



Catering Menu

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www.mazzellasmarket.com

Whether you are planning a formal event, such as a wedding, or an intimate gathering at home, Mazzella's Gourmet Market's experienced catering team is here to assist. From Menu design & execution to full service staffing, our attention to detail will ensure a successful and memorable event.

HORS D'OEUVRES

(2 Dozen Minimum)

SHAVED BEEF TENDERLOIN CROSTINI <i>(Horseradish or Garlic Aioli)</i>	\$2.50 EA.	FRUIT & CHEESE SKEWERS <i>(Vegetarian)</i>	\$2.50 EA.
FIG & MASCARPONE CROSTINI	\$2.50 EA.	BOCCONCINI MOZZARELLA SKEWERS	\$2.50 EA.
ANTIPASTO SKEWERS	\$2.50 EA.	MINI LUMP CRAB CAKES	\$2.50 EA.
		PEAR & BRIE WITH ALMOND PHYLLO PURSE <i>(Vegetarian)</i>	\$2.00 EA.

HOT APPETIZERS

	HALF TRAY	FULL TRAY		HALF TRAY	FULL TRAY
MOZZARELLA EN CAROZZA <i>Delicate wedges of golden crusted fried mozzarella</i>	\$45.00	\$85.00	EGGPLANT TOWERS <i>Breaded Sicilian eggplant layered with fresh mozzarella & a touch of marinara sauce</i>	\$45.00	\$85.00
CHEESE RICEBALLS	\$45.00	\$85.00	ARTICHOKE TOSCANA <i>Baked artichoke hearts, stuffed with homemade breadcrumbs, parmigiano Reggiano, garlic & herbs</i>	\$55.00	\$100.00
SPINACH RICEBALLS	\$45.00	\$85.00	BAKED CLAMS OREGENATA	\$55.00	\$100.00
SICILIAN RICEBALLS	\$45.00	\$85.00	COCONUT SHRIMP	\$65.00	\$125.00
PROSCIUTTO BALLS	\$45.00	\$85.00	BACON WRAPPED SCALLOPS	\$65.00	\$125.00
MAC & CHEESE BALLS	\$45.00	\$85.00	STUFFED PEPPERS <i>Vegetarian Stuffing or Sausage Stuffing</i>	\$45.00	\$85.00
POTATO CROQUETTES	\$45.00	\$85.00	PIGS IN BLANKET	\$45.00	\$85.00
FRIED RAVIOLI	\$45.00	\$85.00			
WINGS <i>(Buffalo or Honey BBQ)</i>	\$50.00	\$100.00			
STUFFED MUSHROOMS <i>Vegetarian Stuffing or Sausage Stuffing</i>	\$45.00	\$85.00			

PARTY PLATTERS

	12" PLATTER	16" PLATTER		12" PLATTER	16" PLATTER
ANTIPASTO DELLA CASA <i>House selection of fine Italian specialties, garnished with Imported dry sausage, soppressata, pepperoni and provolone</i>	\$50.00	\$90.00	GRILLED VEGGIE PLATTER <i>An array of fresh gilled veggies drizzled in balsamic</i>	\$50.00	\$90.00
IMPORTED CHEESE PLATTER <i>A fine selection of quality imported and domestic cheeses, cubed and garnished with fruit</i>	\$50.00	\$90.00	MOZZARELLA CAPRESE PLATTER <i>Homemade Fresh Mozzarella, ripe tomatoes, fresh basil, fire roasted peppers, olives, drizzled in extra virgin olive oil</i>	\$50.00	\$90.00
COLD CUT PLATTER <i>Assorted Boars Head and house roasted deli meats</i>	\$50.00	\$90.00	CRUDITÉ PLATTER <i>Beautifully arranged fresh cut veggies, served with house dipping sauce</i>	\$50.00	\$90.00
STUFFED SPECIALTY BREAD PLATTER <i>Choice of up to 3 of your favorite homemade stuffed breads including: Prosciutto, Chicken Parm., Meatball Parm., Eggplant Parm., Stromboli, Pepperoni & Mozzarella, Broccoli & Cheddar, Spinach & Mozzarella</i>	\$50.00	\$90.00	SHRIMP COCKTAIL <i>Tender jumbo shrimp, fresh lemon wedges and homemade cocktail sauce</i>	\$65.00	\$125.00
BRUSCHETTA CROSTINI <i>Diced tomatoes, red onions, fresh basil, and herbs, served along side our own crostini</i>	\$45.00	\$85.00	ITALIAN EGG ROLL PLATTER <i>Choice of Cheesesteak, Chicken Cheesesteak, Buffalo Chicken</i>	\$50.00	\$90.00

BIG BITE FOOTERS

Specialty baked Italian bread ranging from 3 Feet to 6 Feet Long.

