BUFFET MENU OPTIONS

SANDWICH PLATTER

15 per person (select up to 3)

ITALIAN PESTO CAPRESE

mozzarella, tomato, basil pesto, mediterranean-spiced vinaigrette, ciabatta

ROASTED CHICKEN CAESAR

grilled chicken, tomatoes, spinach, oregano, parmesan, mozzarella, caesar dressing, ciabatta

CHICKEN PARMESAN

parmesan chicken, mozzarella, imported pomodorina, ciabatta

MEATBALL SANDWICH

mom's ricotta meatballs. arrabbiata sauce, caramelized onions, fresh basil, mozzarella, ciabatta

Enhance selection by adding a la carte salads for an additional cost.

ANTIPASTI

+4 per person, for each selection

CALAMARI FRITTI

crispy calamari, calabrian pepper pesto, citrus black pepper aioli

STUFFED MUSHROOMS

mushroom caps filled with sausage, goat cheese, ricotta + spinach, mediterranean vinaigrette

BRUSCHETTA

grilled rosemary bread, whipped ricotta, roma tomatoes, garlic, basil

CRISPY BRUSSELS SPROUTS

crispy brussels sprout halves, balsamic glaze





MacaroniGrill.com/catering 1-888-MAC-GRILL catering@macgrill.com

Notice: Before placing your order, please inform your server of any food allergies. Despite our many efforts to accommodate the dietary restrictions of our guests, we cannot, however, guarantee that any of our dishes - including our "gluten free" items - are entirely free of allergens. All dishes are prepared made-to-order in a common kitchen (including, where applicable, the same fryer), so all dishes are at risk of crosscontact and/or cross-contamination. Accordingly, guests must ultimately decide whether a certain dish will meet their health needs.

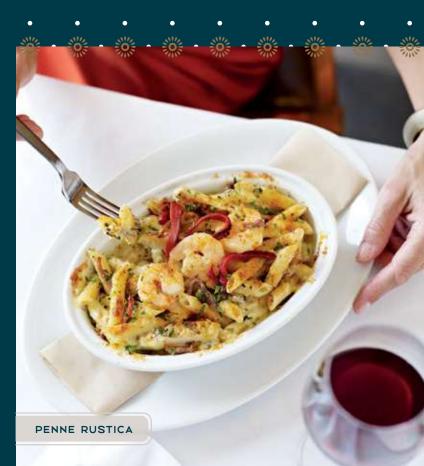
*CONSUMING RAW OR UNDERCOOKED ANIMAL FOODS (SUCH AS: MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS) MAY INCREASE YOUR RISK OF CONTRACTING FOOD-BORNE ILLNESS. ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. MAY BE COOKED TO ORDER.







The best host is one who greets their guests with generosity, open arms and, most importantly, two free hands. Put more on your guests' plates and less on yours by letting us cook up the perfect feast for your next event.





SIT BACK. RELAX. ENJOY

PLATED MENU OPTIONS



Delight groups of any size with our signature prix fixe menus. Select up to 3 entrées, plus your favorite salad, dolce and coffee, iced tea or soda. All options priced per person. Minimum party of 8 required.

ENTRÉES

(select 3)





GRILLED SALMON*

grilled salmon filet, calabrian honey pepper glaze, spinach + sun dried tomato pasta

SHRIMP PORTOFINO

sautéed jumbo shrimp, capellini, spinach, mushrooms, garlic, pine nuts, lemon butter

STEAK + POTATOES*

10 oz. sirloin, buttermilk mashed potatoes, sautéed broccolini. choose oreganata sauce or rosemary butter





PENNE RUSTICA

rosemary cream, parmesan

CHICKEN MARSALA

chicken breast, mushrooms, marsala wine sauce, roasted garlic, capellini

CHICKEN PARMESAN

hand breaded milanese style chicken breast, imported pomodorina, mozzarella, capellini

MUSHROOM RAVIOLI

porcini stuffed fresh pasta, caramelized onions, marsala cream sauce

CHICKEN SCALOPPINE

chicken breast, artichokes, mushrooms, capers, prosciutto, lemon butter, capellini



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FETTUCCINE ALFREDO WITH CHICKEN

roasted chicken, parmesan, butter, cream

MOM S RICOTTA MEATBALLS + SPAGHETTI

house made beef, veal, pork + ricotta meatballs, romano, imported pomodorina

POLLO CAPRESE

grilled chicken breast, tomatoes, imported buffalo mozzarella, herbs, arugula, pickled onions, balsamic glaze



PLATED MENU OPTIONS CONTD.

