

ENTRÉE

	SERVES	SERVES
CHOOSE ONE	10-12	18-20
SAUTÉED CHICKEN	\$50	\$80
BREADED & PAN FRIED VEAL	\$60	\$90

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	\$45	\$70
SPICY SAUSAGE PEPPERS AND ONIONS	\$40	\$65
HAND-CARVED SIRLOIN	\$60	\$100
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	\$50	\$80
WITH HOT CAPICOLA, RAPINI, BRUSCHETTA & PROVOLONE		

PASTA

	SERVES	SERVES
	10-12	18-20
CHEESE ZITI	\$35	\$55
BEEF ZITI	\$35	\$55
SPICY SAUSAGE ZITI	\$35	\$55
SPICY SAUSAGE PEPPER RIGATONI	\$45	\$65
LASAGNA	\$40	\$65
CHEESE, BEEF, SPICY SAUSAGE OR SPINACH SUNDRIED TOMATO		
CHEESE RAVIOLI (IN MARINARA SAUCE)	\$40	\$65
SPINACH & CHEESE MANICOTTI	\$40	\$65
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	\$40	\$60
LINGUINI	\$25	\$45
WITH HOUSE MADE GARLIC OIL, RED PEPPER FLAKES, AND SHAVED PARMESAN CHEESE		

BAKERY

	8" SERVES	10" SERVES
CHOCOLATE CASSATA CAKE	8-12	14-18
	\$40	\$55
MARSALA WINE SOAKED VANILLA & CHOCOLATE CAKE LAYERS WITH A RICOTTA, MASCARPONE, ORANGE ZEST, DRIED CHERRY AND CHOCOLATE SHAVINGS FILLING. TOPPED WITH CHOCOLATE GANACHE & CHOCOLATE CURLS		

ITALIAN RUM CAKE	\$30	\$45
RUM SOAKED VANILLA CAKE LAYERS, VANILLA & CHOCOLATE BAVARIAN CREAM, TOPPED WITH WHIPPED CREAM, CHERRIES AND SLICED ALMONDS		

CANNOLI CAKE	\$30	\$45
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	\$30	\$45
MARSALA WINE SOAKED CHOCOLATE CAKE LAYERS, COFFEE FLAVORED WHIPPED CREAM FILLING & ICING, GARNISHED WITH ESPRESSO BEANS		

CHOCOLATE MOUSSE CAKE	\$30	\$45
CHOCOLATE CAKE LAYERS & MOUSSE FILLING, TOPPED WITH HARD CHOCOLATE		

CARROT CAKE	\$30	\$45
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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
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PLEASE ALLOW 36 HOURS

CHEESECAKE (PLAIN)	\$30	\$45
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CHEESECAKE FLAVORED	\$35	\$50
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INQUIRE ABOUT FLAVOR OPTIONS

CHOCOLATE DECADENCE	\$40	\$55
FLOURLESS CHOCOLATE CAKE WITH CHOCOLATE GANACHE AND SHAVINGS		

DESSERT TRAYS

	SERVES	SERVES
	10-12	18-20
ASSORTED MINI PASTRY TRAY	\$35	\$45
MINIATURE SIZED CANNOLI TRAY	\$30	\$40
ASSORTMENT OF PISTACHIO, CHOCOLATE CHIP, AND PLAIN		
ASSORTED ITALIAN COOKIE TRAY	\$30	\$40
ASSORTED BISCOTTI TRAY	\$30	\$40
TRADITIONAL TIRAMISU	\$35	\$60



HOLIDAY CATERING MENU 2021

11/26 – 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 11/22)

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

	BY THE DOZEN
MEDITERRANEAN SKEWERS SUNDRIED TOMATO, MOZZARELLA, OLIVES, ARTICHOKE	\$25
CHICKEN SKEWERS WITH CHOICE OF SAUCE- MARINARA OR PESTO	\$25
BACON WRAPPED SCALLOP SKEWERS WITH HONEY MUSTARD	\$30
GARLIC SHRIMP STUFFED MUSHROOMS	\$25
SPINACH RICOTTA STUFFED MUSHROOM	\$20
PEPPERONI & PROVOLONE STUFFED MUSHROOM	\$20
MINI ARANCINI (RICE BALLS)	\$22
VEGETABLE MEDITERRANEAN CAKES WITH ROASTED TOMATO CORN RELISH	\$20
ARTICHOKE & PARMESAN IN A PUFF PASTRY	\$20
MINI MEATBALLS IN CHOICE OF SAUCE MARINARA OR SWEDISH (1 1/2 INCHES)	\$12
MINI SPANAKOPITA (24 PIECES)	\$24
LARGE MEATBALLS (3 INCHES)	\$2.00 EACH

