

ENTRÉE

	SERVES	SERVES
CHOOSE ONE	10-12	18-20
SAUTÉED CHICKEN	\$45	\$75
BREADED & PAN FRIED VEAL	\$55	\$85

CHOOSE YOUR TOPPING

PICCATA— LIGHT LEMON BUTTER CAPER SAUCE

MARSALA—MARSALA WINE DEMI-GLACE AND MUSHROOMS

PARMESAN—BREADED CUTLETS WITH MOZZARELLA AND MARINARA SAUCE

SALTIMBOCCA—PROSCIUTTO, SAGE AND MUSHROOM IN A WHITE WINE

BUTTER SAUCE (ADD \$5.00 FOR SALTIMBOCCA)

EGGPLANT PARMESAN	\$40	\$65
SPICY SAUSAGE PEPPERS AND ONIONS	\$40	\$65
HAND-CARVED SIRLOIN	\$50	\$90
WITH GORGONZOLA CRUMBLES IN A RICH DEMI SAUCE		
SALT & PEPPER CRUSTED PORK LOIN	\$40	\$70
WITH ROASTED GARLIC SAUCE		
BAKED COD PICCATA	\$60	N/A
LIGHT LEMON BUTTER CAPER SAUCE		
GRILLED CHICKEN BREAST	\$45	\$75
WITH HOT CAPICOLA, RAPINI, BRUSCHETTA & PROVOLONE		

PASTA

	SERVES	SERVES
	10-12	18-20
CHEESE ZITI	\$30	\$50
BEEF ZITI	\$30	\$50
SPICY SAUSAGE ZITI	\$30	\$50
SPICY SAUSAGE PEPPER RIGATONI	\$40	\$65
LASAGNA	\$35	\$60
CHEESE, BEEF, SPICY SAUSAGE OR SPINACH SUNDRIED TOMATO		
CHEESE RAVIOLI (IN MARINARA SAUCE)	\$35	\$60
SPINACH & CHEESE MANICOTTI	\$35	\$60
PENNE ALFREDO (ADD CHICKEN)	\$30 (+ \$10)	\$50 (+ \$20)
PENNE MARINARA (ADD CHICKEN)	\$30 (+ \$10)	\$50 (+ \$20)
SHRIMP, PROSCIUTTO & PEAS	\$45	\$70
PENNE PASTA SERVED IN A HOUSE MADE BASIL CREAM SAUCE WITH SAUTÉED SHRIMP, PROSCIUTTO & PEAS		
SPAGHETTI & MEATBALLS	\$35	\$60
LINGUINI	\$25	\$45
WITH HOUSE MADE GARLIC OIL, RED PEPPER FLAKES, AND SHAVED PARMESAN CHEESE		

BAKERY

	8" SERVES	10" SERVES
CHOCOLATE CASSATA CAKE	\$35	\$50
MARSALA WINE SOAKED VANILLA & CHOCOLATE CAKE LAYERS WITH A RICOTTA, MARSCAPONE, ORANGE ZEST, DRIED CHERRY AND CHOCOLATE SHAVINGS FILLING. TOPPED WITH CHOCOLATE GANASH & CHOCOLATE CURLS		
ITALIAN RUM CAKE	\$25	\$40
RUM SOAKED VANILLA CAKE LAYERS, VANILLA & CHOCOLATE BAVARIAN CREAM, TOPPED WITH WHIPPED CREAM, CHERRIES AND SLICED ALMONDS		
CANNOLI CAKE	\$25	\$40
MARSALA WINE SOAKED VANILLA & CHOCOLATE CAKE LAYERS, CANNOLI FILLING, BORDERED WITH UNFILLED CANNOLI SHELLS & TOPPED WITH WHIPPED CREAM AND GARNISHED WITH CHOCOLATE CURLS AND PISTACHIOS		
ESPRESSO CREAM CAKE	\$25	\$40
MARSALA WINE SOAKED CHOCOLATE CAKE LAYERS, COFFEE FLAVORED WHIPPED CREAM FILLING & ICING, GARNISHED WITH ESPRESSO BEANS		
CHOCOLATE MOUSSE CAKE	\$25	\$40
CHOCOLATE CAKE LAYERS & MOUSSE FILLING, TOPPED WITH HARD CHOCOLATE		
CARROT CAKE	\$25	\$40
FRESH CARROTS, TOASTED PECANS/WALNUTS, PINEAPPLE & RAISINS WITH A CREAM CHEESE FILLING AND ICING, BORDERED WITH CRUSHED PECANS/WALNUTS		
YULE LOG (CHOCOLATE OR YELLOW CAKE)		\$40