We can customize any 3 "Footer" into any letter or number desired for additional cost of \$5.00.
\$10.00 refundable deposit on number and letter sandwiches for the boards.

Includes Homemade Potato Salad, Macaroni Salad or Cole Slaw (1 lb. per foot)
Garden Salad or Caesar Salad can be substituted (additional cost may apply)

Includes Italian Vinaigrette, Mustard, Mayonaise, Balsamic Glaze (if applicable)

AMERICAN STYLE

\$18.00 PER FOOT

Boar's Head Ham, Turkey, Homemade Roast Beef
Genoa Salami, Pepperoni, American Cheese,
Lettuce and Tomato

DOMESTIC ITALIAN

\$18.00 PER FOOT

Boars Head Ham, Genoa Salami, Provolone,
Lettuce, Tomato and Roasted Red Peppers

OLD FASHIONED TURKEY CLUB

\$18.00 PER FOOT

Thinly Sliced Turkey Breast, Imported Swiss
Cheese, Crisp Bacon, Lettuce and Tomato

IMPORTED ITALIAN

\$20.00 PER FOOT

Prosciutto, Sopresatta, Ham Cappy,
Capicollo, Provolone, Lettuce, Tomato and
Roasted Red Peppers

HOMEMADE CHICKEN CUTLET

\$20.00 PER FOOT

Choice of Crispy or Grilled Chicken Cutlet,
Fresh Mozzarella and Roasted Red Peppers

CALIFORNIA CHICKEN CUTLET

\$20.00 PER FOOT

Chicken Cutlet, American Cheese,
Lettuce and Tomato

SICILIAN

\$20.00 PER FOOT

Thinly Sliced Breaded Eggplant, Broccoli
Rabe and Fresh Mozzarella

ROAST BEEF ITALIANO

\$20.00 PER FOOT

Homemade Roast Beef, Fresh Mozzarella,
Lettuce and Tomato

SANDWICH PLATTERS

	SMALL	LARGE		SMALL	LARGE
GOURMET WRAP PLATTER	\$50.00	\$85.00	GOURMET PANINI PLATTER	\$50.00	\$85.00
Assorted Wraps Plattered and Garnished	(18 PCS)	(30 PCS)	Assortment of your favorite Panini's, Cut and Plattered	(15 PCS)	(30 PCS)
MINI SANDWICH PLATTER	\$50.00	\$85.00	COMBO PLATTER		\$90.00
Assortment of your favorite Gourmet Sandwiches, on Fresh Baked Italian Bread, Plattered and Garnished.	(16 PCS)	(32 PCS)	Choice of 2 Varieties: Wraps, Hero's or Panini's		
			SLOPPY JOE PLATTER	\$60.00	\$110.00
			(TRIPLE DECKER)	(20 PCS)	(40 PCS)
			Choice of Meat, Swiss Cheese, Cole Slaw and Russian Dressing on N.Y. Style Rye Bread		

PASTA SALADS

	SMALL BOWL	LARGE BOWL		SMALL BOWL	LARGE BOWL
PASTA BRUSCHETTA	\$45.00	\$85.00	MEDITERRANEAN ORZO SALAD	\$45.00	\$85.00
Homemade Fresh Mozzarella, Plum Tomato, Fresh Basil and Extra Virgin Olive Oil			Cucumber, Tomato and Feta Cheese		
FETTUCINE PASTA SALAD	\$45.00	\$85.00	RAVIOLETTI SALAD	\$45.00	\$85.00
Baby Spinach, Sun Dried Tomatoes, Roasted Peppers and Grilled Chicken			Mini Cheese Ravioli in a Delicate Balsamic Reduction		
TORTELLINI PESTO	\$45.00	\$85.00	PASTA WITH GRILLED VEGETABLES	\$45.00	\$85.00
Cheese Tortellini, Baby Spinach, Thinly Sliced Red Onion, Grape Tomato, Crumbled Feta and Basil Pesto			Bowtie Pasta, Seasonal Grilled Veggies, Drizzled in Extra Virgin Olive Oil and Italian Seasonings		

HOT BUFFET PARTY PACKAGES & A LA CARTE MENU

Mazzella's of Mountainside offers A Hot Buffet Party Package for Parties of 20 Guests or More.

