

ENTRÉE

	SERVES	SERVES
CHOOSE ONE	10-12	18-20
SAUTÉED CHICKEN	\$70	\$100
BREADED & PAN FRIED VEAL	\$80	\$95

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	\$50	\$90
SPICY SAUSAGE PEPPERS AND ONIONS	\$55	\$90
HAND-CARVED SIRLOIN	\$80	\$125
WITH GORGONZOLA CRUMBLES IN A RICH DEMI SAUCE		
SALT & PEPPER CRUSTED PORK LOIN	\$60	\$90
WITH ROASTED GARLIC SAUCE		
BAKED COD PICCATA	\$80	N/A
LIGHT LEMON BUTTER CAPER SAUCE		
GRILLED CHICKEN BREAST	\$70	\$100
WITH HOT CAPICOLA, RAPINI, BRUSCHETTA & PROVOLONE		

PASTA

	SERVES	SERVES
	10-12	18-20
CHEESE ZITI	\$45	\$70
BEEF ZITI	\$45	\$70
SPICY SAUSAGE ZITI	\$45	\$70
SPICY SAUSAGE PEPPER RIGATONI	\$60	\$80
LASAGNA	\$50	\$80
CHEESE, BEEF, SPICY SAUSAGE OR SPINACH SUNDRIED TOMATO		
CHEESE RAVIOLI (IN MARINARA SAUCE)	\$50	\$80
SPINACH & CHEESE MANICOTTI	\$50	\$80
PENNE ALFREDO (ADD CHICKEN)	\$45 (+ \$10)	\$70 (+ \$15)
PENNE MARINARA (ADD CHICKEN)	\$45 (+ \$10)	\$70 (+ \$15)
SHRIMP, PROSCIUTTO & PEAS	\$60	\$90
PENNE PASTA SERVED IN A HOUSE MADE BASIL CREAM SAUCE WITH SAUTÉED SHRIMP, PROSCIUTTO & PEAS		
SPAGHETTI & MEATBALLS	\$50	\$80
LINGUINI	\$35	\$55
WITH HOUSE MADE GARLIC OIL, RED PEPPER FLAKES, AND SHAVED PARMESAN CHEESE		

BAKERY

	8" SERVES	10" SERVES
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 CURLS		
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 CURLS 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		
YULE LOG (CHOCOLATE OR YELLOW CAKE)		\$40

PLEASE ALLOW 36 HOURS

CHEESECAKE (PLAIN)	\$40	\$55
CHEESECAKE FLAVORED	\$45	\$55
INQUIRE ABOUT FLAVOR OPTIONS		
CHOCOLATE DECADENCE	\$50	\$65
FLOURLESS CHOCOLATE CAKE WITH CHOCOLATE GANACHE AND SHAVINGS		

DESSERT TRAYS

	SERVES	SERVES
	10-12	18-20
ASSORTED MINI PASTRY TRAY	\$45	\$55
MINIATURE SIZED CANNOLI TRAY	\$40	\$55
ASSORTMENT OF PISTACHIO, CHOCOLATE CHIP, AND PLAIN		
ASSORTED ITALIAN COOKIE TRAY	\$40	\$50
ASSORTED BISCOTTI TRAY	\$40	\$50
TRADITIONAL TIRAMISU	\$50	\$75



HOLIDAY CATERING MENU 2022

11/25 – 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 11/21)

*Cancellations within 24-Hours will result in 50% Fee
Christmas Eve orders will be picked up at the tent outside*

MINIMUM 24-48 HOURS REQUIRED FOR ALL

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



ALL PRICES ARE SUBJECT TO CHANGE

HORS D'OEUVRES

	<u>BY THE DOZEN</u>
MEDITERRANEAN SKEWERS	\$30
SUNDRIED TOMATO, MOZZARELLA, OLIVES, ARTICHOKE	
CHICKEN SKEWERS WITH	\$35
CHOICE OF SAUCE- MARINARA OR PESTO	
BACON WRAPPED SCALLOP SKEWERS	\$40
WITH HONEY MUSTARD	
GARLIC SHRIMP STUFFED MUSHROOMS	\$30
SPINACH RICOTTA STUFFED MUSHROOM	\$24
PEPPERONI & PROVOLONE STUFFED MUSHROOM	\$24
MINI ARANCINI (RICE BALLS)	\$25
VEGETABLE MEDITERRANEAN CAKES	\$24
WITH ROASTED TOMATO CORN RELISH	
ARTICHOKE & PARMESAN	\$24
IN A PUFF PASTRY	
MINI MEATBALLS IN CHOICE OF SAUCE	\$15
MARINARA OR SWEDISH (1 1/2 INCHES)	
MINI SPANAKOPITA (24 PIECES)	\$30
LARGE MEATBALLS (3 INCHES)	\$3.00 EACH



