



For Immediate Release  
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## MAFIAoZA'S OWNERS ANNOUNCE LAUNCH OF BAROLO CATERING, GEARED TOWARD NASHVILLE AND BIRMINGHAM MARKETS

**NASHVILLE, Tenn.** – The owners of MAFIAoZA'S ([www.mafiaozas.com](http://www.mafiaozas.com)), the popular New York-style Italian restaurant with locations in Birmingham and Nashville, today announced the establishment of Barolo Catering ([www.barolocatering.com](http://www.barolocatering.com)), a new business that will expand MAFIAoZA's well-established catering service through increased offerings and a dedicated staff. To kick off the new venture, catering sales veteran Amanda Bledsoe has been hired to manage the introduction and ongoing promotion of Barolo.

"We've always enjoyed a thriving catering business," explained Mike Dolan, co-owner of MAFIAoZA'S. "Operating Barolo as its own separate entity will allow us to expand the variety of our menus and services and will give catering customers more to choose from – from our classic menu items to a full range of carefully planned options they might not expect from MAFIAoZA'S."

The extensive offerings at Barolo Catering – which will operate in both Nashville and Birmingham – will feature innovative action stations, including a pasta, risotto and gnocchi station; a cheese and chocolate fondue station; a caviar bar; and an ice cream and gelato bar. The specially designed dinner menus range from Spanish and French to Italian and Pacific Rim, and the innovative cocktail and reception menus, along with traditional carving stations, will help make party planning a breeze.

Barolo Catering also will offer an array of more casual boxed lunches and tailgating packages that will feature the imported cured meats and artisanal cheeses that have made MAFIAoZA'S Tennessee and Alabama locations such favorite dining destinations.

Bledsoe, who will serve as Barolo's new director of sales, along with the team at Barolo, will provide customers and event planners in Nashville and Birmingham a staff dedicated to exceeding their expectations. Having most recently served as director of sales at Nashville's famed Loveless Cafe, Bledsoe believes MAFIAoZA'S outstanding reputation is sure to put Barolo in high demand.



*Nashville's MAFIAoZA's has launched "Barolo Catering," full-service catering operation to service Nashville and Birmingham markets.*

“MAFIAoZA’S has enjoyed an enviable following since the launch of its first restaurant in Nashville, and I anticipate that Barolo Catering’s range of offerings, from casual get-togethers to formal entertaining, will make it a sought-after caterer for savvy party planners.”

**About MAFIAoZA’S:**

A favorite on the Nashville dining scene since its launch in 2003, MAFIAoZA’S continues to “wow” capacity crowds nightly with its authentic Italian menu options, its impressive Old and New World wine list, and its comfortable, welcoming ambiance. The popular 1920s New York-style Italian restaurant – known for serving the finest stone-oven pizza in the Southeast – offers dishes using fresh, seasonal ingredients, many of which are locally grown and produced by Kentucky’s famed Emerald Glen Farms, Barnes Produce and the finest vendors at Nashville’s Farmer’s Market. Corporate Chef and Catering Director Brett Corrieri has earned a solid reputation for his commitment to presenting flavorful, memorable dining experiences at MAFIAoZA’S for his loyal and still-growing patron base.

MAFIAoZA’S, widely known for catering as graciously to families and office parties as to singles’ events and Nashville music industry celebrities, is making its mark among an enthusiastic press corps, as well, having been featured in such top-tier outlets as *The New York Times* and *Frommer’s*, *National Culinary Review*, *Southern Living* and *The Atlanta Journal-Constitution*.

*For further information about MAFIAoZA’S, or to schedule an interview with Chef Brett Corrieri, contact Ann Ewing at Front Burner PR, LLC at Ph: 207/699-5500 or [ann@frontburnerpr.com](mailto:ann@frontburnerpr.com)*

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