The Following items are included in the Party Package:

Choice of Tossed or Caesar Salad, Dinner Rolls, Butter Chips, Grated Cheese, Extra Sauce, Plates, Forks, Knives, Napkins, Serving Utensils and Cookie Tray.

We also offer Sterno Racks with Water Pans which require an \$8 refundable deposit per rack setup. Half trays may be substituted for full trays.

PARTY PACKAGES

\$15.99 PER PERSON

SEAFOOD OR VEAL ADD \$2.99 PER PERSON

FILET MIGNON \$3.99 PER PERSON

20 PEOPLE - CHOICE OF 3 FULL TRAYS

70 PEOPLE - CHOICE OF 9 FULL TRAYS

30 PEOPLE - CHOICE OF 4 FULL TRAYS

80 PEOPLE - CHOICE OF 10 FULL TRAYS

40 PEOPLE - CHOICE OF 5 FULL TRAYS

90 PEOPLE - CHOICE OF 11 FULL TRAYS

50 PEOPLE - CHOICE OF 7 FULL TRAYS

100 PEOPLE - CHOICE OF 12 FULL TRAYS

60 PEOPLE - CHOICE OF 8 FULL TRAYS

Please review menu selection below when planning your Party Package.

A LA CARTE MENU

PASTA ENTREES

1/2 Tray Feeds 8-10 People • Full Tray Feeds 15-18 People

	1/2 TRAY	FULL TRAY		1/2 TRAY	FULL TRAY
FARFALLE WITH CREAMY PESTO SAUCE	\$45.00	\$75.00	PENNE VODKA	\$40.00	\$75.00
<i>Bowtie Pasta in a Pesto Cream Sauce</i>			<i>San Marzano Tomatoes with a touch of Cream, Shallots and Vodka</i>		
STUFFED SHELLS	\$40.00	\$75.00	PASTA WITH PROSCIUTTO, PEAS & ONIONS	\$45.00	\$85.00
<i>Filled with a Rich Blend of Fresh Ricotta, Mozzarella Cheese, Pecorino Romano, topped with your choice of Marinara, Bolognese or Vodka Sauce</i>			FOUR CHEESE MAC & CHEESE	\$45.00	\$85.00
MANICOTTI	\$40.00	\$75.00	<i>Pasta with Imported & Domestic Cheeses melted to perfection</i>		
<i>Filled with Fresh Ricotta, topped with your choice of Marinara, Bolognese or Vodka Sauce</i>			FARFALLE TUSCANY	\$45.00	\$85.00
PASTA PRIMAVERA	\$40.00	\$75.00	<i>Prosciutto (optional), Cremini Mushrooms, Baby Peas, touch of Tomato in a delicate Cream Sauce</i>		
<i>Fresh Seasonal Vegetables in a Light Garlic & Oil</i>			RIGATONI BOLOGNESE	\$40.00	\$75.00
CAVATELLI & BROCCOLI	\$40.00	\$75.00	<i>Ground Sirloin, Carrots, Celery, Onions, Tomatoes and Fresh Herbs</i>		
<i>Fresh Broccoli Florets, Light Garlic & Oil, grated Pecorino Romano</i>			LINGUINI WITH CLAM SAUCE	\$45.00	\$85.00
CHEESE LASAGNA	\$45.00	\$85.00	<i>Bianco: Fresh Baby Clams, Garlic, White Wine, Fresh Parsley</i>		
<i>Fresh Ricotta, Homemade Mozzarella, Parmigiano Reggiano and Marinara Sauce</i>			<i>Rosso: Fresh Baby Clams, Garlic, Fresh Tomatoes & Parsley</i>		
MEAT LASAGNA	\$45.00	\$85.00	PASTA NONNA	\$50.00	\$90.00
<i>Lean Ground Sirloin, Fresh Ricotta, Homemade Mozzarella and Marinara Sauce</i>			<i>Eggplant, Sundried Tomatoes, Ricotta Salata</i>		
VEGETABLE LASAGNA	\$45.00	\$85.00	ST. JOSEPH PASTA	\$50.00	\$90.00
<i>Baby Spinach, Broccoli Florets, Zucchini, Mushrooms, Fresh Ricotta and Mozzarella</i>			<i>Crumbled Sausage, Broccoli Rabe, & Sundried Tomatoes</i>		
BAKED ZITI	\$40.00	\$75.00	GNOCCHI PESTO	\$45.00	\$85.00
<i>Homemade Fresh Mozzarella, Fresh Ricotta in Marinara Sauce</i>			<i>Potato Dumplings, Basil Pesto, Sautéed Zucchini, Sundried Tomato, Pecorino Romano</i>		

