



CATERING PACKAGES

ULTIMATE PARTY

>>> SERVES 15-20 <<<

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 15-20 <<<

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 15-20 <<<

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 20-25 <<<

40

TIRAMISU SLICES • CANNOLIS • CINNAMON STICKS
 (6440 CAL)

ALL MENU ITEMS AND PRICES SUBJECT TO CHANGE WITHOUT NOTICE • 2/2022

Chicago Pizza

ROSATI'S

KEEPING IT REAL SINCE 1964

• Catering Menu •

936-266-0278

4150 FM 1488 ROAD, SUITE 120 | CONROE

DRIVE THRU • CARRYOUT • DELIVERY • CATERING

>>> ROSATISPIZZA.COM <<<



PLEASE NOTE: ALL CATERING ORDERS MUST BE PICKED UP FROM INSIDE THE STORE OR VIA DELIVERY. PRE-ORDER CATERING ONLY. | NO CATERING ORDERING VIA DRIVE THRU WINDOW.

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

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.

3 LB BEEF MINIMUM

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 85

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

6

1485 CAL

CHICKEN TENDERS

FULL TRAY
55

7920 CAL

WINGS

PLAIN, HOT, MILD, BBQ, GARLIC PARMESAN, MANGO HABANERO & SWEET RED CHILI

BONE-IN

24 WINGS | 28 | 48 WINGS | 40

2080-3040 CAL | 4160-6080 CAL

BONELESS

20 WINGS | 15 | 40 WINGS | 30

1300-1780 CAL | 2600-3560 CAL

SIDE DISHES

SERVED IN
1 LB PORTIONS
3 LB MINIMUM

COLESLAW 3

512 CAL

POTATO SALAD 3

736 CAL

MACARONI SALAD 3

1470 CAL

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

25

50

CHEESE RAVIOLI
H:1690 CAL | F:3380 CAL

25

50

BAKED MOSTACCIOLI
H:4620 CAL | F:9240 CAL

30

58

PENNE ALLA ROSATI'S
H:5680 CAL | F:11360 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

40

80

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 40
3960 CAL

CANNOLI 30
1900 CAL

CINNAMON STICKS 20
7680 CAL

EXTRAS

WARMING KIT 8
(PAN, RACK, CANNED HEAT)

SERVING UTENSILS 5

TABLE SETTING 10 SETS
(PLATE, FORK, KNIFE, NAPKIN) 3