

## ENTRÉE

	Serves	10-12	18-20
<b>Sautéed or Grilled Chicken Piccata</b> Light Lemon Butter Caper Sauce		\$80	\$125
<b>Sautéed or Grilled Chicken Marsala</b> Marsala Wine Demi-Glace & Mushrooms		\$80	\$125
<b>Chicken Parmesan</b> Breaded Cutlets with Mozzarella and Marinara Sauce		\$80	\$125
<b>Chicken Cacciatore GF</b> Boneless Chicken Thighs Braised in Pomodoro Sauce with Sautéed Bell Peppers, Yellow Onion, Garlic and Herbs		\$80	\$125
<b>Sautéed or Grilled Chicken Saltimbocca</b> Prosciutto, Sage and Mushroom in a White Wine Butter Sauce		\$90	\$140
<b>Chicken Francese</b> Chicken Cutlets Dipped in Seasoned Flour and Egg Batter, Sautéed to Perfection then Topped with a Light White Wine and Lemon Butter Sauce		\$90	N/A
<b>Sirloin</b> Hand-Carved Grilled Sirloin with Gorgonzola Crumbles covered in a Rich Demi Sauce		\$100	N/A
<b>Steak Florentine GF</b> Grilled Center Cut Sirloin with Sautéed Spinach and a Light White Wine Garlic Sauce Topped with a Blend of Italian Cheeses.		\$100	N/A
<b>Breaded &amp; Pan Fried Veal Cutlets</b> Available in Piccata, Marsala, Parmesan, & (Saltimbocca— Sm add \$10, Lg add \$15)		\$110	N/A
<b>Eggplant Parmesan</b> Layered with a Blend of Cheeses and Marinara		\$60	\$90
<b>Sausage Peppers &amp; Onions</b> Mazzaro's Spicy Sausage with Sautéed Bell Peppers & Red Onions Simmered with Marinara Sauce		\$60	\$110
<b>Salt &amp; Pepper Crusted Pork Loin</b> With Roasted Garlic Sauce		\$70	\$110
<b>Pan Seared Blackened Salmon GF</b> Dusted with House Dry Rub and Seared to Perfection		\$110	N/A

## PASTA

	Serves	10-12	18-20
<b>Baked Ziti</b> Choice of: Cheese, Beef, OR House-Made Spicy Sausage		\$45	\$75
<b>Spicy Sausage Pepper with Rigatoni</b> Mazzaro's Spicy Sausage with Sautéed Bell Peppers & Red Onions Simmered with Marinara Sauce; Tossed with Rigatoni		\$60	\$85
<b>Lasagna</b> Choice of: Cheese, Beef, House-Made Spicy Sausage OR Spinach Sundried Tomato		\$50	\$90
<b>Cheese Ravioli</b> With Marinara Sauce or <b>ADD Meat Sauce (sm \$10—lg \$15)</b>		\$50	\$80
<b>Spinach &amp; Cheese Manicotti in Marinara</b> Topped with Mozzarella		\$50	\$90
<b>Spaghetti &amp; Meatballs</b> With Marinara Sauce		\$50	\$80
<b>Linguini</b> With House Made Garlic Oil, Red Pepper Flakes, and Shaved Parmesan Cheese.		\$40	\$65
<b>Shrimp with Prosciutto &amp; Peas</b> Penne Pasta Served in a House made Basil Cream Sauce with Sautéed Shrimp, Prosciutto & Peas.		\$70	\$110
<b>Beef Bolognese</b> Large Rigatoni Imported Pasta Tossed in Braised Beef Pomodoro Sauce and Topped with Dollops of Ricotta Cheese.		\$70	\$110
<b>Gnocchi Sorrentina</b> Potato Gnocchi Tossed in Spicy Cherry Pomodoro Sauce, Topped with Fresh Mozzarella and Basil.		\$45	\$75
<b>Chicken and Spinach Cannelloni</b> Roasted Chicken with Sautéed Spinach and a Blend of Imported Italian Cheese Wrapped in Pasta, Topped with Bechamel Sauce and Toasted Breadcrumbs.		\$65	N/A
<b>Pasta Con Broccoli &amp; Chicken</b> Sautéed Boneless Chicken Medallions and Fresh Broccoli Tossed with Penne Pasta in a White Wine Garlic Sauce Topped with Grated Parmigiano Reggiano.		\$70	\$110
<b>Shrimp Scampi Gemelli</b> Sautéed Tail Off Shrimp in Buttery Lemon and White Wine Sauce with Roasted Cherry Tomato Over Gemelli Pasta.		\$70	\$110
<b>Gnocchi w/ Sausage and Broccoli Rabe</b> House Made Mild Italian Sausage Sautéed with Broccoli Rabe, Cherry Tomatoes, and White Wine Sauce, Sprinkled with Chili Flakes and Tossed with Potato Gnocchi.		\$70	\$110
<b>Rigatoni Amatriciana</b> Sautéed Pancetta, Red Onion, and Garlic Deglazed with Red Wine and Finished with Cherry Tomato Sauce, Tossed with Rigatoni Pasta.		\$45	\$75

