



CATERING PACKAGES

ULTIMATE PARTY **>>> SERVES 25 <<<** 130

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 <<<** 100

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 <<<** 85

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 •

865-602-2211

234 BROOKVIEW CENTRE WAY #109 | KNOXVILLE

>>> 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 | 19 | 36 |
| CAESAR SALAD H:1000 CAL F:2000 CAL | 20 | 38 |
| CHOPPED SALAD H:3920 CAL F:7840 CAL | 31 | 60 |
| SPINACH GORGONZOLA H:5480 CAL F:10960 CAL | 25 | 48 |
| ANTIPASTO SALAD H:2080 CAL F: 4160 CAL | 35 | 68 |

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 | 14 |
| 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)

90

CHICKEN

| | |
|--|---|
| (4) PIECE FRIED CHICKEN 6 1485 CAL | CHICKEN TENDERS FULL TRAY 56 7920 CAL |
|--|---|

WINGS

(HOT OR BBQ)
 HOT: 2340-4680 CAL : BBQ 2230-4460 CAL

| | |
|----------------|----------------|
| 24 WINGS 23 | 48 WINGS 41 |
|----------------|----------------|

SIDE DISHES

SERVED IN 1 LB PORTIONS

| | |
|--------------------------------|---|
| COLESLAW 512 CAL | 4 |
| POTATO SALAD 736 CAL | 4 |
| PASTA SALAD 1152 CAL | 4 |

PASTAS

SERVED WITH GARLIC BREAD & GRATED CHEESE

← **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 | 26 | 50 |
| CHEESE RAVIOLI H:1690 CAL F:3380 CAL | 31 | 60 |
| BAKED MOSTACCIOLI H:4620 CAL F:9240 CAL | 31 | 60 |
| PENNE ALLA ROSATI'S H:5680 CAL F:11360 CAL | 31 | 60 |
| PENNE BROCCOLI H:7770 CAL F:15540 CAL | 31 | 60 |
| LASAGNA H:6050 CAL F:12100 CAL | 36 | 70 |
| FETTUCCINE ALFREDO H:4730 CAL F: 9460 CAL | 30 | 58 |
| CHICKEN PARMESAN H:6020 CAL F:12400 CAL | 36 | 70 |
| MOSTACCIOLI ALFORNO H:6000 CAL F:12000 CAL | 31 | 60 |

>>> ADD-ONS <<<

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

GARLIC BREAD

H: 2800 CAL | F: 5600 CAL

HALF PAN

FULL PAN

OR BREADSTICKS

H: 8460 CAL | F: 16920 CAL

13

20

DESSERTS

| | |
|------------------------------------|----|
| TIRAMISU TRAY 2640 CAL | 40 |
| CANNOLI 1900 CAL | 30 |
| CINNAMON STICKS 7680 CAL | 20 |

EXTRAS

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