

CATERING MENU

MAYFIELD VILLAGE

PizzazzPizzeria.com

440-461-2233

839 S.O.M. Center Rd.

MENTOR

PizzazzPizzeria.com

440-290-7212

7345 Center St.



HOURS

Monday – Thursday 11:00 am – 9:00 pm

Friday – Saturday 11:00 am – 10:00 pm

Sunday 4:00 pm – 9:00 pm

Adjusted hours possible with notice & depending on party size.

Delivery Orders May be placed up to 1 hour prior to close

**Menu & Prices
subject to change
without notification.**

All Inclusive Party Packages

Calzone Party / Feeds 24-30

Party Calzones: 1 Gamby, 1 Garden, 1 Sicilian
½ Tin Grilled Chicken Salad, Focaccia & House
1 Dozen Chocolate Chip Cookies
1 Dozen Mini Cannoli
2 Liters of Pop (1 each Coke, Diet, Sprite)
30 each / Plates, Cutlery, & Cups
212.00 (Approx. 7.00 per person)

Pizzazz Sampler / Feeds 24-30

Sheet Pizza ½ Garden ½ Pesto Chicken Tomato
Penne Alfredo Chicken & Broccoli
½ Tin Pizzazz Salad, Focaccia & House
48 Jumbo Garlic Parm. Wings
2 Dessert Samplers
2 Liters of Pop (1 each Coke, Diet, Sprite)
30 each / Plates, Cutlery, & Cups
285.00 (Approx. 9.00 per person)

Pizza Party / Feeds 24-30

1 Cheese + 1 Pepperoni Sheet Pizza
½ Tin Dinner Salad, Focaccia & House
48 Jumbo Buffalo Wings
2 Dozen Chocolate Chip Cookies
2 Liters of Pop (1 each Coke, Diet, Sprite)
30 each / Plates, Cutlery, & Cups
154.00 (Approx. 5.00 per person)

Italian Feast / Feeds 24-30

Spinach & Cheese Party Calzone
Chicken Parmesan & Penne Marinara
½ Tin Dinner Salad, Focaccia & House
1 Dozen Chocolate Chip Cookies
1 Dozen Mini Cannoli
2 Liters of Pop (1 each Coke, Diet, Sprite)
30 Plates, Cutlery, & Cups
311.00 (Approx. 10.00 per person)

Salad Tins & Dressings

Take home our Famous House Italian Dressing

OR: House Balsamic Vinaigrette, Hot Pepperoni, Caesar, Blue Cheese or Ranch Side .75 | Bottle (18oz) 5.00
Additional choices: Red Wine Vinegar, Balsamic Vinegar &/or Extra Virgin Olive Oil

½ Tins Serve 8-16 & Include: 1 Bottled of Dressing (House unless noted) & 16 Focaccia Squares

Full Tins Serve 16-32 & Include: 2 Bottles of Dressing (House unless noted) & 32 Focaccia Squares

Add Grilled Chicken: HALF +16.00 FULL +32.00 Add a Veggie or Hard Boiled Egg: HALF +6.00 FULL +12.00

Dinner

Iceberg, provolone, & pepperoni garnish

HALF 26.00 FULL 52.00

*add tomato or cucumber 6.00/12.00 each

Char-Grilled Chicken

Iceberg, char-grilled chicken, cherry tomatoes
olive garnish, & provolone HALF 43.00 FULL 86.00

Pizzazz

Iceberg, Genoa salami, ham, provolone,
& pepperoni garnish HALF 41.00 FULL 82.00

Romaine Garden

Romaine lettuce, cucumber, tomato,
& provolone HALF 39.00 FULL 78.00

BBQ Chicken

bacon, onion, black olives & provolone,
served with ranch & BBQ HALF 49.00 FULL 98.00

Mushroom

Iceberg, mushrooms & provolone
HALF 36.00 FULL 72.00

Spinach

Fresh spinach, mushrooms, & provolone
with warm pepperoni dressing

HALF 39.00 FULL 78.00

Chicken BLT Avocado

Iceberg, grilled chicken, bacon,
cherry tomatoes & fresh avocado,
served with ranch HALF 49.00 FULL 98.00

Caprese

Sliced tomatoes, fresh mozzarella & fresh basil,
drizzled with Balsamic HALF 19.00 FULL 38.00

Caesar

Romaine lettuce & croutons sprinkled
with Romano, served with Caesar dressing
HALF 26.00 FULL 52.00

“Salad Bar”

