

RENTALS/DISPOSABLES

- Chafing Dishes \$15
comes with 2 fuels for each dish
- Disposable Services .25 cents per person
(forks, knives, spoons, plates, cups)
- Warming Boxes \$20each
- Serving Utensils \$1.50each
- Delivery/Set up Fees
Fees depend on location & specifications of delivery

BAR / CHEF /STAFF SERVICES

- **Beer, Wine, Soft Drinks & Staff**
Call to customize:
Wines by style and region
Beers domestic, imported or micro brews
Soft drinks Sodas, water & ice teas
Staff depends on number of guests & specifics of bar/food services needed
Chef attended stations/buffets can be customized to fit your needs

**After customizing your order,
staff will be happy to price it up for you!**

SPECIAL EVENT CATERING

IF YOU WOULD LIKE TO BOOK AN EVENT AT YOUR HOME, OFFICE OR IN OUR PRIVATE BANQUET ROOM, PLEASE CALL & SPEAK TO ONE OF OUR STAFF, OR CONTACT US THROUGH OUR WEBSITE. WE WILL BE HAPPY TO DESIGN A PERSONALIZED MENU WITH YOU IF YOU NEED MORE OPTIONS

BUON APPETITO

WWW.ZOCCOSRESTAURANT.COM

860.285.0031

ZOCCO'S CATERING

HOMEMADE COOKING

860.285.0031

WWW.ZOCCOSRESTAURANT.COM

555 DAYHILL ROAD WINDSOR CT, 06095

LIKE US ON FACEBOOK!

Approximate Serving Sizes

Small 4-7 Medium 8-15 Large 15- 20

Pick-up Hot Ready to Eat

OR Cold w/step by step, heating instructions

APPETIZERS (50 pieces)

- **BRUSCHETTA** \$37.50
w/olive tapenade & tomato salad
- **MEATBALL BITES** \$25
1) Italian - Marinara
2) Swedish - Cream
3) American - Smokey BBQ
- **SAUSAGE BITES** \$25
1) Onions, Peppers & Marinara
2) Sweet white wine & onion butter sauce
- **CHICKEN WINGS** \$40
1) Buffalo
2) Spicy BBQ
3) Lemon/Fennel Dry Rub
- **STUFFED MUSHROOMS**
1) Spinach & Mozz \$55
2) Sausage & Mozz \$62.50
- **SHRIMP COCKTAIL** \$85
w/roasted garlic cocktail sauce
- **LEMON CHICKEN CUTLET DISPLAY** \$55
dressed w/fresh lemon, EVOO & Asiago cheese
- **GRILLED HANGER TENDERLOIN DISPLAY** \$100
w/horseradish cream
- **GRILLED FILET MIGNON DISPLAY** market price
Marinated Filet Mignon, sliced & displayed w/grilled onion & gorgonzola cheese served w/horseradish cream
- **STUFFED BREADS** \$37.50
1) Pepperoni & Mozz
2) BBQ pulled pork, beef brisket & cheddar
3) Eggplant, Mozz & Marinara
- **MINI SWEETPOTATO CRABCAKES** \$75
w/garlic-caper aioli
- **VEGAN GRILLED ZUCCHINI STACKS** \$60
w/roasted garlic hummus, red pepper, minced celery, carrots & onions

