



# Delivery

## MENU



Chef Max earned his culinary degree from ALMA in Parma, Italy, and trained under Michelin-starred chefs across the country. In San Diego, he worked as Sous Chef at Bice Ristorante with Chef Mario Cassineri. He later served as Executive Chef for Cipriani in Beverly Hills and New York, and most recently led the opening of Carama by Wolfgang Puck in Las Vegas. With years of experience in fine dining, hotels, and high-end events, Chef Max brings creativity, precision, and passion to every catering experience. Our senior catering manager will work closely with you to create the perfect menu for your special occasion.

Originally from Milan, Chef Mario Cassineri brings over 25 years of international culinary experience, blending authentic Italian tradition with modern creativity. By age 23, he was already leading his own kitchen, later becoming Executive Chef and partner at *BiCE Ristorante* in San Diego's Gaslamp District. As former Executive Corporate Chef for the BiCE Group, he opened more than 25 restaurants worldwide and taught at the prestigious culinary school in Costigliole d'Asti. Six years ago, he opened *Ciccio Osteria* in San Diego's Barrio Logan neighborhood, earning the prestigious **Bib Gourmand** award and a place in the **Michelin Guide**—a testament to his passion for excellence and genuine Italian hospitality.

For more information email to [info@zafferanocatering.com](mailto:info@zafferanocatering.com)  
or you can call at 619-496-9325

WWW.ZAFFERANOCATERING.COM



## PANINI OR SANDWICHES

**\$14.99** (Min. Order 8)

### **CAPRESE** (VEGETARIAN)

Tomato, Mozzarella Pesto

### **ITALIANO**

Prosciutto di Parma

Burrata, Arugula Tomatoes

### **VERDURINO** (VEGETARIAN)

Seasonal Veggies, basil, Slice of Sicilian Pecorino , Arugula.

### **NONNA MEATBALLS**

Meatballs, Tomato Sauce Provolone

Basil

### **AL TONNO**

Tuna, Tomatoes, Lettuce, Mayo



## APPETIZERS

### **MEATBALLS**

Beef Ground Meat, Bread, Parmesan  
Cheese, Parsley, Black Pepper

\$3 Each, min order 15

### **PROSCIUTTO E BURRATA**

Prosciutto di Parma, Burrata Cheese  
Arugula Salad, Evoo, Balsamic Glaze.

\$79 serves 8 guests

### **CHEESE & COLD CUT**

And GUARNITURE BOARD

\$88 serves 8 guests

### **ARANCINI**

Traditional Sicilian Rice Ball Saffron  
Infused, Ham and Mozzarella Cheese  
Or meat sauce and peas.

LARGE \$5 SMALL \$3,50

## SALADS

### SPINACH SALAD

Organic Baby Spinach, Goat Cheese  
Strawberry, Walnuts, Balsamic Vinaigrette  
\$60 serves 8 guests

### MISTA SALAD

Zucchini, Almond, Baked  
Ricotta Cheese, Cranberry  
\$50 serves 8 guests

### CEASER SALAD

Crispy Romaine Lettuce  
Tossed in a Ceaser Dressing  
Shaved Parmesan, Croutons  
\$50 serves 8 guests

### CAPRESE SALAD

Sliced Fresh Mozzarella Cheese  
Basil, EVOO  
\$60 serves 8 guests

### BARLEY SALAD

Quinoa, zucchini, Olives  
Cranberry, Lemon Dressing  
\$60 serves 8 guests

### ADD Chicken or Shrimp:

\$40 serves 8 guests

## PASTA (GLUTEN FREE & VEGAN AVAILABLE)

### GNOCCHI AL POMODORO

(VEGETARIAN)  
Homemade Potato Gnocchi  
Marinara Sauce, Burrata Cheese  
Basil. \$80 serves 8 guests

### RIGATONI ALLA SALSICCIA

Rigatoni Pasta, Homemade Sausage  
Sauce.  
\$80 serves 8 guests

### TRADITIONAL LASAGNA

Traditional Beef and Pork Ragu'  
Fresh Mozzarella Cheese, Italian  
Parmesan Cheese, Béchamel.  
\$80 serves 8 guests.

### CASARECCE ALLA BOLOGNESE

Homemade Casarecce Pasta  
With Traditional Beef and Pork  
Ragu'  
\$80 serves 8 guests

### RAVIOLI RICOTTA E SPINACI

(VEGETARIAN)  
Homemade Ravioli filled with Ricotta  
Cheese and Spinach, Marinara Sauce  
\$90 serves 8 guests

### CAVATELLI ALLA NORMA

(VEGETARIAN)  
Cavatelli Pasta with Eggplant,  
Marinara Sauce Aged Ricotta Cheese  
Imported Italian Parmesan, Basil.  
\$85 serves 8 guests.

