

CATERING MENU

PIZZAZZ PIZZA

PizzazzPizzeria.com

440-461-2233

839 S.O.M. Center Rd.

Mayfield Village , OH 44143

Mon. – Thurs. 11 am – *10 pm

Fri. & Sat. 11 am – *11 pm

Sun. 4 pm – 9 pm

*Dec. – Mar. - Close 30 min. earlier

SLICE PIZZERIA

PizzeriaSlice.com

440-290-7212

7345 Center St.

Mentor , OH 44060

Mon. – Thurs. 11 am – 9 pm

Fri. & Sat. 11 am – 10 pm

Sun. 4 pm – 9 pm

Private bookings Sun. until 3 pm



**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
211.85 (Approx. 7.00 per person)

Slice 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
282.85 (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
151.85 (Approx. 5.00 per person)

Italian Feast / Feeds 12-18 OR 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)
18 / 30 Plates, Cutlery, & Cups
For 12-18 182.85 / For 24-30 302.85
(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 | Small Bottle (17oz) 5.00 | Large Bottle (32oz) 9.00

Additional choices: Red Wine Vinegar, Balsamic Vinegar &/or Extra Virgin Olive Oil

½ Tins Serve 8-16 & Include: 17 oz Bottle Dressing (House unless noted) & 1 Focaccia Round (16 squares)

Full Tins Serve 16-32 & Include: 32 oz Bottle Dressing (House unless noted) & 2 Focaccia Rounds (32 squares)

Add Grilled Chicken: HALF +16.00 FULL +32.00 Add a Veggie: 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

Buffalo Chicken

Romaine, grilled chicken in buffalo sauce,
Celery & croutons, blue cheese dressing
HALF 43.00 FULL 86.00

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

Tomato Cucumber

Small bed of iceberg, chopped tomato,
cucumber & onion HALF 36.00 FULL 72.00

Catered 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)

Wings & Catered Appetizers

Jumbo Wings - Buffalo, BBQ, Garlic Parmesan, or Buffalo Ranch **12/\$11.00 24/\$21.50 48/\$42.00**

Add Ranch or Blue Cheese .75 side / 5.00 17 oz bottle – Add Celery 1.00 per order

Slice-amole Fresh avocado, fresh basil, tomato, onion & garlic, garlic bread Pint/32 12.00 Quart/64 24.00

Mozzarella Sticks (30) Served with a side of marinara 21.50

Cheese Bread Combo Italiano roll, garlic bread seasonings, provolone, 8 squares of each...

Cheese, Peppperoni, 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

We sell our fresh homemade pizza dough, frozen gluten-free crust, cheese, sauce & other ingredients for you to enjoy at home!

Sheet & Half Sheet Pizza

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

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

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

Signature

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

Hot & "Slicey"

ROSIE'S, capicola, banana pepper, sausage, pepperoni, onion HALF 44.00 FULL 61.00

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

BLT

WHITE, tomato, bacon, chilled romaine tossed in mayo after the bake HALF 34.00 FULL 47.00
– Add avocado or onion +5.00/7.00 each

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)

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 Entrées

Priced per person - (minimum 8 per item)

All catered entrees include penne marinara, dinner salad, house Italian dressing & focaccia bread.

◇ **Parmesan or Cutlet - Choose: Eggplant 8.00 Chicken 10.00 Veal 12.00**

Parmesan - Breaded, sautéed & topped with melted provolone & marinara

Cutlet - Breaded & sautéed (no sauce & cheese)

◇ **Char-Grilled Chicken** Chicken breast marinated in famous house Italian dressing & grilled 9.50

◇ **Chicken Maria** Char-grilled chicken breast with artichokes, red peppers, & melted provolone 10.00

◇ **Chicken 839** Char-grilled chicken breast with provolone & marinara 10.00

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

Linguini with White Clam Sauce

Fresh linguini with homemade clam sauce 7.75

Chicken & Mushroom Penne

Penne, grilled chicken, sauteed mushrooms tossed in homemade Pesto Cream Sauce 9.00

Alfredo, Chicken, & Broccoli

Grilled chicken, broccoli, & fresh linguini tossed in creamy Alfredo sauce 9.00

Cheese or Meat Ravioli

Your choice of ravioli topped with our homemade Marinara 6.00

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)

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

Nonna's Marinara *Available at Slice Pizzeria only*

Traditional Italian tomato sauce simmered with meat & spices 4.50 (meat additional)

Marinara *Available at Pizzazz Pizza only*

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

Meat Sauce Marinara mixed with crushed meatballs 7.00

Pink A mix of marinara & alfredo 6.00

Alfredo A creamy blend of Romano & parmesan cheeses 5.50

Abruzzi A spicy combination of crushed roasted red peppers & tomatoes with cream 6.00

Pesto Fresh basil, Romano, garlic & pine nuts blended in olive oil 5.00

Pesto Cream A mix of pesto & alfredo 5.50

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

Tomato Basil Garlic & Oil Sauce tossed with cherry tomatoes & fresh basil 6.00

Butter Simply melted real butter, lightly salted 4.50

2. Noodles

◇ **Penne** or Spaghetti - no up charge ●=great for catering

◇ Fresh Linguini or **Cavatelli** - add 1.50

◇ **Asiago Stuffed Gnocchi, Meat Ravioli, or Cheese Ravioli** - add 3.50

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 Veggie from toppings list - add 1.00 - 2.00 per item

Catered Sandwiches & Subs

Priced Individually

Sandwiches are on a grilled Brioche Bun. Subs are on a toasted Italiano Roll. All w/ potato chips.

