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## EVENT MENU

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*10000 Research Forest Drive  
The Woodlands, Texas 77354*

Contact the Event Sales Manager  
*Main Line: 281-259-1300  
Events Line: 832-948-0216  
[sgarza@zanticucina.com](mailto:sgarza@zanticucina.com)*

# TABLE OF CONTENTS



## 1. ABOUT THE ROOMS

*Chef's Table*

*Garden Room*

*Private Room*

## 2. TERMS AND CONDITIONS

## 3. BITE SIZE DELIGHTS

*\*\* Minimum order of 12 pieces per item is required.*

## 4. DINNER MENU PACKAGE 1 – PRICE \$60

## 5. DINNER MENU PACKAGE 2 – PRICE \$68

## 6. DINNER MENU PACKAGE 3- PRICE \$80

## 7. DINNER PACKAGE 4 – CUSTOMIZE ITALIAN MEAL

## 8. LUNCH MENU \$40

*Lunch menu is available from 11AM to 3PM*

**VEGETARIAN AND VEGAN MENUS  
AVAILABLE UPON REQUEST.**



# HOST YOUR EVENT AT ZANTI THE WOODLANDS



*At Zanti The Woodlands, we've crafted three elegant and versatile private event rooms to suit any occasion. Whether you're planning an intimate gathering at our Chef's Table, a group presentation in our private dining the Amalfi room, or a large celebration on our private garden room, we have the perfect setting. Our enclosed glass garden room is climate-controlled with AC, offering comfort in any season, with the option to open it up on beautiful days. Let us help you create unforgettable memories, no matter the size of your event.*

## TAVOLA DEL CHEF

Our fully private room exudes elegance with a modern glass chandelier, original artwork, and a striking glass wine wall. Guests will dine around a stunning live wood table, creating an intimate and memorable setting.

- Seating: Accommodates up to 12 guests.
- Amenities: AV capable with a flat-screen TV.

## AMALFI PRIVATE ROOM

Our fully private dining room combines modern elegance with warmth, featuring charming brick walls and black-and-white photographs that create a welcoming atmosphere for any occasion.

- Seating: 60 guests seated, 40 classroom style, 100 for a cocktail reception.
- Amenities: AV capable with a flat-screen

## GARDEN PRIVATE ROOM

Our enclosed year-round patio, La Terrazza, features accordion glass walls that open to a wraparound terrace, creating a versatile space perfect for any special celebration. Adorned with hanging plants and decadent chandeliers, this setting is both elegant and inviting.

- Seating: 44 guests seated, 30 classroom style, 85 for a cocktail reception.
- Amenities: AV capable with a flat-screen TV.

# TERMS AND CONDITIONS

## MENUS

Enclosed are our comprehensive menu selections tailored for large parties. At Zanti, we are also delighted to collaborate with you to create a customized menu that perfectly suits your event. To ensure everything is prepared to your specifications, we kindly ask that you **confirm your menu selections 14 days prior to your event**. Please inform us of any special dietary needs, such as allergies, or other specific requests at the time of your menu selection.

## BAR & WINE SELECTIONS

Please note that outside alcohol is not permitted. Zanti adheres to all local and national laws regarding the distribution and consumption of alcoholic beverages, ensuring a safe and compliant experience for all guests.

## FOOD & BEVERAGE MINIMUMS

Varies, based on the day and time of your event.

Full buyout options are also available upon request.

**Guaranteed Guest Count due 7 days prior to your scheduled event.**

## PRICING & EVENT TIMES

*All prices are listed per person unless otherwise noted.*

- An 8.25% sales tax will be applied to all parties unless a tax-exempt certificate is provided.
- For events exceeding the standard 3-hour booking, a fee of \$500 per additional ½ hour will apply, unless previously arranged with the Events Sales Manager.
- A 3% coordination fee and a 20% gratuity will be added to your bill.



## Payment

- No deposit is required**, though exceptions may apply; a credit card is needed to secure the reservation.
- Full payment is due on the day of the event.
- Zanti Cucina Italiana accepts both cash and credit cards.
- While we do not offer split checks, split payments can be arranged with prior manager's approval.

