



CONNECTING PEOPLE OVER GREAT FOOD

Vibrant, wholesome, chef crafted seasonal menusdropped off for meetings, conferences and morewe take care of every detail so you can focus on doing what you do best.

People connect over great food and breaking bread together is one of the most impactful ways to create a lasting connection. Zullo's is committed to creating a hospitality experience that establishes a sense of connection at your table that is aligned with the sensations, flavors and memories you aim to evoke.

Our team will listen to your vision and apply our expertise to carefully compose the details for your occasion. With over twenty years of experience and after thousands of events- our chefs thoughtfully craft your perfect menu with quality produce and exceptional hand selected ingredients.

DROP OFF MENU

order@zullosinc.com 312-454-5900





BREAKFAST MENUS

12 guest minimum per item *ordering for less than 12? Check out our Menu Of The Week!

Order as a "SPREAD" -on large platters, including flatware and napkins Order as a "BOX" -Individually assembled, including flatware and napkins

	PER GUEST
 MORNING GLORY Maple bacon croissant- scrambled egg, herb aioli, gruyere Petit blueberry pancake stacks Fresh fruit 	\$20
 LA DOLCE VITA Mozzarella tomato basil breakfast frittata Cheese + charcuterie breakfast antipasti Prosciutto + melon 	\$20
 LA VIE EN ROSE Croque monsieur panini Salade lyonnaise, jammy egg + lardons French toast muffins 	\$22
 KETO PROTEIN Hardboiled egg salmon "slider"- cream cheese, cucumber, red onion Keto peanut protein balls Protein waffles + macerated berries, whipped coconut cream 	\$22
 SUNRISE SCRAMBLE Breakfast Scramble- peppers onions sausage Breakfast Potato Hash Overnight french toast with cranberries and pecans 	\$20
 PACIFIC POKE Morning poke bowl- seasoned rice, sauteed veggie + hard boiled eggs Sliced avocado Ponzu drizzle, sriracha aioli 	\$20
 COASTAL MORNING Breakfast egg cups with gremolata Avocado toast, everything spice Banana walnut maple flax overnight oats 	\$22
• Spinach and herb shakshuka with feta	\$20

- Toasted Naan
- Fresh Fruit

LUNCH MENUS

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Included

You Choose

\$26 \$24

\$28 \$22

MENU	PROTEIN
Entrée	Seared Salmon
Bread + Butter	Roasted Chicken
Choice of Protein	Grilled Flank Steak
	Marinated Tofu

VALLEY

- Roasted vegetable guinoa, lemon tahini
- Shaved brussels sprout + kale salad, roasted grapes, shaved gruyère, spiced pecans, balsamic dijon vinaigrette

AL FRESCO

- Pesto pasta, petit mozzarella
- · Antipasti vegetable salad, sundried tomato vinaigrette

SPRING ROLL

- Spring roll noodles, Thai marinated vegetable + cucumbers
- Shaved vegetable slaw with peanut ginger dressing

MEDITERANNEAN

- Pine nut + Medjool date cous cous, champagne olive oil vinaigrette
- Cucumber salad, tzatziki + red pepper hummus

NIÇOISE

- Niçoise vinaigrette dijon potato salad, green beans, olives, tomatoes, egg
- herbs de provence green beans



- Quinoa salad with shaved fennel, sliced grapefruit, goat cheese
- Tropical Cobb salad: avocado, mango, sliced red onion, cherry tomatoes

SOUTH COAST

- Roasted sweet potato black bean + corn quinoa salad
- Petit caesar wedge, chickpea "crouton"

EAST COAST

- Lemon, herb + old bay roasted potato salad
- Brussels sprouts, kale, apple salad, sharp cheddar

POWER KETO

- Garbanzo green bean salad, cherry tomatoes, green onion
- Hard boiled eggs, roasted sweet potato, avocado

PACIFIC FUSION

- Lime + scallion rice, sliced avocado
- Spinach + carrot slaw, carrot ginger dressing









SWEETS

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perguest LA DOLCE VITA

- **\$5** Peanut butter cup mini s'mores
- **\$5** Bananas foster hand pies
- \$6 Coffee + donuts- espresso chocolate mousse , mini brownie donuts
- \$4 Piccolo Cannoli
- \$4 Mini Tiramisu
- \$4 Chocolate Nutella Mousse Cups, Cookie Dust
- \$4 Carrot Coconut Cake, cream cheese frosting
- **\$4** Apple Tartlet, maple chantilly whipped cream
- \$4 Fresh fruit tartlet, vanilla bean pastry cream
- **\$4** Amalfi lemon mousse
- **\$5** Berry + Whipped Cream Cobbler
- **\$4** Salted Chocolate chip cookies
- \$4 Flourless Espresso brownies
- **\$5** Strawberry Upside down cake bites
- \$4 Vanilla Bean Cheesecake Minis
- **\$5** Mini Cherry Hand Pie

BEVERAGE STATION

20 guest minimum

Need a pick me up? We've got you. A refreshing way to energize your day, one sip at a time.

PER GUEST

	FER GUES
COFFEE regular and decaf coffee traveler cream, sweeteners, cups, lids, stirrers	\$6
TEA hot water traveler, herbal and black tea assortment milk, honey, lemon, sweeteners, cups, lids, stirrers	\$ 5
COFFEE + TEA regular and decaf coffee traveler hot water traveler, herbal and black tea assortment cream, sweetener, milk, honey, lemon, sweeteners, cups, lids, stirrers	\$8
FRESH JUICES orange + grapefruit	\$ 5
GREEN JUICES energizing greens + ginger juice energizing kale aid	\$14
STILL + SPARKLING WATER bottled still water bottled sparkling water	\$4
BLOODY MARY BAR house made bloody mary mix antipasti skewers chilled vodka	\$18

*requires bartender service, \$45/hr @ 4 hr min







Ordering Information

PLATTERS

All drop off pricing reflects delivery on/in disposable containers + platters. We are happy to accommodate the use of our porcelain platters for an additional equipment and staffing fee (will be estimated in proposal)

TIMING

Orders: Must be placed with 24 hours notice Cancellations: Must be made 48 hours prior Delivery windows are 1 hour

MISC

Minimum guest count: 12 Ordering for less than 12? Check out our Menu Of The Week! Delivery fee: based on order size + location (will be estimated in proposal)

DIETARY PREFERENCES

We are happy to accommodate gluten free/vegan/vegetarian, please let us know how we can assist dietary restrictions!

CUSTOMIZATION

Our team is happy to create any custom menu if you would like to create anything you don't see here!



We're excited to hear from you!

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