PLEASE ALLOW 36 HOURS

CHEESECAKE (PLAIN)	\$25	\$40
CHEESECAKE FLAVORED	\$30	\$45
INQUIRE ABOUT FLAVOR OPTIONS		
CHOCOLATE DECADENCE	\$35	\$50
FLOURLESS CHOCOLATE CAKE WITH CHOCOLATE GANASH AND SHAVINGS		

DESSERT TRAYS

	SERVES	SERVES
	10-12	18-20
ASSORTED MINI PASTRY TRAY	\$30	\$45
MINIATURE SIZED CANNOLI TRAY	\$30	\$40
ASSORTMENT OF PISTACHIO, CHOCOLATE CHIP, AND PLAIN		
ASSORTED ITALIAN COOKIE TRAY	\$25	\$35
ASSORTED BISCOTTI TRAY	\$25	\$35
TRADITIONAL TIRAMISU	\$30	\$55



DECEMBER CATERING MENU 2020

11/27 – 12/31

2909 22nd Avenue North
St. Petersburg, FL 33713
Phone: 727-321-2400

**DUE TO THE HIGH VOLUME OF ORDERS
YOUR DESIRED DATE MAY NOT BE AVAILABLE
...SO GET YOUR ORDER IN EARLY!**

(ORDERS WILL BE ACCEPTED ON 11/23)

Cancellations within 24-Hours will result in 50% Fee

**MINIMUM 24-48 HOURS REQUIRED FOR ALL
ORDERS**

**ALL ORDERS ARE PLACED ONLINE AT
WWW.MAZZAROSMARKET.COM**



HORS D'OEUVRES

	<u>BY THE DOZEN</u>
MEDITERRANEAN SKEWERS	\$20
SUNDRIED TOMATO, MOZZARELLA, OLIVES, ARTICHOKE	
CHICKEN SKEWERS WITH	\$22
CHOICE OF SAUCE- MARINARA OR PESTO	
BACON WRAPPED SCALLOP SKEWERS	\$25
WITH HONEY MUSTARD	
CRABMEAT STUFFED MUSHROOMS	\$25
SPINACH RICOTTA STUFFED MUSHROOM	\$18
PEPPERONI & PROVOLONE STUFFED MUSHROOM	\$18
VEGETABLE MEDITERRANEAN CAKES	\$20
WITH ROASTED TOMATO CORN RELISH	
ARTICHOKE & PARMESAN	\$18
IN A PUFF PASTRY	
MINI MEATBALLS IN CHOICE OF SAUCE	\$9
MARINARA OR SWEDISH (1 1/2 INCHES)	
MINI SPANAKOPITA (24 PIECES)	\$18
LARGE MEATBALLS (3 INCHES)	\$2.00 EACH