CHICKEN AND VEAL ENTREES

1/2 Tray Feeds 8-10 People • Full Tray Feeds 15-18 People

	1/2 TRAY	FULL TRAY		1/2 TRAY	FULL TRAY
FRANCESE			CHICKEN INVOLTINI	\$50.00	\$95.00
<i>Sautéed in a Light Lemon Butter and White Wine Sauce</i>			<i>Tender Chicken Breast lightly pounded & butterflied and stuffed with your choice of:</i>		
Chicken	\$50.00	\$95.00	Cordon Bleu: Ham, Mild Provolone & Fresh Parsley		
Veal (Milk Fed)	\$90.00	\$175.00	Spinach & Mozzarella		
MARSALA			Valdostano: Prosciutto, Fresh Mozzarella, Sundried Tomatoes, Roasted Red Peppers & Fresh Basil		
<i>Sautéed with Mushrooms in a Light Marsala Wine Sauce</i>			PETER LUGER CHICKEN	\$50.00	\$95.00
Chicken	\$50.00	\$95.00	<i>Chicken Tenders tossed in our homemade Peter Luger Style Sauce</i>		
Veal (Milk Fed)	\$90.00	\$175.00	HONEY MUSTARD CHICKEN	\$50.00	\$95.00
PARMIGIANA			<i>Chicken Tenders coated in our famous original recipe Honey Mustard Sauce</i>		
<i>Plum Tomato Sauce and Melted Mozzarella</i>			BALSAMIC CHICKEN	\$50.00	\$95.00
Chicken	\$50.00	\$95.00	<i>Grilled or Fried Chicken Tenders and Vinegar Peppers Tossed in our very own Homemade Balsamic Dressing</i>		
Veal (Milk Fed)	\$90.00	\$175.00	SESAME CHICKEN	\$50.00	\$95.00
FIorentina			<i>Chicken Tenders coated in our homemade Sesame Teriyaki Sauce</i>		
<i>Tender Sautéed Chicken or Veal, layered with Prosciutto, Fresh Mozzarella, Roasted Red Peppers in a Port Wine Reduction</i>			CHICKEN MEATBALLS	\$50.00	\$95.00
Chicken	\$50.00	\$95.00	<i>Ground White Meat Chicken, Sautéed Broccoli, Vidalia Onions, touch of Garlic and a sprinkle of Pecorino Romano</i>		
Veal (Milk Fed)	\$90.00	\$175.00	CHICKEN MURPHY	\$50.00	\$95.00
SORRENTINA			<i>Tender Chicken Breast with Peppers, Onions, Olives, with Sliced Hot Cherry Peppers</i>		
<i>Tender Sautéed Chicken or Veal layered with Prosciutto, Fresh Mozzarella, Thinly Sliced Eggplant in a Port Wine Reduction</i>			CHICKEN NAPOLI	\$50.00	\$95.00
Chicken	\$50.00	\$95.00	<i>Tender Sautéed Chicken, Spinach, Fresh Mozzarella, Port Wine Gravy</i>		
Veal (Milk Fed)	\$90.00	\$175.00			
CHICKEN ZINGARA	\$50.00	\$95.00			
<i>Tender Sautéed Chicken, Baby Artichokes, Roasted Red Peppers, in a Light Lemon, Butter, White Wine Sauce</i>					

