharge | 75 - 99 Guests | 3 Hours of Grilling

\$30 Per Guest + \$175 Labor Surcharge | 100 + Guests | 4 Hours of Grilling

THE BASICZ

MENU:

Grass-Fed Angus Burgers

Grass-Fed Angus Cheeseburgers

All Natural Veggie Burgers

100% All Natural Berkshire Pork Dogs

Jersey Fresh Corn on the Cob (seasonal)

Watermelon Slices

Creamy Macaroni Salad

Coleslaw

FIXINS & CONDIMENTS INCLUDED:

Lettuce, Pickle Chips, Red Onions, Tomato Slices, Ketchup, Mustard, Relish, & BBQ Sauce

PLACE SETTINGS INCLUDED:

Paper plates, plastic utensils, and paper napkins

PRICING:

\$23 Per Guest + \$125 Labor Surcharge | 50 - 79 Guests | 2 Hours of Grilling

\$22 Per Guest + \$150 Labor Surcharge | 80 - 124 Guests | 3 Hours of Grilling

\$20 Per Guest + \$175 Labor Surcharge | 125+ Guests | 3 Hours of Grilling

THE TRADITIONAL PICNIC

MENU:

Grass-Fed Angus Burgers

Grass-Fed Angus Cheeseburgers

All Natural Veggie Burgers

100% All Natural Berkshire Pork Dogs

BBQ Chicken

Authentic Sweet Italian Sausage, Peppers, & Onions

Jersey Fresh Corn on the Cob (seasonal)

Watermelon Slices

CHOICE OF THREE SALADS:

- Creamy Macaroni Salad
- Balsamic Pasta Salad
- Coleslaw
- Potato Salad
- Mixed Greens Salad
- Caesar Salad
- Grilled Vegetable Medley

FIXINS & CONDIMENTS INCLUDED:

Lettuce, Pickle Chips, Red Onions, Tomato Slices, Ketchup, Mustard, Relish, & BBQ Sauce

PLACE SETTINGS INCLUDED:

Paper plates, plastic utensils, and paper napkins

PRICING:

\$29 Per Guest + \$125 Labor Surcharge | 50 - 79 Guests | 2 Hours of Grilling

\$27 Per Guest + \$150 Labor Surcharge | 80 - 124 Guests | 3 Hours of Grilling

\$25 Per Guest + \$175 Labor Surcharge | 125+ Guests | 4 Hours of Grilling

THE CORPORATE PICNIC

MENU:

Grass-Fed Angus Burgers

Grass-Fed Angus Cheeseburgers

All Natural Veggie Burgers

100% All Natural Berkshire Pork Dogs

BBQ Chicken

Authentic Sweet Italian Sausage, Peppers, & Onions

Jersey Fresh Corn on the Cob (seasonal)

Watermelon Slices

Potato Salad

Macaroni Salad

Coleslaw

FIXINS & CONDIMENTS INCLUDED:

Lettuce, Pickle Chips, Red Onions, Tomato Slices, Ketchup, Mustard, Relish, & BBQ Sauce

PLACE SETTINGS INCLUDED:

Paper plates, plastic utensils, and paper napkins

PRICING:

\$27 Per Guest + \$125 Labor Surcharge | 50 - 79 Guests | 2 Hours of Grilling

\$25 Per Guest + \$150 Labor Surcharge | 80 - 124 Guests | 3 Hours of Grilling

\$22 Per Guest + \$175 Labor Surcharge | 125+ Guests | 4 Hours of Grilling

THE DELUXE

MENU:

Sliced Marinated Grass Fed Angus Steak

Boneless Grilled Chicken Breast

Rosemary Shrimp Kabobs

Grass-Fed Angus Burgers

Grass-Fed Angus Cheeseburgers

All Natural Veggie Burgers

100% All Natural Berkshire Pork Dogs

Authentic Sweet Italian Sausage, Peppers, & Onions

Homemade Penne ala Vodka

Jersey Fresh Corn on the Cob (seasonal)

CHOICE OF TWO SALADS:

- Creamy Macaroni Salad
- Caprese Pasta Salad
- German Potato Salad
- Deviled Egg Potato Salad
- Italian Antipasto
- Grilled Vegetable Medley

FIXINS & CONDIMENTS INCLUDED:

Lettuce, Pickle Chips, Red Onions, Tomato Slices, Ketchup, Mustard, Relish, & BBQ Sauce

PLACE SETTINGS INCLUDED:

Paper plates, plastic utensils, and paper napkins

PRICING:

\$36 Per Guest + \$125 Labor Surcharge | 50 - 74 Guests | 2 Hours of Grilling

\$34 Per Guest + \$150 Labor Surcharge | 75 - 99 Guests | 3 Hours of Grilling

\$32 Per Guest + \$175 Labor Surcharge | 100 + Guests | 4 Hours of Grilling

LAND & SEA LOVERZ

MENU:

Grass-Fed Angus Burgers
Grass-Fed Angus Cheeseburgers
100% All Natural Berkshire Pork Dogs
Boneless Grilled Chicken Breast
Fried Jumbo Lump Crab Cakes with Chipotle Sauce
One Steamed Lobster per Guest
Steamed Clams with Garlic Butter
Jersey Fresh Corn on the Cob (seasonal)
Watermelon Slices

CHOICE OF TWO SALADS:

- Creamy Macaroni Salad
- Balsamic Pasta Salad
- Coleslaw
- Potato Salad
- Mixed Greens Salad
- Caesar Salad
- Grilled Vegetable Medley

FIXINS & CONDIMENTS INCLUDED:

Lettuce, Pickle Chips, Red Onions, Tomato Slices, Ketchup, Mustard, Relish, BBQ Sauce, Sliced Lemons, Butter, & Cocktail Sauce

PLACE SETTINGS INCLUDED:

Paper plates, plastic utensils, and paper napkins

PRICING:

Market Price + \$125 Labor Surcharge | 50 - 74 Guests | 3 Hours of Grilling
Market Price + \$150 Labor Surcharge | 75 - 99 Guests | 3 Hours of Grilling
Market Price + \$175 Labor Surcharge | 100 + Guests | 3 Hours of Grilling

ALACARTE APPETIZERS

LITTLENECK CLAMS ON THE HALF SHELL	MARKET PRICE
STEAMED LITTLENECK CLAMS	MARKET PRICE
OYSTERS ON THE HALF SHELL	MARKET PRICE
PEEL & EAT SHRIMP (100 PIECES)	\$89.00
STEAMED SHRIMP (100 PIECES)	\$99.00
GRILLED GARLIC SHRIMP (100 PIECES)	\$120.00
BBQ SHRIMP (100 PIECES)	\$120.00
HOMEMADE PASTA CHIPS W/ PICO DE GALLO	\$20.00
GRILLED SOFT PRETZELS	\$2.00 EACH
VEGETABLE CRUDITE PLATTER W/ HORSERADISH SAUCE (FEEDS APPROX. 20)	\$50.00
BUFFALO OR BBQ CHICKEN WINGS (48 PIECES)	\$30.00
MARINATED CHICKEN & VEGETABLE KABOB (20 PIECES)	\$40.00
MARINATED GRASS-FED BEEF & VEGETABLE KABOB (20 PIECES)	\$45.00

ALACARTE SALADS

(Feeds Approximately 20 Guests)

CAESAR SALAD	\$60.00
MIXED GREENS SALAD WITH BALSAMIC	\$50.00
FRESH MOZZARELLA & TOMATO PLATTER	\$45.00
CREAMY MACARONI SALAD	\$55.00
CAPRESE PASTA SALAD	\$70.00
FRESH FRUIT SALAD	\$55.00
RICE & BEAN SALAD	\$35.00
DEVEILED EGG POTATO SALAD	\$70.00

ALACARTE SIDES

GRILLED VEGETABLE MEDLEY	\$1.50 PER PERSON
BAKED BEANS & BACON	\$1.00 PER PERSON
JERSEY SHORE FRENCH FRIES	\$1.50 PER PERSON
COLESLAW	\$1.00 PER PERSON
GRILLED CORN ON THE COB	\$1.50 PER PERSON

ALA CARTE MAIN DISHES

(These items can be added to any of our packages)

GRILLED SALMON FILETS	\$5.00 PER PERSON
GRILLED GRASS-FED RIBEYE STEAKS	\$7.00 PER PERSON
GRILLED GRASS-FED FLANK STEAK	\$4.50 PER PERSON
GRILLED GRASS-FED FILET MIGNON	\$10.00 PER PERSON
CHICKEN KEBOBS	\$3.00 PER PERSON
ROSEMARY SHRIMP KEBOBS	\$5.00 PER PERSON
BBQ PULLED PORK SANDWICHES	\$3.00 PER PERSON
BBQ SPARE RIBS	\$3.50 PER PERSON
HERB-MARINATED GRILLED CHICKEN BREAST	\$3.00 PER PERSON
ALL NATURAL VEGGIE BURGERS	\$1.50 PER PERSON
COUNTRY STYLE FRIED CHICKEN	\$2.00 PER PERSON
TERIYAKI CHICKEN	\$2.50 PER PERSON

ALA CARTE DESSERTS

FRESH FRUIT PLATTER WITH YOGURT SAUCE (SERVES APPROX. 20)	\$55.00
FRESH FRUIT WATERMELON BASKET	\$65.00
MOM'S HOMEMADE ASST. MINI DESSERTS (SERVES APPROX. 25)	\$40.00
MOM'S HOMEMADE CUPCAKES (25 CUPCAKES)	\$30.00
HOMEMADE COOKIE & BROWNIE PLATTER (SERVES APPROX. 25)	\$33.00

BEVERAGES

ASSORTED BOTTLED SODAS (1 CASE)	\$24.00
LEMONADE	\$35.00
FRESH BREWED UNSWEET ICED TEA	\$35.00
COFFEE W/ CREAMERS & SUGAR	\$1.50 PER PERSON
JUICE (CHOICE OF APPLE, ORANGE, OR CRANBERRY)	\$1.50 PER PERSON