MAZZARO'S STROMBOLI

15 SLICES OR LEFT WHOLE WITH SIDE MARINARA SAUCE
\$30

TUSCAN RING SANDWICH

\$25

1 CHOICE OF SANDWICHES LISTED BELOW (10 PIECES)

#1 HAM, GENOA, CAPICOLA, & MORTADELLA

#2 HAM, GENOA & PEPPERONI

#3 TOMATOES & FRESH MOZZARELLA

#4 TURKEY

#5 MUFFULETTA

HAM, SALAMI & MORTADELLA WITH OLIVE MIX

#6 ROAST BEEF



PLATTERS

	SERVES <u>10-12</u>	SERVES <u>18-20</u>
MAZZARO'S DIP SAMPLER	N/A	\$40
INCLUDES SPINACH & ARTICHOKE DIP, HUMMUS, & BRUSCHETTA. SERVED WITH MAZZARO'S FRESH BREAD & CRACKERS		
ARTISAN CHEESE PLATTER	\$45	\$75
A MIXTURE OF FIVE OF OUR BEST IMPORTED HARD & SOFT CHEESES WITH CRACKERS		
FRUIT & CHEESE PLATTER	\$40	\$65
WITH CRACKERS		
SLICED SEASONAL FRUIT	\$30	\$45
CAPRESE PLATTER	\$35	\$50
SHRIMP COCKTAIL PLATTER	\$50	\$100
SESAME SEARED TUNA PLATTER	\$75	\$125
WITH WASABI, SOY AND GINGER		
HERB TENDERLOIN PLATTER	\$75	\$125
THINLY SLICED HERB CRUSTED BEEF TENDERLOIN SERVED WITH HORSERADISH CREAM		
ANTIPASTA PLATTER	\$45	\$75
SLICED ITALIAN MEATS & CHEESES, ASSORTED OLIVES, PEPPER SHOOTERS, MINI MOZZARELLA AND ROASTED RED PEPPERS		
EGGPLANT ROLLATINI	\$15	\$30
MARINATED VEGETABLE PLATTER	\$35	\$50
MAZZARO'S CHARCUTERIE PLATTER	\$100	N/A

OUR CHEF'S CHOICE OF THREE ARTISANAL MEATS & THREE CHEESES ACCOMPANIED BY SELECT JAMS, ALMONDS, OLIVES, FRESH FRUIT & ACCOUTREMENTS. SERVED WITH MINI BAGUETTE AND CRACKERS

****CRACKERS, BAGUETTE & CROSTINI PROVIDED ARE NOT GLUTEN-FREE****



SIDE ITEMS

	SERVES <u>10-12</u>	SERVES <u>18-20</u>
RED SKIN MASHED POTATOES	\$20	\$35
GREEN BEANS WITH BUTTER SAUCE	\$30	\$40
SEASONAL VEGETABLE ALMONDINE	\$35	\$50
STEAMED BROCCOLI	\$30	\$40
WITH GARLIC & PARMESAN		
STEAMED ASPARAGUS	\$40	\$60
WITH LEMON BUTTER		
STEAMED JASMINE RICE	\$20	\$35

SALADS

	SERVES <u>10-12</u>	SERVES <u>18-20</u>
GARDEN SALAD	\$30	\$45
ROMAINE LETTUCE, TOMATO, CUCUMBERS, CARROTS, CABBAGE, EGGS, GREEN PEPPERS AND OLIVES WITH ITALIAN VINAIGRETTE		
CAESAR SALAD	\$20	\$35
ROMAINE LETTUCE, SHREDDED PARMESAN AND HERBED CROUTONS WITH CAESAR DRESSING		
GREEK SALAD	\$30	\$45
ROMAINE LETTUCE, TOMATOES, KALAMATA OLIVES, PEPPERONCINI, FETA CHEESE & POTATO SALAD WITH FETA GREEK DRESSING		
FALL & WINTER SEASONAL SALAD	\$35	\$50
MIXED GREENS, FRESH ROASTED BEETS, SLICED RED ONION, FETA CHEESE, SLICED ALMONDS AND CRAISINS. SERVED WITH HONEY RASPBERRY VINAIGRETTE ON THE SIDE		
MAZZARO SALAD	\$35	\$50
MIXED GREENS, AGED PROVOLONE, SALAMI, PEPPERONI, MIXED OLIVES AND PEPPERONCINI WITH BALSAMIC VINAIGRETTE		
MINI MOZZ & CHERRY TOMATOES	\$35	\$50
WITH SWEET PESTO SAUCE		
ITALIAN PASTA SALAD	\$30	\$45
COLD PASTA, ASSORTED VEGETABLES AND ITALIAN DRESSING		
ITALIAN ORZO	\$35	\$50
RAISINS, CRANBERRIES, TOMATOES, SHALLOTS, SCALLIONS AND PINE NUTS TOSSED IN BALSAMIC VINAIGRETTE		
HEARTS OF PALM SALAD	\$35	\$50
WITH CUCUMBERS, ONIONS, TOMATOES AND ARTICHOKE IN HERBED VINAIGRETTE		



BREADS

	<u>40 PCS</u>	<u>70 PCS</u>
ASSORTED BREAD PLATTER	\$13	\$20
ONE DOZEN HARD ROLLS	\$4.50/DOZEN	
ONE DOZEN SOFT ROLLS	\$4.50/DOZEN	
GARLIC BREAD	\$6.00/20 PCS	