Choose: iceberg, romaine, or spinach & up to 5
toppings (♥) from the list (cheese optional)
HALF 41.00 FULL 82.00

Plates, Cutlery & Cups

Provided upon request with qualifying purchase
Additional charge for excess items

Wings & Catered Appetizers

Jumbo Wings - Buffalo, BBQ, Garlic Parmesan, or Buffalo Ranch **12/\$11.50 24/\$22.50 48/\$44.00**

Add Ranch or Blue Cheese .75 side / 5.00 18 oz bottle – Add Celery 1.00 per order

Award Winning Basil Pesto Arancini (12) Risotto, fresh mozzarella, tomato cream sauce 31.00

Mozzarella Sticks (28) Served with a side of marinara 21.50

Party Avocado Toast Fresh avocado, lightly seasoned & spread an old fashion roll, cut in 12 pieces 15.00

Cheese Bread Combo Italiano roll, garlic bread seasonings, provolone, 24 Pieces total...

Cheese, Pepperoni, and Spinach Breads 15.00 – Add marinara, Rosie's sauce, or Ranch 5.00

Chicken Sausage & House Roasted Red Peppers 3.50/per person (Minimum 8)

Italian Sausage w/ green peppers & onions roasted with a splash of white wine 3.50/per person (Minimum 8)

Italian Wedding Soup Homemade 5.00 PINT 10.00 QUART

Sheet & Half Sheet Pizza

Choose a Size (Original Crust Only – Half Sheets also available in Rustic Crust)

Half Sheet 20 Cut / Serves 6-10 19.00 **OR Full Sheet** 40 Cut / Serves 13-20 26.00

We sell our fresh
homemade pizza
dough, frozen gluten-
free crust, cheese,
sauce & other
ingredients!

Choose a Sauce

Red	Homemade classic tomato sauce, topped with provolone
White	Extra virgin olive oil, black pepper, garlic & Romano, topped with provolone
Pesto	Basil, garlic, pine nuts & Romano blended in olive oil, topped with provolone
BBQ	Sweet & tangy traditional BBQ, topped with provolone
Alfredo	Creamy Romano & parmesan cheese sauce, topped with provolone
Rosie's	Spicy red bell pepper & tomato puree, topped with provolone
Buffalo	Mildly spicy "wing sauce", topped with provolone

Add Toppings

♥ = choices for salad bar

Half Sheet 5.00 each - **Full Sheet** 7.00 each - **Party Calzone** 5.00 each

♥artichoke heart anchovy avocado (fresh) bacon ♥banana pepper basil (fresh) ♥black olive ♥broccoli	capicola ♥cauliflower ♥celery chicken (grilled) chicken sausage double provolone eggplant (breaded) fresh mozzarella (add)	fresh mozzarella (sub) garlic (fresh) ♥green bell peppers ham (imported) ♥jalapeno (pickled) meatball (homemade) ♥mushroom (fresh) ♥onion (red)	pepperoni ♥pineapple ♥red pepper (roasted) salami sausage (Italian) spinach (fresh) ♥tomato
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Signature Pizza

All signature pizzas are topped with provolone - unless noted.

Deluxe

RED, pepperoni, sausage, mushroom, onion,
green pepper HALF 44.00 FULL 61.00
– Add anchovies +5.00/7.00

Veggie

RED, broccoli, cauliflower, mushroom, onion,
green pepper HALF 44.00 FULL 61.00

Garden

WHITE, artichoke, tomato, red pepper,
banana pepper HALF 39.00 FULL 54.00

BBQ Chicken & Bacon

BBQ, grilled chicken, bacon
HALF 29.00 FULL 40.00 –Add avocado +5.00/7.00

Meat Lovers

RED, pepperoni, sausage, meatball, salami, ham
HALF 44.00 FULL 61.00 –Add spinach +5.00/7.00

Pesto Chicken Tomato

PESTO, grilled chicken, tomato
HALF 29.00 FULL 40.00 –Add artichoke +5.00/7.00

Margarita

WHITE, tomato, fresh basil after the bake
HALF 29.00 FULL 40.00 –Add chicken +5.00/7.00

The Naples

RED, RUSTIC, fresh mozzarella, fresh basil
HALF 29.00 –Add pepperoni 5.00 (full not available)

Hot & "Slicey" ROSIE'S, capicola, banana pepper, sausage, pepperoni, onion HALF 44.00 FULL 61.00

Party Calzones

All calzones are topped with butter, black pepper, garlic powder & Romano - 24 slices.

