

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

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

MAZZARO'S SIGNATURE CAKES			
	Serves	8"	10"
	8-12	14-18	
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 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			
Boston Cream Cake	\$40	\$55	
Vanilla Cake Layers with Bavarian Cream Filling 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 Garnished with Toasted Coconut			
German Chocolate Cake	\$40	\$55	
Chocolate Cake Layers with Coconut Pecan Filling and Icing, Chocolate Shavings Bordered with Fudge Icing			
New York Style Cheesecake (Plain)	\$40	\$55	
(REQUIRES 36 HOURS)			
New York Style Cheesecake Topped w/	\$45	\$60	
Choice of: Strawberry or Fig (REQUIRES 36 HOURS)			
Italian Cheesecake (REQUIRES 36 HOURS)	\$40	\$55	
Ricotta cheese, Citron Fruit and Orange Zest, Dusted with Powdered Sugar			
Chocolate Decadence (REQUIRES 36 HOURS)	\$50	\$65	

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	\$90	
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 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			PLATTERS			SALADS			SANDWICH TRAYS		
Served Cold	By The Dozen		Serves	10-12	18-20	Serves	10-12	18-20			
Mediterranean Skewers GF	\$30		Mazzaro's Dip Sampler			Garden Salad GF			#1 Ham, Capicola, Mortadella, Genoa		
			Includes Spinach & Artichoke Dip, Chick Pea Hummus, & Bruschetta; Served with Mazzaro's Fresh Bread & Crackers			Romaine Lettuce, Tomato, Cucumbers, Carrots, Eggs, and Green Peppers with Italian Vinaigrette			For Small Tray choose up to 3 sandwich types; For Large Tray choose up to 6 sandwich types.		
Skewers with Sundried Tomatoes, Fresh Pesto Mozzarella Balls, Olives, and Artichokes. Contains Pine Nuts						Caesar Salad			#2 Ham, Genoa & Pepperoni		
Spanakopita	\$30		Mazzaro's Spinach Artichoke Dip			Romaine Lettuce, Shredded Pecorino and Herbed Croutons with Caesar Dressing (add chicken \$10 for SM \$15 for LG)			#3 Tomatoes & Fresh Mozzarella		
Spinach and Feta Wrapped in a Buttery Phyllo Dough, Baked to Perfection-Served at Room Temperature (24 Pieces)			In Tuscan Bread Bowl with Fresh Bread & Crackers			Greek Salad GF			#4 Turkey		
Served Hot						Romaine Lettuce, Tomatoes, Kalamata Olives, Green Pepper, Pepperoncini, Feta Cheese & Potato Salad with Feta Greek Dressing			#5 Muffuletta		
Mini Meatballs	\$15		Mazzaro's Hummus Platter			Mazzaro Salad GF			Ham, Salami & Mortadella with Olive Mix		
Meatballs Covered in House Made Marinara, Barbeque or Swedish. (approx. 1 Inch)			Served with Grilled Pita, Pepperoncini & Olives			Mixed Greens, Aged Provolone, Salami, Pepperoni, Mixed Olives and Pepperoncini with Balsamic Vinaigrette			#6 Roast Beef		
Chicken Skewers GF	\$35		Sliced Seasonal Fruit GF			Mixed Green Salad					
Grilled Chicken with Choice of Sauce: Marinara, BBQ, or Pesto.			Fruit & Cheese GF			Mixed Greens, Oven Roasted Tomatoes, Herbed Croutons and Shaved Parmesan with Balsamic Vinaigrette					
Bacon Wrapped Scallop Skewers	\$40		Seasonal Fruit & Domestic Cheese Served with Crackers			Pesto Gemelli					
Large Grilled Honey Mustard Glazed Bacon Wrapped Scallops on a Skewer			Artisan Cheese Platter GF			Pasta, Pesto, Cherry Tomatoes, Lemon Juice, Basil, and Pine Nuts					
Zucchini Artichoke Cakes	\$24		Chef's Choice of Five of Our Best Exotic Hard & Soft Cheeses with Crackers			Classic Chicken Salad GF					
Zucchini, Artichokes, Breadcrumbs, Salt, Pepper, Garlic, and Herbs with Romesco Sauce			Antipasta Platter GF			Seasonal Salad					
Mini Prosciutto Arancini (Rice Balls)	\$24		Sliced Italian Meats & Cheeses, Olives, Pepper Shooters, Mini Mozzarella & Roasted Red Peppers			Summer & Spring or Fall & Winter Seasonal Salad-- Please Call					
Prosciutto Di Parma, Risotto and Fontina Cheese Balls Dipped in Seasoned Flour, Eggs, and Breadcrumbs Fried to Perfection. Served with Marinara Sauce.						Hearts of Palm Salad GF					
Mini Butternut Squash Arancini (Rice Balls)	\$24		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			Italian Pasta Salad					
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.			Mazzaro's Cheese & Charcuterie GF			Cold Pasta, Assorted Vegetables and Italian Dressing					
Mini Arancini (Rice Balls) side of marinara	\$24		Herb Crusted Beef Tenderloin GF			Italian Orzo					
Garlic Shrimp Stuffed Mushrooms	\$30		Thinly Sliced Served with Horseradish Cream			Raisins, Cranberries, Tomatoes, Shallots, Scallions and Pine Nuts Tossed in Balsamic Vinaigrette					
Scampi Style Shrimp, Parmesan, and Italian Breadcrumbs			Caprese Platter GF			Farro Salad					
Spinach Ricotta Stuffed Mushroom GF	\$24		Fresh Mozzarella, Tomato, Basil, and Extra Virgin Olive Oil			Farro, White Bean, Tri-Colored Peppers, Red Onion, Broccoli Florets, Radicchio, Yellow & Red Tomatoes with a Tahini Vinaigrette					
Mushrooms Stuffed with a Special Spinach Ricotta Blend			Marinated Veggie Platter GF								
Large Meatballs in Marinara	\$3.00 Each		Grilled Zucchini, Balsamic Mushrooms, Grilled Red Peppers, Marinated Mixed Olives and Marinated Roman Artichoke Hearts								
Eggplant Rollatini	\$30/1 dozen —\$55/2 dozen		Prosciutto Wrapped Asparagus GF								
Baked Eggplant Slices Filled with a Special Spinach and Ricotta Blend with a side of Marinara			with Parmesan								
Meatball and Sausage Skewers	\$30		Shrimp Cocktail Platter GF								
A Recipe of Veal, Beef, and Pork Meatballs Skewered with Mild Italian Sausage, Brushed with Rich Tomato Sauce.			with Lemons & Cocktail Sauce								
			Sesame Seared Tuna Platter GF								
			with Wasabi, Soy and Ginger								



CATERING HEATING INSTRUCTIONS

Leave all food out at room temperature for 45 minutes before thoroughly heating

LASAGNA, ZITI, EGGPLANT PARM, CASSEROLES:

Heat at 375° for 45 min or until desired temp and color (covered)

Let stand for approximately 25 min **before** cutting

SIRLOIN: Heat at 350° for 20 min(covered)

CHICKEN DISHES: Heat at 350° for 45 min (covered)

FISH DISHES: Heat at 350° for 30 min (covered)

VEGGIE DISHES: Heat at 350° for 35 min (covered)

HORS D'OEUVRES: Heat at 350° for 10-15 min (tented)

PASTA DISHES: Heat at 350° for 30-40 min (covered)

Due to the varying oven temperatures, thoroughly heated means the temperature should be 150° degrees in the center (FOR ALL DISHES)