

ENTREE

	Serves	10-12	18-20
Sauteed or Grilled Chicken Piccata Light Lemon Butter Caper Sauce	\$80	\$125	
Sauteed or Grilled Chicken Marsala Marsala Wine Demi-Glace & Mushrooms	\$80	\$125	
Chicken Parmesan Breaded Cutlets with Mozzarella and Marinara Sauce	\$80	\$125	
GLUTEN FREE Chicken Cacciatore Boneless Chicken Thighs Braised in Pomodoro Sauce with Sauteed Bell Peppers, Yellow Onion, Garlic & Herbs	\$80	\$125	
Sauteed or Grilled Chicken Saltimbocca Prosciutto, Sage and Mushroom in a White Wine Butter Sauce	\$90	\$140	
Chicken Francese Chicken Cutlets Dipped in Seasoned Flour and Egg Batter, Sauteed to Perfection, then Topped with a Light White Wine and Lemon Butter Sauce	\$90	N/A	
Sirloin Hand-Carved Grilled Sirloin with Gorgonzola Crumbles Covered in a Rich Demi Sauce	\$115	N/A	
GLUTEN FREE Steak Florentine Grilled Center Cut Sirloin with Sauteed Spinach and a Light White Wine Garlic Sauce Topped with a Blend of Italian Cheeses	\$115	N/A	
Breaded & Pan Fried Veal Cutlets Available in Piccata, Marsala, Parmesan, & (Saltimbocca - SM add \$10, LG add \$15)	\$110	N/A	
Eggplant Parmesan Layered with a Blend of Cheeses and Marinara	\$60	\$90	
Sausage, Peppers & Onions Mazzaro's Spicy Sausage with Sauteed Bell Peppers & Red Onions Simmered with Marinara Sauce	\$60	\$110	
Salt & Pepper Crusted Pork Loin with Roasted Garlic Sauce	\$80	\$125	
GLUTEN FREE Pan Seared Blackened Salmon Dusted with House Dry Rub and Seared to Perfection	\$115	N/A	

PASTA

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

MAZZARO'S SIGNATURE CAKES

	Serves	8-12 ^{8"}	14-18 ^{10"}
Mazzaro's Chocolate Cassata Cake Marsala Wine Soaked Vanilla & Chocolate Cake Layers with a Ricotta, Mascarpone, Orange Zest, Dried Cherry and Chocolate Shaving Filling. Topped with Chocolate Ganache & Chocolate Curls	\$50	\$65	
Italian Rum Cake Rum Soaked Vanilla Cake Layers, Vanilla & Chocolate Bavarian Cream, Topped with Whipped Cream, Cherries, and Sliced Almonds	\$45	\$60	
Cannoli Cake Marsala Wine Soaked Vanilla & Chocolate Cake Layers, Followed with Cannoli Filling and a Border of Unfilled Cannoli Shells, Topped with Whipped Cream and Garnished with Chocolate Curls & Pistachios	\$45	\$60	
Espresso Cream Cake Marsala Wine Soaked Chocolate Cake Layers, Coffee Flavored Whipped Cream Filling & Icing, then Garnished with Espresso Beans	\$45	\$60	
Chocolate Mousse Cake Chocolate Cake Layers & Mousse Filling, Topped with Hard Chocolate	\$45	\$60	
Carrot Cake Fresh Carrots, Toasted Pecans/Walnuts, Pineapple & Raisins with a Cream Cheese Filling and Icing, Bordered with Crushed Pecans/Walnuts	\$45	\$60	
Boston Cream Cake Vanilla Cake Layers with Bavarian Cream illing and Fudge Icing, Garnished with a Cherry	\$45	\$60	
Coconut Cream Cake Vanilla Cake Layers with Coconut Cream Filling, Iced with Vanilla Whip Cream and Garnished with Toasted Coconut	\$45	\$60	
German Chocolate Cake Chocolate Cake Layers with Coconut Pecan Filling and Icing, Chocolate Shaving, and then Bordered with Fudge Icing	\$45	\$60	
New York Style Cheesecake (Plain) *REQUIRES 36 HOURS*	\$45	\$60	
New York Style Cheesecake Topped w/ Choice of: Strawberry or Fig *REQUIRES 36 HOURS*	\$50	\$65	
Italian Cheesecake Ricotta Cheese, Cirton Fruit and Orange Zest, Dusted with Powdered Sugar	\$45	\$60	
GLUTEN FREE Chocolate Amore	\$60	N/A	