SALADS

(select 1)

FRESH GREENS

bibb leaves, kale, roma tomatoes, mediterranean spiced vinaigrette

ROSA'S SIGNATURE CAESAR

romaine, romano, creamy caesar dressing, rustic croutons

ITALIAN CHOPPED

roasted chicken, romaine, roma tomatoes, chopped pepperoni, feta, cucumber, parmesan, oreganata dressing +3 per person

DOLCE

(select 1)

DECADENT CHOCOLATE CAKE

intensely rich chocolate cake, layered chocolate ganache, chocolate buttercream, fresh whipped cream, toffee crumbles

NEW YORK STYLE CHEESECAKE

shortbread crust, decadent cheesecake, fresh strawberries

TIRAMISU

mascarpone, rum-soaked ladyfingers, espresso, cocoa +2 per person

PREMIUM VANILLA BEAN

ICE CREAM

ANTIPASTI

+4 per person, for each selection

CALAMARI FRITTI

crispy calamari, calabrian pepper pesto, citrus black pepper aioli

STUFFED MUSHROOMS

mushroom caps filled with sausage, goat cheese, ricotta + spinach, mediterranean vinaigrette

BRUSCHETTA

grilled rosemary bread, whipped ricotta, roma tomatoes, garlic, basil

CRISPY BRUSSELS SPROUTS

crispy brussels sprout halves, balsamic glaze



SIT BACK. RELAX. ENJOY

BUFFET MENU OPTIONS



Invite your guests to help themselves to a little bit of everything they love. All options are served with peasant bread and coffee, iced tea or soda. Minimum of 10 people to order any buffet menu.

ITALIAN FEAST

31 per person

ENTRÉES (SELECT 1)

GRILLED SALMON*

GRILLED OREGANATA SIRLOIN*

CHICKEN PARMESAN

PASTA (SELECT 1) LASAGNA BOLOGNESE

bolognese sauce, italian sausage, ricotta, mozzarella, imported pomodorina

PENNE RUSTICA

roasted chicken, shrimp, prosciutto, rosemary cream, parmesan

PASTA MILANO

roasted chicken, sun-dried tomatoes, mushrooms, roasted garlic cream sauce, rigatoni

MUSHROOM RAVIOLI

porcini-stuffed fresh pasta. caramelized onions, marsala cream sauce

MOM'S RICOTTA MEATBALLS + SPAGHETTI

house-made beef, veal, pork + ricotta meatballs, romano, imported pomodorina

SALAD (SELECT 1)

ROSA'S SIGNATURE CAESAR

romaine, romano, creamy caesar dressing, rustic croutons

BIBB + BLEU

bibb leaves, gorgonzola, walnuts, crispy prosciutto, pickled red onions, crispy onions, buttermilk ranch

FRESH GREENS

bibb leaves, kale, roma tomatoes, mediterranean-spiced vinaigrette

SIDES (SELECT 1)

SPINACH + SUN-DRIED TOMATO PASTA

BROCCOLINI

CRISPY BRUSSELS **SPROUTS**

DOLCE (SELECT 1)

TIRAMISU

mascarpone, rum-soaked ladyfingers, espresso, cocoa

+ 2 per person

NEW YORK STYLE CHEESECAKE

shortbread crust, decadent cheesecake, fresh strawberries

DECADENT CHOCOLATE CAKE

intensely rich chocolate cake, layered chocolate ganache, chocolate buttercream, fresh whipped cream, toffee crumbles