BEEF AND PORK ENTREES

1/2 Tray Feeds 8-10 People • Full Tray Feeds 15-18 People

	1/2 TRAY	FULL TRAY		1/2 TRAY	FULL TRAY
STEAK TERIYAKI	\$50.00	\$95.00	STUFFED PORK ROAST	\$55.00	\$100.00
<i>Thinly Sliced Angus Steak in a Delicate Homemade Teriyaki Sauce</i>			<i>Baby Spinach, Seasoned Breadcrumbs, Roasted Red Peppers, Shredded Asiago & Mozzarella served with your choice of Vegetable</i>		
STEAK PIZZAIOLA	\$50.00	\$95.00	SAUSAGE & PEPPERS SAN GENNARO STYLE	\$50.00	\$95.00
<i>Thinly sliced Tender Angus Steak, layered with Potatoes, Sautéed Mushrooms, in a Fresh Tomato Sauce</i>			<i>Homemade Sausage Broiled & Sautéed with Onions, Red & Green Bell Peppers, and served plain or with Marinara Sauce (with or without potatoes)</i>		
PEPPER STEAK	\$50.00	\$95.00	SAUSAGE & BROCCOLI RABE	\$50.00	\$95.00
<i>Tender strips of Beef with Red & Green Bell Peppers in a Homemade Beef Stock</i>			<i>A classic combination of Homemade Sausage & Sautéed Broccoli Rabe</i>		
HOMEMADE ROAST BEEF	\$50.00	\$95.00	BABY BACK RIBS	\$55.00	\$100.00
<i>Homemade Seasoned Top Round sliced & layered in our very own Port Wine Gravy</i>			<i>Pork Ribs slowly cooked until they "Fall off the Bone" in our Homemade Barbecue Sauce</i>		
HOMEMADE MEATBALLS	\$45.00	\$85.00	BBQ PULLED PORK	\$50.00	\$95.00
<i>In a Fresh Tomato Sauce</i>			<i>Pork Shoulder slowly baked for hours until fork tender</i>		
SWEDISH MEATBALLS	\$45.00	\$85.00	PORK CUTLET MILANESE	\$50.00	\$95.00
<i>Cocktail Size Meatballs in White Wine & our very own Homemade Beef Stock</i>			<i>Breaded Pork Cutlets with Hot and Sweet Cherry Peppers</i>		
BEEF WITH MUSHROOMS	\$50.00	\$95.00	FILET MIGNON	MARKET PRICE	
<i>Tender Medallions of Beef Sautéed with Mushrooms in our very own Beef Stock</i>			<i>Oven Roasted Beef Tenderloins cooked Medium Rare (recommended), sliced and served with your choice of Vegetables</i>		
SAUSAGE & MEATBALL MARINARA	\$50.00	\$95.00			

SEAFOOD

1/2 Tray Feeds 8-10 People • Full Tray Feeds 15-18 People

	1/2 TRAY	FULL TRAY		1/2 TRAY	FULL TRAY
SHRIMP PARMIGIANA <i>Shrimp Milanese, Topped with Plum Tomato Sauce and Melted Fresh Mozzarella</i>	\$65.00	\$125.00	SALMON (BAKED) <i>Choice of Teriyaki, Bruschetta or Oreganata</i>	\$65.00	\$125.00
SHRIMP FRANCESE <i>Sautéed in Light Lemon, Butter and White Wine Sauce</i>	\$65.00	\$125.00	FLOUNDER FRANCESE <i>Sautéed in Light Lemon, Butter and White Wine Sauce</i>	\$65.00	\$125.00
SHRIMP SCAMPI <i>Sautéed in Butter, White Wine and Fresh Garlic</i>	\$65.00	\$125.00	FLOUNDER MILANESE <i>Sautéed in Light Lemon, Butter and White Wine Sauce</i>	\$65.00	\$125.00
SHRIMP OREGANATA <i>(Oven Ready)</i>	\$65.00	\$125.00	SEAFOOD FRA DIAVOLO (GLUTEN FREE) <i>Bouillabase of Fresh Seafood in a Light Marinara and Fish Stock Choice of Mild or Spicy</i>	\$65.00	\$125.00
MUSSELS MARINARA	\$55.00	\$100.00	SEAFOOD SALAD <i>Shrimp, Calamari, Pulpo, Celery, Fresh Peppers and Fresh Lemon Juice</i>	\$65.00	\$125.00
CALIMARI MARINARA	\$55.00	\$100.00			

