BUFFET MENU OPTIONS

SANDWICH PLATTER

15 per person (select up to 3)

ITALIAN PESTO CAPRESE mozzarella, tomato, basil pesto, mediterranean-spiced vinaigrette, ciabatta

CHICKEN PARMESAN parmesan chicken, mozzarella, imported pomodorina, ciabatta

ROASTED CHICKEN CAESAR grilled chicken, tomatoes, spinach, oregano, parmesan, mozzarella, caesar dressing, 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.







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.



ANTIPASTI +4 per person, for each selection

CALAMARI FRITTI crispy calamari, calabrian pepper pesto, citrus black pepper aioli

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

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

CRISPY BRUSSELS SPROUTS crispy brussels sprout halves, balsamic glaze

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

ROMANO'S

GRILL

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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.



SIT BACK. RELAX. ENJOY

PLATED **MENU OPTIONS**

A Corrodo

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)

34

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

CHICKEN PARMESAN

hand breaded milanese style chicken breast, imported

pomodorina, mozzarella, capellini

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

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

29

PENNE RUSTICA rosemary cream, parmesan

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

> CHICKEN SCALOPPINE chicken breast, artichokes, mushrooms, capers, prosciutto, lemon butter, capellini

26

FETTUCCINE ALFREDO WITH CHICKEN roasted chicken, parmesan, butter, cream

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

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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, ladyfingers, espresso, cocoa layered chocolate ganache, chocolate buttercream, fresh whipped cream, toffee crumbles

NEW YORK STYLE CHEESECAKE shortbread crust, decadent cheesecake, fresh strawberries

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

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SIT BACK. RELAX. ENJOY **BUFFET MENU OPTIONS**

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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*

ROSA'S SIGNATURE CAESAR romaine, romano, creamy caesar dressing, rustic croutons

SALAD (SELECT 1)

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

SIRLOIN* CHICKEN PARMESAN

GRILLED OREGANATA

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

MUSHROOM RAVIOLI porcini-stuffed fresh pasta. caramelized onions, marsala

MOM'S RICOTTA **MEATBALLS + SPAGHETTI** house-made beef, veal, pork + ricotta meatballs, romano, imported pomodorina

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

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TIRAMISU

mascarpone, rum-soaked

+2 per person

PREMIUM VANILLA BEAN

ICE CREAM

BRUSCHETTA

grilled rosemary bread,

whipped ricotta, roma tomatoes,

garlic, basil

CRISPY BRUSSELS

SPROUTS

crispy brussels sprout halves,

balsamic glaze

garlic cream sauce, rigatoni

cream sauce