



## CATERING PACKAGES

### ULTIMATE PARTY

»»» SERVES 25-30 «««

140

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 «««

96

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 «««

80

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 «««

58

TIRAMISU SLICES • CANNOLIS • CINNAMON STICKS  
 ( 6440 CAL )

ALL MENU ITEMS AND PRICES SUBJECT TO CHANGE WITHOUT NOTICE • 7/2021



*Chicago Pizza*

# ROSATI'S

KEEPING IT REAL SINCE 1964

*• Catering Menu •*

**815-293-2600**

463 N WEBER ROAD | ROMEOVILLE

»»» [ROSATISPIZZA.COM](http://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	26	50
<b>CAESAR SALAD</b> H:1000 CAL   F:2000 CAL	26	50
<b>CHOPPED SALAD</b> H:3920 CAL   F:7840 CAL	40	78
<b>SPINACH GORGONZOLA</b> H:5480 CAL   F:10960 CAL	40	78
<b>ANTIPASTO SALAD</b> H:2080 CAL   F: 4160 CAL	40	78

**DRESSINGS:** ITALIAN | 440 CAL : CAESAR | 480 CAL : RANCH | 290 CAL : FRENCH | 340 CAL  
 BALSAMIC | 500 CAL | BLUE CHEESE | 370 CAL | SWEET RED WINE | 357 CAL  
 FAT FREE RASPBERRY VINAIGRETTE | 141 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	15
FRENCH BREAD (PER LOAF) 870 CAL	+4
SWEET OR HOT PEPPERS (1 PINT) (120 CAL) ( 51 CAL )	+3

### ITALIAN BEEF PARTY PACK 95

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 9 1485 CAL	(40) CHICKEN TENDERS FULL TRAY 55 7920 CAL
<b>WINGS</b>	
PLAIN, HOT, MILD, BBQ, GARLIC PARMESAN, MANGO HABANERO & SWEET RED CHILI	
BONE-IN	
24 WINGS   28 2080-3040 CAL	48 WINGS   54 4160-6080 CAL
<b>BONELESS</b>	
20 WINGS   15 1300-1780 CAL	40 WINGS   30 2600-3560 CAL

# SIDE DISHES

SERVED IN  
 1 LB PORTIONS  
 3 LB MINIMUM

<b>COLESLAW</b> 512 CAL	5
<b>POTATO SALAD</b> 736 CAL	5
<b>MACARONI SALAD</b> 1470 CAL	5

# 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	35	68
<b>CHEESE RAVIOLI</b> H:1690 CAL   F:3380 CAL	40	78
<b>BAKED MOSTACCIOLI</b> H:4620 CAL   F:9240 CAL	35	68
<b>PENNE ALLA ROSATI'S</b> H:5680 CAL   F:11360 CAL	40	78
<b>PENNE BROCCOLI</b> H:7770 CAL   F:15540 CAL	38	74
<b>LASAGNA</b> H:6050 CAL   F:12100 CAL	45	88
<b>FETTUCCINE ALFREDO</b> H:4730 CAL   F: 9460 CAL	35	68
<b>CHICKEN PARMESAN</b> H:6020 CAL   F:12400 CAL	45	88
<b>MOSTACCIOLI ALFORNO</b> H:6000 CAL   F:12000 CAL	40	78

## >>> ADD-ONS <<<

3" ITALIAN SAUSAGE (10 PIECES) 3600 CAL	16
MEATBALLS (10 PIECES) 1900 CAL	17.50
CHICKEN BREAST (PER PIECE) 240 CAL	4

<b>GARLIC BREAD</b> H: 2800 CAL   F: 5600 CAL	HALF PAN 12	FULL PAN 22
<b>OR BREADSTICKS</b> H: 8460 CAL   F: 16920 CAL	12	24

# DESSERTS

<b>TIRAMISU TRAY</b> (12 PIECE) 3960 CAL	48
<b>CANNOLI TRAY</b> (12 PIECE) 1900 CAL	40
<b>CINNAMON STICKS</b> 7680 CAL	22

# 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