DESSERTS

	Serves	10-12	18-20
Assorted Miniature Sized Pastry Tray	\$45	\$65	
Miniature Sized Cannoli Tray	\$45	\$65	
Asorted Italian Cookie Tray	\$40	\$50	
Assorted Biscotti Tray	\$40	\$50	
	<u>Half Pan(15pcs)</u>	<u>Full Pan(30pcs)</u>	
Traditional Tiramisu Lady Fingers Soaked in Marsala Wineand Freshly Brewed Espresso Coffee with a Layer of Mascarpone and Cocoa Powder	\$50	\$90	



ITALIAN MARKET

Catering Menu

2909 22nd Ave N

St Petersburg, Florida 33713

(727) 321-2400

ALL CATERING ORDERS
MUST BE PLACED
THROUGH THE WEBSITE

www.mazzarosmarket.com

Market Hours:
Mon-Fri: 9:00 am - 5:00 pm
Saturday: 9:00 am - 2:30 pm
Closed on Sunday's

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

Additional Information Can Be Found on
the Website

STARTERS

Served Cold	By The Dozen
Mediterranean Skewers	\$30
Skewers with Sundried Tomatoes, Fresh Pesto Mozzarella Balls, Olives, and Artichokes. Contains Pine Nuts	
Spanakopita <i>(24 Pieces)</i>	\$30
Spinach and Feta Wrapped in a Buttery Phyllo Dough, Baked to Perfection - Served at Room Temperature	
Served Hot	
Mini Meatballs	\$15
Meatballs Covered in House Made Marinara, Barbeque, or Swedish. (Approx. 1 Inch)	
Chicken Skewers	\$35
Grilled Chicken with Choice of Sauce: Marinara, Pesto, or BBQ	
Bacon Wrapped Scallop Skewers	\$40
Meatballs Covered in House Made Marinara, Barbeque, or Swedish. (Approx. 1 Inch)	
Zucchini Artichoke Cakes	\$24
Zucchini, Artichokes, Breadcrumbs, Salt, Pepper, Garlic, and Herbs with Romesco Sauce	
Mini Prosciutto Aranchini <i>(Rice Balls)</i>	\$24
Prosciutto Di Parma, Risotto, and Fontina Cheese Balls Dipped in Seasoned Flour, Eggs, and Breadcrumbs Fried to Perfection. Served with Marinara Sauce.	
Mini Butternut Squash Aranchini <i>(Rice Balls)</i>	\$24
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	
Mini Aranchini <i>(Rice Balls)</i>	\$24
Served with a side of Marinara	
Garlic Shrimp Stuffed Mushrooms	\$30
Scampi Style Shrimp, Parmesan, and Italian Breadcrumbs	
Spinach Ricotta Stuffed Mushrooms	\$24
Mushrooms Stuffed with a Special Spinach Ricotta Blend	
Large Meatballs in Marinara	\$3.00 Each
Eggplant Rollatini	\$30/1 doz - \$55/2 doz
Baked Eggplant Sliced Filled with a Special Spinach and Ricotta Blend, paired with a side of Marinara	
Meatball & Sausage Skewers	\$24
A Recipe of Veal, Beef, and Pork Meatballs Skewered with Mild Italian Sausage, Brushed with Rich Tomato Sauce	

PLATTERS

	Serves 10-12	18-20
Mazzaro’s Dip Sampler	N/A	\$45
Includes Spinach & Artichoke Dip, Chick Pea 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		
Sliced Seasonal Fruit	\$45	\$75
Fruit & Cheese	\$55	\$85
Seasonal Fruit & Domestic Cheese Served with Crackers		
Artisan Cheese Platter	\$75	\$100
Chef’s Choice of Five of Our Best Exotic Hard & Soft Cheeses with Crackers		
Antipasta Platter	\$75	\$100
Sliced Italian Meats & Cheeses, Olives, Pepper Shooters, Mini Mozzarella, & Roasted Red Peppers		
Mazzaro’s Cheese & Charcuterie	\$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		
CRACKERS, BAGUETTES, & CROSTINIS PROVIDED ARE NOT GLUTEN-FREE		
Herb Crusted Tenderloin	\$125	\$195
Thinly Sliced Served with Horseradish Cream		
Caprese Platter	\$55	N/A
Fresh Mozzarella, Tomato, Basil, and Extra Virgin Olive Oil		
Marinated Veggie Platter	\$50	\$75
Grilled Zucchini, Balsamic Mushrooms, Grilled Red Peppers, Marinated Mixed Olives and Marinated Roman Artichoke Hearts		
Prosciutto Wrapped Asparagus	\$50	\$75
with Parmesan		
Shrimp Cocktail Platter	\$100	\$145
with Lemon & Cocktail Sauce		
Sesame Seared Tuna Platter	\$125	N/A
with Wasabi, Soy, and Ginger		
SOY PROVIDED IS NOT GLUTEN FREE		

