



## *Off-Site Catering*

# *Banquet & Off-Site Catering Menu*

**Zia's at Red Door offers a wide selection of fine foods and beverages for your special event.** Listed in this pamphlet are some ideas that may assist you in planning your party. If you have any special requests or ideas please do not hesitate to ask; that's why we are here.

It is the goal of Red Door & Zia's Trattoria to make your event one to be remembered. We will do this by offering great food and service in a pleasant atmosphere.

Thank you for considering us for your special event. If you have any questions please give me a call @ 717-920-0330.

*Sincerely,*

Rocco M. Roma General Manager/Owner Zia's Trattoria & Red Door



## *Off-Site Catering*

### **Appetizers**

- ❖ Petite Crab cakes – Miniature crab cakes with a Chipolte and roasted garlic aioli
- ❖ Shrimp Scampi – Sauteed shrimp with roasted red peppers and sun-dried tomatoes in a garlic-white wine sauce
- ❖ Roasted Artichoke and smoked gouda Dip – Artichoke and smoked gouda in a cream sauce with a variety of breads
- ❖ Roasted Chicken and Gorgonzola Pizza – Roasted chicken on a gorgonzola spread topped with Asiago cheese
- ❖ Crab Stuffed pork – Pork tenderloin rolled with a Chipolte-crab mix and topped with sauce Cheron
- ❖ Pepper Crusted Lamb Chops – Seared Lamb chops with a cherry glaze
- ❖ Pecan Encrusted Lamb Chops
- ❖ Grilled Lamb Chops with a Red Wine Barbeque sauce
- ❖ Sausage and Peppers – Sweet and hot sausage with onions and peppers in a rich tomato sauce
- ❖ Crab Stuffed Portabella – Lump crab meat baked on a portabella mushroom and served with a Sambucca cream sauce
- ❖ Roasted Tenderloin with a Bacon and Horseradish dip – Red wine marinated tenderloin served room temperature with a bacon-horseradish dip
- ❖ Mussels Marinara – Green Shell Mussels on the half shell steamed in sweet vermouth and tossed in a spicy marinara sauce
- ❖ Meat and Cheese Tray – Assorted Italian meats and cheeses garnished with roasted garlic, cherry peppers and shaved onions
- ❖ Tempura Battered Vegetables – Fresh vegetables in a tempura batter served with a Chipolte sauce
- ❖ Tempura Battered Shrimp and Scallops – Served with a spicy dipping sauce



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- ❖ Lobster Ravioli – Served in a Shrimp cream sauce
- ❖ Cheese and Fruit – Assorted Cheeses and Fruits
- Italian Antipasto – Assorted Cheeses and Meats with Assorted Olives and Peppers
- ❖ Portabella Calabrese – Grilled Portabella topped with Artichokes and Tomatoes sauteed in a white wine sauce topped with Bleu Cheese
- ❖ Fried Ravioli – Fried Cheese Ravioli served in a tomato–basil sauce
- ❖ Portabella Caprese – Fresh Mozzarella, Tomatoes and Portabella Mushrooms over mixed greens with a drizzle of oil, salt and a Balsamic Drizzle
- ❖ Smoked Salmon, Caper and Cream Cheese Spread ; Served with assorted crackers
- ❖ Prosciutto Melon with a Balsamic Drizzle – Cantaloupe and Honey Dew (Seasonal)
- ❖ Walnut Encrusted Chilean Sea Bass – Topped with a citrus cream sauce
- ❖ Fresh Fruit Plates – Seasonal Fruits served with a Cointreau cream dip
- ❖ Shrimp Cocktail – Shrimp steamed with white wine, citrus fruit and spices and served on ice with cocktail dipping sauce



