Zona 78 Catering Menu

Bruschetta & Flatbread

Each Flatbread or Bruschetta Includes 6 pieces per order (Typically one order is sufficient for 3 people when enjoying entrees as well)

Goat Cheese, Spicy Coppa, Tomato Ragout 9.00

Chicken, Artichoke and Fontina Flatbread 8.75

Prosciutto, Brie and Apple Flatbread 9.00

Local Tomato and Mozzarella Bruschetta 8.50

If you would like a custom flatbread or bruschetta please consult a manager or chef.

Tasters

Wood Fired Garlic Bread w/ Mozzarella 11.00
(10 Pieces of Garlic Bread, serves 5 people with entrees)

Rustic Dipping Sauce with Garlic Bread 1.00 per 4 oz

Cilantro Hummus GF — **Individual Order** 7.00, **Platter** 20.00

Bianco Pizza — **Individual Only** 9.50

Antipasti Platter GF — **Individual Order** 14.00, **Platter** 35.00

House-made Soups

Minestrone GF — **8 oz** 7.00 **Quart** 20 **Gallon** 60
Yellow Onion, Zucchini, Squash, Garlic, Celery, Carrots, Local Tomato, Italian Ham

Roasted Tomato-Basil Soup — **8 oz** 7.00 **Quart** 20 **Gallon** 60
Roasted Sweet Tomatoes, Cream, Zona-made Ciabatta Croutons, Fresh Basil

Paninis and Wraps

All Paninis and Wraps come with a choice of side: Caesar Salad, Spinach Salad, Pasta Salad, Minestrone or Tomato Soup.

Mediterranean Wrap — **Individual** 9.50, **Platter** 34.00

Tuscan Chicken Panini — **Individual** 9.50, **Platter** 34.00

Gorgonzola Burger — **Individual** 12.00, **Platter** 44.00

Our Classic Chicken Wrap — **Individual** 10.00, **Platter** 36.00

Daily Changing Grilled Cheese & Soup — **Individual** 9.50, **Platter** 34.00

Italian Panini — **Individual** 11.00, **Platter** 40.00

Salads

Each Individual Salad serves one full meal or is sufficient as an appetizer for three people.
Each platter can serve 12-15 people as an appetizer.

Caesar GF — **Individual** 9.00, **Platter** 32.00
Romaine Hearts, Sun Dried Tomatoes Bits, Parmigiano-Reggiano, Lemon-Anchovy Vinaigrette

Local Tomato and Mozzarella GF — **Individual** 10.50, **Platter** 38.00
Locally Grown Red and Yellow Tomatoes, Home-made Mozzarella, Balsamic Emulsion, Fresh Basil, Mesculin Greens

Chop-Chop GF — **Individual** 10.00, **Platter** 36.00
Chopped Turkey, Salami, Romaine, Tomatoes, Sweet-Spicy Pecans, Cilantro, Pears, Parmigiano-Reggiano, Pear Vinaigrette

Baby Spinach GF — **Individual** 9.00, **Platter** 32.00
Spinach, Aged Gouda, Honey-Dijon Vinaigrette Seasonal Pears, Sweet and Spicy Pecans

Grilled Ahi Tuna GF — **Individual Only** 13.75
Organic Baby Arugula, Local Tomatoes, Kalamata Olives, Roasted Shallots, Prosciutto di Parma, Lemon-Ginger Vinaigrette

Seasonal Beet Salad GF — **Individual** 9.00, **Platter** 32.00
Roasted Organic Seasonal Beets, Organic Arugula, White Truffle Oil, Zona-made Feta, Green Onions, Grape Tomatoes, Garlic Crostinis, Fresh Black Pepper

Italian Cobb GF — **Individual** 12.00, **Platter** 44.00
Chopped Romaine, Avocado, Green Onions, Grape Tomatoes, Grilled Asparagus, Pancetta Crisps, Hard Boiled Egg, Gorgonzola Cheese, Pancetta Ranch

BLT Avocado GF — **Individual** 9.50, **Platter** 34.00
Applewood Smoked Bacon, Local Tomatoes, Romaine Lettuce, Parmesan, Avocado, Chipotle Dressing

Spice up your Salad and add any of these items:

Grilled Chicken Breast 6oz
Individual 3.50 **Platter** 12.00

Prosciutto Di Parma 2 oz
Individual 3.50 **Platter** 12.00

Cedar Baked Salmon 7 oz
Individual 9.00 **Platter** 32.00

Pastas

Chicken Parmigiano **Individual** 15.50
Platter 58.00

Parmesan, Zona-made Mozzarella,
Marinara Sauce, Garlic Buttered Penne

Spaghetti and Meatballs **Individual** 14.00
Platter 52.00

Zona-made Famous Meatballs, San Marzano
Tomato Sauce, Fresh Basil, Parmesan

Mediterranean Penne Pasta **Individual** 13.50
Platter 50.00

Artichokes, Kalamata Olives, Pine Nuts,
Roma Tomatoes, Cilantro Pesto, Feta Cheese

Rigatoni Bolognese **Individual** 14.75
Platter 53.50

Zona-made Ricotta, Mozzarella, Sausage
Bolognese, Fresh Basil

Housemade Tagliatelle **Individual** 14.00
Platter 52.00

Fresh Pasta, Cherry Tomatoes, Shallots,
Parmesan, Lemon Butter, Fresh Herbs

Orecchiette Alfredo **Individual** 13.00
Platter 48.00

Housemade Alfredo, Seasonal Peas, Italian Pancetta

Add any of these items to your pastas:

Grilled Chicken Breast 6oz
Individual 3.50 **Platter** 12.00

Prosciutto Di Parma 2 oz
Individual 3.50 **Platter** 12.00

Cedar Baked Salmon 7 oz
Individual 9.00 **Platter** 32.00

Entrees

All Entrees are priced based upon the protein please choose the two sides you would like to pair with the protein

Pork Osso Buco GF **Individual** 17.00
Platter 64.00

Grilled Flat Iron Steak 8oz GF **Individual** 19.50
Platter 74.00

Idaho Rainbow Trout GF **Individual** 15.75
Platter 59.00

Cedar Plank Salmon GF **Individual** 16.50
Platter 62.00

Side Choices:
Goat Cheese Polenta
Seasonal Vegetables
Roast Potatoes
Grilled Asparagus
Sauteed Spinach

Our Famous Hand-Tossed Stone-Fired Pizza

Whole-wheat crust with any pizza add .50
Substitute Zona-made Mozzarella
on any Pizza for 1.00

Tuscany **(Zona's BEST SELLER!)** 13.50
Rustic Sauce, Italian Sausage, Mozzarella,
Kalamata Olives, Roasted Garlic, Onions, Fennel,
Portobello Mushrooms, Fresh Basil

Spicy Coppa 13.00
Zona-made Mozzarella, Fontina, Yellow Onion,
Spicy Coppa, Pepperdews, Basil, Olive Oil

Margherita 11.75
Zona-made Mozzarella, Local Vine Ripened
Organic Tomatoes, Basil, Extra Virgin Olive Oil

Salsiccia 12.50
Zona-made Mozzarella & Ricotta,
Italian Sausage, Cherry Tomatoes, Spinach

BBQ Chicken 12.75
Chipotle BBQ Sauce, Zona-made Mozzarella,
Aged Gouda, Free Range Chicken, Applewood
Bacon, Caramelized Onions, Cilantro

Funghi 12.50
Creme Fraiche, Mozzarella, Parmesan,
Seasonal Mushrooms, Bacon, Red Peppers

Mediterranean 12.75
Feta, Mozzarella, Kalamata Olives,
Artichokes, Pine Nuts, Roma Tomatoes,
Cilantro Pesto, Extra Virgin Olive Oil

Pizza Boy 13.00
Rustic Sauce, Imported Pepperoni, Genoa
Salami, Zona-made Mozzarella,
Shredded Mozzarella, Fresh Basil.
Named after one of our bosses!!!

Build Your Own Pie! 9.50

Start with Rustic Sauce and Mozzarella…..
Add: Caramelized Onions, Fennel, Olives,
Tomatoes, Artichokes, Bell Peppers, Mushrooms,
Anchovies, Pepperoncini, Jalapenos, Salami,
Bacon, Free Range Chicken, Sausage, Pepperoni,
Zona-made Mozzarella, Fontina, Goat Cheese, etc…
Each Item: 1.00

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness,

GF denotes dish can be made Gluten Free easily