

Suggested Rehearsal Dinner Menu



Private Parties Menu

Beef Mudega

8 oz. filet or 12 oz. strip steak lightly breaded, charbroiled to order and topped with blended Italian cheese and white wine lemon butter sauce with mushrooms

Veal Parmigiana

Thinly sliced veal lightly breaded and sautéed in olive oil then baked with marinara sauce, blended Italian cheese and freshly grated Parmigiana

Veal Saltimbocca

Thinly sliced veal lightly breaded, charbroiled and covered with fontina cheese then topped with mushrooms and prosciutto ham sautéed in a white wine lemon butter sauce with a hint of garlic, red pepper and sage

Please contact Cory or Jamie for further information

 (314) 776-0020 

www.zias.com

Chicken Spiedini Prosciutto

White breast meat marinated, lightly dusted in bread crumbs, basted in lemon butter and charbroiled then topped with white wine lemon butter sauce and prosciutto ham, mushrooms and blended Italian cheese

Chicken Soto

8 oz. boneless breast of chicken charbroiled and topped with blended Italian cheese. Served in a white wine lemon butter sauce with cracked black pepper, fresh garlic and mushrooms

Chicken Parmigiana

8 oz. boneless breast of chicken lightly breaded and baked in marinara sauce with blended Italian cheese and freshly grated Parmigiana

Chicken Marsala

8 oz. boneless breast of chicken, charbroiled and served in a red marsala wine sauce with fresh green peppers and mushrooms

Pesce Asparagi

8 to 10 oz. orange roughy filet lightly breaded and baked then topped with blended Italian cheese, white wine lemon butter sauce and fresh asparagus and mushrooms

Pasta Tutto Mare

Linguine prepared in a rich garlic cream sauce with shrimp, sea legs, clams and mushrooms

Mostaccioli Al Forno

Mostaccioli prepared in a sage cream sauce with freshly grilled chicken, bacon, broccoli, tomatoes and mushrooms. Topped with blended Italian cheese and seasoned bread crumbs then baked

Portabella Asparagi

Jumbo ravioli stuffed with portabella mushrooms sautéed in olive oil, butter and garlic with fresh asparagus and sweet red bell peppers. Topped with freshly grated fontinella cheese

Baked Mostaccioli

Mostaccioli in a marinara sauce with a touch of cream and baked with blended Italian cheese and Parmigiana and topped with meatballs

**Beef, Veal, Chicken and Fish are served with a dinner salad and a side dish of pasta. Pasta is served a la carte.*

**This is a menu that we suggest based on popularity of menu items and ease of service coming out of the kitchen. Please feel free to omit or add anything you would like.*

Dining Room

We do not charge a fee for use of our back dining room. Our back dining room holds a maximum of 90 people. We require a minimum of 80 to book the entire room. For groups of 30 or more, we will set up partitions.

**Table linens available for an additional charge*

Menus

Full Menu Offered: Your guests choose whatever they would like from our menu and charged the standard menu price.

Limited Menu Offered: The host chooses six to ten items to be served that fit within their specific spending budget for their guests to choose from.

***Appetizer Sampler:** This sampler includes two Toasted Ravioli, one Pomodoro Fritti and one Shrimp Crostini. We charge \$5.25 per person

Alcohol

House Bar: We offer an open bar for a set price per person. It will include house wine, domestic beer and well cocktails for two hours. We can offer a premium bar for an additional charge.

Cash Bar: The guests will be responsible for paying for their own alcoholic beverages.

Per Drink: Host is responsible for each individual drink