



Zeppoli's
Private Events Guide

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"We make the pasta, you taste the difference"

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About Zeppoli's



Zeppoli's is an Italian Restaurant & Wine Shop located in Blacksburg, Virginia. Owners, Cody Thompson and Chris Mullens offer great food and wine for all events. We offer both on and off-site catering and are proud to be the only homemade pasta catering service in the New River Valley.

All our pasta is made fresh at the restaurant, along with our soups, bread, dressings, sauces, and desserts. We expanded our wine selections and opened a retail shop in the lobby of the restaurant. By offering our customers reasonably priced wines from around the world, we can truly enhance your dining experience.

Popular event types that Zeppoli's can accommodate are:

- Rehearsal Dinners
- Receptions
- Business Meetings
- Luncheons
- Pre-Ordered Meals
- Small Menu Event
- Happy Hour Gathering
- Holiday Parties



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Packages Offered



Zeppoli's is proud to offer several types of menu choices for your event. Menu options include appetizers & small bites, buffet style, plated dinners, and small menus. We also offer a gluten-free pasta option for an extra charge. Please inquire if you don't see something that fits your needs. We are happy to tailor our services to your needs! Event minimums and room fees are based on the date and time of the request.

Appetizers & Small Bites

Perfect for a business meeting, after-work gathering, cocktail or wine hour, and other events where appetizers fit best.

\$7-\$14+ Priced Per Person. Prices vary by choice and number of people attending. Minimum of 12 people to order.

You may choose up to 6 Appetizers and Small Bites.

Bruschetta and Basil Pesto on Crostini's	Manicotti Bites	Salad Caprese
Fried Cheese Ravioli	Fried Seasonal Variety Ravioli	Charcuterie or Cheese Board
Chicken Parmigiana Bites	Sausage Stuffed Mushrooms	Loaded Italian Fries
Various Flatbreads	Garlic Bread Bites	Spinach and Artichoke Dip



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Buffet Style Packages

Buffet-style meals are prepared for approximately 1.5 times the number of people you are expecting to ensure that guests have the option for seconds. There are 4 buffet packages to choose from on the following pages!

- Appetizers will be served at the time of arrival.
- Buffet entrée items will be served 15-20 minutes after arrival.
- You may choose from the entrees listed under each package, or from the upgraded entrees on the following pages.
- Minimum of 15 people to order.



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Tier 1 - Little Italy



- \$14-\$17 Per Person
- Choice of Garden or Caesar Salad
- Italian Bread
- Choice of Three Entrees

Spaghetti*	Cheese Ravioli*	Spinach Ravioli*
Fettuccine Alfredo	Manicotti	Lemon Vegetable Linguine

Served with your choice of Marinara or Bolognese

Tier 2 - Sicily

- \$17-\$20 Per Person
- Choice of Garden, Caesar, Italian, or Greek Salad
- Italian Bread and Olive Bread
- Choice of Three Entrees

Eggplant Parmigiana	Lasagna	Vegetable Lasagna
Spinach Ravioli with Lemon Cream Sauce	Chicken Fettuccine Alfredo	Roma Spaghetti

You may also choose from any of our Entrees listed in Tier 1



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Tier 3 - Spasso

- \$21-\$25 Per Person
- Choice of Two Salads: Garden, Caesar, Italian, or Greek Salad
- Italian Bread and Olive Bread
- Choice of Appetizer OR Dessert
- Choice of Four Entrees

Sausage Cabernet	Stuffed Concotti	Sun-Dried Tomato, Basil, and Feta Pasta Pinwheels
Greek Shrimp	Shrimp Scampi	Spinach Ravioli with Rose Sauce
Chicken Parmigiana	Burrata Pesto	Spaghetti with Sausage and Meatballs

You may also choose from any our Entrees listed in Tiers 1 or 2

Tier 4 - Festa

- \$27+ Per Person
- Charcuterie, Fruit, and Cheese Board
- Choice of Garden, Caesar, Italian, or Greek Salad
- Choice of One Side - On the following page
- Italian Bread and Olive Bread
- Choice of Four Entrees

Leg of Lam with Madera Sauce	Tuscan Short Ribs	Herb Crusted Pork Tenderloin
Veal Bracirole	Ratatouille Lasagna	Chicken Valdostana Roulades

You may also choose from any of our Entrees listed in Tiers 1-3

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Additional Information

You can add a dessert or appetizer to any Tier for an additional \$3-\$5 per person.