VEGETABLE AND GRAINS

1/2 Tray Feeds 8-10 People • Full Tray Feeds 15-18 People

	1/2 TRAY	FULL TRAY		1/2 TRAY	FULL TRAY
EGGPLANT PARMIGIANA (VEGETARIAN) <i>Plum Tomato Sauce, Fresh Mozzarella and Pecorino Romano</i>	\$45.00	\$85.00	OVEN ROASTED POTATOES <i>Baby Bliss Potatoes, with Rosemary, Garlic and House Seasoning</i>	\$45.00	\$85.00
EGGPLANT ROLLATINI (VEGETARIAN) <i>Stuffed with Fresh Ricotta, Fresh Mozzarella, Pecorino Romano, topped with Marinara Sauce</i>	\$45.00	\$85.00	CREAMY MASHED POTATOES	\$50.00	\$95.00
GRILLED VEGETABLE MEDLEY (VEGAN/GLUTEN FREE) <i>Assortment of Fresh Seasonal Veggies drizzled in our House Balsamic Dressing</i>	\$50.00	\$95.00	ARTICHOKE FRITTATA (VEGETARIAN) <i>Layered Baby Artichoke Hearts, Vidalia Onions, Fresh Mozzarella, Parmigiano Reggiano, Egg and Seasoned Breadcrumbs</i>	\$45.00	\$85.00
SAUTÉED VEGETABLE MEDLEY (VEGAN/GLUTEN FREE) <i>Assortment of Fresh Seasonal Vegetables Sautéed in Light Butter & White Wine</i>	\$50.00	\$95.00	ZUCCHINI FRITTATA (VEGETARIAN) <i>Layered Fresh Zucchini, Vidalia Onions, Fresh Mozzarella, Parmigiano Reggiano, Egg, & Seasoned Breadcrumbs</i>	\$45.00	\$85.00
SAUTÉED BROCCOLI (VEGAN/GLUTEN FREE) <i>Sautéed in Garlic & Olive Oil</i>	\$45.00	\$85.00	STRINGBEAN ALMONDINE (VEGAN/GLUTEN FREE) <i>Roasted Sliced Almonds, Extra Virgin Olive Oil</i>	\$45.00	\$85.00
BROCCOLI RABE (VEGAN/GLUTEN FREE) <i>Sautéed in Garlic & Olive Oil</i>	\$50.00	\$95.00	GRANNY PEPPERS <i>Oven Baked Red Bell Peppers, Sliced Black Olives, Seasoned Breadcrumbs & a touch of Extra Virgin Olive Oil</i>	\$45.00	\$85.00
FARRO SALAD (VEGAN) <i>Whole Grain Farro, Diced Celery, Dried Cranberries and Bell Peppers</i>	\$50.00	\$95.00	QUINOA (VEGAN/GLUTEN FREE) <i>Mexican Style: Black Beans, Corn, Cilantro Traditional: Roasted Veggies Harvest Style: Sweet Potatoes, Dried Cranberries, Walnuts</i>	\$50.00	\$95.00
			ZUCCHINI PARMIGIANA <i>Plum Tomato Sauce, Melted Mozzarella, Pecorino Romano</i>	\$50.00	\$95.00

GOURMET SALADS

Small Bowl Serves 8-10 People • Large Bowl Serves 15-18 People

	SMALL BOWL	LARGE BOWL		SMALL BOWL	LARGE BOWL
GARDEN SALAD <i>Mixed Greens, Plum Tomatoes, Sliced Olives, Cucumbers, Red Onion, and Shredded Carrots. Served with House Vinaigrette</i>	\$25.00	\$40.00	MAZZELLA'S HOUSE SALAD <i>Mixed Greens, Fresh Bocconcini Mozzarella, Sliced Olives, Fresh Grilled Veggies, and Croutons. Choice of Balsamic or Raspberry Vinaigrette</i>	\$35.00	\$60.00
CAESAR SALAD <i>Chopped Romaine, Parmigiano Reggiano, and Croutons. Served with Homemade Caesar Dressing</i>	\$25.00	\$40.00	BABY SPINACH SALAD <i>Baby Spinach, Parmigiano Reggiano, Sliced Mushrooms, Grape Tomato, Crisp Bacon Crumbles. Served with Balsamic Vinaigrette</i>	\$35.00	\$60.00
WALDORF SALAD <i>Mix Greens, Gala Apples, Dried Cranberries, Walnuts & Gorgonzola. Choice of Balsamic or Raspberry Vinaigrette</i>	\$35.00	\$60.00	COBB SALAD <i>Hard Boiled Egg, Roma Tomatoes and Crisp Bacon over Mixed Greens</i>	\$35.00	\$60.00
FAGIOLINI SALAD <i>Stringbeans, Red Bliss Potatoes, Roma Tomatoes and Sliced Red Onion</i>	\$35.00	\$60.00	BROCCOLI SALAD <i>Crisp Broccoli Crowns tossed with Dried Cranberries, Sun Flower Seeds and Diced Red Onion in our Signature Dressing</i>	\$35.00	\$60.00
STRAWBERRY FIELDS SALAD (SEASONAL) <i>Baby Spinach, Shaved Almonds Fresh Sliced Strawberries in our very own Poppy Seed Dressing</i>	\$35.00	\$60.00	KALE SALAD <i>Fresh Kale, Shaved Almonds, Dried Cranberries, Thinly Sliced Red Onion & Shaved Carrots</i>	\$35.00	\$60.00
RUSTIC CHICKEN SALAD <i>Shredded Oven Baked Chicken Breast with Baby Arugula, Dried Cranberries, Diced Apples, in an Apple Cider Vinaigrette</i>	\$35.00	\$60.00	TEX-MEX SALAD <i>Iceberg Lettuce, Tomato, Red Bell Pepper, Corn, Black Beans, Cheese, Homemade Tortilla Strips</i>	\$35.00	\$60.00

