



CATERING PACKAGES

PARTY PACKAGE #1 >>> SERVES 25 <<< 169

4 LBS BEEF • 25 PIECE CHICKEN • HALF TRAY MOSTACCIOLI OR SPAGHETTI
 (3256 CAL) (37125 CAL) (2770 CAL)
 4 LOAVES OF FRENCH BREAD • HOT PEPPERS • SWEET PEPPERS
 (3480 CAL) (51 CAL) (120 CAL)
 HALF TRAY OF HOUSE SALAD • 5 LBS POTATO SALAD
 (800 CAL) (5760 CAL)

PARTY PACKAGE #2 >>> SERVES 35-45 <<< 299

6 LBS BEEF • 33 PIECE CHICKEN • 1 FULL TRAY MOSTACCIOLI & SPAGHETTI
 (4884 CAL) (49005 CAL) (5540 CAL)
 6 LOAVES OF FRENCH BREAD • HOT PEPPERS • SWEET PEPPERS
 (5220 CAL) (51 CAL) (120 CAL)
 FULL TRAY OF HOUSE OR CAESAR SALAD • 10 LBS POTATO SALAD
 (800 CAL) (2000 CAL) (73607 CAL)

PARTY PACKAGE #3 >>> SERVES 70-80 <<< 629

10 LBS BEEF • 80 PIECE CHICKEN • 3 TRAYS MOSTACCIOLI OR SPAGHETTI
 (8140 CAL) (118000 CAL) (8310 CAL)
 10 LOAVES OF FRENCH BREAD • HOT PEPPERS • SWEET PEPPERS
 (8700 CAL) (51 CAL) (120 CAL)
 3 TRAYS OF HOUSE SALAD • 10 LBS POTATO SALAD
 (2400 CAL) (7360 CAL)

ALL MENU ITEMS AND PRICES SUBJECT TO CHANGE WITHOUT NOTICE • 7/2020

Chicago Pizza

ROSATI'S

KEEPING IT REAL SINCE 1964

• *Catering Menu* •

847-740-1800

700 E ROLLINS ROAD | ROUND LAKE BEACH

>>> ROSATISPIZZA.COM <<<



SALADS

SERVED WITH
YOUR CHOICE
OF DRESSING

← **HALF TRAY** →
 (SERVES 4 - 8)

← **FULL TRAY** →
 (SERVES 10 - 20)

ITALIAN TABLE H:800 CAL F:1600 CAL	26	50
CAESAR SALAD H:1000 CAL F:2000 CAL	26	50
CHOPPED SALAD H:3920 CAL F:7840 CAL	40	80
SPINACH GORGONZOLA H:5480 CAL F:10960 CAL	40	78
ANTIPASTO SALAD H:2080 CAL F: 4160 CAL	40	78

DRESSINGS:

ITALIAN (ADD 1769-3520 CAL) : CEASER (ADD 1800-3600 CAL) : RANCH (ADD 1160-2320 CAL)
 FRENCH (1440-2880 CAL) : BALSAMIC (ADD 2000-4000 CAL) : BLUE CHEESE (ADD 1480-2960 CAL)

BEEF

BY THE POUND

ALL BEEF IS PACKAGED COLD UNLESS REQUESTED HOT
 PLEASE SPECIFY IF YOU WOULD LIKE TO RECEIVE
 YOUR FRENCH BREAD CUT IN 3" SANDWICHES

ITALIAN BEEF (1 LB + 1 QT AU JUS)	15
814 CAL : WITH AU JUS ADD 320 CAL	
FRENCH BREAD (PER LOAF)	+4
870 CAL	
SWEET OR HOT PEPPERS (1 PINT)	+ 4
(120 CAL) (51 CAL)	

ITALIAN BEEF PARTY PACK

5 LBS ITALIAN BEEF (4070 CAL) : 7 LOAVES FRENCH BREAD (6090 CAL)
 SWEET PEPPERS (240 CAL) | HOT PEPPERS (102 CAL) | AU JUS (1600 CAL)

109

CHICKEN

(4) PIECE FRIED CHICKEN	9	1485 CAL
CHICKEN TENDERS	FULL TRAY	55
		7920 CAL
WINGS		
(HOT, MILD OR BBQ)		
HOT: 2340-4680 CAL : MILD:2090-4180 CAL		
BBQ: 2230-4460 CAL		
24 WINGS	48 WINGS	
28	54	

SIDE DISHES

SERVED IN
1 LB PORTIONS

COLESLAW	4
512 CAL	
POTATO SALAD	4
736 CAL	
MACARONI SALAD	4
1470 CAL	

PASTAS

← **HALF TRAY** →
 (SERVES 4 - 8)

← **FULL TRAY** →
 (SERVES 10 - 20)

SERVED WITH GARLIC BREAD & GRATED CHEESE.
 GARLIC BREAD & CHEESE (ADDS H:1670 : F: 3340 CAL)

MOSTACCIOLI / SPAGHETTI H:2770 CAL F:5540 CAL	35	68
CHEESE RAVIOLI H:1690 CAL F:3380 CAL	40	78
BAKED MOSTACCIOLI H:4620 CAL F:9240 CAL	30	68
PENNE ALLA ROSATI'S H:5680 CAL F:11360 CAL	40	78
PENNE BROCCOLI H:7770 CAL F:15540 CAL	38	74
LASAGNA H:6050 CAL F:12100 CAL	45	88
FETTUCCINE ALFREDO H:4730 CAL F: 9460 CAL	35	68
CHICKEN PARMESAN H:6020 CAL F:12400 CAL	45	88
MOSTACCIOLI ALFORNO H:6000 CAL F:12000 CAL	40	78

>>> ADD-ONS <<<

3" ITALIAN SAUSAGE (10 PIECES)	16
3600 CAL	
MEATBALLS (10 PIECES)	17.99
1900 CAL	
CHICKEN BREAST (PER PIECE)	4
240 CAL	

GARLIC BREAD		
H: 2800 CAL F: 5600 CAL	HALF PAN	FULL PAN
OR BREADSTICKS	12	22
H: 8460 CAL F: 16920 CAL		

DESSERTS

TIRAMISU TRAY	48
3960 CAL	
CANNOLI	40
1900 CAL	
CINNAMON STICKS	22
7680 CAL	

EXTRAS

WARMING KIT	8
(PAN, RACK, CANNED HEAT)	
SERVING UTENSILS	5
TABLE SETTING	10 SETS
(PLATE, FORK, KNIFE, NAPKIN)	3