



UNCOMMON CALIFORNIA ITALIAN

CATERING MENU

Add some flavor to your next meeting, banquet or party. Zin and Fishbone's offer tempting California 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 at a private space, 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 for more information or to place your order.

Zin Uncommon California Italian (262) 646-5959
Fishbone's Cajun & Creole Restaurant (262) 646-4696

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 15 - 20 people

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

\$85.00

Fishbone's House Salad

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

\$60.00

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

\$85.00

Roasted Pistachio Salad

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

\$75.00

Goat Cheese Salad

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

\$75.00

Fishbone's Classic Caesar Salad

With Crawfish Tail Meat and Cajun Croutons

\$75.00

Cobb Salad

Romaine, Roma tomatoes, smoked chopped bacon, Bleu cheese crumbles, chopped hard-boiled egg, diced grilled chicken. Side of Bleu cheese dressing.

\$90.00

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Platters

Assorted Sandwich Platter

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

\$110.00 - 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

\$90.00 – serves 15-20

Display of Imported and Domestic Cheese

\$90.00 serves 15-20

Fruit Platter

Seasonal

\$75.00-serves 15-20

Roasted Garlic and Farfalle Pasta Salad

Tossed with Sundried Tomatoes in Extra Virgin Olive Oil

\$60.00 - serves 15-20

Radiatore Chicken Salad

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

\$75.00 - serves 15-20

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Cold Appetizers

Minimum 15 - piece order of each

Shrimp Ceviche

Served with Tortilla Chips

\$75 per platter

Bruschetta Caprese

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

\$3.00 per piece

Brandy Cream Mushroom Bruschetta

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

\$3.00 per piece

Acapulco Style Shrimp Cocktail

Served with Tortilla Chips and 30 shrimp

\$75 per platter

Cold Boil Shrimp Cocktail

Served with Horseradish Cocktail Sauce

\$4.00 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

Blackened Chicken Canapés

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

\$3.00 per piece

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Hot Appetizers

Minimum 15 - piece order of each

Avocado & Sundried Tomato Spring Rolls	
Served with a Roasted Tomatillo Dipping Sauce	
	\$3.00 per piece
Roasted Pork Tenderloin	
Served with a Thyme Demi Glaze	
	\$4.00 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	
	\$4.00 per piece
Fried Grouper Strips	
Served with a Onion Remoulade	
	\$3.00 per piece
Fried Crawfish Dip Spring Rolls	
Served with a 3-Chile Dipping Sauce	
	\$4.00 per piece
Black Bean & Chicken Mini Quesadillas	
Served with Fresh Pico de Gallo and Homemade Cilantro Guacamole	
	\$3.00 per piece
Zucchini Ravioli	
Italian sausage, Ricotta, mozzarella & Parmesan cheese, zucchini wrapped ravioli, house marinara	
	\$3.50 per piece
Arancini	
Served with house marinara	
	\$3.50 per piece

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Raviolis

Half Pan serves 12 people (30 Raviolis total)

Shrimp and Crawfish Ravioli

House made & 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

Wild Mushroom Ravioli

House made & stuffed with shiitake, oyster and cremini mushrooms, Ricotta & Asiago cheese, roasted tomato sauce

\$130.00 per half pan

Spicy Chicken Ravioli

House made & stuffed, roasted chicken, fontina cheese, Parmesan cheese, Ricotta, crushed red chili flakes, tomato cacciatore sauce

\$120.00 per half pan

Lump Crab Ravioli

House made & stuffed with Crab, Roasted Garlic, Ricotta, and Asiago Cheese, Bleu cheese cream sauce, chopped asparagus

\$140.00 per half pan

Blackened Scallop Ravioli

House made & stuffed, seared scallops, roasted garlic, ricotta, shaved Parmesan, rosemary cream sauce, shallots

\$140.00 per half pan

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Pastas

Minimum 10 orders of each

Shrimp Scampi

Sauteed Shrimp, Angel hair pasta, smashed tomatoes, roasted garlic and fresh basil in a Chardonnay Butter sauce

\$12.00 per person

Ragin' Cajun Pasta

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

\$13.00 per person

Rigatoni & Italian Sausage

Rigatoni pasta tossed with Italian sausage, smashed tomato, fresh basil, roasted garlic, Parmesan cheese in an Asiago cream sauce

\$13.00 per person

Fettucine with Meatballs

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

\$10.00 per person

Penne Bolognese

Beef and pork sauce with herbs, roasted garlic, tomatoes, carrots, yellow onion, red wine, Penne pasta, shaved Parmesan

\$10.00 per person

Penne Asparagus

Asparagus, shiitake mushrooms, tomatoes, pesto, Parmesan cheese, toasted pine nuts

\$10.00 per person

Meat Lasagna

Layers of pork and ground beef, mozzarella, Parmesan cheese, bechamel sauce

\$11.00 per person

Seafood Lasagna

Layers of scallops, shrimp, crab meat, mozzarella, Parmesan cheese, bechamel sauce

\$12.00 per person

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Seafood Entrées

Minimum 10 orders 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 person

Macadamia Mahi Mahi

Served with Sweet Potato Dirty Rice and Sautéed Spinach, and Mushrooms.
Drizzled with a spicy mango glaze and pomegranate glaze

\$14.00 per person

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 person

Honey Sriracha Salmon

Edamame, shredded cabbage, tomatoes, sesame seeds and spicy soy sesame dressing.
Served with an Asian slaw

\$14.00 per person

Blackened Snapper

Mushrooms, sautéed spinach, multigrain rice, roasted red peppers, black beans,
roasted corn, roasted red pepper cream sauce

\$14.00 per person

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Chicken Entrées

Minimum 10-person order of each

Chicken Marsala

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

\$14.00 per person

Chicken Parmesan

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

\$14.00 per person

Alligator Stuffed Chicken Breast

Pan Sautéed Chicken Breast filled with Alligator Sirloin and Fresh Herbs served with Mashed Potatoes and Sauteed Spinach

\$14.00 per person

Chicken Picatta

Breast of Chicken in a Chardonnay Butter Sauce with Capers served with Yukon Gold Mashed Potatoes and Fresh Vegetables

\$14.00 per person

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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

Crawfish Bisque

With roasted corn, celery and roasted red peppers

\$100.00 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

\$140.00 per half pan

Junk Yard Gumbo

Chicken, Andouille Sausage, and everything but the kitchen sink

\$120.00 per half pan

Vegetable Risotto

Brussel sprouts, carrots, zucchini, spinach, shaved Parmesan

\$105.00 per half pan

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Dessert Bars and Sweet Treats

**Minimum 12-piece order
Items require 48 hour notice*

Assorted Bars*	\$2.00 per piece
Bourbon Pecan Pie	\$45.00
Key Lime Pie	\$45.00
Death by Chocolate	\$90.00
House Bread Pudding	\$45.00 per half pan
Chocolate Lasagna	\$45.00 per half pan
Tiramisu	\$45.00 per half pan
Banana Pudding	\$45.00 per half pan

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