



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* •

708-948-7499

1013 MADISON ST. | OAK PARK

»»» ROSATISPIZZA.COM «««



SALADS

SERVED WITH
YOUR CHOICE
OF DRESSING

← →
HALF TRAY **FULL TRAY**
(SERVES 4 - 8) (SERVES 10 - 20)

ITALIAN TABLE H:800 CAL F:1600 CAL	17	33
CAESAR SALAD H:1000 CAL F:2000 CAL	17	33
CHOPPED SALAD H:3920 CAL F:7840 CAL	30	60
SPINACH GORGONZOLA H:5480 CAL F:10960 CAL	24	45
ANTIPASTO SALAD 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

COLESLAW 512 CAL	3
POTATO SALAD 736 CAL	3
PASTA SALAD 1152 CAL	3

PASTAS

← →
HALF TRAY **FULL TRAY**
(SERVES 4 - 8) (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	25	50
CHEESE RAVIOLI H:1690 CAL F:3380 CAL	30	58
BAKED MOSTACCIOLI H:4620 CAL F:9240 CAL	30	58
PENNE ALLA ROSATI'S H:5680 CAL F:11360 CAL	30	60
PENNE BROCCOLI H:7770 CAL F:15540 CAL	30	60
LASAGNA H:6050 CAL F:12100 CAL	35	65
FETTUCCINE ALFREDO H:4730 CAL F: 9460 CAL	27	54
CHICKEN PARMESAN H:6020 CAL F:12400 CAL	35	70
MOSTACCIOLI ALFORNO 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

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

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