

Wedding

MENUS

Our wedding sample menus are a simple guide for you to have an idea of the selection. We are happy to work with you to create a custom quote for your wedding.



ABOUT THE CHEFS

Trained at ALMA in Parma and mentored by Michelin-starred chefs, Chef Max Farina began his U.S. journey as Sous Chef at BiCE San Diego under Chef Mario Cassineri. He later served as Executive Chef for Cipriani in Beverly Hills and New York, earning media praise for his refined Italian cuisine. Most recently, he led the opening of Carama by Wolfgang Puck in Las Vegas. Now based in San Diego, Chef Max is focused on his newest venture: Zafferano Catering, bringing elevated Italian catering to private events and 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 **Ciccia 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.

Service Style

When you start planning a dining event, first you need to pick a service style. The most common service styles are: cocktail reception buffet lunch or dinner, seated buffet and plated lunch or dinner. We are able to offer all these service styles.



For more information email to info@zafferanocatering.com or you can call at 619-808-3248

WEDDING SAMPLE

TRAY PASSED APPETIZERS

TABULÉ'

Couscous, Seasonal Veggies, Evoo, Light Spicy

CAPRESE BY THE GLASS

Heirloom Cherry Tomatoes, Fresh Mozzarella Cheese, Evoo, Balsamic Glaze

VERDURE AL CIOCCOLATO

Zucchini, Bell Peppers, Eggplant with a Touch of Dark Chocolate and Toasted Pine Nuts

SALMON LOLLIPOP

Dry Marinated Salmon, Herb Dill, Wasabi Sauce

FOCACCIA PROSCIUTTO & BURRATA

Homemade Focaccia Bread, Prosciutto di Parma, Burrata Cheese

GAZPACHO & GAMBERI

Bell Peppers/Cantaloupe Gazpacho with Sauteed Shrimp

TUNA & MANGO

Light Spicy Big Eye Tuna Tartare, Mango Phyllo Shell

BIGNE' AL SALMONE

Cream Puff Filled with Salmon Mousse, Topping with Salmon Caviar

BIGNE' AL PROSCIUTTO

Cream Puff Filled with Goat Cheese Mousse, Prosciutto di Parma, Pistachio

SALADS

PANZANELLA SALAD(VEGAN)

Traditional Tuscan Salad with Cherry Tomatoes, Cucumber, Red Onions Basil Ciabatta Bread Croutons, EVOO Vinegar

FINOCCHI E ARANCE SALAD

Shaved Fennel, Orange Supreme, Kalamata Olives, Sundried Tomato Vinegar, EVOO

MISTA SALAD

Mixed Leafy Greens, Roots, Orange Olives, Almond, Goat Cheese Lemon Dressing

BARLEY SALAD

Quinoa, Zucchini, Almond, Baked Ricotta Cheese, Olives, Cranberry Lemon Dressing

SIMPLE SALAD

Organic Baby Spinach, Goat Cheese, Strawberries, Walnuts Balsamic Vinaigrette Dressing

MAIN COURSE

GNOCCHI AI FUNGHI

Homemade Potatoes Gnocchi Wild Mushroom Sauce, Sausage Parmigiano Reggiano

COSTOLETTE DI MANZO

24h Low Temperature Braised Beef Short Ribs with Cabernet/Demi-Glaze Sauce

FILETTO AL PEPE VERDE

Filet Mignon with Green Peppercorn Sauce

COZZE E PATATE

Homemade Cavatelli Pasta, Potatoes Mussels, Roasted Cherry Tomatoes

CASARECCE ALLA NORMA

Homemade Casarecce, Marinara Sauce, Aged Ricotta Cheese, Parmigiano Reggiano

RIGATONI ALLA BOLOGNESE

Homemade Rigatoni, Traditional Meat Ragu' (Pork, Beef, Veal)

BRANZINO AL TARTUFO

Seabass with White Wine & Truffle Sauce

ORZOTTO

Pearl Barley Risotto, Lobster & Shrimp Tomato Lobster Bisque, Basil Pesto Burrata Cheese

INVOLTINO DI POLLO

Chicken Roulade, Prosciutto di Parma Mozzarella Cheese, Porcini Mushrooms Sauce

LOMBATINA D'AGNELLO

Slow Roasted Lamb Loin with Figs Demi-Glaze Sauce

SIDES

ROASTED BRUSSELS SPROUTS

ROASTED POTATOES

STEAMED BROCCOLI

ROASTED CAULIFLOWER



DESSERTS

CANNOLI SICILIANI

TIRAMISU'

VANILLA PANNACOTTA

Available Toppings: Strawberry, Vanilla Caramel

MOUSSE AL CIOCCOLATO

Chocolate Mousse with Mango Sauce

CASSATA SICILIANA

Sponge Cake, Ricotta Cream
Chocolate Chips, Marzipan
Candied Fruit

HUGLY CHOCOLATE CAKE

CROSTATA DI FRUTTA

Crust Pie with Vanilla Custard
Fresh Fruits

ALMOND COOKIES

GLUTEN/DAIRY FREE

VEGAN CHOCOLATE PIE