### TORTELLINI PANNA PROSCIUTTO E PISELLI

Homemade Meat Italian  
Tortellini with Ham, Peas in a  
Creamy Sauce  
\$90 serves 8 guests

### RIGATONI ARRABBIATA (VEGETARIAN)

Fresh Tomato Sauce Crushed Red  
Pepper Parsley  
\$80 serves 8 guests

## MEATS & FISH

### CHICKEN BREAST:

GRILLED WITH FRESH HERBS  
\$79 serves 8 guests

### WILD MUSHROOM SAUCE

\$90 serves 8 guests

### ALLA PARMIGIANA

Marinara Sauce e Mozzarella  
\$99 serves guests 8

### SHORT RIBS

Boneless Brazed Short Ribs,  
Cooked 24h Low Temperature  
Red Wine/Demi Glaze Sauce  
\$160 serves 8 guests

### SALMONE AL LIMONE

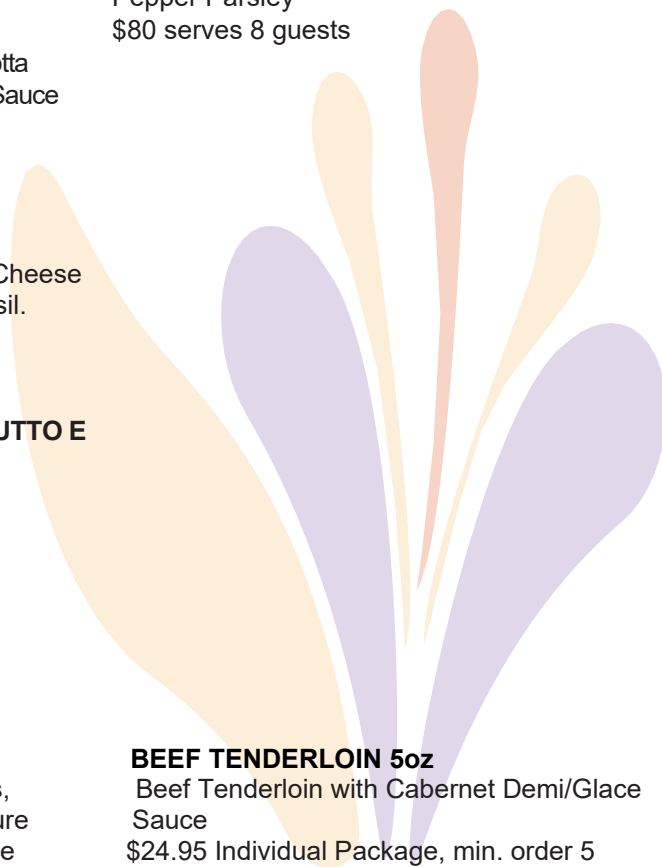
Pan Seared Fresh Atlantic Salmon  
White Wine, Lemon Capers Sauce  
\$140 serves 8 guests

### BEEF TENDERLOIN 5oz

Beef Tenderloin with Cabernet Demi/Glace  
Sauce  
\$24.95 Individual Package, min. order 5

### MERLUZZO ALLA SICILIANA

Pan Seared Cod Fish, Cherry Tomatoes  
Capers, Kalamata Olives  
\$140 serves 8 guests



### SIDE \$39.50 SERVES 8 GUESTS

ROASTED SEASONAL VEGGIES  
STEAM BROCCOLI  
MASHED POTATOES

ROASTED:

POTATOES  
BRUSSELS SPROUTS  
CAULIFLOWER

### BEVERAGE

COCA COLA CAN \$3

WATER \$1.50 (500ML)

### DISPOSABLES

BASIC COMBO (FORK, KNIFE,  
SPOON, NAPKIN, SALT & PEPPER,  
10" PAPER PLATE) \$1.50 PER  
PERSON

DISPOSABLE CHAFFERS  
\$15 EACH

### NEED BUFFET SET UP?

If you need to set up the buffet  
area and make it look amazing  
we can do that at an  
additional fee. Make sure to ask for  
this option when placing your order.

### DESSERTS

CANNOLI LARGE 8 pc \$48

SMALL 10pc \$35

TIRAMISU serves 8-10 guests \$65

ALMOND COOKIES \$26 FOR 8 guests



