

Catering (Continued)

SEAFOOD SALADS

Calamari • Scungilli • Fruitti Di Mare

PASTA

Baked Ziti • Rotolo • Manicotti • Cavatelli with Broccoli • Penne Carbonara
• Stuffed Cheese Shells-Choice of Marinara or Pesto

LASAGNA

Made with Markets Own Fresh Pasta Sheets • Primavera
• Lasagna DiLaNonna with Cheese • Siciliano-Traditional with Meat & Sausage
• Eggplant Casserole

ENTREES

Scungilli Fra Diavolo • Calamari Fra Diavolo • Shrimp Parmigiano
• Chicken Parmigiano • Eggplant Parmigiano • Chicken Cacciatore
• Sausage Peppers & Onions • Stuffed Breast of Chicken • Chicken Marsala
• Shrimp Scampi • Stuffed Pork Roast • Eggplant Rollettes (Rollentini Di Melanzane)

VEGETABLES

Vedura (Spinach or Swiss Chard) Sautéed with Olive Oil, Garlic
& Topped with Romano Cheese • Broccoli Parmigiano
• Broccoli Rabe – Sautéed with Raisins & Pine Nuts • Roasted Potato with Rosemary
• Fritto Misto—Medley of Fresh Vegetables, Sauteed with Delicate,
Seasoning of Herbs & Extra Virgin Olive Oil

HOUSE GARDEN SALAD

Field Greens, Lettuce, Tomato, Cucumbers, Carrots, with our
Special Vinaigrette Dressing, Italian Croutons, (Caesar Dressing Available)

DESSERTS

Sheet Cakes • Italian Rum • Chocolate Mousse • Ricotta Pie • Tiramisu
• Budino Di Pane (Bread Pudding) • Cannoli • Sfogliatelli
• Italian Cookie Trays • Biscotti • Cheese Cake

Delivery Service

**E. 48th Street Market takes pride
in offering a service that brings
your food to your table,
ready to serve hot or cold.**

E. 48TH STREET MARKET, ITALIAN FOOD SPECIALTIES
2462 JETT FERRY ROAD - ATLANTA, GA. 30338

770-392-1499, E/M - italian@e48stmarket.com

The E. 48th STREET MARKET, Italian Food Specialties, was established in 1986 as a haven for those who liked to cook as well as those who liked to eat. More importantly it was built to bring back a sense of the neighborhood family grocery store. A pleasurable assault on the senses, the store is filled with the aromas of family recipe sauces, spices, aged cheese, newly brewed coffee and the always-enticing smell of freshly baked crusty Italian breads.

You might say that Charlie and Anita Augello, proprietors of the E. 48th STREET MARKET, owe it all to family and upbringing as they were both involved with family in either restaurants or deli/bakery operations as youngsters. Wanting to capture the intimate appeal of a neighborhood grocery store for area residents, the Market was carefully researched to produce some of the best traditional Tuscan, Piedmontese and Sicilian recipes and staples. Here patrons can drop by and pick up imported items, recipe tips, a choice bottle of wine, an entire meal for one or a party. And, at holiday time, always the traditional favorites.

Not to be overlooked are the mouth watering meats displayed in the deli case, and the ever-popular Mozzarella in Acqua prepared by Charlie on a regular basis. Here shelves are awash with antipasto items, imported items, pasta, traditional cookies, cakes, candies, fine Italian wines and specialty items. The Augellos prepare their own sausages and fresh pasta, including sheets of lasagna which needn't be parboiled, but ready to be easily cut to fit any size pan. Irresistible entrees and side dishes are prepared from family recipes and prepared daily in the kitchen. Hearty sandwiches are served on crusty rolls or Italian bread, and the Stoffato, a tasty sandwich filled with layers of Italian meats, cheese, crisp lettuce and topped with their own special sauce is a favorite with many customers. At the Market you can dine 'al fresco' in the front patio or everything can be packaged to take with and often times shipped.