## Reservations & Guarantees

- Your event space, date, and time will be secured once the signed event agreement and credit card authorization have been received. Reservations cannot be held without both.
- A guaranteed guest count is required 7 days prior to your event. This number will be the minimum for billing purposes and cannot be adjusted after the deadline.

## Cancellations

- If canceled 15 to 30 days prior to your event, 25% of your food and beverage minimum will be charged.
- If canceled 8 to 14 days prior, 50% of the food and beverage minimum will be charged.
- Cancellations within 7 days of your event will incur a charge of 100% of the food and beverage minimum.

## Decorations

Zanti Cucina Italiana is delighted to assist with your decorating and floral arrangements for any special event, including rehearsal dinners, anniversaries, birthdays, and retirement parties. All décor must be approved in advance. We also welcome external decorators but ask that you coordinate their work with our team to ensure a seamless setup. For safety and to preserve our space, no open flames, confetti, or tape on the walls are permitted. Please discuss setup times with our team to ensure everything is ready for your event.

## Entertainment

All entertainment must be pre-approved by Zanti Cucina Italiana. We reserve the right to decline any entertainment that is not suitable for the ambiance of our restaurant. Please also ensure that volume levels and setup requirements are discussed with our team in advance to maintain the comfort and enjoyment of all guests.

## Responsibilities

Zanti Cucina Italiana is not responsible for any lost, stolen, or damaged items left unattended during your event. We recommend that all personal belongings and valuables be carefully monitored. Additionally, any damage to the property caused by guests or external vendors will be the responsibility of the event host.

If you have any questions or would like to discuss your next event with us please call the **Events Sales Manager** at 832- 948-0216 or [sgarza@zanticucina.com](mailto:sgarza@zanticucina.com).



## BITE SIZE DELIGHTS ZANTI THE WOODLANDS

*Minimum of 12 pieces for each item is required*

### CHEF'S CHARCUTERIE DISPLAY \$25 PER PERSON

Imported selection of cheeses and meats, served with rustic Pugliese grilled bread, honeycomb, Marcona almonds, Cerignola olives and truffle stracciatella spread.

#### Meat:

Prosciutto di Parma, Smoked Speck and Golfetta Salami

#### Cheese:

Truffle stracciatella, fontina and Parmigiano Reggiano

### COLD BITES:

#### CAPRESE SKEWERS

mozzarella, baby heirloom tomato, pesto

\$3 each unit | Dozen: \$36

#### ARTICHOKE AND BEET SALAD

goat cheese mousse, crispy quinoa, micro celery and oregano vinaigrette

\$3 each unit | Dozen: \$36

#### BLACK TRUFFLE BEEF TARTARE

hand-cut beef tenderloin, truffle oil, sun-dried tomatoes, celery,

Parmigiano Reggiano, capers, parsley, arugula and

Dijon lemon dressing

\$7 each unit | Dozen: \$84

#### ZANTI'S BRUSCHETTA

pugliese bread, stracciatella cheese, baby arugula, heirloom tomato, prosciutto

\$4 each unit | Dozen: \$48

#### MEDITERRANEAN HUMMUS

chickpea spread, Kalamata and Cerignola olives, mint, extra virgin oil

\$3 each unit | Dozen: \$36

 NEW DISHES

 GLUTEN FREE

 VEGETARIAN

 VEGAN

Price includes non-alcoholic beverages (soda, iced tea, regular and decaf coffee). A surcharge may apply to additional options per course. Menus are not inclusive of banquet fee, gratuity, and Sales tax. Consumption of undercooked meat, poultry, eggs or seafood may cause illnesses. Please alert the Events and Sales Manager for your special dietary restrictions.