APPETIZERS

- **FRUIT & CHEESE DISPLAY** (lg 18" platter) **\$95**
features domestic & imported cheeses, fresh fruit & berries displayed w/assorted crackers
- **FRESH FRUIT DISPLAY** (lg 18" platter) **\$75**
a unique pattern of freshly carved fruits & berries
- **ANTIPASTO DISPLAY** (lg 18" platter) **\$95**
an array of thinly sliced Italian meats, cheeses, grilled & marinated veggies
- **GRILLED VEGETABLES** (lg 18" platter) **\$75**
fresh veggies, marinated & grilled
- **HOMEMADE POTATO CHIPS** (lg 18" platter)
DIPPING SAUCES:
Spicy Sriracha Ranch **\$25**
BBQ Pulled Pork & Braised Beef Brisket (1 quart) **\$35**
- **SLIDERS (50 pieces)**
MINI BURGERS \$125
w/lettuce, tomato, American, Provolone, mayo & ketchup
BBQ PULLED PORK & BEEF BRISKET \$125
w/cheddar cheese, grilled onions & coleslaw
DELI PLATTER \$125
Honey Glazed Pit Ham, Sliced Deli Turkey & Italian Salami
w/lettuce, tomato, American, Provolone & mayo

SANDWICH PLATTERS \$7ea. sandwich (min 10)

ALL SANDWICHES ARE SERVED ON ASIAGO FOCACCIA,
GRINDERS OR WRAPS

- **TURKEY**
w/bacon, lettuce, tomato, garlic mayo & provolone
- **CHICKEN FASANI**
grilled chicken, provolone, spinach, roasted peppers & tomato pesto
- **GRILLED SAUSAGE**
w/sautéed onions & peppers, marinara & provolone cheese
- **HOMEMADE MEATBALL**
w/marinara sauce & provolone cheese
- **ITALIAN COMBO**
w/grilled ham, mortadella, salami, sautéed onions & peppers, garlic mayo, lettuce & tomatoes
- **ALL WHITE ALBACORE TUNA**
w/Dijon, red onion, American cheese, lettuce & tomato
- **CHICKEN CUTLET**
w/marinara & provolone
OR w/lettuce, tomato, provolone, lettuce & tomato
- **BAKED EGGPLANT**
w/provolone & marinara

SIDES/ACCOMPANIMENTS

- **RATATOULLI**
green squash, mushrooms, onions, eggplant & tomatoes
Small \$30 - Medium \$50 - Large \$65
- **HONEY GLAZED, WHITE WINE CARROTS**
Small \$25 - Medium \$40 - Large \$55
- **ROASTED BROCCOLI**
w/asiago cheese & sundried tomato pesto
Small \$30 - Medium \$45 - Large \$60
- **PARMESAN CREAM SPINACH**
Small \$30 - Medium \$45 - Large \$60
- **GARLIC WHIPPED POTATOES**
Small \$30 - Medium \$45 - Large \$60
- **ROASTED ROSEMARY POTATOES**
Small \$25 - Medium \$40 - Large \$55
- **SEARED GREEN BEANS**
in a garlic, white wine & roasted red pepper butter sauce
Small \$30 - Medium \$45 - Large \$60
- **SOFRITO RICE**
Small \$25 - Medium \$40 - Large \$55
- **SEASONAL RISOTTO**
Small \$30 - Medium \$45 - Large \$60
- **TOASTED ORZO**
Small \$25 - Medium \$40 - Large \$55

DESSERTS

- **ASSORTED ITALIAN COOKIES**
48 hour notice required
3lbs \$50 (approx. 60 cookies) -From Local Bakery
- **CANNOLIS** **\$2 each**
- **TIRAMISU CAKE** **\$35 12 pieces**
- **LIMONCELLO TRIFLE** **\$35 12 pieces**
- **COOKIE & BROWNIE DISPLAY** **\$1.50 per person**
- **SHEET CAKES**
Nutella Cream $\frac{1}{2}$ cake \$60 whole cake \$110
Strawberry Cream $\frac{1}{2}$ cake \$80 whole cake \$150
- **APPLE CRISP or CINNAMON/SUGAR BREAD PUDDING**
w/caramel sauce
 $\frac{1}{2}$ pan \$35 whole pan \$60
- **BANANA FOSTER'S CREAM TRIFLE**
w/smashed graham crackers
 $\frac{1}{2}$ 2" pan \$50 whole 2" pan \$90

PASTA & MORE

Whole Wheat or Gluten Free Pasta can be substituted for an additional \$5 small, \$10 medium, \$15 large