Sample a dish or two, sip a cup of Espresso or Cappuccino enjoy a Cannoli, along with the friendliness and hospitality of the Augellos as you delight in an unusual shopping experience where regular customers stop in to exchange news about family and friends. Charlie, son Chuck, and youngest daughter Claudia, along with a friendly staff will help you plan for a formal dinner party or a take-a-long picnic for concert or ballgame. Limited or full service catering, a favorite with their customers, is available for easy at home entertaining or festivities as elegant as wedding receptions. Daughters, Andrea and Erica all help out here and can be seen popping in from time to time to lend a hand. As with all neighborhood stores, patrons have watched the family grow as children married and grandchildren came along. Family pictures are displayed as lovingly as the Market's large array of fine Italian wines. The Market's Gift Baskets and Gift Certificates make wonderful gifts to take or send.

If you are an Italian food fan, or merely wish to sample authentic cuisine from Italy, your time at the E. 48th STREET MARKET, Italian Food Specialties will be time enjoyed and well spent. Hours are Monday to Friday 10:00 until 7:00 and Saturday 10:00 until 6. Closed on Sunday to enjoy Family Dinner.

**Our Products And Customers Are A Cut Above The Rest
And They Get Noticed!**

Prices subject to change

We thank you for your business

Catering/Party Platters Menu



EST. 1986

ATLANTA'S AUTHENTIC ITALIAN MARKET

E. 48th Street Market
Italian Food Specialties

Full Service or Carry Out

Hours:
Monday - Friday 10-7
Saturday 10-6
Closed Sunday

2462 Jett Ferry (at Mt. Vernon)
Dunwoody, GA 30338
770-392-1499
italian@e48stmarket.com

Crusty Italian Bread & Hero Rolls Baked Daily

Visa—Mastercard—American Express

Entrees

When busy schedules collide with dinner time,
E. 48th Street Market has the answer.
Traditional home cooked entrees, breads, salads and desserts
turn problems into pleasures.

Casseroles

Tin serves 6-8 Pan serves 20-24

	TIN	PAN
Sicilian Lasagna	\$37.00	\$77.00
Cheese Lasagna	\$37.00	\$77.00
Primavera Lasagna	\$37.00	\$77.00
Baked Ziti	\$32.00	\$72.00
Stuffed Shells	\$32.00	\$72.00
Manicotti	\$32.00	\$72.00
Sausage, Peppers & Onions	\$35.00	\$85.00
Traditional Eggplant	\$39.00	\$72.00
Sicilian Eggplant w/ Sausage	\$39.00	\$77.00
Chicken Parmigiano	\$40.00	\$98.00
Eggplant Parmigiano	\$39.00	\$76.00
Pasta Marinara	\$25.00	\$61.00
Pasta Bolognese (Meat Sauce)	\$30.00	\$75.00

ADD - ASSORTED SIDES

Salads: Garden, Antipasto, Greek, Pasta
Meatballs – Beef, Veal, Chicken
Sausage

SOUPS

Pasta Fagioli, Chicken Noodle
Italian Chili

BREADS

Assorted Homemade, Traditional, Crusty,
fresh from our ovens by 10am every day

DESSERTS

Cannoli • Mini Cannoli • Sfogliatelle • Chocolate Mousse Cake
Carrot Cake • Coconut Cake • Italian Rum Cake
Cheese Cake • Fudge Brownie • Eclairs • Italian Cookies
• Tiramisu • Biscotti • Ricotta Cheese Cake
*Special Occasion Cakes pre-order

Compliment your meal from over 120 selections of wine,
including cellar wines.

Party Platters

Dinner with friends, family gatherings at the office or at home.
From tailgating to poker night, choose one of our famous platters, combined
with entrees, side dishes and desserts and you've hosted the perfect dinner party.
Most platters can be made with as little as 1 day notice.

Party Platters

THE ITALIAN

Delicious, thinly sliced Italian meat assortment, tastefully arranged.
Genoa Salami, Capicola, Prosciutto, Sopressata and Provolone.

Serves 8-12.....\$36.00 Serves 15-20.....\$54.00

ANTIPASTO

Traditional way to start a meal. Genoa Salami, Capicola, Mortadella, Italian Peppered Ham,
Provolone, Giardinera, Mixed Olives, Pepperoncini and Roasted Peppers.