## HOT BITES:

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### ROASTED MEATBALLS

Parmesan cheese, arrabbiata sauce and basil  
\$4 each unit | Dozen: \$48

### ARANCINI

fontina cheese and spicy arrabbiata sauce  
\$4 each unit | Dozen: \$48

### TRUFFLE CHEESE RAVIOLI

homemade cheese ravioli, stuffed with fontina, Taleggio and Parmigiano Reggiano, served in a truffle Parmesan cream sauce  
\$6 each unit | Dozen: \$72

### BEEF RAVIOLI

braised beef, sage, red wine and Parmigiano Reggiano  
\$5 each unit | Dozen: \$60

### GNOCCHI BOLOGNESE

our famous 8-hour Bolognese sauce topped with Parmesan cheese  
\$5 each unit | Dozen: \$60

### SHRIMP SAFFRON RISOTTO

pan seared shrimp over a creamy saffron risotto and asparagus  
\$6 each unit | \$72

### MINI SMASH HAMBURGER

A homemade brioche bun, topped with smoky chipotle aioli, bacon and pickles, melted cheddar cheese, fontina cheese  
\$8 each unit | Dozen: \$96

### PARMESAN CHEESE RISOTTO

reamy carnaroli rice slowly cooked in vegetable stock and finished with butter and aged Parmigiano Reggiano  
\$10 each unit | Dozen \$120

## SWEET

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### GELATO

\$3 each unit | Dozen: \$36



### PANNA COTTA

\$4 each unit | Dozen: \$48



### BOMBOLONI

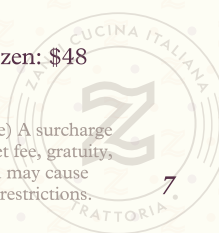
\$2 each unit | Dozen: \$24



### TIRAMISÙ

\$4 each unit | Dozen: \$48

Price includes non-alcoholic beverages (soda, iced tea, regular and decaf coffee) A surcharge may apply to additional options per course. Menus are not inclusive of banquet fee, gratuity, and Sales tax. Consumption of undercooked meat, poultry, eggs or seafood may cause illnesses. Please alert the Events and Sales Manager for your special dietary restrictions.



# DINNER MENU

## PACKAGE 1 | \$60

*Guests select one option per course at the time of the event*

### -STARTERS-

#### MINISTRONE SOUP

fregola pasta, celery, zucchini, carrot, leek,  
onion, tomato and Parmesan cheese

#### CAESAR SALAD

romaine lettuce, Parmesan cheese, croutons and  
homemade Caesar dressing

#### FRIED MOZZARELLA IN CARROZZA

crispy mozzarella sticks, served with arrabbiata sauce

### -ENTRÉE-

#### ALFREDO PASTA WITH GRILLED CHICKEN

homemade fresh pasta, and Parmesan cheese

#### FLANK STEAK 8OZ

Chef suggests medium-rare, served with French fries

#### CHICKEN PICCATA

pan seared chicken cutlets, white wine lemon butter sauce,  
crispy capers, sautéed spinach served with sage polenta

#### TAGLIATELLE BOLOGNESE

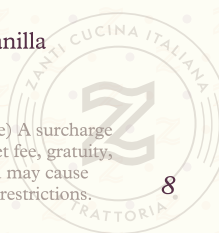
our famous 8 hour Bolognese sauce, topped with Parmesan cheese

### -DESSERT-

#### BOMBOLONI GELATO (SELECT 2)

berries (sorbet), caramel-salt, cherry mascarpone,  
gianduiotto- chocolate and hazelnut, pistacchio and vanilla

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# DINNER MENU

## PACKAGE 2 | \$68

*Guests select one option per course at the time of the event*

### -STARTERS-

#### ARANCINI

crispy risotto balls, fontina cheese and spicy arrabbiata sauce

#### CAESAR SALAD

romaine lettuce, Parmesan cheese, croutons and homemade Caesar dressing

#### FRIED CALAMARI

crispy calamari, spicy arrabbiata sauce and garlic aioli

### -ENTRÉE-

#### MEDITERRANEAN SALMON

prepared medium-rare, lemon butter caper sauce and broccolini

#### CHICKEN PARMIGIANA

crispy chicken breast, spicy arrabbiata sauce, melted mozzarella, served with Parmesan cheese tagliatelle pasta

#### VEAL MARSALA

pan seared veal cutlets, creamy mushrooms  
marsala sauce and sage polenta

#### TRUFFLE CHEESE RAVIOLI

homemade cheese ravioli, stuffed with fontina,  
Taleggio and Parmigiano Reggiano,  
served in a truffle Parmesan cream sauce

