



202 MAIN ST

FARMINGDALE NY 11735

516-454-7999

WWW.THECROSSBARN.COM

Off-Premise Catering

November 2024



Meat & Cheese

Boards

Grand Board \$44
(serves 3-4)

Saluti Board \$105
(serves 6-10)

Festa Board \$159
(serves 12-15)

An Assortment of
our Cured Meats &
Cheeses. Served
with Sardinian Flat
breads, Fig Jam,
Apple Mostarda,
Olives, Marcona
Almonds

Served on Plastic
Board. Wood board \$20

Passed Hors d'oeuvres

12 pieces per order. Minimum 2 Dozen

Polenta Bites, Wild Mushroom & Fontina \$19-

Fresh Mozzarella, Cherry Tomatoes, Basil Skewers \$22

Parmesan Tuiles with Heirloom Tomato Salad \$19

Mini Lump Crab Cakes Meyer Lemon Aioli \$25

Crostini, Prosciutto, Parmigiano \$19

Fried Mozzarella \$19

Grilled Vegetable Bruschetta \$19

Bacon Wrapped Scallops \$31

Mini Arancini \$19

Focaccia with Prosciutto \$21

Baked Gorgonzola Ravioli \$20

BBQ Chicken Milanese Strips \$24

Filet Mignon Crostini \$30

Honey Hot Bisquit Shrimp \$25

Mini Meatballs \$21

Antipasti Platters

(each platter serves 10-15 guests)

Caprese Skewers,
Balsamic Drizzle \$75-

Mozzarella & Tomato Platter \$79-
Vine Ripened Tomato &
Fresh Mozzarella, Balsamic

Fried Calamari Platter \$99-
Spicy Marinara

Baked Clams Oreganata \$79-
White Wine, Lemon (3 dozen)

Meatball Sliders \$79-
Mini Brioche Buns, Shaved Reggiano
(24 pieces)

Jumbo Shrimp Cocktail Display \$155-
(50 pieces)

Flatbreads & Focaccia \$55-
· Hummus Dip
· Eggplant Caponata
· Tomato Bruschetta

Meat & Cheese Platter \$99-

Hand crafted cheese, dried sweet &
spicy sausage, salami & prosciutto,
olives, grissini, nuts

Filet Mignon Crostini \$130-
Melted Mozzarella (24 pieces)

Vegetable Crudite Platter \$49-
Roasted Garlic & Artichoke Dip

Lobster Sliders \$150-
Mini Brioche Buns(24 pieces)

Eggplant Meatball Sliders \$79-
Mini Brioche Buns (24 pieces)

Hot Antipasti \$99-
Eggplant Rollatini, Baked Clams,
Stromboli, Fried Mozzarella

Assorted Appetizer
Platter \$99-

Arancini & Pizzetta
Assorted Bruschetta

Oven Roasted Garlic Parmesan
Chicken Wings \$94-
(50 pieces)

Baked Creamed Spinach
& Artichoke Dip \$79-
Warm Potato Crisps

Fritti Platter \$75-
Fried Zucchini & Artichoke Fritti,
Fried Mozzarella

· Creamy Burrata \$109
Roasted Cherry Tomatoes,
Grilled Focaccia

· Mini Smoked Salmon \$??
· Sweet Bread Club Sandwiches
Robiola Cheese, Chives

Trays

(each platter serves 10-15 guests)

Salad

	1/2 Tray	Full Tray
Chopped hearts of romaine focaccia croutons, creamy Caesar dressing	\$35-	\$59-
Mixed greens Tomatoes, roasted peppers, shaved reggiano, balsamic vinaigrette	\$35-	\$59-
Tri color Salad Arugula, Radicchio, Endive, Lemon Oil, Balsamic Reduction, Pecorino	\$35-	\$59-
Tossed salad Red wine vinaigrette	\$29-	\$55-
Wild arugula Anjou Pears, gorgonzola, toasted walnuts, balsamic vinaigrette	\$35-	\$65-
Chicken Milanese Breaded chicken cutlet, arugula, prosciutto, cherry tomatoes, parmigiana reggiano, oil & vinegar	\$65-	\$129-
Seafood salad Baby shrimp, mussels, scungili, calamari, grilled octopus, lemon basil citronette	\$80-	\$155-

Pasta

Gluten Free \$10 half tray & \$20 full tray additional

	1/2 Tray	Full Tray
Sunday Sauce Rigatoni, Meatballs, braised pork, veal & sausage	\$60-	\$115-
Baked Cheese Ravioli Blistered tomato pomodoro	\$55-	\$99-
Lasagna Meat sauce & cheese	\$60-	\$120-
Fusilli Bianco Slow braise white bolognese, parmesan toasted bread crumbs	\$55-	\$110-
Cavatelli Salsiccia Crumbled italian sausage, broccoli raab, garlic & oil	\$55-	\$110-
Rigatoni Bolognese braised beef short rib, baby sausage meatballs,	\$55-	\$110-
Penne Pomodoro Crispy pancetta, chards of pecorino	\$55-	\$99-
Linguine Clams Red or white	\$60-	\$115-
Bucatini Frutti di Mare Calamari, shrimp, clams, mussels, fresh tomato sauce	\$69-	\$140-
Penne ala Vodka chards of reggiano	\$55-	\$99-
Tortellini Carbonara Pancetta, parsnips, peas	\$55-	\$110-
Penne & Chicken Caprese Fresh tomatoes, mozzarella and basil	\$60-	\$115-

