

ENTRÉE

	Serves	10-12	18-20
Sautéed or Grilled Chicken Piccata		\$70	\$100
Light Lemon Butter Caper Sauce			
Sautéed or Grilled Chicken Marsala		\$70	\$100
Marsala Wine Demi-Glace & Mushrooms			
Chicken Parmesan		\$70	\$100
Breaded Cutlets with Mozzarella and Marinara Sauce			
Sautéed or Grilled Chicken Saltimbocca		\$75	\$105
Prosciutto, Sage and Mushroom in a White Wine Butter Sauce			
Grilled Chicken Breast		\$70	\$100
With Hot Capicola, Rapini, Bruschetta & Provolone Cheese			
Chicken Cacciatore GF		\$50	\$75
Bone-In Dark Meat Braised in Tomato, Onion, Peppers, White Wine & Herbs			

Sirloin		\$80	\$125
Hand-Carved Grilled Sirloin with Gorgonzola Crumbles covered in a Rich Demi Sauce			
Breaded & Pan Fried Veal Cutlets		\$80	\$95
Available in Piccata, Marsala, Parmesan, & (Saltimbocca— add \$5) <i>(see flavor descriptions above)</i>			

Eggplant Parmesan		\$50	\$90
Layered with a Blend of Cheeses and Marinara			
Sausage Peppers & Onions		\$55	\$90
Mazzaro's Spicy Sausage with Sautéed Bell Peppers & Red Onions Simmered with Marinara Sauce			

Mazzaro's Pork Roulade GF		\$60	\$90
With Artichokes, Peppers, Italian Meats and Provolone			
Salt & Pepper Crusted Pork Loin		\$60	\$90
With Roasted Garlic Sauce			

Baked Cod Piccata GF		\$80	N/A
Light Lemon Butter Caper Sauce			
Baked Salmon GF		\$90	N/A
With Mango Chutney			

PASTA

	Serves	10-12	18-20
Baked Ziti		\$45	\$70
Choice of: Cheese, Beef, OR House-Made Spicy Sausage			
Spicy Sausage Pepper with Rigatoni		\$60	\$80
Mazzaro's Spicy Sausage with Sautéed Bell Peppers & Red Onions Simmered with Marinara Sauce; Tossed with Rigatoni			
Lasagna		\$50	\$80
Choice of: Cheese, Beef, House-Made Spicy Sausage OR Spinach Sundried Tomato			
Cheese Ravioli		\$50	\$80
With Marinara Sauce or ADD Meat Sauce (sm \$5—lg \$10)			
Spinach & Cheese Manicotti in Marinara		\$50	\$80
Topped with Mozzarella			
Spaghetti & Meatballs		\$50	\$80
With Marinara Sauce			
Linguini		\$35	\$55
With House Made Garlic Oil, Red Pepper Flakes, and Shaved Parmesan Cheese			
Shrimp with Prosciutto & Peas		\$60	\$90
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)

Serves Serves
10-12 18-20
\$45 \$70

Al Vodka
Alfredo
Rosa

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	8-12	14-18
		8"	10"
Mazzaro's Chocolate Cassata Cake		\$45	\$60
Marsala Wine Soaked Vanilla & Chocolate Cake Layers with a Ricotta, Mascarpone, Orange Zest, Dried Cherry and Chocolate Shavings Filling. Topped with Chocolate Ganache & Chocolate Curis			
Italian Rum Cake		\$40	\$55
Rum Soaked Vanilla Cake Layers, Vanilla & Chocolate Bavarian Cream, Topped with Whipped Cream, Cherries and Sliced Almonds			
Cannoli Cake		\$40	\$55
Marsala Wine Soaked Vanilla & Chocolate Cake Layers, Cannoli Filling, Bordered with Unfilled Cannoli Shells & Topped with Whipped Cream and Garnished with Chocolate Curis and Pistachios			
Espresso Cream Cake		\$40	\$55
Marsala Wine Soaked Chocolate Cake Layers, Coffee Flavored Whipped Cream Filling & Icing, Garnished with Espresso Beans			
Chocolate Mousse Cake		\$40	\$55
Chocolate Cake Layers & Mousse Filling, Topped with Hard Chocolate			
Carrot Cake		\$40	\$55
Fresh Carrots, Toasted Pecans/Walnuts, Pineapple & Raisins with a Cream Cheese Filling and Icing, Bordered with Crushed Pecans/Walnuts			
Red Velvet Cake		\$40	\$55
Red velvet cake layers with cream cheese filling and cream cheese icing dusted with red velvet crumbs			
Boston Cream Cake		\$40	\$55
Vanilla cake layers with Bavarian Cream Filing and Fudge Icing garnished with a cherry			
Coconut Cream Cake		\$40	\$55
Vanilla cake layers with coconut cream filling Iced with vanilla whip cream and garhished with toasted coconut			