- **LASAGNA**
MEAT
Small \$35 - Medium \$55 - Large \$75
RAGU BOLOGNESE (braised pork & beef)
Small \$60 - Medium \$75 - Large \$110

- **EGGPLANT PARMIGIANA**
Small \$ 30 - Medium \$50 - Large \$65

- **TORTELLINI ALFREDO or ALLA VODKA**
Small \$30 - Medium \$45 - Large \$65

- **BAKED PENNE**
w/ricotta, mozz, parm & marinara
Small \$30 - Medium \$45 - Large \$65

- **PENNE MARINARA or GARLIC & OIL**
Small \$20 - Medium \$35 - Large \$55

- **SAUSAGE, PEPPERS & ONIONS**
Small \$35 - Medium \$50 - Large \$65

- **PENNE W/MEAT SAUCE**
Small \$25 - Medium \$40 - Large \$60

- **MEATBALLS IN SAN MARZANO TOMATO SAUCE**
\$1.50 per meatball

- **SEARED ATLANTIC COD (wild caught)**
w/mushrooms, olives, tomatoes & sautéed spinach topped w/feta & panko in a white wine butter sauce
- MARKET PRICE-

- **GRILLED SALMON DI SILVA**
w/sautéed spinach & roasted broccoli topped w/fresh lemon, sundried tomato pesto & Asiago cheese
- MARKET PRICE-

- **ZOCCO'S FASANI ULTIMO DISPLAY \$300**
breaded chicken cutlets, grilled hanger-beef tenderloin, provolone cheese, lemon & horseradish mayos, grilled veggies & house made focaccia bread served with a medium Caesar salad
SERVES 15 - 20 PEOPLE

BOX LUNCHES \$9.50 each (10 min)

Each box lunch comes w/a sandwich on your choice of flour tortilla wrap, sub roll or asiago focaccia bread, homemade chips, can of soda, & two cookies OR fresh apple

Sub small garden salad bowl for chips add an additional **\$1.75**

UNCLE BOB'S HOMEMADE GNOCCHI & EGGPLANT PALLE

Ask about fresh, homemade gnocchi & eggplant palle (eggplant meatballs- with no meat).

Order one or the other or both together!

48 Hour Notice Required

Uncle Bob makes them from scratch, so please place your orders well in advance. Prices depend on the specifics of your final order after talking it over with UB.

LET YOUR UNCLE BOB BE YOUR ITALIAN GRAMA

PARTY PIZZAS 24 hour notice required

CHEESE \$20

EACH ADDITIONAL TOPPING \$3.25 each

Sausage, Mushroom, Broccoli, Pepperoni, Meatballs, Onion, Hamburger, Black Olives, Spinach, Anchovies, Eggplant, Hot Peppers, Roasted Peppers, Ricotta, Fresh Tomatoes, Fresh Garlic, Bacon, Fresh Basil