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### **Pasta**

- ❖ Baked Penne – Penne mixed with ricotta cheese, sweet sausage, ham meat sauce topped with a three–cheese blend
- ❖ Penne ala Vodka – Sautéed snow peas and Prosciutto in a light rose sauce
- ❖ Sausage and peppers – Sautéed roasted peppers and onions in meat sauce over penne pasta with hot or sweet sausage
- ❖ Caponata – Sautéed eggplant, peppers, onions and fettuccine tossed in a Chianti marinara then baked with a three cheese blend
- ❖ Lasagna – Layers of cheese, beef, noodles and Zia’s meat sauce
- ❖ Stuffed Shells – Sweet sausage mixed with four cheeses and stuffed into large shell pasta
- ❖ Shells Florentine – A three–cheese blend with spinach and Zia’s tomato basil sauce tossed with baby shells
- ❖ Manicotti – Ricotta and fresh herbs rolled in crapes
- ❖ Vegetable Scampi – Sautéed Fresh Vegetables in olive oil and garlic tossed with penne pasta
- ❖ Penne in a roasted pepper cream sauce
- ❖ Penne Alfredo – Tossed in a rich garlic and Parmesan cream sauce
- ❖ Penne Primavera – Topped with fresh sautéed vegetables
- ❖ Penne Carbonara – Alfredo tossed with bacon, ham snow peas and sweet sausage
- ❖ Eggplant Parmigiana – Breaded and lightly fried, topped with marinara and cheese, baked and served over spaghetti
- ❖ Beef Tips – Sautéed with onions, mushrooms, peppers and pasta in a Madeira wine sauce



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### **Chicken**

- ❖ Parmigiana – Breaded and lightly fried topped with a three cheese blend and Zia's Meat sauce
- ❖ Cerubi – Mushrooms, onions, red peppers, sweet sausage and snow peas in a Madeira brown sauce
- ❖ Rossano – Cheese encrusted and seared with portabella mushrooms, roasted peppers, and asparagus in a Madeira wine sauce
- ❖ Marsala – Mushrooms in a Marsala sauce
- ❖ Picatta – White wine lemon butter sauce
- ❖ Spinaci – Mushrooms, onions, spinach and sun-dried tomatoes over penne pasta
- ❖ Saltimbocca – Mushrooms, Prosciutto, provolone cheese, and sage in a Madeira wine sauce
- ❖ Divan – Broccoli in a light cream sauce
- ❖ Chicken and Shrimp Scampi – Chicken and shrimp in a garlic white wine butter sauce
- ❖ Scaloppini – Onions, peppers and mushrooms in a white wine marinara sauce
- ❖ Florentine – Topped with Spinach and fresh mozzarella over angel hair marinara
- ❖ Oscar – Portabella mushrooms, grilled asparagus, baked crab meat and hollandaise sauce
- ❖ Dijon – White wine Dijon sauce over sautéed spinach
- ❖ Providence – Asparagus, carrots and bacon in a white wine butter sauce over spinach
- ❖ Mozzarella Stuffed Airline Breast – Baked and set on roasted red pepper orzo with portabella mushrooms
- ❖ Herb Crusted Half Chicken – Leg and Thigh half chicken Breast rubbed with a dried herb medley



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### **Veal**

- ❖ Veal Parmigiana – Breaded and lightly fried with meat sauce and cheese
- ❖ Veal Marsala – Sautéed with mushrooms in a Marsala Demi sauce
- ❖ Veal Piccata – Sautéed with mushrooms in a lemon white wine sauce
- ❖ Veal Scaloppini – Sautéed with onions, mushrooms and roasted peppers in a white wine marinara sauce
- ❖ Veal Saltimbocca – Sautéed with mushrooms in a Madeira Demi sauce and topped with Prosciutto and provolone cheese
- ❖ Veal Medici – Egg battered and topped with crabmeat, cheese and hollandaise sauce
- ❖ Veal Oscar – Sautéed with mushrooms in a Marsala sauce, grilled asparagus and topped with baked crab meat and hollandaise
- ❖ Stuffed Veal Chop – Stuffed with raspberry mascarpone, grilled then baked and served over sautéed zucchini and sage scented risotto
- ❖ Veal Chop Antonio – Veal chop topped with jumbo lump crab meat and portabella mushrooms
- ❖ Veal Chop – Grilled and baked on cranberry–apple mashed potatoes and topped with a saffron–pearl onion Demi sauce

### **Beef**

- ❖ Filet Mignon – Grilled and topped with a portabella mushroom and balsamic Demi glaze
- ❖ Tuscan N.Y. Strip – Grilled and topped with roasted peppers, onions and mushrooms in a Demi sauce
- ❖ Filet Mignon and Crab Cake – Grilled 6 oz. Filet and baked crab cake with tartar sauce
- ❖ Herb Crusted N.Y. Strip – Grilled and served with a roasted garlic Demi sauce
- ❖ Beef Stack – Roasted portabella with melted gorgonzola between two 3oz. Filets on mashed potatoes and topped with a porcini Demi sauce
- ❖ Beef Crab Stack – Broiled crab cake between two 3oz. Filets on mashed potatoes and topped with a frangelica cream sauce



