

Add some flavor to your next meeting, banquet or party. Zin and Fishbone's offer tempting Californian Italian and Cajun and Creole catering selections. From start to finish, options such as Bruschetta Caprese and Coconut Crusted Shrimp appetizers, and Macadamia Nut Crusted Mahi-Mahi entrées, and delectable desserts, create a distinguished culinary experience. Each dish is carefully crafted, freshly prepared and promptly served to your guests.

Whether your ideal setting is in the comfort of your home or in the private party room at Zin or Fishbone's, we promise an unforgettable meal. You'll discover that the combination of our menu and culinary talent will drastically reduce the time and effort it takes to plan your next event.

No group is too large or too small. Your event is important to us regardless of the size or occasion. We can help you impress your extended family or spread cheer at your holiday office party. Allow us to customize a menu for you or choose your own. We're prepared to serve you.

Let Zin and Fishbone's serve all your catering needs. Call (262) 646-5959 or (262) 646-4696 for more information or to place your order.

All menu items and prices are subject to change, based upon availability.
OUR MENU MAY CONTAIN THE FOLLOWING FOOD ALLERGENS: DAIRY, EGG, PEANUT, TREE NUTS, FISH,
SHELLFISH, SOY, WHEAT

Salad Platters
Serves 20-25

Sesame Chicken Salad

Baby Organic Greens tossed with Orange Segments, Toasted almonds, Fresh Berries, Chevre Cheese, and Raspberry Vinaigrette topped with a Sesame Crusted Chicken Breast

\$75.00

Fishbone's House Salad

Red and Green Leaf Lettuce with Fresh Cucumbers, Tomatoes, Mushrooms, and Romano Cheese, served with a Raspberry Vinaigrette

\$45.00

Avocado Chop Salad

Red Leaf and Romaine Lettuce, Cucumber, Tomato, Avocado, Smoked Mozzarella, and Crispy Pancetta served with an Avocado Red Wine Vinaigrette, garnished with Romano Cheese and Pepperoncini

\$75.00

Roasted Pistachio Salad

Baby Organic Greens, Roasted Pistachios and Granny Smith Apples served with Balsamic Vinaigrette and topped with Gorgonzola Cheese

\$55.00

Goat Cheese Salad

Baby Organic Greens, Sundried Tomatoes and Toasted Pine Nuts served with a Sherry Wine Vinaigrette

\$55.00

Fishbone's Classic Caesar Salad

With Crawfish Tail Meat and Cajun Croutons

\$60.00

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Platters

Assorted Sandwich Platter

A heaping platter of Catfish Po'boy, Blackened Chicken Po'boy, Cuban, and Muffuletta

\$90.00 - 24 pieces

Cold Cut Platter

Roast Turkey, Roast Beef, Genoa Salami, Tasso Ham, Cheddar, Provolone, and Jalapeño Jack Cheese, Black Olives and Pepperoncini, served with Baguette Slices

\$55.00 – serves 15-20

Display of Imported and Domestic Cheese

\$90.00 Server 20-25

Fruit Platter

Seasonal

\$75.00-serves 20-25

Roasted Garlic and Farfalle Pasta Salad

Tossed with Sundried Tomatoes in Extra Virgin Olive Oil

\$45.00 - serves 20-25

Radiatore Chicken Salad

Grilled Chicken Breast, Roma Tomatoes, Fresh Basil and Romano Cheese tossed with a homemade Caesar Dressing

\$60.00 - serves 20-25

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Cold Appetizers

Minimum 10-piece order of each

Scallop and Shrimp Ceviche

In a Cucumber Boat with Heirloom Tomatoes, Charred Onions and Fresh Herbs

\$3.00 per piece

Bruschetta Caprese

Fresh Mozzarella, Diced Roma Tomatoes, Fresh Basil, and Kalamata Olives tossed in Extra Virgin Olive Oil, served with Garlic Crostini

\$2.00 per piece

Brandy Cream Mushroom Bruschetta

Blend of mushrooms, brandy cream sauce, and parmesan cheese, served with Garlic Crostini

\$2.00 per piece

Blueberry Chevre Bruschetta

Blueberries, Olive Tapenade, Goat Cheese served on a crostini

\$2.50 per piece

Acapulco Style Shrimp Cocktail

Served with Tortilla Corn Chips and 30 shrimp

\$60.00 per platter

Cold Boil Shrimp Cocktail

Served with Horseradish Cocktail Sauce

\$3.00 per piece

Sashimi Grade Ahi Tuna

Sesame encrusted, seared rare served on a bed of Snow Peas, Pickled Ginger, Seaweed Relish, with a Wasabi Soy Dipping Sauce

\$4.50 per piece

Grilled Chicken Canapés

Toasted Pine Nuts, Italian Parsley, Romano Cheese and Extra Virgin Olive Oil

\$2.50 per piece

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Hot Appetizers
Minimum 10-piece order of each