You can choose up to three desserts or appetizers.

Upgraded Entrée Choices: \$1-\$6 Extra Per Person

Sausage Cabernet	Shrimp Scampi	Spinach Ravioli in Rose Sauce
Chicken Parmigiana	Burrata Pesto	Spaghetti with Sausage & Meatballs
Gnocchi Pollo Pomodoro	Shrimp & Chicken Rose	Taste of Italy
Fettuccine Di Mare	Mediterranean Salmon	Vodka Crab
Leg of Lamb with Madera Sauce	Tuscan Short Ribs	Herb Crusted Pork Tenderloin
Veal Braciola	Pan-Seared Fish	Chicken Valdostana

Side Options

Marinated Tomatoes	Mac and Cheese	Asparagus
Creamed Spinach	Scalloped Potatoes	Potato Salad
Garlic Mashed Potatoes	Pasta Salad	Broccoli in Garlic Butter Sauce

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Plated Meal Packages

Our plated meal packages are perfect for a more formal, intimate gathering with your guests. Your meal may range from three to five courses and will include personalized menus with options for your guests.

- There will be condensed menus made for your event.
- Guests will be able to choose which items they would like from the condensed menu.
- Upgraded Entree choices are on the previous page.
- Entree choices are listed below:

Spaghetti*	Three Cheese Ravioli*	Spinach and Cheese Ravioli*
Fettuccine Alfredo	Manicotti	Lemon Vegetable Linguine
Chicken Fettuccine Alfredo	Lasagna	Shrimp Marinara
Spinach Ravioli with Lemon Cream Sauce	Eggplant Parmigiana	Roma Spaghetti

Served with your choice of Marinara or Bolognese



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Plated Meal Packages

3 Course Meal

\$17+ Per Person

- Garden or Caesar Salad
- 3-4 Menu Choices
- Tiramisu or Cannoli

4 Course Meal

\$23+ Per Person

- Appetizer or Soup
- Choice of Two: Garden, Caesar, or Greek Salad
- 4-5 Menu Choices
- Choice of Two: Tiramisu, Cannoli, or Cheesecake/Pie

5 Course Meal

\$28+ Per Person

- Appetizer
- Soup
- Choice of Two: Garden, Caesar, Greek or Italian Salad
- 5-6 Menu Choices
- Choice of Two: Tiramisu, Cannoli, Zeppole, or Cheesecake



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Beverage Packages



Check out our Wine Shop!
We have over 100 bottles of wine available,
with selections from all over the world.

Bottle Service

You can set a spending budget for your guests,
or we can assist you in pre-selecting specific bottles
to serve at your event.

There is a \$2 cork fee for our wines and a \$10 cork fee for all outside bottles.

Carafe Service

Our wine carafes are \$32.99 each.
One carafe serves about 6 glasses of wine.
You can select up to 4 varietals of wine, listed below.

*Pinot Grigio, Chardonnay, Moscato, Sauvignon Blanc,
Merlot, Cabernet Sauvignon, Chianti, Malbec, Pinot Noir*

Soft Drink Package

Our unlimited soft drink package is \$1.75 per person,
with a minimum of 12 guests.

Just Coffee

Unlimited local coffee, cream, and sugar
will be served to your group for \$1.50 per person.



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Beverage Packages



Unlimited Package

Our unlimited beverage packages include your choice of standard mixed drinks as well as wine, beer, and soft drinks. You will select mixed drink options in advance and we will prepare a small drink menu for you and your guests. There is a two-hour time limit, with the last call 15 minutes before the end of your event.

Well-Drink Examples: Gin & Tonic, Vodka & Cranberry, Whiskey & Ginger Ale, etc.

Depending on which package you choose listed below, you will have 2 to 5 different Well-Drink options.

UNO - \$22 per Person

- Your choice of Two Well-Drink Options
- House Wines, Domestic Beer, Soda, Juice, Coffee, and Tea.

DUE - \$24 per Person

- Your choice of Three Well-Drink Options
- House Wines, Domestic Beer, Soda, Juice, Coffee, Tea.

TRE - \$26 per Person

- Your choice of Four Well-Drink Options
- House Wines, Domestic Beer, Soda, Juice, Coffee, Tea.

QUATTRO - \$28 per Person

- Your choice of Five Well-Drink Options
- House Wines, Domestic Beer, Soda, Juice, Coffee, Tea.