Panini

Medium Tray Includes 5 panini cut in 4's 1 Mozzarella Tomato, 1 Prosciutto, 1 Grilled Chicken, 1 Fried Eggplant & Mozzarella, 1 Grandpa	\$60-
Large Tray Includes 10 panini cut in 4's 2 Mozzarella Tomato, 2 Prosciutto, 2 Grilled Chicken, 2 Fried Eggplant & Mozzarella, 2 Grandpa	\$120-

Chafing Trays

\$4 charge per wire rack (to leave behind)
\$10 charge per wire rack, deep pan & sternos (to leave behind)

Trays

(each platter serves 10-15 guests)

Chicken

	1/2 Tray	Full Tray
Chicken Rollatini Stuffed with prosciutto, fontina, roasted peppers, brown sauce	\$70-	\$135-
Chicken Sorrentino Topped with eggplant Milanese, fresh mozzarella	\$70-	\$135-
Chicken Scarpello Roasted chicken, potatoes, peppers, onions	\$70-	\$135-
Chicken Artichoke Artichoke hearts, sun dried tomatoes, pinot bianco broth	\$70-	\$135-
Lemon Chicken White wine, lemon	\$70-	\$135-
Chicken Milanese Bruschetta Fresh Mozzarella, Tomatoes & Basil	\$70-	\$135-

Veal

Veal Saltimboca Prosciutto, sautéed spinach, fresh mozzarella, brown sauce	\$90-	\$175-
Veal Marsala Wild mushrooms, marsala wine sauce	\$80-	\$170-
Veal Milanese Baby arugula, roasted peppers, shaved parmesan, olive oil	\$80-	\$170-
Veal Piccata White wine, lemon, crispy capers	\$80-	\$170-

Parmigiana

Chicken	\$70-	\$135-
Veal	\$90-	\$170-
Shrimp	\$90-	\$170-
Zuzu's Famous Eggplant	\$80-	\$150-
Meatball	\$70-	\$130-

Seafood

	1/2 Tray	Full Tray
Mediterranean Crusted Tilapia Roasted red pepper beurre blanc	\$85-	\$170-
Shrimp Fra Diavlo Spicy garden marinara	\$90	\$170-
Jumbo Shrimp Scampi Crispy guanciale pancetta, asparagus & corn risotto	\$90-	\$170-
Herb Roasted Salmon Citrus beurre blanc	\$95-	\$185-
Roasted Salmon toasted Marconi almond spring bean salad, roasted shallots, Sorrento lemon citronette	\$95-	\$185-
Zuppa di Pesce Sweet Maine lobster, shrimp, scallops, calamari, mussels, clams, marinara	\$95-	\$190-
Tilapia Sicilian capers, oven roasted tomatoes, lemon, white wine	\$85-	\$170-

Meat

Grilled Sliced Filet Mignon Sauce Bordelaise	\$Mkt-
Roasted Baby Lamb Chops Baby arugula, roasted red peppers, lamb jus	\$Mkt-
Sliced Strip Steak Fiorentina Sautéed spinach, extra virgin olive oil	\$Mkt-
Kona Coffee Glazed Pork Loin Creamy polenta, oven dried tomato glaze	\$45 \$90-
Marinated Skirt Steak Gorgonzola baby potatoes, basil béarnaise	\$Mkt-

Italian Robata Skewers

12 pieces per 1/2 tray

Sirloin	\$42-	(1/2 Tray)
Chicken	\$38-	(1/2 Tray)
Lamb	\$42-	(1/2 Tray)

Trays

Vegetables

Sautéed Broccoli Rabe Garlic & Oil	\$65- \$120-
Gorgonzola Creamed Spinach	\$65- \$120-
Sautéed Spinach Garlic & Oil	\$65- \$120-
Sautéed Mixed Vegetable Garlic & Oil	\$65- \$120-
Sautéed Asparagus White wine, lemon	\$69- \$130-
Roasted Brussels Sprouts Pancetta	\$69- \$130-

Potatoes

Roasted Potatoes Rosemary Roasted	\$65- \$120-
Parmesan Polenta	\$65- \$120-
Tuscan Hash Browns Crispy pancetta, peppers & onions	\$69- \$130-
Creamy Mashed Potatoes	\$65- \$120-
Sweet Potato Hash	\$65- \$120-
Potatoes au Gratin	\$65- \$120-
Sweet Potato Mash	\$65- \$120-

Kids Food

(half tray serves 8-12 guests. full tray serves 16-20 guests)

	Half Tray	Full Tray
Chicken Fingers with Ketchup & Honey Mustard	\$65-	\$130-
Mac & Cheese	\$55-	\$110-
Penne Pasta with Butter Sauce	\$45-	\$85-
Mozzarella Bites with Marinara Sauce	\$60-	\$100-
French Fries with Ketchup	\$40-	\$75-
Mini Chicken Parmesan	\$65-	\$129-

Dessert

Mini Cannoli with Chocolate Chips	\$36- per dozen
Triple Chocolate Brownies	\$30- per dozen
Fresh Fruit Platter (serves 10-12)	\$45-
Mini Fruit Kabobs	\$30- per dozen
Biscotti Platter (24 per platter, chocolate & Pistachio)	\$40-
Assorted Cookie Platter (24 per platter, chocolate chip, oatmeal, & Sugar)	\$30-
Long Stem Chocolate Covered Strawberries	\$4 each
Tiramisu (half tray)	\$45-

Zuzu Homemade Ice Cream Sandwiches	\$42 dozen
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