#### SHRIMP SAFFRON RISOTTO

pan seared shrimp over a creamy saffron risotto and asparagus

### -DESSERT-

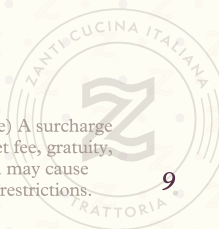
#### PANNA COTTA

red berry coulis and fresh berries

#### HAZELNUT-CHOCOLATE CAKE

caramel-salt gelato, Nutella and toffee

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# DINNER MENU

## PACKAGE 3 | \$80

*Guests select one option per course at the time of the event*

### -STARTERS-

#### BEEF CARPACCIO

arugula, heirloom cherry tomatoes, crispy capers, Parmesan cheese, crispy potatoes strings and lemon mustard dressing

#### CAPRESE SALAD

fresh mozzarella cheese, heirloom tomato, homemade pesto sauce and fresh basil

#### ZANTI ARTICHOKE 🍷

grilled romaine style artichoke, sun-dried tomato, crispy pancetta, stracciatella cheese and white wine sauce

### -ENTRÉE-

#### BRANZINO & CRAB

baked branzino fillet filled with crab, baby heirloom tomatoes, sautéed spinach, capers, and red bell peppers in a lemon butter sauce

#### BEEF FILET

with mushroom sauce and mashed potatoes

#### TAGLIOLINI FRUTTI DI MARE

black tagliolini, shrimp, calamari, clams, mussels, baby scallops, white wine, pomodoro sauce and red pepper flakes

#### CHICKEN PARMIGIANA

crispy chicken breast, spicy arrabbiata sauce, melted mozzarella, served with Parmesan cheese tagliatelle pasta

### -DESSERT-

#### PANNA COTTA

red berry coulis and fresh berries

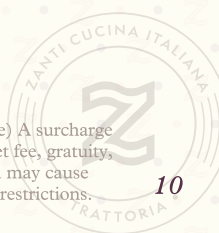
#### HAZELNUT-CHOCOLATE CAKE

caramel-salt gelato, Nutella and toffee

#### TIRAMISÚ

lady finger, coffee, mascarpone cheese cream, sugar, cocoa powder and grated chocolate

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# DINNER MENU PACKAGE 4 | \$70

*Customize your own Italian Meal by selecting the options to offer your guests.*

*Menus will be printed, and your guests will make their selections on the day of the event.*

## -STARTERS-

Select three options for your guest to choose from:

### SPINACH SALAD

grilled pear, fried cream cheese balls, crispy pancetta, dried cranberries and citrus balsamic vinaigrette

### MINESTRONE SOUP

fregola pasta, celery, zucchini, carrot, leek, onion, tomato and Parmesan cheese

### TOMATO SOUP

roasted tomatoes with Italian herbs and garlic, blended into a smooth soup and finished with creamy goat cheese

### CAESAR SALAD

romaine lettuce, Parmesan cheese, croutons and homemade Caesar dressing

### ARTICHOKE & ROASTED BEET

goat cheese mousse, crispy quinoa, micro celery and oregano vinaigrette

## -ENTRÉE-

Select four options for your guest to choose from:

### CHICKEN PICCATA

pan seared chicken cutlets, white wine lemon butter sauce, crispy capers, sautéed spinach served with pasta or polenta

### TRUFFLE CHEESE RAVIOLI

fontina, Taleggio and Parmigiano Reggiano, homemade cheese ravioli in a truffle Parmesan creamy sauce

### MEDITERRANEAN SALMON

prepared medium-rare, lemon butter caper sauce and broccolini

### FLANK STEAK 8OZ

Chef suggests medium-rare, served with French fries

### CHICKEN PARMIGIANA

crispy chicken breast, spicy arrabbiata sauce, melted mozzarella, served with Parmesan cheese tagliatelle pasta

### ALFREDO PASTA WITH GRILLED CHICKEN

homemade fresh pasta and Parmesan cheese

### TAGLIATELLE BOLOGNESE

12 hour homemade Bolognese sauce

## -DESSERT-

Select two options for your guest to choose from:

### TIRAMISÙ

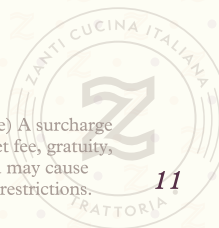
### VANILLA PANNA COTTA,

### HAZELNUT AND CHOCOLATE CAKE

### GELATO OR SORBET

vanilla or pistachio / orange or lemon

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# DINNER MENU ENHANCEMENTS

*Only offered with selection of events menu*

## -APPETIZERS-

*Shared Table Side* (recommended one order for 3 guests)

**PIEMONTE TRUFFLE BREAD | \$8 PER ORDER**

**ARANCINI RISOTTO BALLS | \$10 PER ORDER** 🌿

**ROASTED MEATBALLS | \$13 PER ORDER**

**ZANTI ARTICHOKE | \$13 PER ORDER** 🍷

**FRIED MOZZARELLA | \$10 PER ORDER**

**FRITTO MISTO MEDITERRANEAN | \$13 PER ORDER**

## PASTA COURSE - \$10 PER PERSON

Create a unique experience like they do in Italy, by adding a home-made pasta course prior to your Main Entrées being served.

Half orders with one pasta and one sauce of your choice.

**SAUCES:** Vodka, Pesto, Arrabiatta, Alfredo

**PASTA:** Penne, Spaghetti, Tagiatelle

## -ENTRÉES-

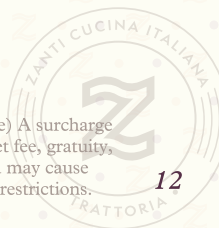
**RIB EYE TAGLIATA | \$16 PER PERSON**

**6OZ BEEF FILET | \$13 PER PERSON**

**TAGLIOLINI FRUTTI DI MARE | \$5 PER PERSON**

**BLACK TRUFFLE RISOTTO | \$13 PER PERSON**

Price includes non-alcoholic beverages (soda, iced tea, regular and decaf coffee). A surcharge may apply to additional options per course. Menus are not inclusive of banquet fee, gratuity, and Sales tax. Consumption of undercooked meat, poultry, eggs or seafood may cause illnesses. Please alert the Events and Sales Manager for your special dietary restrictions.



# LUNCH MENU

## CUSTOMIZE YOUR OWN ITALIAN MEAL | \$40

*Lunch menu is available from 11AM to 3PM*

### -STARTERS-

*Select two options for your guest to choose from:*

#### MINISTRONE SOUP

fregola pasta, celery, zucchini, carrot, leek, onion, tomato and Parmesan cheese

#### CAESAR SALAD

romaine lettuce, Parmesan cheese, croutons and homemade Caesar dressing

#### SPINACH SALAD

grilled pear, fried cream cheese balls, crispy pancetta,  
dried cranberries and citrus balsamic vinaigrette

#### ARANCINI (2 PC)

two crispy risotto balls, fontina cheese and spicy arrabbiata sauce

### -ENTRÉE-

*Select three options for your guest to choose from:*

#### ZANTI SALAD

mix greens, red onion, carrots, cherry tomatoes,  
Kalamata olives, Parmigiano Reggiano and balsamic vinaigrette  
served with your choice of grilled chicken, salmon or steak

#### CHICKEN PICCATA

pan seared chicken cutlets, white wine lemon butter sauce, crispy capers,  
sautéed spinach served with sage polenta

#### PENNE ALLA VODKA

creamy vodka marinara sauce with fresh mozzarella

#### ALFREDO PASTA WITH GRILLED CHICKEN

homemade, fresh pasta, and Parmesan cheese

#### FLANK STEAK 8OZ

Chef suggests medium-rare, served with French fries

#### SALMON RIGATONI

asparagus and spinach in a creamy lemon Parmesan sauce

#### BRANZINO ALLA SARDA

seared branzino, zucchini, bell peppers, parsley, crispy prosciutto,  
garlic and pasta fregola

#### PIZZA OF YOUR CHOICE:

##### MARGHERITA PIZZA

##### PEPPERONI PIZZA

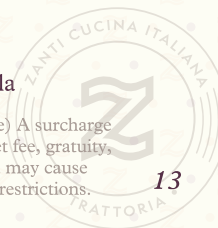
##### CHEESE AND SPICY SAUSAGE PIZZA

### -GELATO-

*Select two flavors for your guests to choose from*

Hazelnut, Pistachio, Cherry Mascarpone and Vanilla

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THE WOODLANDS