

PACKAGE #2 \$75 per person

CHOICE OF SOUP

- Italian Wedding
- Crème Carrot-Ginger
- Butternut Squash with Brown Butter & Sage
- Sweet Potato, Kale, & Ginger

CHOICE OF SALAD

- Field Greens, Pears, Balsamic Beets, & Walnuts
- Romaine with Mixed Olives, Sun-dried Tomatoes, Feta, & Greek Vinaigrette
- Baby Spinach with Raspberries, Candied Walnuts, & Champagne Vinaigrette
- Baby Spinach with Roasted Beets, Fried Goat Cheese, & White Balsamic

CHOICE OF FIRST COURSE

- Wild Mushroom Risotto
- Sweet Corn Risotto with Chives
- Jasmine Rice with Sweet Peas & Scallions
- Lemon & Goat Cheese Ravioli
- Linguine with Clam Sauce
- Penne with White Wine Chorizo Broth & Arugula

CHOICE OF MAIN COURSE

- Grilled Salmon with Lemon-Caper Butter
- Maryland Crab Cakes
- Mussels, White Beans, & Gorgonzola
- Seared Tilapia with Tomato, Mango, & Mint
- Herb Grilled Chicken with Mushroom Ragout
- Fennel Dusted Chicken, Brown Butter, & Capers
- Braised Chicken Breast with Mushrooms, Tomatoes, and Prosciutto

CHOICE OF VEGETABLE SIDE

- Grilled Asparagus with Lemon Aioli
- Cauliflower Gratin
- Roasted Beets with Goat Cheese Crumble
- Shaved Brussel Sprouts with Shallots

Let Zinna's cater your next dinner party, and **WOW** your guests with a **live action private chef experience.**

Call to get started
(609) 860-9600
zinnasbistro@hotmail.com

fine print
 We require two weeks notice for all private chef dinner reservations.
 Packages #3 and #4 are available off-premise in private residences for an additional mobilization fee of \$300.



☆☆☆ **Table** ☆☆☆

Experience a true taste of VIP by reserving one of our chefs for your next dinner party.

Whether it is in our private dining room, outdoor veranda, or your home, we have an assortment of menu options to choose from to be prepared right in front of your guests.

☆☆☆☆☆
Call Us Today (609) 860-9600

PACKAGE #1

\$50 per person

CHOICE OF SOUP

Creamy Tomato Basil
Cauliflower & Potato with Cilantro
Cream of Broccoli with White Wine
Roasted Pumpkin & Apple

CHOICE OF SALAD

Tomato Salad with Corn & Fresh Basil
Spinach, Roasted Beets & Goat Cheese
Field Greens with Chickpeas & Carrots
Cucumber, Tomato, & Balsamic

CHOICE OF FIRST COURSE

Asparagus Risotto
Steamed Lemon Jasmine Rice
Pappardelle & Peas in White Wine Broth
Penne ala Vodka
Creamy Fettuccini with Asparagus

CHOICE OF MAIN COURSE

Braised Chicken with Mustard, White Wine,
& Fennel
Wild Mushroom & White Wine Braised Chicken
Chicken Milanese with Tomato-Lemon Sauce
Chicken and Chorizo with Avocado Crème
Roasted Chicken with Maple-Mustard Sauce

CHOICE OF VEGETABLE SIDE

Grilled Vegetables with Lemon-Garlic Drizzle
Creamy Cauliflower Puree
Balsamic Marinated Beets
Green Beans with Onion Confit

All packages are customizable.
We will try to accommodate any
special requests.

JUST ASK!

PACKAGE #3

\$100 per person

CHOICE OF STARTER

Deviled Eggs with Crispy Prosciutto & Scallions
Mushroom & Goat Cheese Tortas
Quinoa, Kale, & Cranberry Stuffed Mushrooms
Grilled Squash Ribbon & Prosciutto Skewers

CHOICE OF SOUP

Crème Fraiche Butternut Squash & Leek
Tuscan White Bean, Kale, & Farro
Any Soup Option from Packages #1 and #2

CHOICE OF SALAD

Field Greens, Cucumber, Grilled Corn, Snap Peas,
Tomato, & Balsamic-Shallot Vinaigrette
Spinach, Strawberry, Blueberry, & Gorgonzola in
Champagne Vinaigrette
Any Salad Option from Packages #1 and #2

CHOICE OF FIRST COURSE

Roasted Butternut Squash & Walnut Risotto
Pomegranate Seeds & Arugula Risotto
Wild Mushroom, Arugula, & Brie Penne
Wheat Penne, Goat Cheese, & Balsamic Beets
Any First Course from Packages #1 and #2

CHOICE OF MAIN COURSE

Braised Short Ribs with Chocolate & Rosemary
Grilled Flank Steak with Blue Cheese Butter
Brined Pork Tenderloin with Applesauce
Braised Lamb Shank
Seared Salmon with Pesto Vinaigrette
Lemon & Shallot Baked Cod

CHOICE OF VEGETABLE SIDE

Garlic Roasted Broccoli
Rainbow Chard with Raisins and Pine Nuts
Roasted Beets with Fennel and Black Garlic
Any Vegetable Option from Packages #1 and #2

CHOICE OF DESSERT

Mixed Fruit with Sugared Sour Cream
Fresh Blueberry Tart
Hot Brownies with Vanilla Bean Gelato

PACKAGE #4

\$125 per person

CHOICE OF STARTER

Shrimp, Tomato, & Cucumber Ceviche
Prosciutto Wrapped Dates
Lamb Meatballs with Tzatziki Sauce
Potato Pancakes with Smoked Salmon &
Horseradish Crème

CHOICE OF SOUP

Beets, Broccoli, Shiitake, & Quinoa in Miso Broth
Mango, Tomato, & Cucumber Gazpacho
Any Soup from Packages #1, #2 and #3

CHOICE OF SALAD

Arugula, Dates, Toasted Walnuts, & Goat Cheese in
Warm Beet Vinaigrette
Field Greens, Fried Capers, Diced Bacon, &
Gorgonzola with Roasted Garlic Dressing
Any Salad from Packages #1, #2 and #3

CHOICE OF FIRST COURSE

Duck Confit & Shiitake Risotto
Housemade Pear & Goat Cheese Tortellini
Orrechiette with Tomatoes, Fresh Mozzarella,
Pancetta, & Basil
Any First Course from Packages #1, #2 and #3

CHOICE OF MAIN COURSE

Filet Mignon with Cabernet-Horseradish Crème
Rubbed Pork Chops with Pineapple Salsa
Roasted Rack of Lamb with Cilantro and Mint
Sesame Crusted Tuna with Wasabi Aioli
Chilean Seabass with Fennel-Shallot Confit
Poached Halibut with Roasted Fennel & Tomatoes

CHOICE OF VEGETABLE SIDE

Cauliflower & Broccoli Flan with Spinach Béchamel
Swiss Chard with Cranberries and Toasted Almonds
Eggplant & Fried Green Tomatoes with Goat Cheese
Any Vegetable Option from Packages #1, #2 and #3

CHOICE OF DESSERT

Almond Cheesecake
Chocolate Soufflé with Raspberry Sauce
Crème Brule