

# ZUZU

## WEEKEND DAY EVENTS

### Event Spaces



#### East

Min 60 Guests  
& Max 100 guests

#### West

Min 40 Guests  
& Max 70 guests

*Sophia's*  
**lounge**

Min 30 Guests & Max 50 guests

THE **STEVIE**  
ROOM

Min 30 Guests & Max 50 guests  
*(afternoon events only)*

### Catering Manager Hours

Please call for an appointment to see  
the venue

Monday - 12pm-7pm

Tuesday - 12pm-7pm

Wednesday - 2pm-9pm

Thursday - 12pm-6pm

Friday - 12pm-6pm

Saturday & Sunday  
Catering Manager Not Available.

### CONTACT US

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[WWW.THECROSSBARN.COM](http://WWW.THECROSSBARN.COM)

*October 2024*

# Brunch Buffet Package

Brunch Packages Include Mimosas,  
Champagne Punch, Bloody Marys, Soda,  
Juice, Coffee & Tea

3 Hours \$60

4 Hours \$67

## Event Begins With

Assorted Seasonal  
Fruit & Cheese Platter

### Flatbreads & Focaccia

- Hummus Dip
- Tomato Bruschetta

Crostini, Prosciutto, Parmigiano

Piadina, Nutella

· Puff Pastry, Yogurt Blueberries

## Buffet

Egg Selection

Salad

Pasta

Meat Selection

Chicken Selection

French Toast

Bacon

Hash Browns

Brunch Breads

Dessert Selection

## Egg Selection (Choose 1)

Frittata Primavera-  
Spinach, Peppers & Tomatoes

Asparagus & Parmigiano Frittata  
Zucchini, Cherry Tomato & Fontina  
Frittata

## Pasta (Choose 1)

Rigatoni ala Vodka,  
Shaved Parmigiano Reggiano

Creste Pasta, Zucchini, Garlic,  
Shaved Parmigiano Reggiano

Penne, Eggplant, Tomato Sauce,  
Ricotta Salata

Cavatelli, Mini Chicken Meatballs,  
Vine Ripened Tomatoes & Basil

Rigatoni Bolognese  
Braised Short Rib, Veal & Pork,  
Basil Ricotta

Cavatelli, Crumbled Sweet & Spicy  
Sausage, Broccoli Raab,  
Toasted Pine Nuts

## Chicken (Choose 1)

Chicken Breasts with Lemon

Chicken Scaloppine,  
Cherry Tomatoes, Mushrooms

Roasted Chicken with  
Mediterranean Herbs

Chicken Milanese Bruschetta  
Fresh Mozzarella, Tomatoes & Basil

Scramble- Sausage, Peppers, Potatoes &  
Onions

Scrambled Eggs & Cheese

Mushroom & Parmesan Frittata

## Salad (Choose 1)

Romaine, Focaccia Croutons,  
Caesar Dressing

Wild Arugula, Crumbled  
Gorgonzola, Cherry Tomatoes,  
Walnuts, Balsamic

Mixed Greens,  
Tomatoes, Roasted Peppers,  
Shaved Reggiano,  
Balsamic Vinaigrette

## Meat (Choose 1)

Coffee Glazed Pork Loin

Garlic Rosemary Roast Beef

Honey Maple Turkey

\*Smoked Salmon

\* \$4- Additional Charge per person

\* Marinated Skirt Steak

\* \$10- Additional Charge per person

## Dessert (Choose 1)

Assorted Cookies

Fresh Fruit & Berries

Special Occasion Cake

Bomboloni

# *Mediterranean Shower Package*

*3 Hours \$60*

*4 Hours \$67*

## *Drinks*

*Aperol Spritz, St Germain Cocktail*

*Mimosa, Champagne Punch*

*Coffee, Tea, Soda & Juice*

- Add Sangria \$9pp*
- Add Red & White Wine \$15pp*

## *Event Begins With*

*Hummus, Cucumbers, Flatbreads*

*Marinated Grilled Eggplant & Zucchini*

*Sardinian Cheese with Honey*

*Mozzarella Caprese*

*Crostini, Prosciutto, Parmigiano*

## *Dessert*

*Assorted Cookies*

## *Buffet*

*Finger Sandwiches*

*· Grilled Chicken Pesto*

*· Prosciutto, Olive Oil, Fresh Mozzarella*

*Assorted Pizzeta*

*· Margherita*

*· 4 Cheese White*

*Arugula, Walnuts, Crumbled Gorgonzola,*

*Baby Tomatoes, Balsamic*

*Artichoke & Wild Mushroom Risotto  
with Pecorino*

*Shells with Cherry Tomatoes,  
Arugula & Pecorino*

*Chicken Milanese Bruschetta*

# Afternoon Additions

## Brunch Platters

add Platters to Begin any Brunch Party  
(each platter serves 10-15 guests)