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Beverage Packages



Cash Bar

Each guest will be responsible for paying for their own drinks at the end of the night or after each drink is ordered. There will be a tab saved in our system for each guest that orders beverages to make the process more efficient for us and the guests.

There will be a 20% gratuity added to the check.

There is a \$2 cork fee for our wines.

Open Bar

There will be a tab open for your event for guests to order drinks of their choice. At the end of the night, you will be responsible for the bill. We can also send an invoice the following day of the bill. Guests can order as many drinks as they would like.

There will be a 20% gratuity added to the check.

There is a \$2 cork fee for our wines.

Selected Drinks

We will prepare a small drink menu for your event which will have pre-selected wine and beer options. You can add mixed drinks to this menu as well. We will charge accordingly as people order. You can pay for this at the end of the night or we can send an invoice the following day.

There is a \$2 cork fee for our wines and a \$10 cork fee for all outside bottles.



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Desserts

In addition to our plated options, we offer dessert platters for your group. Platters can include multiple items and are a great way for everyone to try a little bit of each dessert! Pricing is based on desserts selected and the number of people, and is typically an additional \$3-6 per person, per portion.

Dessert Options

Cannoli

Tiramisu

Zeppole

Cheesecake

Plain, Berry, Chocolate, or Peanut Butter

La Bete Noire

Flourless Chocolate Torte (Gluten-Free)

Mousse

Chocolate, Vanilla, or Fruit

We also offer whole cakes with advanced notice.

More options are available, so please call or email us to check on varieties, availability, and pricing.



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Available Spaces



WINE SHOP/TASTING ROOM

- Seats 36 people
- This space offers large windows and access to the private patio upon reservation.
- Counter space is available for food and drink service.

FRONT DINING ROOM

- Seats 48 people
- Semi-private space to allow for food and drink service.
- This space is perfect for plated dinners or buffet-style dining for larger groups.

ENTIRE DINING ROOM

- Seats 80 people
- Private and exclusive views of our dining room, featuring space for a buffet-style or plated dinner.
- Includes table arrangements of your choice, with the option to decorate the space.

ENTIRE RESTAURANT

- Seats 110 people
- Complete access to our main dining room, tasting room, patio, and wine shop.
- Perfect for large corporate gatherings, Greek organizations, and large family gatherings.



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Policies

Event Requests

All event requests must be placed by email. Phone or in-person meetings are available by appointment. All communication will be documented by email to keep proper records. Requests are not confirmed until the event coordinator provides email confirmation. We will make contact to go over details including scheduling, planning, recommendations, and payment through email. A completed order will include menu choices and a final headcount of guests. To ensure a successful event, please reserve your event date as soon as possible. All events should be placed at least two weeks ahead. Please contact us for any last-minute events and we will work with you.

Pricing & Payment Options

A deposit is due at the time of booking your event. If you have a minimum spend limit for your reservation, 20% of the minimum spend is your deposit amount. 50% of your total is due one month prior to the event date. The remaining balance of pre-ordered items is due 72 hours ahead of time. There is a room fee for not meeting the minimum spend, which will be discussed while planning the event. Taxes and gratuity are not included in the minimum spend or the estimate unless you request it. A 20% gratuity and 11.3% meals and state tax will be added to your bill. We will also keep a copy of your card on file in case of additional charges. Please inquire about altering your payment schedule to fit your needs.

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Policies

Guest Count

A final headcount must be provided at least 7 days in advance. Your final headcount is the minimum number of people you will be charged for. Additional guests may be accommodated as space allows. Please let us know if you would to increase the volume of your order to accommodate additional guests at least 7 days ahead of time. Private events are fully staffed with dedicated servers to fit your guests' needs. We provide at least one server per 15 guests, but more servers may be provided if needed. You will be charged for the head count that you provided unless additional attend, which will also be charged for.

Special Dietary Needs

Zeppoli's is proud to offer gluten-free pasta and dairy-free options. We also handle nut allergies to fit the needs of our guests. Our dessert chef can make gluten-free dessert options by request as well. Our gluten-free pasta is available for an extra charge per item ordered.

Cancellation

If you cancel 30+ days prior to your event, you will receive a full refund, minus your initial deposit. You will receive a 50% refund by canceling 7-29 days prior to your event. If you cancel fewer than 7 days prior to your event you will not receive a refund.