Add marinara +5.00 per pint or Add ranch +5.00 per 17 oz bottle

Create Your Own Calzone

Includes provolone 23.00
add toppings 5.00 each

Garden

artichoke, banana pepper, tomato,
roasted red pepper, provolone 43.00

Veggie

broccoli, cauliflower, mushroom, onion,
spinach, provolone 48.00

Gamby

Pepperoni, meatball, roasted red peppers,
banana peppers, provolone 43.00

Chicken Veggie

grilled chicken, broccoli, spinach,
mushroom, provolone 43.00

Sicilian

capicola, salami, mushroom, onion,
spinach, provolone 48.00

Spinach & Cheese 28.00

Pepperoni & Cheese 28.00

Avocado Club

grilled chicken, fresh avocado, tomato,
bacon, provolone 43.00

Catered Ala Carte

Chicken, Veal & Eggplant

Priced per person - (minimum 8 per item)

Parmesan – Breaded & topped with melted provolone & marinara on side **Cutlet** - Breaded (no sauce or cheese)

◇ **Cutlet - Choose: Eggplant** 5.00 **Chicken** 6.50 **Veal** 9.00

◇ **Parmesan - Choose: Eggplant** 5.50 **Chicken** 7.00 **Veal** 9.50

◇ **Char-Grilled Chicken** Chicken breast marinated in famous house Italian dressing & grilled 6.00

◇ **Chicken Maria** Char-grilled chicken breast with artichokes, red peppers, & melted provolone 7.50

Catered Signature Pastas

Priced per person/unless noted - (minimum 8 per item)

All catered signature pastas and pasta creations are served ala carte.

Spaghetti Bake Spaghetti base layered with Italian sausage, onions, provolone & marinara, then baked
HALF TIN (SERVES 12) 46.00 FULL TIN (SERVES 24) 92.00

Alfredo, Chicken, & Broccoli Grilled chicken, broccoli, & fettuccine in creamy Alfredo sauce 9.00

Cheese or Meat Ravioli Your choice of ravioli topped with our homemade Marinara 6.25

Chicken & Mushroom Penne Grilled chicken, sautéed mushrooms in homemade Pesto Cream Sauce 9.00

Pasta Pizzazz Spaghetti, Garlic & Oil Sauce, sliced chicken sausage, & House roasted red peppers 9.25

Catered Pasta Creations

Priced per person - (minimum 8 per item)

Portions are a meal for 1 person * If serving as a side dish, order 50%

All catered signature pastas and pasta creations are served ala carte.

1 Choose a sauce 2 Choose a noodle 3 Choose an addition 4 You have created your own pasta dish!

1. Sauces

Marinara

A light & flavorful tomato sauce simmered with onions, fresh garlic & Italian spices 4.50

Meat Sauce Marinara mixed with crushed meatballs 5.75

Pink A mix of marinara & alfredo 5.50

Alfredo A creamy blend of Romano & parmesan cheeses 5.50

Abruzzi A spicy combination of crushed roasted red peppers & tomatoes with cream 5.50

Pesto Fresh basil, Romano, garlic & pine nuts blended in olive oil 5.50

Pesto Cream A mix of pesto & alfredo 5.50

Garlic & Oil Sautéed fresh garlic & extra virgin olive oil 5.50

Butter Simply melted real butter, lightly salted 4.50

2. Noodles

◇ **Penne** or Spaghetti - no up charge

●=great for catering

◇ Fettuccine - add .75 ◇ **Cavatelli** - add .75

◇ **Asiago Stuffed Gnocchi, Meat Ravioli, or Cheese Ravioli** - add 1.75

3. Additions

Grilled Chicken 3.00 • Italian Sausage Link 2.50 • Chicken Sausage Link 3.00

2 Meatballs 2.50 • Meat Sauce 2.50

Any item from toppings list - add 1.00 - 2.00 per item

Catered Subs

Priced Individually

Toasted Italiano Roll. Served with a bag of potato chips.

Subs may be cut in half, wrapped individually, or served family style – upon request.

