ZOPPO'S CATERING SERVICE

EST. 2022

Chef Todd Zoppo

978-870-7691

Toddzoppo1@gmail.com

Hors d'oeuvres

10$ per person (choose 3 items)

Additional items 3$ per item

- ***Chicken Picatta Bites:*** *Tender pieces of chicken breast in a tangy lemon-butter sauce with capers.*
- ***Sweet Buffalo Chicken Bites:*** *Crispy chicken bites tossed in a sweet and mildly spicy pineapple buffalo sauce.*
- ***Mini Meatballs:*** *Savory mini meatballs, perfect for snacking.*
- ***Sweet and Sour Kielbasa:*** *Sliced kielbasa sausage in a classic sweet and sour glaze.*
- ***Apple Balsamic Chicken Skewers:*** *Grilled chicken skewers with a sweet and savory apple balsamic glaze.*
- ***Bacon and Cheese Jalapeño Poppers:*** *Jalapeños stuffed with cheese and bacon, then baked to golden perfection.*
- ***Charcuterie Display:*** *A selection of cured meats, cheeses, and accompaniments.*
- ***Vegetable Crudité with Fruit:*** *Fresh vegetables served with a variety of dipping sauces and seasonal fruit.*
- ***Bone-in Wings:*** *Crispy bone-in chicken wings, tossed in your choice of sauce (ask for options).*
- ***Shrimp Cocktail:*** *Chilled shrimp served with cocktail sauce.*
- ***Assorted Deli and Finger Sandwiches:*** *A variety of bite-sized sandwiches with assorted fillings.*

(Ask about other items that are not listed above as well!)

Please inform us about any allergies or dietary restrictions.

All events are subject to taxes and fees listed on the last page of the menu.

All of our dinner entrees are listed below followed by different packages for your event needs.

- ## *Chicken*

- ***Chicken Piccata:*** *Tender chicken breasts sautéed in a tangy lemon-butter sauce with capers.*
- ***Chicken Marsala:*** *Chicken breasts simmered in a rich Marsala wine sauce with mushrooms.*
- ***BBQ Chicken Thighs:*** *Juicy chicken thighs marinated in a smoky BBQ sauce and grilled to perfection.*
- ***Grilled Chicken Breast with Apple Balsamic Glaze:*** *Grilled chicken breast topped with a sweet and savory apple balsamic glaze.*

- ## *Pork*

- ***Seasoned Pork Loins:*** *Flavorful pork loins seasoned with a blend of herbs and spices, roasted until tender.*
- ***Pork Tenderloin Medallions:*** *Succulent pork tenderloin medallions pan-seared and finished with a flavorful pan sauce.*
- ***Pulled Pork:*** *Slow-cooked pork shoulder, shredded and tossed in our signature sweet maple BBQ sauce.*
- *Ask us about our BBQ and Smoked Buffets!*

- ## *Beef*

- ***Marinated Steak Tips:*** *Tender steak tips marinated in a sweet bourbon sauce and our signature blend of herbs and spices, grilled to your liking.*
- ***Beef Tenderloin:*** *Elegant and melt-in-your-mouth beef tenderloin, roasted to perfection.*
- ***N.Y. Strip Steak:*** *Classic New York Strip steak, grilled to your preferred temperature and seasoned simply with salt and pepper.*
- ***Prime Rib:*** *A show-stopping prime rib roast, slow-cooked to ensure maximum tenderness and flavor.*

Fish

- ***Baked Haddock:*** *Flaky haddock baked with a lemon-herb crust.*
- ***Seasoned Salmon****: Fresh salmon seasoned with herbs and spices, baked to perfection.*

Sauces (Available to Interchange with Proteins)

- ***Piccata:*** *Tangy lemon-butter sauce with capers.*
- ***Marsala:*** *Rich Marsala wine sauce with mushrooms.*
- ***Lemon Thyme:*** *A light and bright sauce with fresh lemon and thyme.*
- ***Cream with Spinach and Roasted Red Pepper:*** *Creamy sauce with sautéed spinach and roasted red peppers.*
- ***Apple Balsamic Glaze:*** *Sweet and savory glaze made with apple cider and balsamic vinegar.*
- ***BBQ****: Smoky and tangy BBQ sauce.*

Salad

- ***Garden****: Crisp mixed greens with fresh vegetables and your choice of dressing.*
- ***Caesar:*** *Romaine lettuce tossed in creamy Caesar dressing with parmesan cheese and croutons.*
- ***Chef:*** *A hearty salad with mixed greens, turkey, ham, cheese, and a variety of vegetables.*
- ***Potato:*** *Classic creamy potato salad, perfect for any gathering.*
- ***Pasta:*** *Cold pasta salad with vegetables and a light vinaigrette.*