## MAZZARO'S SIGNATURE CAKES

	Serves	8-12	14-18
<b>Mazzaro's Chocolate Cassata Cake</b> 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		\$45	\$60
<b>Italian Rum Cake</b> Rum Soaked Vanilla Cake Layers, Vanilla & Chocolate Bavarian Cream, Topped with Whipped Cream, Cherries and Sliced Almonds		\$40	\$55
<b>Cannoli Cake</b> Marsala Wine Soaked Vanilla & Chocolate Cake Layers, Cannoli Filling, Bordered with <b>Unfilled</b> Cannoli Shells & Topped with Whipped Cream and Garnished with Chocolate Curls and Pistachios		\$40	\$55
<b>Espresso Cream Cake</b> Marsala Wine Soaked Chocolate Cake Layers, Coffee Flavored Whipped Cream Filling & Icing, Garnished with Espresso Beans		\$40	\$55
<b>Chocolate Mousse Cake</b> Chocolate Cake Layers & Mousse Filling, Topped with Hard Chocolate		\$40	\$55
<b>Carrot Cake</b> Fresh Carrots, Toasted Pecans/Walnuts, Pineapple & Raisins with a Cream Cheese Filling and Icing, Bordered with Crushed Pecans/Walnuts		\$40	\$55
<b>Boston Cream Cake</b> Vanilla Cake Layers with Bavarian Cream Filing and Fudge Icing Garnished with a Cherry		\$40	\$55
<b>Coconut Cream Cake</b> Vanilla Cake Layers with Coconut Cream Filling Iced with Vanilla Whip Cream and Garnished with Toasted Coconut		\$40	\$55
<b>German Chocolate Cake</b> Chocolate Cake Layers with Coconut Pecan Filling and Icing, Chocolate Shavings Bordered with Fudge Icing		\$40	\$55
<b>New York Style Cheesecake (Plain)</b> <b>(REQUIRES 36 HOURS)</b>		\$40	\$55
<b>New York Style Cheesecake Topped w/</b> Choice of: Strawberry or Fig <b>(REQUIRES 36 HOURS)</b>		\$45	\$60
<b>Italian Cheesecake</b> <b>(REQUIRES 36 HOURS)</b> Ricotta cheese, Citron Fruit and Orange Zest, Dusted with Powdered Sugar		\$40	\$55
<b>Chocolate Decadence</b> <b>(REQUIRES 36 HOURS)</b>		\$50	\$65

## DESSERT TRAYS

	Serves	10-12	18-20
<b>Assorted Miniature Sized Pastry Tray</b>		\$45	\$55
<b>Miniature Sized Cannoli Tray</b>		\$45	\$55
<b>Assorted Italian Cookie Tray</b>		\$40	\$50
<b>Assorted Biscotti Tray</b>		\$40	\$50
		<b>Half Pan15pc</b>	<b>Full Pan30pc</b>
<b>Traditional Tiramisu</b> Lady Fingers soaked in Marsala Wine and Freshly Brewed Espresso Coffee with a layer of Mascarpone and Cocoa Powder		\$50	\$90



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](http://www.mazzarosmarket.com)