PLEASE ALLOW 36 HOURS FOR THE FOLLOWING CAKES

Cheesecake (Plain)		\$40	\$55
Cheesecake Topped with		\$45	\$60
Choice of: Strawberry, Cherry, Blueberry, Raspberry, & Chocolate			
Chocolate Decadence		\$50	\$65
Flourless Chocolate Cake with Chocolate Ganache			

DESSERT TRAYS

	Serves	10-12	18-20
Assorted Miniature Sized Pastry Tray		\$45	\$55
Miniature Sized Cannoli Tray		\$45	\$55
Assorted Italian Cookie Tray		\$40	\$50
Assorted Biscotti Tray		\$40	\$50

	Half Pan15pc	Full Pan30pc
Traditional Tiramisu	\$50	\$75
Lady Fingers soaked in Marsala Wine and Freshly Brewed Espresso Coffee with a layer of Mascarpone and Cocoa Powder		



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

Served Cold	By The Dozen
Mediterranean Skewers GF	\$30
Skewers with Sundried Tomatoes, Fresh Pesto Mozzarella Balls, Olives, and Artichokes. Contains Pine Nuts	
Spanakopita	\$30
Spinach and Feta Wrapped in a Buttery Phyllo Dough, Baked to Perfection-Served at Room Temperature (24 Pieces)	
Served Hot	
Mini Meatballs	\$15
Meatballs Covered in House Made Marinara, Barbeque or Swedish. (approx. 1 Inch)	
Chicken Skewers GF	\$35
Grilled Chicken with Choice of Sauce: Marinara, BBQ, or Pesto.	
Bacon Wrapped Scallop Skewers	\$40
Large Grilled Honey Mustard Glazed Bacon Wrapped Scallops on a Skewer	
Vegetable Mediterranean Cakes	\$24
Zesty Petite Cake with Minced Vegetable and Hearts of Palm. Served with Tomato Corn Relish.	
Artichoke & Parmesan Puff Pastry	\$24
A Blend of Artichokes and Creamy Parmesan Cheese Rolled and Baked to Perfection in Puff Pastry Dough.	
Garlic Shrimp Stuffed Mushrooms	\$30
Scampi Style Shrimp, Parmesan, and Italian Breadcrumbs	
Spinach Ricotta Stuffed Mushroom GF	\$24
Mushrooms Stuffed with a Special Spinach Ricotta Blend	
Pepperoni & Provolone Stuffed Mushroom	\$24
Mushrooms Stuffed with Sautéed Pepperoni, Onions & Herbs, Mixed with Provolone & Parmesan; Topped with Provolone Cheese	
Savory Meatball & Polenta Thumbprint	\$20
Polenta Stuffed with Meatball Topped with Marinara Sauce & Parmesan	
Shrimp, Mild Italian Sausage & Grape Tomato Skewer	\$30
Seasoned and Grilled to Perfection GF	
Large Meatballs in Marinara	\$3.00 Each
(approx. 3 Inches)	
Mini Arancini (Rice Balls) side of marinara	\$25

Eggplant Rollatini	\$30/1 dozen —\$55/2 dozen
Baked Eggplant Slices Filled with a Special Spinach and Ricotta Blend with a side of Marinara	

PLATTERS

	Serves	10-12	18-20
Mazzaro's Dip Sampler	N/A		\$45
Includes Spinach & Artichoke Dip, Hummus, & Bruschetta; Served with Mazzaro's Fresh Bread & Crackers			
Mazzaro's Spinach Artichoke Dip	N/A		\$45
In Tuscan Bread Bowl with Fresh Bread & Crackers			
Mazzaro's Hummus Platter	N/A		\$50
Served with Grilled Pita, Pepperoncini & Olives			
Baked Brie	N/A		\$55
In a Puff Pastry with a Wild Berry Compote, Served with Crackers			
House Baked Crostini	N/A		\$45
Served with Three Toppings-Bruschetta, Olive Tapenade, Eggplant Caponata			
Sliced Seasonal Fruit GF		\$40	\$65
Fruit & Cheese GF		\$55	\$85
Seasonal Fruit & Domestic Cheese Served with Crackers			
Artisan Cheese Platter GF		\$70	\$90
Chef's Choice of Five of Our Best Exotic Hard & Soft Cheeses with Crackers			
Antipasta Platter GF		\$70	\$90
Sliced Italian Meats & Cheeses, Olives, Pepper Shooters, Mini Mozzarella & Roasted Red Peppers			
Mazzaro's Cheese & Charcuterie GF		\$140	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		\$100	\$150
Thinly Sliced Served with Horseradish Cream			
Caprese Platter GF		\$50	\$70
Fresh Mozzarella, Tomato, Basil, and Extra Virgin Olive Oil			
Marinated Veggie Platter GF		\$40	\$60
Grilled Zucchini, Balsamic Mushrooms, Grilled Red Peppers, Marinated Mixed Olives and Marinated Roman Artichoke Hearts			
Prosciutto Wrapped Asparagus GF		\$45	\$60
with Parmesan			
Shrimp Cocktail Platter GF		\$100	\$135
with Lemons & Cocktail Sauce			
Sesame Seared Tuna Platter GF		\$100	\$175
with Wasabi, Soy and Ginger			
Smoked Salmon Platter GF		N/A	\$100
with Eggs, Capers, Red Onion, Cucumber, & House Baked Crostini			