MAZZARO'S STROMBOLI

15 SLICES OR LEFT WHOLE WITH SIDE MARINARA SAUCE
\$40

TUSCAN RING SANDWICH

\$30

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 10-12	SERVES 18-20
MAZZARO'S DIP SAMPLER INCLUDES SPINACH & ARTICHOKE DIP, HUMMUS, & BRUSCHETTA. SERVED WITH MAZZARO'S FRESH BREAD & CRACKERS	N/A	\$40
ARTISAN CHEESE PLATTER A MIXTURE OF FIVE OF OUR BEST IMPORTED HARD & SOFT CHEESES WITH CRACKERS	\$55	\$75
FRUIT & CHEESE PLATTER WITH CRACKERS	\$45	\$75
SLICED SEASONAL FRUIT	\$35	\$55
CAPRESE PLATTER	\$40	\$55
SHRIMP COCKTAIL PLATTER	\$75	\$125
SESAME SEARED TUNA PLATTER WITH WASABI, SOY AND GINGER	\$95	\$145
HERB TENDERLOIN PLATTER THINLY SLICED HERB CRUSTED BEEF TENDERLOIN SERVED WITH HORSERADISH CREAM	\$85	\$135
ANTIPASTA PLATTER	\$55	\$75
EGGPLANT ROLLATINI	\$25	\$35
MARINATED VEGETABLE PLATTER	\$35	\$50
MAZZARO'S CHARCUTERIE PLATTER 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	\$125	N/A

CRACKERS, BAGUETTE & CROSTINI PROVIDED ARE NOT GLUTEN-FREE

SIDE ITEMS

	SERVES 10-12	SERVES 18-20
RED SKIN MASHED POTATOES	\$25	\$40
GREEN BEANS WITH BUTTER SAUCE	\$35	\$45
SEASONAL VEGETABLE ALMONDINE	\$40	\$55
STEAMED BROCCOLI WITH GARLIC & PARMESAN	\$35	\$45
STEAMED ASPARAGUS WITH LEMON BUTTER	\$45	\$65
STEAMED JASMINE RICE	\$30	\$40

SALADS

	SERVES 10-12	SERVES 18-20
GARDEN SALAD ROMAINE LETTUCE, TOMATO, CUCUMBERS, CARROTS, CABBAGE, EGGS, GREEN PEPPERS AND OLIVES WITH ITALIAN VINAIGRETTE	\$30	\$45
CAESAR SALAD ROMAINE LETTUCE, SHREDDED PARMESAN AND HERBED CROUTONS WITH CAESAR DRESSING	\$30	\$40
GREEK SALAD ROMAINE LETTUCE, TOMATOES, KALAMATA OLIVES, PEPPERONCINI, FETA CHEESE & POTATO SALAD WITH FETA GREEK DRESSING	\$40	\$55
FALL & WINTER SEASONAL SALAD MIXED GREENS, FRESH ROASTED BEETS, SLICED RED ONION, FETA CHEESE, SLICED ALMONDS AND CRAISINS. SERVED WITH HONEY RASPBERRY VINAIGRETTE ON THE SIDE	\$40	\$55
MAZZARO SALAD MIXED GREENS, AGED PROVOLONE, SALAMI, PEPPERONI, MIXED OLIVES AND PEPPERONCINI WITH BALSAMIC VINAIGRETTE	\$40	\$60
MINI MOZZ & CHERRY TOMATOES WITH SWEET PESTO SAUCE	\$40	\$55
ITALIAN PASTA SALAD COLD PASTA, ASSORTED VEGETABLES AND ITALIAN DRESSING	\$35	\$50
ITALIAN ORZO RAISINS, CRANBERRIES, TOMATOES, SHALLOTS, SCALLIONS AND PINE NUTS TOSSED IN BALSAMIC VINAIGRETTE	\$40	\$55
HEARTS OF PALM SALAD WITH CUCUMBERS, ONIONS, TOMATOES AND ARTICHOKE IN HERBED VINAIGRETTE	\$40	\$55

BREADS

	40 PCS	70 PCS
ASSORTED BREAD PLATTER	\$15	\$25
ONE DOZEN HARD ROLLS	\$5.00/DOZEN	
ONE DOZEN SOFT ROLLS	\$5.00/DOZEN	
GARLIC BREAD	\$8.00/20 PCS	

