



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 • 6/2018

Chicago Pizza

ROSATI'S

KEEPING IT REAL SINCE 1964

• Catering Menu •

772-340-0999

1012 ST. LUCIE WEST BLVD | ST. LUCIE WEST

>>> **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	18	34
CAESAR SALAD H:1000 CAL F:2000 CAL	18	34
CHOPPED SALAD H:3920 CAL F:7840 CAL	30	58
SPINACH GORGONZOLA H:5480 CAL F:10960 CAL	30	58
ANTIPASTO SALAD H:2080 CAL F: 4160 CAL	30	58

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

FRIED CHICKEN 1.5 1485 CAL	CHICKEN TENDERS FULL TRAY 55 7920 CAL
WINGS (HOT OR BBQ) HOT: 2340-4680 CAL : BBQ 2230-4460 CAL	
25 WINGS 20	50 WINGS 40

SIDE DISHES

SERVED IN 1 LB PORTIONS

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

MOSTACCIOLI / SPAGHETTI H:2770 CAL F:5540 CAL	24	46
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	58
PENNE BROCCOLI H:7770 CAL F:15540 CAL	30	58
LASAGNA H:6050 CAL F:12100 CAL	34	66
FETTUCCINE ALFREDO H:4730 CAL F: 9460 CAL	30	58
CHICKEN PARMESAN H:6020 CAL F:12400 CAL	34	66
MOSTACCIOLI ALFORNO H:6000 CAL F:12000 CAL	30	58

>>> 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