Market Hours

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

Sat 9:00am-2:30pm

Closed Sundays

**Minimum 24 hours required to order,  
alter 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>
<b>Mediterranean Skewers GF</b>	<b>\$30</b>
Skewers with Sundried Tomatoes, Fresh Pesto Mozzarella Balls, Olives, and Artichokes. Contains Pine Nuts	
<b>Spanakopita</b>	<b>\$30</b>
Spinach and Feta Wrapped in a Buttery Phyllo Dough, Baked to Perfection-Served at Room Temperature (24 Pieces)	
<u>Served Hot</u>	
<b>Mini Meatballs</b>	<b>\$15</b>
Meatballs Covered in House Made Marinara, Barbeque or Swedish. (approx. 1 Inch)	
<b>Chicken Skewers GF</b>	<b>\$35</b>
Grilled Chicken with Choice of Sauce: Marinara, BBQ, or Pesto.	
<b>Bacon Wrapped Scallop Skewers</b>	<b>\$40</b>
Large Grilled Honey Mustard Glazed Bacon Wrapped Scallops on a Skewer	
<b>Zucchini Artichoke Fritter</b>	<b>\$24</b>
Zucchini, Artichokes, Breadcrumbs, Salt, Pepper, Garlic, and Herbs with Romesco Sauce	
<b>Mini Prosciutto Arancini (Rice Balls)</b>	<b>\$24</b>
Prosciutto Di Parma, Risotto and Fontina Cheese Balls Dipped in Seasoned Flour, Eggs, and Breadcrumbs Fried to Perfection. Served with Marinara Sauce.	
<b>Mini Butternut Squash Arancini (Rice Balls)</b>	<b>\$24</b>
Roasted Butternut Squash, Fried Sage Risotto and Parmigiano Reggiano Balls Dipped in Seasoned Flour, Eggs, and Breadcrumbs Fried to Perfection. Served with Fig Sage Sauce.	
<b>Mini Arancini (Rice Balls) side of marinara</b>	<b>\$24</b>
<b>Garlic Shrimp Stuffed Mushrooms</b>	<b>\$30</b>
Scampi Style Shrimp, Parmesan, and Italian Breadcrumbs	
<b>Spinach Ricotta Stuffed Mushroom GF</b>	<b>\$24</b>
Mushrooms Stuffed with a Special Spinach Ricotta Blend	
<b>Large Meatballs in Marinara</b>	<b>\$3.00 Each</b>
<b>Eggplant Rollatini</b>	<b>\$30/1 dozen —\$55/2 dozen</b>
Baked Eggplant Slices Filled with a Special Spinach and Ricotta Blend with a side of Marinara	
<b>Meatball and Sausage Skewers</b>	<b>\$30</b>
A Recipe of Veal, Beef, and Pork Meatballs Skewered with Mild Italian Sausage, Brushed with Rich Tomato Sauce.	

## PLATTERS

	<u>Serves</u>	<u>10-12</u>	<u>18-20</u>
<b>Mazzaro's Dip Sampler</b>	N/A	\$45	
Includes Spinach & Artichoke Dip, Chick Pea Hummus, & Bruschetta; Served with Mazzaro's Fresh Bread & Crackers			
<b>Mazzaro's Spinach Artichoke Dip</b>	N/A	\$45	
In Tuscan Bread Bowl with Fresh Bread & Crackers			
<b>Mazzaro's Hummus Platter</b>	N/A	\$50	
Served with Grilled Pita, Pepperoncini & Olives			
<b>Sliced Seasonal Fruit GF</b>	\$45	\$75	
<b>Fruit &amp; Cheese GF</b>	\$55	\$85	
Seasonal Fruit & Domestic Cheese Served with Crackers			
<b>Artisan Cheese Platter GF</b>	\$75	\$90	
Chef's Choice of Five of Our Best Exotic Hard & Soft Cheeses with Crackers			
<b>Antipasta Platter GF</b>	\$75	\$90	
Sliced Italian Meats & Cheeses, Olives, Pepper Shooters, Mini Mozzarella & Roasted Red Peppers			
<b>Mazzaro's Cheese &amp; Charcuterie GF</b>	\$150	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 <b>**crackers, baguette, &amp; crostini provided are not gluten-free**</b>			
<b>Herb Crusted Beef Tenderloin GF</b>	\$100	\$150	
Thinly Sliced Served with Horseradish Cream			
<b>Caprese Platter GF</b>	\$55	N/A	
Fresh Mozzarella, Tomato, Basil, and Extra Virgin Olive Oil			
<b>Marinated Veggie Platter GF</b>	\$50	\$75	
Grilled Zucchini, Balsamic Mushrooms, Grilled Red Peppers, Marinated Mixed Olives and Marinated Roman Artichoke Hearts			
<b>Prosciutto Wrapped Asparagus GF</b>	\$50	\$75	
with Parmesan			
<b>Shrimp Cocktail Platter GF</b>	\$100	\$145	
with Lemons & Cocktail Sauce			
<b>Sesame Seared Tuna Platter GF</b>	\$100	\$180	
with Wasabi, Soy and Ginger			