Avocado & Sundried Tomato Spring Rolls Served with a Roasted Tomatillo Dipping Sauce	\$2.50 per piece
Roasted Pork Tenderloin Served with a Thyme Demi Glaze	\$3.00 per piece
Lump Crab Cakes Served with a Corn Pico de Gallo and Tomato Jam	\$4.00 per piece
Panko Crusted Herb Fried Zucchini Served with Tomato Pesto Sauce	\$1.75 per piece
Coconut Crusted Shrimp Served with a Spicy Mango Chutney Sauce	\$3.00 per piece
Fried Catfish Strips Served with a Onion Remoulade	\$2.50 per piece
Fried Crawfish Spring Rolls Served with a 3-Chile Dipping Sauce	\$3.00 per piece
Creole Chicken Quesadillas Served with Fresh Pico de Gallo and Homemade Cilantro Guacamole	\$2.50 per piece

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Pasta and Ravioli
Half Pan serves 12-15

Shrimp and Crawfish Ravioli

House made Ravioli stuffed with Mascarpone Cheese, Shrimp, Crawfish Tail Meat, Spinach, and Shitake Mushrooms, served with a Chipotle Cream Sauce and Spinach Chiffonade

\$120.00 per half pan

Ragin' Cajun Pasta

Shrimp, Chicken, Andouille Sausage, and Spaghetti, tossed with Fresh Mushrooms and Tomatoes in a Spicy Cream Sauce

\$130.00 per half pan

Tagliatelle with Meatballs

Tagliatelle Pasta tossed with Tomato Sauce, Fresh Basil, and Aged Parmesan Cheese, topped with Fresh Handmade Meatballs

\$100.00 per half pan

Lump Crab Stuffed Ravioli

House made Ravioli stuffed with Crab, Roasted Garlic, Ricotta, and Asiago Cheese, served with a white wine cream sauce with cherry tomatoes

\$140.00 per half pan

Rigatoni with Fontanini Italian Sausage

Rigatoni Pasta tossed with Fontanini Italian Sausage, Fresh Spinach, Basil, and Tomatoes in an Asiago Cream Sauce

\$130.00 per half pan

Garganelli Pasta

Smoked Chicken, Tomatoes, Mushrooms, Shallots, and Garlic tossed in a rosemary cream sauce

\$125.00 per half pan

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Seafood Entrées

Minimum 10-piece order of each

Norwegian Salmon Strudel

Salmon, Brie Cheese, Spinach, and Crawfish Tail Meat wrapped in Phyllo Dough and baked golden brown, served with a side of Red Pepper, Asparagus, Corn, and Lump Crab Relish

\$16.00 per serving

Catfish Tacos

Blackened Catfish Filet served with our own "Hee Haw Slaw" made with Oranges, Cucumbers, Mangos, Carrots, and Napa Cabbage served with Corn Tortillas, Guacamole and a side of "Voodoo Fondue"

\$12.00 per serving

Pan Sautéed Grouper

Served with Sweet Potato Dirty Rice and Sautéed Spinach, topped with Opelousas Sauce (Blackened Oysters, Shrimp, and Crabmeat in a Lemon Garlic Butter Sauce)

\$14.00 per serving

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Chicken & Meat Entrées
Minimum 10-piece order of each

Chicken Marsala

Breast of Chicken in a Marsala Wine Demi Sauce served with Fontina Country Mashed Potatoes and Fresh Vegetables

\$12.00 per serving

Roasted Pork Tenderloin

Rubbed with pineapple-anchó marinade and grilled. Served with cream corn potatoes, fried brussel sprouts, and a coriander aioli

\$14.00 per serving

Chicken Parmesan

Panko encrusted chicken breast topped with marinara and fresh mozzarella. Served over fettucine pasta and alfredo sauce.

\$13.00 per serving

Alligator Stuffed Chicken Breast

Pan Sautéed Chicken Breast filled with Alligator Sirloin and Fresh Herbs served with Sweet Potato Dirty Rice and Snow Peas

\$13.00 per serving

Half Pans
Serves 12-15 people

Luzianne Red Beans and Rice

With Andouille Sausage and Creole Infused Jerk Marinated Chicken

\$90.00 per half pan

Jambalaya Ya-Ya

Shrimp, Andouille Sausage, Chicken, Tasso Ham, and Crawfish Tail Meat in a rich broth served with Steamed White Rice

\$125.00 per half pan

Junk Yard Gumbo

Chicken, Andouille Sausage, and everything but the kitchen sink

\$110.00 per half pan

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Dessert Bars and Sweet Treats
Minimum 12-piece order of each

Assorted Bars
\$1.75 per piece

Cakes and Pies

Bourbon Pecan Pie
\$35.00

Key Lime Pie
\$35.00

Cheesecake
\$40.00

Death by Chocolate
\$60.00

Chocolate Bread Pudding
\$40.00 per half pan

Chocolate Lasagna
\$45.00 per half pan

Tiramisu
\$45.00 per half pan

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