SPECIALTY SHEET PIZZAS \$34 each

Zocco's Special

Onions, Peppers, Olives, Pepperoni & Fennel Sausage

Vegetable

Spinach, Tomatoes, Onions, Peppers, Broccoli, & Eggplant

White

Spinach, Garlic, Ricotta, Tomatoes & Artichokes

BBQ Chicken

Caramelized Onion & Apple Cider Bacon

Mashed Potato

Broccoli, Apple Cider Bacon & Fresh Garlic

SALADS

- **GARDEN**
w/mozz cheese & fresh garden veggies
Small \$15.50 Medium \$21 Large \$30
- **CAESAR**
w/shaved Asiago & Fresh Tomatoes
Small \$14 Medium \$19 Large \$28
- **APPLE ALMOND**
w/craisins, Vermont cheddar & turkey
Small \$23.50 Medium \$31 Large \$38
- **ANTIPASTO**
w/ham, mortadella, salami, mozz cheese &
Fresh garden veggies
Small \$23.50 Medium \$31 Large \$38
- **STEAK ***
w/gorgonzola cheese, grilled hanger tenderloin &
fresh garden veggies
Small \$23.50 Medium \$31 Large \$38
- **CHEF**
w/pit ham, turkey, mozz cheese & fresh garden veggies
Small \$23.50 Medium \$31 Large \$38
- **TORTELLINI or ORZO**
w/marinated veggies, feta cheese & black olives
Small \$23.50 Medium \$31 Large \$38
- **MEDITERRANEAN**
w/sautéed onions, roasted peppers, feta cheese, chickpeas,
tomatoes, cukes, seasonal & fresh garden veggies
Small \$23.50 Medium \$31 Large \$38
- **POTATO**
Small \$23.50 Medium \$31 Large \$38
American
w/eggs, bacon, mayo & herbs
Italian
w/EVOO, celery, onion, fresh lemon, basil & Avocado

SALAD DRESSINGS

Balsamic
Caesar
Ranch
Italian
Blue Cheese
Champagne
Honey
Mustard

DRESSINGS & SAUCES

By the Quart

- **BALSAMIC VINAGRETTE** \$7
- **CHAMPAGNE VINAGRETTE** \$7
- **CREAMY CAESAR** \$7.5
- **MARINARA** \$7
- **MEAT SAUCE** \$8
- **ALFREDO** \$10
- **VODKA** \$10

Add 4oz chicken breast to any salad for \$2.95

Add 4oz grilled salmon to any salad for \$4

(a few pieces broken up into chunks over a salad goes a long way)

CHICKEN

- **CHICKEN BRUSCHETTA**
grilled chicken topped with provolone cheese, tomato salad &
balsamic reduction
Small \$35 - Medium \$50 - Large \$70
- **CHICKEN MARSALA**
Small \$35 - Medium \$50 - Large \$70
- **CHICKEN FRANCAISE or PICCATA**
Small \$35 - Medium \$50 - Large \$70
- **CHICKEN SALTIMBOCCA**
Small \$35 - Medium \$50 - Large \$70
- **CHICKEN CORDON BLEU**
Small \$50 - Medium \$65 - Large \$80
- **SLOW BRAISED REDWINE/ROSEMARY CHICKEN**
Small \$50 - Medium \$65 - Large \$80
- **CHICKEN PARM**
Small \$35 - Medium \$50 - Large \$70
- **CHICKEN & BROCCOLI ALFREDO**
Small \$40 - Medium \$55 - Large \$80
- **HERB ENCRUSTED CHICKEN**
layered w/fresh broccoli & Vermont cheddar cheese sauce
Small \$40 - Medium \$55 - Large \$80

VEAL, BEEF & PORK

- **SHAVED, ROASTED SIRLOIN OF BEEF**
in an onion & mushroom au jus sided w/horseradish cream
Small \$55 - Medium \$70 - Large \$90
- **ROASTED PORK LOIN**
w/caramelized shallots & Dijon Parm au jus
Small \$35 - Medium \$50 - Large \$70
- **BRAISED BEEF BRISKET**
slow cooked in a red wine gravy w/celery, carrots, onions
Small \$55 - Medium \$70 - Large \$90
- **VEAL PICCATA**
Small \$55 - Medium \$70 - Large \$90
- **VEAL PARMIGIANA**
Small \$55 - Medium \$70 - Large \$90
- **VEAL TIVOLI**
w/olives, cherry peppers, prosciutto, & tomatoes topped
w/provolone cheese
Small \$75 - Medium \$90 - Large \$120
- **SAUTEED BEEF TIPS**
in a marsala wine sauce w/caramelized shallots & stewed
tomatoes topped with gorgonzola cheese
Small \$65 - Medium \$75 - Large \$95
- **LEMON/FENNEL & ALE - BRAISED PULLED PORK**
Small \$55 - Medium \$50 - Large \$70

