

BUFFET MENU OPTIONS

SANDWICH PLATTER

17 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.

ANTIPASTI

+5 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



ROMANO'S
Macaroni
GRILL

SPECIAL EVENTS AT OUR PLACE

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.

ROMANO'S
Macaroni
GRILL

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 cross-contact 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.



PENNE RUSTICA

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)

37

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

32

PENNE RUSTICA

roasted chicken, shrimp, prosciutto,
rosemary cream, parmesan

CHICKEN PARMESAN

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

CHICKEN MARSALA

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

MUSHROOM RAVIOLI

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

CHICKEN SCALOPPINE

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

29

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

+5 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

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

35 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