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

Char-Grilled Chicken Sandwich

Lettuce & tomato 7.50

*add ranch, mayo, or bbq .75 each

Grilled Chicken Maria Sandwich

Artichokes, red peppers & provolone 9.00

Chicken Bacon Ranch Sandwich

Grilled – bacon, tomato, & provolone includes a side of ranch 9.00

*add fresh avocado 1.50

Eggplant Parmesan Sandwich

Breaded - provolone & a side of marinara 7.50

*add banana peppers &/or mushrooms .75 each

Veal Parmesan Sandwich

Breaded - provolone & a side of marinara 10.00

* add mushrooms .75

Chicken Parmesan Sandwich

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

Foccacia 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

Catered Beverages

Soft Drinks/Coffee/Tea/Mixers

Available in 16 oz To Go Cup – No Refills (Maximim 4 per delivery)

Pepsi • Diet Pepsi • Dr. Pepper • Root Beer • Sierra Mist • Orange Soda • Lemonade

Raspberry Iced Tea • Fresh Brewed Iced Tea • Homemade Arnold Palmer

Coffee • Decaf • Hot Tea • Decaf Hot Tea *Coffee Creamers: Half & Half, Vanilla, Hazelnut

Bottled Beverages (20 oz) /Also Available In 2 Liters To Go (Coke, Diet Coke, Sprite)

Coke • Cherry Coke • Diet Coke • Caff. Free Diet Coke • Sprite • Ginger ale

Minute Made Lemonade • Gold Peak Green Tea • Gold Peak Lemon Tea • Deer Park Water

Milk/Juice/Mixers

Available in 16 oz To Go Cup – No Refills

Milk • Chocolate Milk • Hot Chocolate • Orange Juice • Cranberry Juice • Pineapple Juice • Grapefruit Juice

**LIQUOR SERVICE
AVAILABLE
FOR
DINE IN ONLY**

Beer by the Bottle(B) / 6 Pack(6)

Available for Take Out & Delivery

B-2.00 6-10.00 C-25.00: Miller Lite • Bud Light • Coors Light • Michelob Ultra Light

B-3.00 6-11.00 C-35.00: Peroni • Yuengling • Corona

B-3.50 6-12.00 C-38.00: Great Lakes Dortmunder • Thirsty Dog Labradore Lager • Blue Moon

Deschutes Fresh Squeezed IPA • Woodchuck Amber Cider (gluten free) • Seasonal Selections

Wine by the Bottle (B) / Half Case (H)

Available for Take Out & Delivery

House Wines B 18.00 | H 90.00

Chardonnay • Pinot Grigio • White Zinfandel • Cabernet Sauvignon • Merlot

Whites

Chardonnay, Clo du bois – California B 24.00 | H 120.00

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

Moscato, Primo Amore – Italy B 24.00 | H 120.00

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

Pinot Grigio, Gabbiano – Veneto, Italy B 24.00 | H 120.00

Floral notes with nuances of pear & honeydew melon. Flavors of green apple, orange and faint lemon.

Riesling, Ferrante – Geneva, Ohio B 21.00 | H 105.00

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

Sauvignon Blanc, Kim Crawford – New Zealand B 28.00 | H 140.00

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

Reds

Cabernet Sauvignon, Joel Gott 815 – Napa B 28.00 | H 140.00

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

Cabernet Sauvignon, Tom Gore - California B 24.00 | H 120.00

Aromas of currant and plum and wonderful hints of mocha and coffee; medium body.

Italian Red Blend, Banfi Col di Sasso – Tuscany B 24.00 | H 120.00

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, Placido - Tuscany B 18.00 | H 90.00

Dry and well balanced with black-fruit flavors followed by a long finish.

Chianti, Gabbiano Classico - Tuscany B 32.00 | H 160.00

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 B 24.00 | H 120.00

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.

Pinto Noir, Meiomi - California B 28.00 | H 140.00

Bright strawberry and jammy fruit mingle with vanilla, mocha and toasty oak. Expressive boysenberry, blackberry and dark cherry are revealed.

Malbec, Dona Paula los Cardos - Argentina B 24.00 | H 120.00

Sweet, spicy and intense aromas with notes of red fruits and herbs, such as Herbes de Provence. This wine is soft, velvety, fresh, and well balanced.

Merlot, Kenwood Yulupa - Sonoma B 24.00 | H 120.00

A flavorful and well-balanced Merlot with cherry, berry, plum and soft vanilla notes rounded out by supple tannins.