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### **Seafood**

- ❖ Lobster Ravioli – Sautéed shrimp in a Madeira cream sauce
- ❖ Salmon Dijon – Seared and topped with a white wine and Dijon sauce over spinach
- ❖ Cranberry Glazed Salmon – Seared salmon baked with Cranberry puree over risotto
- ❖ Calamari Roma – Sautéed with olives, sun-dried tomatoes, and banana peppers in spicy garlic oil
- ❖ Mahi-Mahi Florentine – Grilled, baked and topped with spinach
- ❖ Grouper Tuscan Style – Grilled and topped with sautéed onions, peppers and mushrooms in a roasted garlic oil
- ❖ Grouper – Seared with shrimp in a citrus cream sauce
- ❖ Swordfish Tuscan Style – Grilled and topped with sautéed onions, peppers, and mushrooms in a roasted garlic oil
- ❖ Swordfish Roma – Sautéed with roasted peppers, onions, and tomatoes in basil oil
- ❖ Swordfish al Forno – Seared then baked with mussels, clams, shrimp, olives and artichokes in a rich garlic marinara sauce
- ❖ Shrimp and Scallop Dijon – Seared in a Dijon cream sauce over tortellini pasta
- ❖ Shrimp and Scallop Grigolia – Sautéed in a light garlic cream sauce over angel hair pasta
- ❖ Shrimp and Scallop Scampi – Seared with sun-dried tomatoes and roasted peppers in a lemon garlic butter sauce over angel hair pasta
- ❖ Tuna Puttanesca – Grilled tuna steak topped with sautéed onions, tomatoes, capers, olives, anchovies, and roasted garlic
- ❖ Lobster and Shrimp ala Zia – Sautéed in a light sherry cream sauce over angel hair



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### **Desserts**

- ❖ Tiramisu – Layers of lady fingers and rum laced mascarpone
- ❖ Panna Cotta – Traditional Italian Vanilla custard
- ❖ Chocolate Flourless Cake – Rich chocolate cake baked without flour
- ❖ Cheesecake – Traditional cream cheese cheesecake with choice of toppings (Strawberry, Raspberry, Chocolate or Cherry)
- ❖ Crème Brulee – classic egg custard topped with caramelized sugar
- ❖ Peanut Butter-Root Beer Ripple – White cake with chocolate swirls covered with peanut butter icing and peanuts
- ❖ Peanut Butter Pie with Chocolate Topping
- ❖ Bailey's Chocolate Chip Cheese Cake
- ❖ Amaretto Cheese Cake
- ❖ Tiramisu Cake
- ❖ Peanut Butter Brownies
- ❖ Chocolate-Chocolate Brownies
- ❖ Assorted Cookie Trays
- ❖ Sheet Cakes Available please give 2 weeks notice



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### **Sauces**

#### **Demi-Glace**

- ❖ Balsamic Demi Glace
- ❖ Shallot Demi Glace
- ❖ Roasted Garlic and Rosemary Demi Glace
- ❖ Raisin Marsala
- ❖ Porcini Demi
- ❖ Portabella Demi Glace
- ❖ Saffron and Pearl onion Demi

#### **Butter**

- ❖ Herb Butter
- ❖ Sun-Dried tomato Butter
- ❖ Béarnaise
- ❖ Hollandaise
- ❖ Calabrese

#### **Tomato**

- ❖ Spicy Tomato with Olives
- ❖ Chipolte-Roasted Garlic

#### **Cream**

- ❖ Roasted Pepper Cream
- ❖ Sambucca Cream
- ❖ Gorgonzola Cream
- ❖ Morel Mushroom Cream Sauce
- ❖ Crab Cream Sauce
- ❖ Citrus Cream Sauce
- ❖ Orange-Ginger Cream

#### **Oil**

- ❖ Lemon Oil
- ❖ Puttanesca
- ❖ Spicy Garlic Oil
- ❖ Dijon Cream Chili Aioli
- ❖ Chipolte and Roasted Garlic Aioli



