

SALADS, VEGETABLES & ACCOMPANIMENTS

All Accompaniments are prepared in half pans to accommodate 10-12 people

Farfalle Salad with Black Olives, Basil, Peppers, Asiago Cheese in an Herbed Vinaigrette	\$30
Baby Greens with Grape Tomatoes, shaved Red Onion in a Shallot Balsamic Vinaigrette	\$22
Creamy Herb Mashed Potatoes	\$26
Garlic and Rosemary Roasted Red Bliss Potatoes	\$26
Gruyere & Onion Potato Gratin	\$35
Shallot Sautéed Green Beans	\$22
Chilled Green Beans with an Orange Sesame Vinaigrette	\$22
Sweet Roasted Butternut Squash – Tuscan Style	\$22
Garlic Sautéed Broccoli	\$22

THE DETAILS

All Orders require 72 hours notice with a 30% non-refundable deposit

Prices and selections are subject to change

Menu items do not include paper goods, bread or delivery

No refund for cancellations within 72 hours of scheduled pick-up

A \$35 deposit is required for chafing dishes to be returned within one week

FULL SERVICE CATERING

Zampa is also available for full service catering. We provide custom menus, on-site set-up and breakdown and bar services. Please inquire for more details.



TAKE-AWAY CATERING MENU

Easy entertaining, from our kitchen to your table –
We'll be your best-kept secret!

8 Exeter Road

(Rte. 27 and Hwy. 125)

Epping, NH 03042

603.679.8772

www.zampa.com

APPETIZERS & PLATTERS

Cheese Board

An assortment of our best imported & domestic cheeses and crackers

Serves 10-12 \$45 Serves 15-20 \$70

Baked Brie

French Brie with fruit chutney, wrapped in pastry, ready to bake in your oven

Serves 4-6 \$18 Serves 10-12 \$26

Caprese Platter

Fresh mozzarella, vine ripe tomatoes, roasted red peppers, fresh basil, kalamata olives, extra virgin olive oil. Cured Italian meats can be added upon request

Serves 10-12 \$40 Serves 15-20 \$68
With meat \$52 With meat \$86

Vegetable Mixed Grill Platter

Grilled zucchini & eggplant, roasted tomatoes, red peppers, onions & portabella mushrooms, balsamic vinegar, extra virgin olive oil

Serves 10-12 \$33 Serves 15-20 \$54

Shrimp Cocktail

Large cooked tiger shrimp with a classic cocktail sauce

4 dozen \$52

Fresh Bread

Rolls, foccacia & whipped butter

Serves 10-12 \$12 Serves 15-20 \$20

Heat & Serve Homemade Hors d'oeuvres (4 dozen minimum per selection)

Herbed Chicken, Sun-dried Tomato and Gouda Pastry Puffs

\$20 per dozen

Crab Cakes with Chipotle Lime Aioli

\$21 per dozen

Bacon Wrapped Goat Cheese Stuffed Dates with Almonds

\$18 per dozen

Vegetable and Fontina Cheese Stuffed Mushrooms

\$17 per dozen

Skewered Bocconcini - Mozzarella, Olives and Grape Tomatoes with Fresh Basil

\$18 per dozen

Spinach and Feta Spanikopita in Phyllo Flake Pastry

\$20 per dozen

A LA CARTE ENTREES

All a la carte entrees are prepared to accommodate 10-12 people

Vegetable Lasagna with a White Bechamel Sauce **\$48**

Three Cheese Lasagna with Homemade Tomato Marinara **\$42**

Beef & Three Cheese Lasagna with Homemade Tomato Marinara **\$50**

Penne Pasta with Spicy Tomato Vodka Sauce **\$30**

Penne Pasta with Chicken & Vegetables in a Parmesan Cream Sauce **\$42**

Penne Pasta & Vegetables with a Shallot Cream Sauce **\$35**

Three Cheese Mac & Cheese **\$40**

Rigatoni with Meat Sauce **\$38**

Homemade Cocktail Meatballs - Marinara or Swedish Style (48-50 meatballs) **\$48**

Pork Loin Rolled and Baked with Pears & Prosciutto and Pan Sauce **\$70**

Chicken Marsala with Wild Mushrooms **\$55**

Chicken Francese with Baby Spinach in a Lemon and White Wine Cream **\$55**

Chicken Parmagiana with Mozzarella, Fresh Basil and Plum Tomato Marinara **\$60**

Salmon Marachiarra with Fresh Herbs, Capers, Red Onions and Plum Tomatoes **\$70**

Beef Bracirole - Angus Flank Steak rolled with Fresh Herb Stuffing and Marinara **\$85**

Meatloaf Burgundy with Wild Mushrooms, finished with Red Wine Reduction **\$50**

Maple Glazed Virginia Ham **varies with weight**

Tomato Marinara **\$7.50 per quart**

ON THE SWEETER SIDE

Key Lime Pie (serves 8-10) **\$25**

Mississippi Mud Cake with a Bourbon Chocolate Drizzle (serves 8) **\$21**

New York Cheesecakes **8" (serves 6-8) \$24**

10" (serves 12) \$42

Seasonal cheesecakes also available