

Dessert Menu

Bread Pudding

White chocolate bread pudding made with our ciabatta bread. A soft dessert made with vanilla and cinnamon, \$38.00

Tiramisu

A full cake of tiramisu. Layered with lady fingers dipped in espresso and mascarpone cheeses. 15 pieces \$45.00

Cannoli

24 mini cannolies stuffed with an Italian cream cheese filling topped with chocolate syrup. \$45.00

Lemon Cake

A cake layered with mascarpone and sponge cake with a lemon cream in the middle. There are shivers of white chocolate that top the cake. It is precut into 14 pieces. \$42.00



About Randazzo's Italian Market

With devotion to my family and a love for cooking, we are happy to bring Randazzo's Italian Market to the Denham Springs area.

We aren't simply a deli, or good food fast.

Randazzo's ensures the highest quality ingredients with an authentic taste of Italy in an easy, affordable and accessible way. In addition to our catering services, consider a visit to our market and enjoy a glass of our house wine and fresh pasta or select a carry out item from our prepared tastes of Italy.

Originally from Rome Italy, owner and chef Antonio Randazzo now resides in the states with his wife and three children. Proud to call Louisiana home and even more excited to bring the flavors of Italy to you, this family owned business takes the traditions from the hills of Italy, to the bayou country.



Randazzo's Italian Market

240 Capitol Street

Denham Springs, LA 70726

p. 225-667-4557 f. 225-667-4465

Sunday & Monday - Catering Only

Tuesday & Wednesday - 11:00AM - 4:00PM

Thursday - 11:00AM - 8:00PM

Friday & Saturday - 11:00AM - 9:00PM

randazzositalianmarket.com

Catering Menu

APPETIZERS

Bread Tray Our ciabatta bread made fresh daily served with our signature dipping sauce. \$12.00

Salad Platter Your choice of our signature salads either The Italian Special Salad or Mixed House Salad.

Small 60oz. bowl \$18.00

Medium 160oz. bowl \$28.00

Large Full Pan \$45.00

Caprese Salad An Italian classic salad with freshly sliced tomatoes topped with fresh mozzarella on a bed of mixed greens drizzled with olive oil. Medium \$45.00 Large \$75.00

Spinach and Artichoke Dip with tortilla chips

A blend of creamy spinach and chunky artichokes served hot. This goes great with any pasta dish or sandwich platter. Small \$18.00 Large \$45.00

Charcuterie Boards

A board of Artisan cheeses and specialty meats paired with dried fruits, nuts, fruits, olives and stuffed peppers. Please let us know if you have any known allergies, dislikes or absolute favorites. These are great items for a gift or to treat yourself. Medium 10inch board served on a bamboo plate in a box \$55 Large 16inch tray served on a round catering plate with a dome lid \$95

SANDWICHES

Box Lunch Sandwich \$10.00 each Includes any small signature sandwich, chips, and small dessert.

Muffaletta Platter Our signature muffaletta grilled and cut in quarters. \$55.00

Signature Sandwich Platter 5 of our large signature sandwiches cut in fourths. Our sandwiches are served on our fresh ciabatta bread served with a variety of deli meats and cheeses. \$55.00

PASTA

Vegetarian Lasagna Our homemade egg pasta layered with Italian cheeses, asparagus, mushrooms, and onions. This is served in a white, béchamel sauce.

\$45.00 (feeds 6 to 9) \$75.00 (feeds 18 to 21)

Meat Lasagna

Our homemade egg pasta layered in 3 imported cheeses, bechamel and our homemade sauce.

\$50.00 (feeds 6 to 9) \$85.00 (feeds 18-21)

Spaghetti and Meatballs

Our homemade fresh spaghetti served with our large meatballs and marinara sauce. Half pan \$55.00 (10 meatballs and 6 servings of pasta)

Full pan \$75.00 (20 meatballs with 14 servings of pasta)

Chicken Parmesan

All natural boneless chicken breast breaded and served over a bed of our fresh egg spaghetti topped with 3 imported cheeses and our signature marinara sauce. Half pan: \$55.00 (6 chopped chicken breast with 6 servings of pasta) Full pan \$75.00 (12 chopped chicken breast with 14 servings of pasta)

Creamy Chicken Spaghetti

Our fried chicken tossed in our creamy alle vodka sauce served with spaghetti and topped with grated parmesan. Half pan: \$60.00 Full pan: \$80.00

Shrimp Spaghetti

In Creamy pink sauce: Sautéed shrimp on top of our spaghetti tossed in a creamy alle vodka sauce. Half pan \$60.00 Full pan \$80.00

Baked Three Cheese Cannelloni

12 pieces of our fresh egg pasta wrapped in a ricotta cheese mixture topped with marinara and béchamel sauce. Vegetarian \$45.00 Meat \$50.00

Penne Chicken in Garlic Cream Sauce

Penne pasta in a creamy white sauce cooked with garlic baked chicken breast. This dish is available as a catering only item because it is not cooked with our fresh egg pasta. Half pan \$65.00 Full pan \$85.00

ENTREE

Grilled Eggplant Parmesan

Three layers of grilled eggplant. It is layered in a lasagna style with three imported cheeses and marinara. (Feeds 6-8) \$42.00

Mini Meatballs

Our signature meatballs made a little smaller. It makes a great appetizer or a great addition to any pasta dish.

50 mini meatballs \$75 80 mini meatballs \$120

Beverages

Gallon jugs of sweet tea, unsweet tea and lemonade \$6.00