



CATERING PACKAGES

BUDGET BUSTER

»»» SERVES 25-30 «««

215

4 LBS BEEF • 32 PIECE CHICKEN • FULL TRAY MOSTACCIOLI OR SPAGHETTI
 (8780 CAL) (11880 CAL) (5540 CAL)
 GARLIC BREAD • FULL TRAY OF ITALIAN TABLE OR CAESAR SALAD
 (1400 CAL) (1600 CAL) (2000 CAL)

ULTIMATE PARTY

»»» SERVES 15-20 «««

155

3 LBS BEEF • 20 PIECE CHICKEN • HALF TRAY MOSTACCIOLI OR SPAGHETTI
 (2442 CAL) (7425 CAL) (2770 CAL)
 GARLIC BREAD • HALF TRAY OF ITALIAN TABLE OR CAESAR SALAD
 (1400 CAL) (800 CAL) (1000 CAL)

PASTA & SALAD

»»» SERVES 15-20 «««

110

1 FULL TRAY OF MOSTACCOLLI OR SPAGHETTI • GARLIC BREAD
 (5540 CAL) (2800 CAL)
 1 FULL TRAY OF ITALIAN TABLE OR CAESAR SALAD
 (1600 CAL) (2000 CAL)
 HALF TRAY HOMEMADE BREADSTICKS
 (8460 CAL)

BEEF & SAUSAGE

»»» SERVES 15-20 «««

99

2.5 LBS BEEF • 20 - 3" ITALIAN SAUSAGE
 (2035 CAL) (3600 CAL)
 FRENCH BREAD • HOT PEPPERS • SWEET PEPPERS
 (5220 CAL) (51 CAL) (120 CAL)

VIP DESSERT PACK

»»» SERVES 20-25 «««

58

TIRAMISU SLICES • CANNOLIS
 (6440 CAL)
 ADDITIONAL DESSERT CHOICES AVAILABLE

ALL MENU ITEMS AND PRICES SUBJECT TO CHANGE WITHOUT NOTICE • 9/2021

Chicago Pizza

ROSATI'S

KEEPING IT REAL SINCE 1964

• *Catering Menu* •

630-837-1515

27 S. SUTTON RD. | STREAMWOOD
 CORNER OF SCHAUMBURG ROAD & ROUTE 59

»»» ROSATISPIZZA.COM/STREAMWOOD «««



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	78
SPINACH GORGONZOLA H:5480 CAL F:10960 CAL	40	78

DRESSINGS:

ITALIAN | 440 CAL : CAESAR | 480 CAL : RANCH | 290 CAL
BALSAMIC | 500 CAL : BLUE CHEESE | 370 CAL

BEEF

3 LB BEEF MINIMUM

BY THE POUND

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

ITALIAN BEEF (1 LB + 1 QT AU JUS) 814 CAL : WITH AU JUS ADD 320 CAL	15
FRENCH BREAD (PER LOAF) 870 CAL	+ 4
SWEET OR HOT PEPPERS (1 PINT) (120 CAL) (51 CAL)	+ 3

ITALIAN BEEF PARTY PACK 110

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

CHICKEN

(4) PIECE FRIED CHICKEN 9 1485 CAL	(40) CHICKEN TENDERS FULL TRAY 55 7920 CAL
WINGS PLAIN, HOT, MILD OR BBQ	
BONE-IN	
24 WINGS 27 2080-3040 CAL	48 WINGS 54 4160-6080 CAL
BONELESS	
20 WINGS 17 1300-1780 CAL	40 WINGS 34 2600-3560 CAL

SIDE DISHES

SERVED IN
1 LB PORTIONS
10 LB MINIMUM

COLESLAW 512 CAL	5
POTATO SALAD 736 CAL	5
MACARONI SALAD 1470 CAL	5

PASTAS

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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	32	62
CHEESE RAVIOLI H:1690 CAL F:3380 CAL	40	78
BAKED MOSTACCIOLI H:4620 CAL F:9240 CAL	35	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	38	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) 3600 CAL	16
MEATBALLS (10 PIECES) 1900 CAL	18
CHICKEN BREAST (PER PIECE) 240 CAL	4

GARLIC BREAD H: 2800 CAL F: 5600 CAL	HALF PAN	FULL PAN
OR BREADSTICKS H: 8460 CAL F: 16920 CAL	13	24

DESSERTS

TIRAMISU TRAY 3960 CAL (TIRAMISU TRAY 12 PIECES)	48
CANNOLI 1900 CAL (CANNOLI 12 PIECES)	40

EXTRAS

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