Add Sliced Grilled or Crispy Chicken to any of your Favorite Salads
\$10 Extra for Small Bowl • \$20 Extra for Large Bowl

KIDS FAVORITES

1/2 Tray Feeds approximately 10-15 Children • Full Tray Feeds approximately 18-24 Children

	1/2 TRAY	FULL TRAY		1/2 TRAY	FULL TRAY
CHICKEN FINGERS <i>All White Meat Premium Grade A Chicken</i>	\$40.00	\$75.00	MOZZARELLA STICKS	\$40.00	\$75.00
	<small>(APPROX. 30 PCS.)</small>	<small>(APPROX. 60 PCS.)</small>	PENNE MARINARA	\$35.00	\$65.00
FRENCH FRIES	\$30.00	\$55.00	PENNE WITH BUTTER	\$35.00	\$65.00
HOMEMADE PIGS IN A BLANKET	\$45.00	\$85.00	9" FOCACCIA PIZZA		EA. \$8.50

DESSERT

ASSORTED MINIATURE PASTRIES	\$2.00 PER PERSON	CANNOLI AND COOKIE PLATTER	\$3.00 PER PERSON
COOKIE TRAY <i>Decorative Tray of Assorted Italian Cookies</i>		PARTY CANNOLI	\$100.00
2 lbs.	\$20.00	<i>Mega Size Cannoli Shell with 50 Miniature Cannoli's decorated with Italian Cookies</i>	
3 lbs.	\$30.00		
FRESH FRUIT BOWL	SMALL \$50.00 LARGE \$90.00	MINIATURE CANNOLI	\$1.75 EACH

BBQ PACKAGES

ADDITIONAL SERVICES

PROFESSIONAL SERVER, GRILL CHEF, BARTENDERS,
BBQ GRILL, TENTS, TABLES, LINENS, ETC.

Available for an Additional Charge

COOLERS MUST BE RENTED UNLESS REFRIGERATION IS AVAILABLE

All Packages Come with Condiments

SILVER

\$18.99 per person

Minimum of 20 People

MEATS *(CHOOSE 3)*

ANGUS BEEF BURGERS • GRADE A CHICKEN PATTIES

ALL BEEF HOT DOGS • BONELESS CHICKEN BREAST

ARTISAN CHEESE & PARSLEY SAUSAGE *(Pork or Chicken)*

ANGUS STEAK SKEWERS • VEGGIE BURGERS

SALADS *(CHOOSE 1)*

PASTA BRUSCHETTA *(Half-Rigatoni with Fresh Mozzarella, Tomato & Basil)*

MEDITERRANEAN ORZO *(Orzo, Cucumber, Tomato, Feta)*

FARRO SALAD *(Organic Spelt, Cranberries, Bell Pepper)*

TORTELLINI PESTO *(Cheese Tortellini, Baby Spinach, Feta, Grape Tomato, Red Onion, Basil Pesto)*

