

ENTRÉE

	Serves	10-12	18-20
Sautéed or Grilled Chicken Piccata		\$50	\$80
Light Lemon Butter Caper Sauce			
Sautéed or Grilled Chicken Marsala		\$50	\$80
Marsala Wine Demi-Glace & Mushrooms			
Chicken Parmesan		\$50	\$80
Breaded Cutlets with Mozzarella and Marinara Sauce			
Sautéed or Grilled Chicken Saltimbocca		\$55	\$85
Prosciutto, Sage and Mushroom in a White Wine Butter Sauce			
Grilled Chicken Breast GF		\$50	\$80
With Hot Capicola, Rapini, Bruschetta & Provolone Cheese			
Chicken Cacciatore		\$40	\$65
Bone-In Dark Meat Braised in Tomato, Onion, Peppers, White Wine & Herbs			

Chicken entrée's can be made Gluten-Free when you specify Grilled* **GF*

Sirloin GF		\$60	\$100
Hand-Carved Grilled Sirloin with Gorgonzola Crumbles covered in a Rich Demi Sauce			
Breaded & Pan Fried Veal Cutlets		\$60	\$90
Available in Piccata, Marsala, Parmesan, & (Saltimbocca– add \$5) <i>(see flavor descriptions above)</i>			

Eggplant Parmesan		\$45	\$70
Layered with a Blend of Cheeses and Marinara			
Sausage Peppers & Onions GF		\$40	\$65
Mazzaro's Spicy Sausage with Sautéed Bell Peppers & Red Onions Simmered with Marinara Sauce			

Mazzaro's Pork Roulade		\$50	\$80
With Artichokes, Peppers, Italian Meats and Provolone			
Salt & Pepper Crusted Pork Loin GF		\$40	\$70
With Roasted Garlic Sauce			

Baked Cod Piccata		\$60	N/A
Light Lemon Butter Caper Sauce			
Baked Salmon		\$70	N/A
With Mango Chutney			

Fish entrée's can be made Gluten-Free upon request* **GF*

****any of the above sauces for fish dishes can be substituted at no additional cost****

PASTA

	Serves	10-12	18-20
Baked Ziti		\$35	\$55
Choice of: Cheese, Beef, OR House-Made Spicy Sausage			
Spicy Sausage Pepper with Rigatoni		\$45	\$65
Mazzaro's Spicy Sausage with Sautéed Bell Peppers & Red Onions Simmered with Marinara Sauce; Tossed with Rigatoni			
Lasagna		\$40	\$65
Choice of: Cheese, Beef, House-Made Spicy Sausage OR Spinach Sundried Tomato			
Cheese Ravioli		\$40	\$65
With Marinara Sauce or ADD Meat Sauce (sm \$5—lg \$10)			
Spinach & Cheese Manicotti in Marinara		\$40	\$65
Topped with Mozzarella			
Spaghetti & Meatballs		\$35	\$65
With Marinara Sauce			
Linguini		\$25	\$45
With House Made Garlic Oil, Red Pepper Flakes, and Shaved Parmesan Cheese			
Shrimp with Prosciutto & Peas		\$45	\$70
Penne Pasta Served in a House made Basil Cream Sauce with Sautéed Shrimp, Prosciutto & Peas			

BUILD YOUR OWN PASTA DISH

Choose your Pasta:

Penne
Rigatoni
Bowtie
Fettuccine

Choose (1) item
from each
category; then
choose your size

Choose your Sauce:

Marinara
Meat Sauce (sm \$5—lg \$10)
Al Vodka
Alfredo
Rosa

Serves Serves
10-12 18-20
\$30 \$50

Add a Protein:

Chicken (add \$10 for SM \$15 for LG)
Sausage (add \$10 for SM \$15 for LG)
Shrimp (add \$15 for SM \$25 for LG)

Protein not
required; additional
cost included

MAZZARO'S SIGNATURE CAKES

	Serves	8"	10"
Mazzaro's Chocolate Cassata Cake	8-12	\$40	\$55
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		\$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
Fresh Carrots, Toasted Pecans/Walnuts, Pineapple & Raisins with a Cream Cheese Filling and Icing, Bordered with Crushed Pecans/Walnuts			

PLEASE ALLOW 36 HOURS FOR THE FOLLOWING CAKES

Cheesecake (Plain)	\$30	\$45
Cheesecake Topped with	\$35	\$50
Choice of: Strawberry, Cherry, Blueberry, Raspberry, & Chocolate		
Chocolate Decadence GF	\$40	\$55
Flourless Chocolate Cake with Chocolate Ganash		

DESSERT TRAYS

	Serves	10-12	18-20
Assorted Miniature Sized Pastry Tray		\$35	\$45
Miniature Sized Cannoli Tray		\$35	\$40
Assortment of Pistachio, Chocolate Chip, and Plain			
Assorted Italian Cookie Tray		\$30	\$40
Assorted Biscotti Tray		\$30	\$40

	Half Pan	Full Pan
Traditional Tiramisu	\$35	\$60

Lady Fingers soaked in Marsala Wine and Freshly Brewed Espresso Coffee with a layer of Mascarpone and Cocoa Powder

Half Pan- Approx. 15 pieces // Full Pan- Approx. 30 Pieces



ITALIAN MARKET

Catering Menu

2909 22nd Avenue N

St. Petersburg, Florida 33713

(727) 321-2400

**ALL CATERING ORDERS
MUST BE PLACED
THROUGH THE WEBSITE**

www.mazzarosmarket.com

Market Hours

Mon-Fri 9:00am-5:00pm

Sat 9:00am-2:30pm

Closed Sundays

**Minimum 24-48 Hours Notice Required to
Order OR Cancel FOR ALL ORDERS**

**Cancellation OR Changes within 24 Hours
will result in a 50% Fee**

Prices & Items Subject To Change.

