



## CATERING PACKAGES

### ULTIMATE PARTY **>>> SERVES 25 <<<** 120

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 10-20 <<<** 90

1 FULL TRAY OF MOSTACOLLI 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 20 <<<** 75

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 <<<** 40

TIRAMISU SLICES • CANNOLIS • CINNAMON STICKS  
 ( 6440 CAL )

ALL MENU ITEMS AND PRICES SUBJECT TO CHANGE WITHOUT NOTICE • 5/2018

*Chicago Pizza*

# ROSATI'S

KEEPING IT REAL SINCE 1964

*• Catering Menu •*

**928-237-5793**

207 W. WILLIS | PRESCOTT

**>>> ROSATISPIZZA.COM <<<**



# SALADS

SERVED WITH YOUR CHOICE OF DRESSING

HALF TRAY  
(SERVES 4 - 8)

FULL TRAY  
(SERVES 10 - 20)

<b>ITALIAN TABLE</b> H:800 CAL   F:1600 CAL	17	33
<b>CAESAR SALAD</b> H:1000 CAL   F:2000 CAL	17	33
<b>CHOPPED SALAD</b> H:3920 CAL   F:7840 CAL	30	60
<b>SPINACH GORGONZOLA</b> H:5480 CAL   F:10960 CAL	24	45
<b>ANTIPASTO SALAD</b> H:2080 CAL   F: 4160 CAL	34	65

**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

ITALIAN BEEF (1 LB + 1 QT AU JUS) 814 CAL : WITH AU JUS ADD 320 CAL	12
FRENCH BREAD (PER LOAF) 870 CAL	+ 3
SWEET OR HOT PEPPERS (1 PINT) (120 CAL) ( 51 CAL )	+ 3

### 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 )

**85**

# CHICKEN

(4) PIECE FRIED CHICKEN 6 1485 CAL	CHICKEN TENDERS FULL TRAY 55 7920 CAL
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**WINGS**  
(HOT OR BBQ)  
HOT: 2340-4680 CAL : BBQ 2230-4460 CAL

24 WINGS 22	48 WINGS 40
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# SIDE DISHES

## SERVED IN 1 LB PORTIONS

<b>COLESLAW</b> 512 CAL	3
<b>POTATO SALAD</b> 736 CAL	3
<b>PASTA SALAD</b> 1152 CAL	3

# 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 )

<b>MOSTACCIOLI / SPAGHETTI</b> H:2770 CAL   F:5540 CAL	25	50
<b>CHEESE RAVIOLI</b> H:1690 CAL   F:3380 CAL	25	50
<b>BAKED MOSTACCIOLI</b> H:4620 CAL   F:9240 CAL	30	58
<b>PENNE ALLA ROSATI'S</b> H:5680 CAL   F:11360 CAL	30	60
<b>PENNE BROCCOLI</b> H:7770 CAL   F:15540 CAL	30	60
<b>LASAGNA</b> H:6050 CAL   F:12100 CAL	35	65
<b>FETTUCCINE ALFREDO</b> H:4730 CAL   F: 9460 CAL	27	54
<b>CHICKEN PARMESAN</b> H:6020 CAL   F:12400 CAL	40	80
<b>MOSTACCIOLI ALFORNO</b> H:6000 CAL   F:12000 CAL	30	60

## >>> ADD-ONS <<<

3" ITALIAN SAUSAGE (10 PIECES) 3600 CAL	12
MEATBALLS (10 PIECES) 1900 CAL	12
CHICKEN BREAST (PER PIECE) 240 CAL	3

<b>GARLIC BREAD</b> H: 2800 CAL   F: 5600 CAL	HALF PAN	FULL PAN
<b>OR BREADSTICKS</b> H: 8460 CAL   F: 16920 CAL	12	18

# DESSERTS

<b>TIRAMISU TRAY</b> 2640 CAL	40
<b>CANNOLI</b> 1900 CAL	30
<b>CINNAMON STICKS</b> 7680 CAL	20

# EXTRAS

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