Italian (Served with Penne)

- ***Sausage with Onion and Peppers****: Italian sausage sautéed with onions and bell peppers, served over penne pasta.*
- ***Meatballs:*** *Tender homemade meatballs in marinara sauce, served over penne pasta.*

- ***Chicken Parmesan:*** *Breaded chicken cutlet topped with marinara sauce and melted mozzarella cheese, served over penne pasta.*
- ***Chicken Broccoli Alfredo****: Grilled chicken and broccoli tossed in a creamy Alfredo sauce with penne pasta.*
- ***Sausage Florentine (Spicy):*** *Spicy Italian sausage with spinach in a flavorful sauce, served over penne pasta.*
- ***Chicken Cacciatore:*** *Chicken simmered in a rich tomato sauce with mushrooms, onions, and peppers, served over penne pasta.*
- ***Pasta Primavera:*** *Penne pasta tossed with a medley of fresh seasonal vegetables in a light sauce.*

- ## *Sides*

- ***Roasted Red Potato:*** *Red potatoes roasted with herbs and spices.*
- ***Baked Potato:*** *Fluffy baked potato served with your choice of toppings.*
- ***Garlic Mashed Potato****: Creamy mashed potatoes with roasted garlic.*
- ***Wild Rice:*** *Nutty wild rice blend.*
- ***Rice Pilaf****: Fluffy rice pilaf cooked in flavorful broth.*
- ***Apple Balsamic Sweet Potato****: Sweet potato roasted with an apple balsamic glaze.*

- ## *Vegetables*

- ***Seasoned Green Beans:*** *Green beans seasoned with herbs and spices.*
- ***Corn:*** *Sweet kernel corn.*
- ***Asparagus:*** *Tender asparagus spears.*
- ***Vegetable Medley:*** *A mix of seasonal vegetables.*

Pick a package below and choose from our list of entrees!

Ask about items not listed and substitutions.

Lunch/Dinner Packages

Package	*Description*	*Price (per person)*
A	*Green Salad, Potato/Pasta Salad, Sandwich Platters, Charcuterie Display, Vegetable Crudité with Fruit*	*$15*
B	*Green Salad, Potato/Pasta Salad, Two Italian Entrées with Penne, Bread & Butter*	*$18*
C	*Green Salad, Potato/Pasta Salad, Italian Entrée with Penne, Choice of Chicken/Pork Entrée, Side with Vegetable, Bread & Butter*	*$24*
D	*Salad, Choice of Chicken/Pork/Fish, Marinated Steak Tips, Two Sides, Vegetable*	*$27*
E.	*Salad, Italian Entrée with Penne, Choice of Chicken/Pork Entrée, Side & Vegetable, Three Hors d'oeuvres*	*$30*

Ask about BBQ and Smoked Buffets Starting at $30 per person

Breakfast/Brunch Buffets

Package	*Description*	*Price (per person)*
A (Hot)	*Scrambled Eggs, Red Bliss Hashbrowns, Two Meats (Bacon, Sausage, Ham), Fruit Platter, Pastry Platter*	*$18*
B (Continental)	*Fruit Platter, Bagels, Donuts, Cereal, Assorted Pastries*	*$14*

Add-ons (Breakfast/Brunch)

Item	*Price (per person)*
Cinnamon French Toast Sticks	*$3*
Pancakes with Maple Syrup	*$3*
Assorted Cereals	*$3*
Juice Options	*$3*
Choice of Frittata (Western, Italian, or Greek)	*$3*

Available Upgrades

- ***Assorted Dessert Display: $4 per person***
- ***Coffee Display: $100 ($1 per person over 100)***
- ***Hors d'oeuvres Display: $3 per item per person***
- ***Cinderella Upgrade: $5 per person (Includes glass dinner plates, stainless cutlery, linen tablecloths, and napkins)***
- ***Protein Upgrade: Market Value***

Zoppo's Catering Service:

From our Kitchen to Your Celebration

We encourage you to inquire about any special requests not listed on the menu. We look forward to working with you and meeting all of your event needs.

White disposable tablecloths and plasticware come standard with every package. Linen tablecloths are available for any function for $5 per tablecloth. Other colors are available upon request; pricing may vary.

Meals are subject to 7% Massachusetts Meals Tax and a 20% service fee.

(The service fee includes a 5% kitchen rental, plastic cutlery, disposable tablecloths, and other residual expenses associated with the business.)

Off site events are subject to additional surcharges depending on location and event set up.

Payments can be made in the form of cash or checks made payable to Zoppo's Catering Service.

Payments being made in the form of credit cards are subject to a 3.5% convenience fee.