## SALADS

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

## SIDES

	<u>Serves</u>	<u>10-12</u>	<u>18-20</u>
<b>Tri-Color Roasted Potatoes GF</b>		\$35	\$55
<b>Mediterranean Potatoes</b>		\$35	\$55
Russet Idaho and Sweet Potato Wedges Roasted in Olive Oil, White Wine, and Herb Broth			
<b>Red Skin Mashed Potatoes GF</b>		\$35	\$55
<b>Green Beans with Butter Sauce GF</b>		\$40	\$65
<b>Vegetable Almondine GF</b>		\$45	\$70
<b>Rice Pilaf GF</b>		\$35	\$55
Long Grain California Rice and Toasted Orzo with Sautéed Yellow Onion Cooked in a Seasoned Herb Chicken Broth.			
<b>Brussels Sprouts GF</b>		\$55	\$75
Roasted with Oil, Garlic, Salt, Pepper			
<b>Steamed Broccoli with Garlic &amp; Parm GF</b>	\$50	\$70	

## SANDWICH TRAYS

<b>#1 Ham, Capicola, Mortadella, Genoa</b>			
<b>#2 Ham, Genoa &amp; Pepperoni</b>			
<b>#3 Tomatoes &amp; Fresh Mozzarella</b>			
<b>#4 Turkey</b>			
<b>#5 Muffuletta</b>			
Ham, Salami & Mortadella with Olive Mix			
<b>#6 Roast Beef</b>			
	<u>Serves</u>	<u>6-8</u>	<u>10-12</u>
<b>Sandwich Tray</b>		\$45	\$70
<i>Sandwich Trays Come with Provolone, Lettuce, Tomato, and Onion on the Sandwich.</i>			
<i>Peppers, Slaw, Mayo, &amp; Mustard on Side</i>			
<b>Italian Tuscan Ring Sandwich</b>		\$45	
<i>1 Choice of Sandwiches Listed Above (10 Pieces)</i>			
	<u>Serves</u>	<u>10-12</u>	<u>18-20</u>
<b>Pinwheel Tray</b>		\$50	\$80
<i>Each Rolled in Flavored Tortilla Wraps with Provolone, Lettuce, Tomato and Onion in the Wrap. Mayo, &amp; Mustard on Side</i>			

## PIZZA

<u>Sicilian Style Whole Sheet Pan Cut Into 12, 24, OR 36 Pieces</u>			
<i>Toppings: Pepperoni, Meatball, Italian Sausage, Grilled Chicken, Pancetta, Tomato, Portabella, Onion, Green Pepper, Broccoli Rabe, Cherry Peppers, Basil</i>			

<b>Meat</b>	\$60
Up to 3 Choices of Toppings, \$3 each for Extra Topping	
<b>Veggie</b>	\$50
Up to 3 Choices of Toppings, \$3 each for Extra Topping	
<b>5 Cheese</b>	\$45

## STROMBOLI

<u>Sliced OR Left Whole with Side Marinara Sauce</u>		
Served Hot OR Cold		\$60
<i>Pepperoni, Salami, Capicola, Ham, Provolone, Red &amp; Green Peppers and Red Onions</i>		
<b>** NO SUBSTITUTIONS **</b>		

## BREADS

	<u>40 pc</u>	<u>70 pc</u>
<b>Assorted Bread Platter</b>	\$20	\$30
<b>One Dozen Hard OR Soft Rolls</b>	\$5.00/Dozen	
<b>**Butter not included with Bread Platter or Rolls**</b>		
<b>Garlic Bread</b>	\$12 (approx. 20 pcs)	