Char-Grilled Chicken Sub

Lettuce & tomato 7.50

*add ranch, mayo, or bbq .75 each

Grilled Chicken Maria Sub

Artichokes, red peppers & provolone 9.00

Chicken Bacon Ranch Sub

Grilled – bacon, tomato, & provolone

includes a side of ranch 9.00

*add fresh avocado 1.50

Eggplant Parmesan Sub

Breaded - provolone & a side of marinara 7.50

*add banana peppers &/or mushrooms .75 each

Veal Parmesan Sub

Breaded - provolone & a side of marinara 11.50

* add mushrooms .75

Chicken Parmesan Sub

Breaded - provolone & a side of marinara 9.00

Sausage Sub

Italian sausage link, marinara & provolone 8.00

*add green peppers &/or onions .75 each

Pizzazz Sub

Grilled capicola, salami, & ham with provolone

& house Italian dressing (available cold) 8.00

Meatball Sub

Homemade meatballs, marinara & provolone 8.00

Chicken Sausage & Red Pepper Sub

All natural chicken sausage 8.00 *add cheese .00

Veggie Sub

Sautéed spinach, artichokes, red peppers, onion,

banana peppers & mushrooms with provolone 8.00

Catered Sides

Garlic Roll Italiano roll, garlic bread seasonings, toasted 2.00 each
Garlic Wedge Round Homemade dough, garlic bread seasonings - 8 triangles 6.00
Focaccia Bread Round Homemade dough, house seasoning blend - 16 squares 6.00
Steamed Broccoli 2.50 **2 Meatballs** 2.50 **Sausage Link** 2.50 **Chicken Sausage Link** 3.00
Potato Chips 1.50 each

Cold Beverages

2 Liter Bottled Beverages 3.00

Coke • Diet Coke • Sprite

20 oz Bottled Beverages 2.00

Deer Park Water

Coke • Cherry Coke • Diet Coke • Sprite • Ginger ale

Minute Made Lemonade • Gold Peak Green Tea • Gold Peak Lemon Tea

Beer & Wine by the bottle is available for takeout & delivery

Beer

Single Bottle/Can 2.50 **Create Your Own Mix & Match 6 Pack** 11.00

Miller Lite • Peroni • Brooklyn Lager • Ask About Our Seasonal Selection

Deschutes Fresh Squeezed IPA • Brew Kettle White Rajah

Wine

All wines by the bottle have been discounted by \$5 for takeout & delivery

House Wines 13.00 per bottle

Chardonnay • Pinot Grigio • Cabernet Sauvignon • Merlot

Whites

Chardonnay, Clo du bois – California 19.00

Ripe fruity flavors of pear, crisp green apple, vanilla and toasty caramel.

Moscato, Primo Amore – Italy 19.00

Moscato as it should be, it smells and tastes like fresh fruit; lively, easy drinking, sweet and pure.

Riesling, Ferrante – Geneva, Ohio 16.00

Locally grown, full of aromas and flavors of peach, apricot, and citrus fruits.

Sauvignon Blanc, Kim Crawford – New Zealand 23.00

Exuberant - brimming with juicy acidity & fruit sweetness, a balanced flavor profile. Fresh, zesty, lingering.

Reds

Cabernet Sauvignon, Joel Gott 815 – Napa 23.00

Silky, yet robust, tannins ending with a soft finish and lingering minerality.

Italian Red Blend, Banfi Col di Sasso – Tuscany 19.00

Cabernet/Sangiovese blend. Rich with soft tannins, delivering persistent black-fruit flavors and subtle hints of smoke, with a lingering finish. Ideal with pizza, pasta, grilled meat and poultry.

Chianti, Gabbiano Classico - Tuscany 27.00

The bouquet is reminiscent of ripe plums spiced with pepper and wood nuances. Invigorating flavors of cherry, blackberry, and spice followed by a dry vivid finish.

Pinot Noir, Mark West - California 19.00

Crushed red berries, smoky oak, licorice and floral notes dominate the heady bouquet. The wine is full-bodied and quite rich on the palate with black cherry fruit, and subtle vanilla-flavored oak.

Desserts

Dessert Sampler 6 Cookies, 6 Fried Dough & 6 Mini Cannoli 18.00

Cannoli Italian cream & chocolate chips **Large** 3.50 (each) or 35.00 (dozen) **Mini** 2.00 (each) or 18.00 (dozen)

Homemade Cinnamon Sugar Fried Dough Pinwheels Made to order 5.00 (6) 9.00 (dozen)

Fresh Baked Chocolate Chip Cookie .75 (each) 8.00 (dozen)

Homemade Deconstructed Tiramisu (72 hour notice) Small Pan (serves 12) 40.00 Large Pan (serves 24) 75.00

Cassata Cake (72 hour notice) Small Pan (serves 12) 40.00 Large Pan (serves 24) 75.00