



2021 Mazzeo's Ristorante Banquet Menu

(413) 448-2095 EXT 118
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ROOM INFORMATION

Mazzeo's has two private rooms for your events, which are handicap accessible.

Conference Room

Our Conference Room holds a minimum of 15 guests and can accommodate up to 24 guests.. We require a \$50.00 deposit to reserve the space. On Saturday evenings, we can only reserve this space for your event at 4:00 p.m. or 7:00 p.m.

Banquet Room

Our Banquet Room can accommodate a minimum of 30 guests and up to 100 guests, depending on the type of food service you are looking for. A deposit of \$200.00 is required to reserve this space. This room has a private bar private restrooms and is located on the ground floor.

BOOKING INFORMATION

Groups are required to provide a final count within 7 days of their event.

There is a 7% state and local sales tax, plus a 20% service fee added to the total.

We provide standard Champagne colored linens at no additional charge.
Other colors available upon request.

We do have a podium, a screen and a projector available upon request.
*This must be arranged prior to your event

We will tailor menus for special diets and food allergies with advance notice.



Plated Dinner

MAZZEO'S RISTORANTE

All Dinners Served With A Plated Toss or Caesar Salad
& Homemade Vienna Bread

Choice of Parmesan Risotto or Homemade Cavatelli &
Mixed Seasonal Vegetables

Entree Option #1

Choice of One Chicken Entree
\$25.00 Per Person ++

(7% Tax + 20% service fee will be added to final bill)

Entree Option #2

(Select 3 Entrees To Offer Your Guests)

Choice of One Chicken Entree

Choice of One Beef Option

Choice of One Seafood Option

Vegetarians & Vegan Options Available

\$35.00 Per Person ++

(7% Tax + 20% service fee will be added to final bill)

Entree Option #3

Surf 'N' Turf

Includes 2 Baked Stuffed Shrimp, 6 Ounce Filet
Mignon

\$45.00 Per Person ++

(7% Tax + 20% service fee will be added to final bill)

All Plated Entrees Served With Coffee & Tea





Entree Selection

MAZZEO'S RISTORANTE

Pan Roasted Chicken Breast

Herb Marinated Statler Chicken Breast With Pan Jus

Stuffed Chicken Breast

Spinach, Roasted Tomatoes, Mozzarella, Parmesan Cream Sauce

Chicken Parmesan

Breaded & Topped With Mozzarella Cheese and Marinara

Chicken Marsala

Sautéed With Mushrooms & Marsala Wine Sauce

Chicken Italiano

Lightly Floured Chicken In A Roasted Red Pepper Cream Sauce

Chicken Francese

Egg Battered With Lemon Garlic White Wine Sauce

Chicken Almondine

Almond Breaded Chicken Breast Topped With Hollandaise Sauce

Chicken Piccata

Sautéed Chicken In A Lemon and White Wine Caper Sauce

NY Strip Steak

Medium Rare Medallions In a Shallot Demi-Glaze

Chianti Braised Short Ribs

Served With a Red Wine Demi Glaze

Atlantic Salmon

Grilled and Finished With Lemon Herb Butter

Parmesan Encrusted Cod

Baked in a Lemon Herb Butter

Seafood Alfredo

A Selection of Fresh Seafood and Simmered in Parmesan Cream Tossed With Homemade Cavatelli

Eggplant Parmigiana (Vegetarian)

Breaded & Topped With Mozzarella Cheese and Marinara

Cavatelli Vegetali (Vegan)

Fresh Plum Tomatoes and An Assortment of Seasonal Fresh Vegetables