SALADS

	Serves 10-12	18-20
GLUTEN FREE Garden Salad	\$45	\$65
Romaine Lettuce, Tomato, Cucumbers, Carrots, Eggs, and Green Peppers with Italian Vinaigrette (Add Chicken; SM \$15, LG \$25)		
Caesar Salad	\$45	\$60
Romaine Lettuce, Shredded Pecorino and Herbed Croutons with Caesar Dressing (Add Chicken; Sm \$15, LG \$25)		
GLUTEN FREE Greek Salad	\$55	\$75
Romaine Lettuce, Tomatoes, Kalamata Olives, Green Pepper, Pepperoncini, Feta Cheese & Potato Salad with Feta Greek Dressing		
GLUTEN FREE Mazzaro Salad	\$55	\$75
Mixed Greens, Aged Provolone, Salami, Pepperoni, Mixed Oniles, and Pepperoncini with Balsamic Vinaigrette		
Mixed Green Salad	\$50	\$65
Mixed Greens, Oven Roasted Tomatoes, Herbed Croutons and Shaved Parmesan with Balsamic Vinaigrette (Add Chicken, SM \$15, LG \$25)		
Pesto Gemelli	\$45	\$75
Pasta, Pesto, Cherry Tomatoes, Lemon Juice, Basil and Pine Nuts		
GLUTEN FREE Classic Chicken Salad	\$50	N/A
Seasonal Salad	\$50	N/A
Summer & Spring or Fall & Winter Seasonal Salad - Please Call		
GLUTEN FREE Hearts of Palm Salad	\$50	N/A
with Cucumbers, Onions, Tomatoes and Artichokes in Herbed Vinaigrette		
Italian Pasta Salad	\$45	\$75
with Cucumbers, Onions, Tomatoes and Artichokes in Herbed Vinaigrette		
Italian Orzo	\$45	N/A
Raisins, Cranberries, Tomatoes, Shallots, Scallions, and Pine Nuts Tossed in Balsamic Vinaigrette		
Farro Salad	\$55	N/A
Farro, White Bean, Tri-Colored Peppers, Red Onion, Broccoli Florets, Radicchio, Yellow & Red Tomatoes with a Tahini Vinaigrette		
SIDES		
	Serves 10-12	18-20
GLUTEN FREE Tri-Color Roasted Potatoes	\$35	\$55
Red Skin Mashed Potatoes	\$35	\$60
Green Beans with Butter Sauce	\$45	\$65
Vegetable Almondine	\$45	\$70
Brussels Sprouts	\$60	\$80
Steamed Broccoli with Garlic & Parm	\$50	\$70
Mediterranean Potatoes	\$35	\$65
Rice Pilaf	\$35	\$55
Penne Alfredo	\$50	\$80
Penne Marinara	\$45	\$70

SANDWICH TRAYS

#1 Ham, Capicola, Mortadella, & Genoa		
#2 Ham, Genoa, & Pepperoni		
#3 Tomatoes & Fresh Mozzarella		
#4 Turkey	**For Small Trays; Choose Up To 3 Sandwiches Types	
#5 Muffaletta (Ham, Salami, & Mortadella with Olive Mix)	**For Large Trays; Choose Up To 6 Sandwich Types	
#6 Roast Beef		
	Serves 6-8	10-12
Sandwich Tray	\$45	\$70
Sandwich Trays Come with Prvolone, Lettuce, Tomato, and Onion on the Sandwich. Peppers, Slaw, Mayo, & Mustard are on the Side		
	Serves 10-12	18-20
Pinwheel Tray	\$50	\$80
Each Rolled in Flavored Tortilla Wraps with Provolone, Lettuce, Tomato and Onion. Mayo & Mustard are on the Side.		
<u>PIZZA</u>		
<u>Sicilian Syle Whole Sheet Pan Cut Into 12, 24, OR 36 Pieces.</u>		
Toppings: Pepperoni, Meatballs, Italian Sausage, Grilled Chicken, PAncetta, Tomato, Portobello, Onion, Green Pepper, Broccoli Rabe, Cherry Peppers, Basil.		
Meat		\$60
Up to 3 Choices of Toppings, \$3 each for Additional Toppings		
Veggie		\$50
Up to 3 Choices of Toppings, \$3 each for Additional Toppings		
5 Cheese		\$45
<u>STROMBOLI</u>		
<u>Sliced or Left Whole with a Side of Marinara</u>		
Served Hot or Cold		\$60
Pepperoni, Salami, Capicola, Ham, Provolone, Red & Green Peppers, and Red Onions **NO SUBSTITUTIONS**		
<u>BREADS</u>		
Assorted Bread Platter	\$20	\$30
One Dozen Hard or Soft Rolls	\$5.00/Dozen	
**BUTTER NOT INCLUDED WITH BREAD PLATTER OR ROLLS		
Garlic Bread	\$12 (Approx. 20 pcs)	