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Policies

Liability & Damages

In-house buffet-style events are not permitted to take home leftovers. Any leftover food not removed and properly stored within a two-hour time frame should be discarded. This is to protect your health and avoid foodborne illnesses. Zeppoli's is not responsible for the quality of leftovers. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Zeppoli's will not be held responsible for any lost, stolen, missing, or damaged property incurred by you or your guests. You are responsible for all your guests during your reserved time. Guests agree to release and hold Zeppoli's harmless, including any attorney fees and costs incurred from all claims, demands, suits, or judgments from the use of any of our facilities including, but not limited to, any damages incurred, injury, or even death.

The organization or individual reserving the space assumes all responsibility for damage done by their guests to Zeppoli's property. Damage to the facility or equipment will be billed directly to the organization or individual responsible for the room. Any damages need to be reported immediately to a Zeppoli's staff member.

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Menu Descriptions

Appetizers

- **ARTISAN CHARCUTERIE BOARD** - Italian meats, cheeses, olives, and fruit topped with chef's garnish.
- **BRUSCHETTA** - Fresh diced tomatoes seasoned with onions, olive oil, and oregano served on a grilled crostini.
- **CHEESEBOARD** - Cheeses, olives, and chef's garnish.
- **FOUR CHEESE GARLIC BREAD** - Herbed ricotta, feta, mozzarella, and gorgonzola cheeses served with marinara.
- **FRIED MOZZARELLA** - Large triangles of hand-breaded mozzarella served with marinara.
- **FRIED CHEESE RAVIOLI** - Ricotta, mozzarella, and pecorino Romano served with marinara.
- **GARLIC BREAD** - Topped with garlic, butter, and herbs.

Salads

- **CAESAR SALAD** - Romaine hearts tossed with pecorino Romano, house-made croutons, and Caesar dressing.
- **GARDEN SALAD** - Romaine and fresh greens, fresh garden vegetables, and mozzarella.
- **GREEK SALAD** - Romaine and fresh greens topped with olives, pepperoncini, roasted red peppers, feta cheese, hard-boiled egg, and garden vegetables.
- **ITALIAN SALAD** - Romaine and fresh greens topped with ham, pepperoni, salami, mozzarella, olives, tomato, garden vegetables, hard-boiled eggs, and pepperoncini.
- **SALAD CAPRESE** - Sliced Roma tomatoes, mozzarella, fresh greens, topped with fresh basil and balsamic vinaigrette.

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Menu Descriptions

Entrees

- **BURRATA PESTO** - Basil pesto, Roma tomatoes, red onion, tossed with fusilli and topped with burrata cheese.
- **FETTUCCINE ALFREDO** - Egg fettuccine tossed with alfredo sauce topped with freshly ground pepper.
- **GREEK SHRIMP** - Shrimp sauteed with red onion, tomato, olives, and fresh spinach tossed in a spicy garlic sauce with feta and linguine.
- **HAND BREADED PARMIGIANA** - Served with linguine topped with marinara sauce and mozzarella. Choose either eggplant & mushroom or chicken.
- **LASAGNA** - Pasta sheets layered with ricotta, meat sauce, mozzarella, and marinara.
- **LEMON VEGETABLE LINGUINE** - Artichoke hearts sauteed with shredded carrots, roasted red peppers, lemon, and fresh spinach served with linguine.
- **MANICOTTI** - A blend of ricotta, mozzarella, and pecorino Romano wrapped in pasta tubes topped with marinara and melted mozzarella.
- **PASTA PINWHEELS** - Swirls of pasta and ricotta with a variety of fillings served with marinara. Choose 3: spinach, sun-dried tomato, artichoke hearts, feta cheese, garlic, onion, basil, roasted red peppers, green peppers, olives, pepperoni, or mozzarella.
- **RAVIOLI** - Choose from spinach & cheese or cheese. Stuffed with ricotta and mozzarella served with your choice of sauce.

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Menu Descriptions

Entrees

- **ROMA SPAGHETTI** - Spaghetti tossed with Roma tomatoes, garlic, olive oil, basil, and red pepper flakes.
- **SAUSAGE CABERNET** - Sliced sausage sauteed with green peppers, white onions, mushrooms, and herb ricotta in marinara sauce over rigatoni pasta.
- **SHRIMP MARINARA** - Sauteed shrimp tossed with marinara served with spaghetti.
- **STUFFED CONCOTTI** - Fresh jumbo pasta shells stuffed with spinach, ricotta, mozzarella, and pecorino Romano served with marinara.
- **VEGETABLE LASAGNA** - Sauteed vegetables layered with pasta sheets, ricotta, mozzarella, and marinara sauce.

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