Serves 6-8.....\$44.00 Serves 10-15.....\$55.00

PANINI PLATTER

A light appetizer, luncheon, or snack. A delicious variety of 20 individual cold
cut sandwiches made on our own fresh baked Italian mini roll. Cut in halves.
Genoa Salami & Provolone, Italian Peppered Ham & Provolone, Ham & Swiss
and Turkey with Condiments

Serves 13-20.....\$39.00

LA AMERICANA

Includes our choice Roast Beef, Turkey Breast, Boiled Ham and American Cheese.

Serves 8-12.....\$36.00 Serves 15-20.....\$54.00

SALAD MEDLEY

The perfect light fare for snack or lunch, guaranteed to please all.
Chicken, Tuna, Potato, Pasta, Artichoke and Tortellini Salads and, Eggplant Caponata

Serves 8-10.....\$39.00 Serves 12-18.....\$51.00

VEGETABLE AND RELISH TRAY

Great as a snack or selected to compliment a meat platter.
Marinated Mushrooms, Marinated Artichokes, Giardinera, Cracked Olive
Salad, Sweet Pepper Salad, Eggplant Caponata and Roasted Peppers.

Serves 8-10.....\$36.00 Serves 12-18.....\$47.00

CHEESE PLATTER

A satisfying tasty selection for all. Cubed Imported Swiss, Asiago, Provolone, American.

Serves 10-15.....\$30.00 Serves 20-25.....\$38.00

FRUIT AND CHEESE PLATTER

Full and delicate flavor of Asiago, Provolone and Imported Swiss arranged tastefully
with seasonal fruits. (Melons, Grapes, Kiwi, Strawberries - 3 Day Notice)

Serves 15-20.....\$58.00

MARKET'S HERO SANDWICH PLATTER

Including our own Stoffato, Plus Choice Roast Beef, Turkey, Italian Peppered
Ham on crusty Hero rolls. (Two sandwich halves per person)

Minimum 10 people, with chips.....\$6.50 each

PORTOBELLO CAPRESE

Fresh made Mozzarella over a bed of field greens, topped with Grilled Portobello, Roasted
Pepper, Basil & Markets Vinaigrette Dressing.

Serves 8-12.....\$23.00 Serves 15-20.....\$35.00

Catering

From Baptism to Weddings and everything in between,
the E. 48th Street Market prepares a wonderful selection of items
for every taste, every course and every budget. Serving 10 or more.
Call ahead to plan and make your event a complete success.
Inquire about Special Requests.

Appetizers

BRUSCHETTA CON POMODORO

Italian Toast Slices, drizzled with Extra Virgin Olive Oil topped
with Chopped Tomato, Onion & Basil

BRUSCHETTA CON PATE DI OLIVE

Italian Toast Slices, Sliced Home Made Mozzarella & Black Olive Pate

MOZZARELLA CAPRESE

Our Home Made Mozzarella with Fresh Tomato & Onion Slices, Basil
with Special Vinaigrette

PEPPERONI AROSTI & MOZZARELLA

Our Home Made Mozzarella, Roasted Peppers with
Garlic & Herbs, & Extra Virgin Olive Oil on Bed of Greens

FRITTATA

Italian Style Quiche, Fresh Eggs, Parmigiano Cheese, Mozzarella & Herbs
with Choice of one: Medley of Vegetables, Onions, Potato or Pasta

STUFFED BREADS

Pepperoni & Mozzarella • Sauteed Spinach with Fontina Cheese and Carrots
• Bonati with Sausage, Beef, Peppers, Onions & Mozzarella

ANTIPASTO SALAD

Salami, Pepperoni, Provolone, Vinegar Peppers, Onion & Tomato
on a Bed of Greens (Special Vinaigrette on the Side)

CHICKEN WINGS

Hot & Spicy (Baked), Lemon/Pepper

BLACK OLIVE TAPINADE MUSHROOM PATE

Pasta Salads

Artichokes with a Creamy Dressing • Capri in a Light Sauce of Fresh Tomato,
Home Made Mozzarella, Herbs & Olive Oil • Tortellini Cheese Filled,
Dressed with Diced Salami & Provolone, Herbs with a Light Vinaigrette

Vegetable Salads

Panzanella • Caponata • Eggplant Salad • Fagioli con Patata (String Beans & Potato)
• Potato Salad • Eggplant Al Forno • Marinated Artichoke Hearts
• Marinated Mushrooms • Giardinera Salad • Cracked Green Olive Salad