Fruit & Cheese Platter \$45-  
Assorted Seasonal Fruits & Cheese

Ricotta Crostini \$45-  
Country Bread Slices, Fresh Ricotta,  
Plum Jam

Shrimp Cocktail Display \$149-

Croissant & Bagel Platter \$40-  
Warm Croissants & Bagels  
Cream Cheese & Fresh Jam  
(Add Lox to Bagel Platter \$30)

Caprese Skewers,  
Balsamic Drizzle \$55-

Vegetable Crudite Platter \$45-  
Roasted Garlic & Artichoke Dip

Flatbreads \$45-  
Hummus & Caponata Dip

Mezze \$75-  
Artichoke Hearts, Tabbouleh, Cucumbers,  
Tomato, Eggplant, Olives, Hard Cheese

Focaccia Caprese \$85-  
Burrata, Cherry Tomatoes, Focaccia

Sweet & Salty \$95-  
Dried Sausage, Italian Cheese,  
Nuts, Olives, Mixed Berries,  
Pretzels, Chocolate

Fruit Board, Yogurt,  
Granola, Honey \$65-

## Dessert Platters

Sicilian Cannoli \$30  
(15 pieces)

Mini Bomboloni,  
Nutella Sauce \$25  
(serves 15 guests)

Brownies \$30  
(15 pieces)

Neapolitan Sfogliatelle \$35  
(15 pieces)

Assorted Biscotti \$39  
(15 pieces)

Mini Sweet Orange Focaccia \$39  
(15 pieces)

Individual Nutella Tiramisu  
\$3.00 per serving

## Hors d'oeuvres \$8 p/p (Choose 3)

- Prosciutto wrapped melon
- Crostini, Prosciutto, Parmigiano
- Piadina, Nutella
- Puff Pastry, Yogurt, Blueberries
- Cranberry Brie Bites

## Omelet Station \$10 p/p

Made to Order Omelets  
including Fresh Vegetables,  
Cheeses & Brunch Meats

## Mac & Cheese Bar \$8 p/p

Assortment of toppings  
bacon, prosciutto, jalapeños,  
and any other favorites

## Mini Italian Ices \$4pp

3 Italian Ice Flavors  
Displayed for  
Grab and Go When  
Guests Are Leaving

## Bomboloni \$4 p/p

Plain & Nutella Filled  
Italian Doughnuts

## Drink Additions

*Spritz Bar - \$4pp*  
*Aperol*

*St Germain Cocktail*

*Sangria - \$9pp*

*Red & White Wine \$15pp*

*Added on Afternoon  
Packages Only*

## Ice Cream Station

*\$10 per person*  
*Home Made*  
*Vanilla & Chocolate Ice Cream*  
*12 Toppings*

- A deposit is required to secure the date of the event. The deposit amount is \$500 per event. A deposit can be made by: cash, credit card, company or personal check. Any returned checks will be subject to a \$50 fee.
- All final payments in the form of a check or cash will receive a 4% discount. Any returned checks will be subject to a \$50 fee. Credit card payments are also accepted at no discount.
- Administrative Fees - \$150 Administrative Fee for all events
- Approximately four to five weeks prior to the event your menus must be finalized.
- Two weeks before the event, a meeting will be arranged to finalize floor plan and coordinate decor & logistics.
- The organizer is required to confirm the total number of guest in attendance five days prior to the day of the event. This final guest count will serve as the minimum number of guests which you will be billed for.
- The following taxes & charges will be added: 8.625% sales tax, 23% service fee & \$150.00 administration fee. 100% of the service fee goes to the staff.
- A maitre d i will be in charge of overseeing the dining and service operations for every event. They will be supervising the servers, coordinating with onsite vendors, handling special requests or dietary restrictions from guests and ensuring everything runs smoothly during your event. (20% of the Service fee will go to the staff & 3% will be going to the maitre d
- There is a \$5 Linen fee for each table. Not required if no linens are needed.
- Wall damage will be subject to a fee of \$125 p/h maintenance charge for repairs. Excessive debris, including confetti & glitter, will be subject to an additional maintenance fee of \$100.
- In the event that you cancel the event at any time, there will be a \$500 charge plus the full deposit will serve as the cancellation fee.
- Any vendor who is contracted by the organizer to set up equipment or stay on premise for the event, is required to submit a COI.  
This includes, photo booths set ups, musicians, artists & photographers.