SALADS

	Serves	10-12	18-20
Garden Salad GF		\$45	\$60
Romaine Lettuce, Tomato, Cucumbers, Carrots, Cabbage, Eggs, Green Peppers and Olives with Italian Vinaigrette			
Caesar Salad		\$45	\$60
Romaine Lettuce, Shredded Pecorino and Herbed Croutons with Caesar Dressing (add chicken \$10 for SM \$15 for LG)			
Greek Salad GF		\$55	\$70
Romaine Lettuce, Tomatoes, Kalamata Olives, Pepperoncini, Feta Cheese & Potato Salad with Feta Greek Dressing			
Mazzaro Salad GF		\$55	\$75
Mixed Greens, Aged Provolone, Salami, Pepperoni, Mixed Olives and Pepperoncini with Balsamic Vinaigrette			
Mixed Green Salad		\$50	\$65
Mixed Greens, Oven Roasted Tomatoes, Herbed Croutons and Shaved Parmesan with Balsamic Vinaigrette			
Grilled Chicken Rigatoni		\$55	\$75
Grilled Chicken, Radicchio, Black Olives, Basil & Tomatoes tossed in Creamy Caesar Dressing			
Classic Chicken Salad GF		\$50	N/A
Cranberry Almond Chicken Salad GF		\$55	N/A
Seasonal Salad		\$50	N/A
Summer & Spring or Fall & Winter Seasonal Salad— Please Call			
Hearts of Palm Salad GF		\$50	N/A
With Cucumbers, Onions, Tomatoes and Artichokes in Herbed Vinaigrette			
Mini Mozzarella & Cherry Tomatoes GF		\$55	N/A
With Sweet Pesto Sauce			
Country Style Potato Salad GF		\$45	N/A
Italian Pasta Salad		\$45	\$75
Cold Pasta, Assorted Vegetables and Italian Dressing			
Italian Orzo		\$45	N/A
Raisins, Cranberries, Tomatoes, Shallots, Scallions and Pine Nuts Tossed in Balsamic Vinaigrette			

SIDES

	Serves	10-12	18-20
Tri-Color Roasted Potatoes GF		\$35	\$50
Steamed Jasmine Rice GF		\$25	\$40
Red Skin Mashed Potatoes GF		\$30	\$50
Green Beans with Butter Sauce GF		\$40	\$55
Vegetable Almondine GF		\$45	\$60
Steamed Asparagus with Lemon Butter GF		\$55	\$75
Steamed Broccoli GF		\$50	\$70
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			
	Serves	6-8	10-12
Sandwich Tray		\$45	\$60
<i>Sandwich Trays Come with Lettuce, Tomato, and Onion on the Sandwich.</i>			
<i>Peppers, Slaw, Mayo, & Mustard on Side</i>			
Italian Tuscan Ring Sandwich		\$35	
<i>1 Choice of Sandwiches Listed Above (10 Pieces)</i>			
	Serves	10-12	18-20
Pinwheel Tray		\$50	\$70
<i>Each Rolled in Flavored Tortilla Wraps with Provolone, Lettuce, Tomato and Onion in the Wrap. Mayo, & Mustard on Side</i>			

PIZZA

Sicilian Style Whole Sheet Pan Cut Into 12, 24, OR 36 Pieces	
<i>Toppings: Pepperoni, Meatball, Italian Sausage, Grilled Chicken, Pancetta, Tomato, Portabella, Onion, Green Pepper, Broccoli Rabe, Cherry Peppers, Basil</i>	
Meat	\$60
Up to 3 Choices of Toppings, \$3 each for Extra Topping	
Veggie	\$50
Up to 3 Choices of Toppings, \$3 each for Extra Topping	
5 Cheese	\$45

STROMBOLI

Sliced OR Left Whole with Side Marinara Sauce	
Served Hot OR Cold	\$50
<i>Pepperoni, Salami, Capicola, Ham, Provolone, Red & Green Peppers and Red Onions</i>	
** NO SUBSTITUTIONS **	

BREADS

	40 pc	70 pc
Assorted Bread Platter	\$20	\$30
One Dozen Hard OR Soft Rolls	\$5.00/Dozen	
Butter not included with Bread Platter or Rolls		
Garlic Bread	\$10 (approx. 20 pcs)	