MAZZARO'S STROMBOLI

15 SLICES OR LEFT WHOLE WITH SIDE MARINARA SAUCE
\$50

TUSCAN RING SANDWICH

\$35

1 CHOICE OF SANDWICHES LISTED BELOW (10 PIECES)

- #1 HAM, GENOA, CAPICOLA, & MORTADELLA (NUTS)
- #2 HAM, GENOA & PEPPERONI
- #3 TOMATOES & FRESH MOZZARELLA (NUTS)
- #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	\$45
INCLUDES SPINACH & ARTICHOKE DIP, HUMMUS, & BRUSCHETTA. SERVED WITH MAZZARO'S FRESH BREAD & CRACKERS		
ARTISAN CHEESE PLATTER	\$70	\$90
A MIXTURE OF FIVE OF OUR BEST IMPORTED HARD & SOFT CHEESES WITH CRACKERS		
FRUIT & CHEESE PLATTER	\$55	\$85
WITH CRACKERS		
SLICED SEASONAL FRUIT	\$40	\$65
CAPRESE PLATTER	\$50	\$70
SHRIMP COCKTAIL PLATTER	\$100	\$135
SESAME SEARED TUNA PLATTER	\$100	\$175
WITH WASABI, SOY AND GINGER		
HERB TENDERLOIN PLATTER	\$100	\$150
THINLY SLICED HERB CRUSTED BEEF TENDERLOIN SERVED WITH HORSERADISH CREAM		
ANTIPASTA PLATTER	\$70	\$90
SLICED ITALIAN MEATS & CHEESES, ASSORTED OLIVES, PEPPER SHOOTERS, MINI MOZZARELLA AND ROASTED RED PEPPERS		
EGGPLANT ROLLATINI	\$30	\$55
MARINATED VEGETABLE PLATTER	\$40	\$60
MAZZARO'S CHARCUTERIE PLATTER	\$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****



SIDE ITEMS

	SERVES <u>10-12</u>	SERVES <u>18-20</u>
RED SKIN MASHED POTATOES	\$30	\$50
GREEN BEANS WITH BUTTER SAUCE	\$40	\$55
SEASONAL VEGETABLE ALMONDINE	\$45	\$60
STEAMED BROCCOLI	\$50	\$70
WITH GARLIC & PARMESAN		
STEAMED ASPARAGUS	\$55	\$65
WITH LEMON BUTTER		
STEAMED JASMINE RICE	\$25	\$40

SALADS

	SERVES <u>10-12</u>	SERVES <u>18-20</u>
GARDEN SALAD	\$45	\$60
ROMAINE LETTUCE, TOMATO, CUCUMBERS, CARROTS, CABBAGE, EGGS, GREEN PEPPERS AND OLIVES WITH ITALIAN VINAIGRETTE		
CAESAR SALAD	\$45	\$60
ROMAINE LETTUCE, SHREDDED PARMESAN AND HERBED CROUTONS WITH CAESAR DRESSING		
GREEK SALAD	\$55	\$70
ROMAINE LETTUCE, TOMATOES, KALAMATA OLIVES, PEPPERONCINI, FETA CHEESE & POTATO SALAD WITH FETA GREEK DRESSING		
FALL & WINTER SEASONAL SALAD	\$50	N/A
MIXED GREENS, FRESH ROASTED BEETS, SLICED RED ONION, FETA CHEESE, SLICED ALMONDS AND CRAISINS. SERVED WITH HONEY RASPBERRY VINAIGRETTE ON THE SIDE		
MAZZARO SALAD	\$55	\$75
MIXED GREENS, AGED PROVOLONE, SALAMI, PEPPERONI, MIXED OLIVES AND PEPPERONCINI WITH BALSAMIC VINAIGRETTE		
MINI MOZZ & CHERRY TOMATOES	\$55	N/A
WITH SWEET PESTO SAUCE		
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		
HEARTS OF PALM SALAD	\$50	N/A
WITH CUCUMBERS, ONIONS, TOMATOES AND ARTICHOKE IN HERBED VINAIGRETTE		



BREADS

	<u>40 PCS</u>	<u>70 PCS</u>
ASSORTED BREAD PLATTER	\$20	\$30
ONE DOZEN HARD ROLLS	\$5.00/DOZEN	
ONE DOZEN SOFT ROLLS	\$5.00/DOZEN	
GARLIC BREAD	\$10.00/20 PCS	