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### **Pasta**

- ❖ Penne
- ❖ Capellini
- ❖ Spaghetti
- ❖ Toasted Orzo
- ❖ Cavatelli
- ❖ Fettuccine
- ❖ Gnocchetti
- ❖ Linguine
- ❖ Mafalda
- ❖ Risotto

### **Roasted Potatoes** (Yukon Gold, Redskin, Idaho, Sweet Potatoes)

- ❖ Herb Roasted
- ❖ Pancetta and Parmesan
- ❖ Roasted Garlic and Basil
- ❖ Plain Roasted
- ❖ Rosemary Roasted
- ❖ Scalloped

### **Mashed Potatoes**

- ❖ Roasted Garlic and Basil
- ❖ Apple Fennel
- ❖ Cranberry–Apple
- ❖ Tomato and Basil
- ❖ Tomato, Oregano and Parmesan
- ❖ Tomato–Basil and Fresh Mozzarella
- ❖ Charred Onion and Roasted Pepper
- ❖ Butter and Sour Cream
- ❖ Roasted Garlic Yukon Gold
- ❖ Roasted garlic and Horseradish

### **Vegetables**

- ❖ Sautéed Spinach with Garlic
- ❖ Grilled Asparagus
- ❖ Zucchini and Squash Medley
- ❖ Steamed Broccoli
- ❖ Baked Tomato and Fennel
- ❖ Baby Carrots
- ❖ Green Beans



## *Off-Site Catering*

### *Lunch Options*

#### **Salads**

**Tossed Salad** – Fresh Greens tossed with crisp vegetables and served with a choice of dressings (**Ranch, Balsamic, Italian, Bleu Cheese, Raspberry Vinaigrette**)

**Marinated Vegetable Salad** – Fresh Greens tossed with Balsamic Marinated Vegetables

**Classic Caesar Salad** – Can be served with Grilled Chicken or Portabella Mushrooms

**Mediterranean Pasta Salad** – Kalamata olives, pepperoncini, roasted peppers, onions and penne pasta tossed with balsamic dressing

**Italian Pasta Salad** – Angel Hair pasta tossed with pepperoni, salami, pepperoncini, tomatoes and black olives with an Italian dressing

**Vegetarian Pasta Salad** – Angel Hair Pasta, Snow Peas, Sun-Dried Tomatoes, Pepper Rings and Olives tossed with Romano Cheese and Balsamic Dressing

**Primavera Pasta Salad** – Penne Pasta, Carrots, Broccoli and Cauliflower and Zia's Spice tossed with a Ranch Dressing

**Cider Poached Chicken Salad** – grapes, apples, walnuts and celery mixed with mayo and sour cream

**Fresh Mozzarella, Tomato, Onion and Balsamic Salad**

*Potato Salad ~Macaroni Salad ~ Cole Slaw ~ Cucumber Slaw ~ Fruit Salad*



## *Off-Site Catering*

### **Sandwiches**

#### **Sandwich Meats**

Smoked Turkey, Honey Ham, Roast Beef, Pastrami, Pepperoni, Salami, Cappelletti

*Pork Barbeque ~ Hamburgers ~ Beef Barbeque ~ Fried Fish ~ Meatball ~ Sausage ~*

*Chicken Salad ~ Tuna Salad ~ Egg Salad ~ Seafood Salad*

**Meat Loaf ~ Baked Chicken** (Barbeque, Lemon, Zia's Herb Spiced)

### **Soups**

*Vegetable, Vegetable Beef, Chicken Corn, Chicken Vegetable w/ Pasta, Italian Wedding, Manhattan Clam Chowder, New England Clam Chowder, Italian Sausage and Vegetable, Minestrone, Sausage and Corn Chowder, Tomato, Chili*

**Sides** – Chips, Pretzels, Snack Mixes, Deviled Eggs, Red Beet Eggs, Pickles, Mashed Potatoes  
Macaroni & Cheese

**Beverages** – Coffee, Tea, Iced Tea, Coke, Diet Coke, Ginger Ale, Sprite, Fruit Punch,  
Bottled Water

**Lunch Desserts** – Assorted Cookies, Biscotti (Italian Cookie), Brownies, Assorted  
Cheese Mini Cheese Cakes, Apple Pie (Please check for other options on our dessert  
page)

**\* Any of our menu items can be served at lunch or dinner.  
Your requests are welcomed.**