CUCUMBER & TOMATO SALAD

PASTA WITH GRILLED VEGETABLES AND BALSAMIC VINEGAR

INCLUDED IN THIS PACKAGE

CORN ON THE COB

TOSSED SALAD *(Mixed Greens, Tomato, Cucumbers, Olives, Shaved Carrots)*

COLE SLAW • LETTUCE, TOMATO, ONIONS, AMERICAN CHEESE *(if applicable)*

ROLLS • UTENSILS • CONDIMENTS

GOLD

\$24.99 per person
Minimum of 20 People

MEATS *(CHOOSE 5)*

ANGUS BEEF BURGERS • GRADE A CHICKEN PATTIES

ALL BEEF HOT DOGS • BONELESS CHICKEN BREAST

ARTISAN CHEESE & PARSLEY SAUSAGE *(Pork or Chicken)*

ANGUS STEAK SKEWERS • VEGGIE BURGERS • LONDON BROIL

BABY BACK RIBS • MARINATED SKIRT STEAK

CHICKEN TEJAS *(Tender Chicken Breast Skewers in a Sweet and Spicy Marinade)*

SALADS *(CHOOSE 2)*

PASTA BRUSCHETTA *(Half-Rigatoni with Fresh Mozzarella, Tomato & Basil)*

MEDITERRANEAN ORZO *(Orzo, Cucumber, Tomato, Feta)*

FARRO SALAD *(Organic Spelt, Cranberries, Bell Pepper)*

TORTELLINI PESTO *(Cheese Tortellini, Baby Spinach, Feta, Grape Tomato, Red Onion, Basil Pesto)*

CUCUMBER & TOMATO SALAD

PASTA WITH GRILLED VEGETABLES AND BALSAMIC VINEGAR

KALE SALAD *(Fresh Kale, Shaved Almonds, Dried Cranberries, Thinly Sliced Red Onion & Shaved Carrots)*

INCLUDED IN THIS PACKAGE

CORN ON THE COB

TOSSED SALAD *(Mixed Greens, Tomato, Cucumbers, Olives, Shaved Carrots)*

COLE SLAW • LETTUCE, TOMATO, ONIONS, AMERICAN CHEESE *(if applicable)*

ROLLS • UTENSILS • CONDIMENTS • FRUIT BOWL

PLATINUM

\$34.99 per person
Minimum of 30 People

MEATS *(CHOOSE 6)*

MARINATED SKIRT STEAK • SHRIMP SKEWERS • LOBSTER TAILS

LONDON BROIL • ANGUS BEEF BURGERS

GRADE A CHICKEN PATTIES • ALL BEEF HOT DOGS

ARTISAN CHEESE & PARSLEY SAUSAGE *(Pork or Chicken)*

BONELESS CHICKEN BREAST • ANGUS STEAK SKEWERS

VEGGIE BURGERS • BABY BACK RIBS

CHICKEN TEJAS *(Tender Chicken Breast Skewers in a Sweet and Spicy Marinade)*

SALADS *(CHOOSE 3)*

PASTA BRUSCHETTA *(Half-Rigatoni with Fresh Mozzarella, Tomato & Basil)*

MEDITERRANEAN ORZO *(Orzo, Cucumber, Tomato, Feta)*

FARRO SALAD *(Organic Spelt, Cranberries, Bell Pepper)*

TORTELLINI PESTO *(Cheese Tortellini, Baby Spinach, Feta, Grape Tomato, Red Onion, Basil Pesto)*

CUCUMBER & TOMATO SALAD

PASTA WITH GRILLED VEGETABLES AND BALSAMIC VINEGAR

KALE SALAD *(Fresh Kale, Shaved Almonds, Dried Cranberries, Thinly Sliced Red Onion & Shaved Carrots)*

INCLUDED IN THIS PACKAGE

CORN ON THE COB

TOSSED SALAD *(Mixed Greens, Tomato, Cucumbers, Olives, Shaved Carrots)*

COLE SLAW • LETTUCE, TOMATO, ONIONS, AMERICAN CHEESE *(if applicable)*

ROLLS • UTENSILS • CONDIMENTS

DESSERTS

FRUIT BOWL • ITALIAN COOKIES & PASTRIES

Mazzella's Gourmet Market Caters 7 days a week. From custom menu design to attentive execution and delivery. Mazzella's will provide the foundation for a successful and memorable event.

- *Corporate Catering*
 - *Office Parties*
 - *Birthdays*
 - *Graduations*
 - *Anniversaries*
 - *Holidays*
 - *Christenings*
 - *Communions*
 - *Confirmations*
 - *Any Special Occasions*
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STORE POLICY

- Credit card number is required upon placement of catering order.
- 24 hour advance notice is recommended and appreciated for all catering orders. Same day orders will be fulfilled based on availability of ingredients, staff and delivery time slots.
- Free setup and delivery on local orders within 5 miles from the store. \$20 minimum on local deliveries and \$50 minimum required for surrounding orders. Delivery fee may apply for long destination travel.
- Mazzella's Market accepts all major credit cards and cash.
- Prices do not include gratuity which is left to the discretion of our customers.
- Prices subject to change without notice.
- Utensils supplied for party packages only.
Utensils for sandwich or party platters and ala carte catering are available for an additional \$1.50 per person.