STARTERS

<u>Served Cold</u>	<u>By The Dozen</u>
Mediterranean Skewers GF	\$25
Skewers with Sundried Tomatoes, Fresh Pesto Mozzarella Balls, Olives, and Artichokes. Contains Pine Nuts	
Spanakopita	\$24
Spinach and Feta Wrapped in a Buttery Phyllo Dough, Baked to Perfection-Served at Room Temperature (24 Pieces)	
<u>Served Hot</u>	
Mini Meatballs	\$12
Meatballs Covered in House Made Marinara, Barbeque or Swedish. (approx. 1 Inch)	
Chicken Skewers GF	\$25
Grilled Chicken with Choice of Sauce: Marinara, BBQ, or Pesto.	
Bacon Wrapped Scallop Skewers	\$30
Large Grilled Honey Mustard Glazed Bacon Wrapped Scallops on a Skewer	
Vegetable Mediterranean Cakes	\$20
Zesty Petite Cake with Minced Vegetable and Hearts of Palm. Served with Tomato Com Relish.	
Artichoke & Parmesan Puff Pastry	\$20
A Blend of Artichokes and Creamy Parmesan Cheese Rolled and Baked to Perfection in Puff Pastry Dough.	
Garlic Shrimp Stuffed Mushrooms	\$25
Scampi Style Shrimp, Parmesan, and Italian Breadcrumbs	
Spinach Ricotta Stuffed Mushroom GF	\$18
Mushrooms Stuffed with a Special Spinach Ricotta Blend	
Pepperoni & Provolone Stuffed Mushroom	\$20
Mushrooms Stuffed with Sautéed Pepperoni, Onions & Herbs, Mixed with Provolone & Parmesan; Topped with Provolone Cheese	
Savory Meatball & Polenta Thumbprint	\$14
Polenta Stuffed with Meatball Topped with Marinara Sauce & Parmesan	
Shrimp, Mild Italian Sausage & Grape Tomato Skewer	\$25
Seasoned and Grilled to Perfection GF	
Large Meatballs in Marinara	\$2.00 Each
(approx. 3 Inches)	
Mini Arancini (Rice Balls) side of marinara	\$22

Eggplant Rollatini \$25/1 dozen —\$40/2 dozen
Baked Eggplant Slices Filled with a Special Spinach and Ricotta Blend with a side of Marinara

PLATTERS

	<u>Serves</u>	<u>10-12</u>	<u>18-20</u>
Mazzaro's Dip Sampler	N/A	\$40	
Includes Spinach & Artichoke Dip, Hummus, & Bruschetta; Served with Mazzaro's Fresh Bread & Crackers			
Mazzaro's Spinach Artichoke Dip	N/A	\$40	
In Tuscan Bread Bowl with Fresh Bread & Crackers			
Mazzaro's Hummus Platter	N/A	\$40	
Served with Grilled Pita, Pepperoncini & Olives			
Baked Brie	N/A	\$45	
In a Puff Pastry with a Wild Berry Compote, Served with Crackers			
House Baked Crostini	N/A	\$40	
Served with Three Toppings-Bruschetta, Olive Tapenade, Eggplant Caponata			
Sliced Seasonal Fruit GF	\$35	\$55	
Fruit & Cheese GF	\$45	\$75	
Seasonal Fruit & Domestic Cheese Served with Crackers			
Artisan Cheese Platter GF	\$55	\$75	
Chef's Choice of Five of Our Best Exotic Hard & Soft Cheeses with Crackers			
Antipasta Platter GF	\$55	\$75	
Sliced Italian Meats & Cheeses, Olives, Pepper Shooters, Mini Mozzarella & Roasted Red Peppers			
Mazzaro's Cheese & Charcuterie GF	\$125	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			
Herb Crusted Beef Tenderloin GF	\$85	\$135	
Thinly Sliced Served with Horseradish Cream			
Caprese Platter GF	\$40	\$55	
Fresh Mozzarella, Tomato, Basil, and Extra Virgin Olive Oil			
Marinated Veggie Platter GF	\$35	\$50	
Grilled Zucchini, Balsamic Mushrooms, Grilled Red Peppers, Marinated Mixed Olives and Marinated Roman Artichoke Hearts			
Prosciutto Wrapped Asparagus GF	\$25	\$40	
with Parmesan			
Shrimp Cocktail Platter GF	\$75	\$125	
with Lemons & Cocktail Sauce			
Sesame Seared Tuna Platter GF	\$95	\$145	
with Wasabi, Soy and Ginger			
Smoked Salmon Platter GF	N/A	\$75	
with Eggs, Capers, Red Onion, Cucumber, & House Baked Crostini			

SALADS

	<u>Serves</u>	<u>10-12</u>	<u>18-20</u>
Garden Salad GF		\$30	\$45
Romaine Lettuce, Tomato, Cucumbers, Carrots, Cabbage, Eggs, Green Peppers and Olives with Italian Vinaigrette			
Caesar Salad		\$30	\$40
Romaine Lettuce, Shredded Pecorino and Herbed Croutons with Caesar Dressing (add chicken \$10 for SM \$15 for LG)			
Greek Salad GF		\$40	\$55
Romaine Lettuce, Tomatoes, Kalamata Olives, Pepperoncini, Feta Cheese & Potato Salad with Feta Greek Dressing			
Mazzaro Salad GF		\$40	\$60
Mixed Greens, Aged Provolone, Salami, Pepperoni, Mixed Olives and Pepperoncini with Balsamic Vinaigrette			
Mixed Green Salad		\$35	\$50
Mixed Greens, Oven Roasted Tomatoes, Herbed Croutons and Shaved Parmesan with Balsamic Vinaigrette			
Grilled Chicken Rigatoni		\$35	\$50
Grilled Chicken, Radicchio, Black Olives, Basil & Tomatoes tossed in Creamy Caesar Dressing			
Classic Chicken Salad GF		\$35	\$50
Cranberry Almond Chicken Salad GF		\$45	\$60
Seasonal Salad		\$40	\$55
Summer & Spring or Fall & Winter Seasonal Salad— Please Call			
Hearts of Palm Salad GF		\$40	\$55
With Cucumbers, Onions, Tomatoes and Artichokes in Herbed Vinaigrette			
Mini Mozzarella & Cherry Tomatoes GF		\$40	\$55
With Sweet Pesto Sauce			
Country Style Potato Salad GF		\$35	\$50
Italian Pasta Salad		\$35	\$50
Cold Pasta, Assorted Vegetables and Italian Dressing			
Italian Orzo		\$40	\$55
Raisins, Cranberries, Tomatoes, Shallots, Scallions and Pine Nuts Tossed in Balsamic Vinaigrette			

SIDES

	<u>Serves</u>	<u>10-12</u>	<u>18-20</u>
Tri-Color Roasted Potatoes GF		\$30	\$45
Steamed Jasmine Rice GF		\$25	\$40
Red Skin Mashed Potatoes GF		\$25	\$40
Green Beans with Butter Sauce GF		\$35	\$45
Seasonal Vegetable Almondine GF		\$40	\$55
Steamed Asparagus GF		\$45	\$65
with Lemon Butter			
Steamed Broccoli GF		\$45	\$65
with Garlic & Parmesan			

SANDWICH TRAYS

#1 Ham, Capicola, Mortadella, Genoa
#2 Ham, Genoa & Pepperoni
#3 Tomatoes & Fresh Mozzarella
#4 Turkey
#5 Muffuletta
Ham, Salami & Mortadella with Olive Mix
#6 Roast Beef

For Small Tray choose up to 3 sandwich types; For Large Tray choose up to 6 sandwich types.

	<u>Serves</u>	<u>6-8</u>	<u>10-12</u>
Sandwich Tray		\$35	\$50

Sandwich Trays Come with Lettuce, Tomato, and Onion on the Sandwich.

Peppers, Slaw, Mayo, & Mustard on Side

Italian Tuscan Ring Sandwich \$30
1 Choice of Sandwiches Listed Above (10 Pieces)

	<u>Serves</u>	<u>10-12</u>	<u>18-20</u>
Pinwheel Tray		\$40	\$60

Each Rolled in Flavored Tortilla Wraps with Provolone, Lettuce, Tomato and Onion in the Wrap. Mayo, & Mustard on Side

PIZZA

Sicilian Style Whole Sheet Pan Cut Into 12, 24, OR 36 Pieces

Toppings: Pepperoni, Meatball, Italian Sausage, Grilled Chicken, Pancetta, Tomato, Portabella, Onion, Green Pepper, Broccoli Rabe, Cherry Peppers, Basil

Meat \$50
Up to 3 Choices of Toppings, \$3 each for Extra Topping
Veggie \$45
Up to 3 Choices of Toppings, \$3 each for Extra Topping
5 Cheese \$40

STROMBOLI

Sliced OR Left Whole with Side Marinara Sauce
Served Hot OR Cold \$40

Pepperoni, Salami, Capicola, Ham, Provolone, Red & Green Peppers and Red Onions
**** NO SUBSTITUTIONS ****

BREADS

	<u>40 pc</u>	<u>70 pc</u>
Assorted Bread Platter	\$15	\$25
One Dozen Hard OR Soft Rolls	\$5.00/Dozen	

****Butter not included with Bread Platter or Rolls****

Garlic Bread \$8 (approx. 20 pcs)