

BOXED LUNCHES

All single serving boxed lunches are served with chips or apple, and a cookie. Select up to 3 variations per order. Minimum of 10 people.

CALZONETTOS

CHICKEN CAESAR

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

\$10.99

PEPPERONI

pepperoni, mozzarella, parmesan

\$10.99

MARGHERITA

bruschetta tomatoes, fresh mozzarella, extra virgin olive oil, basil

\$10.99

QUATTRO FORMAGGIO WITH SAUSAGE

fresh mozzarella, romano, parmesan, fontina, italian sausage, sweet peppers, onions

\$10.99

SANDWICHES

PROSCIUTTO GRILLED CHEESE

crispy prosciutto, fresh mozzarella, four-cheese fonduta, ciabatta

\$9.99

CHICKEN PARMESAN

parmesan chicken, mozzarella, imported pomodorina, basil, ciabatta

\$10.99

ITALIAN PESTO CAPRESE

fresh mozzarella, tomato, basil pesto, arugula, mediterranean vinaigrette, ciabatta

\$10.99

ROASTED CHICKEN CAESAR

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

\$10.99

SALADS

ITALIAN CHOPPED

roasted chicken, romaine, smoked buffalo mozzarella, roma tomatoes, artichokes, chopped pepperoni, feta, cucumber, garbanzos, parmesan, oreganata dressing

\$10.99

CRUNCHY LOMBARDI

kale, arugula, apple, dates, parmesan, pickled red onions, blood-orange vinaigrette

\$10.99

ROSA'S SIGNATURE CAESAR

romaine, romano, creamy caesar dressing, rustic croutons

\$10.99

with chicken **\$13.99**



ROMANO'S
Macaroni
GRILL.

CATERING & EVENTS AT YOUR 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.



PICK UP OR DELIVERY

CATERING & EVENTS AT YOUR PLACE



small order = 5 servings
large order = 10 servings

Minimum order of
\$125 for delivery
10% delivery charge

ANTIPASTI

SIGNATURE MAC + CHEESE BITES

crisp-fried four-cheese pasta, truffle dip

sm: \$13 | lg: \$26

BRUSCHETTA

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

sm: \$14 | lg: \$28

CAPRESE SALAD

vine-ripened tomatoes, imported buffalo mozzarella, basil, balsamic glaze

sm: \$21 | lg: \$40

CRISPY BRUSSELS SPROUTS

crispy brussels sprout halves, balsamic glaze

sm: \$16 | lg: \$28

SPICY RICOTTA MEATBALLS

house-made beef, veal, pork + ricotta meatballs, caramelized onions, red chile, arrabbiata

sm: \$25 | lg: \$44

STUFFED MUSHROOMS

mushroom caps filled with sausage, goat cheese, ricotta + spinach, crispy parsley

sm: \$21 | lg: \$40

GOAT CHEESE PEPPADEW PEPPERS

toasted breadcrumbs, balsamic glaze

sm: \$19 | lg: \$31

SALADS

BIBB + BLEU

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

sm: \$17
lg: \$35

with chicken
sm: \$25
lg: \$49

with shrimp
sm: \$28
lg: \$55

CRUNCHY LOMBARDI

kale, arugula, apple, dates, parmesan, pickled red onions, blood-orange vinaigrette

sm: \$22 | lg: \$43

ROSA'S SIGNATURE CAESAR

romaine, romano, creamy caesar dressing, rustic croutons

sm: \$13
lg: \$24

with chicken
sm: \$15
lg: \$30

with shrimp
sm: \$21
lg: \$39

FRESH GREENS

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

sm: \$11 | lg: \$21

ITALIAN CHOPPED

roasted chicken, romaine, smoked buffalo mozzarella, roma tomatoes, artichokes, chopped pepperoni, feta, cucumber, garbanzos, parmesan, oreganata dressing

sm: \$29 | lg: \$58

ENTRÉES

rosemary peasant bread accompanies every order

SIGNATURE TRUFFLE MAC + CHEESE

penne, asiago, fontina, smoked mozzarella, cheddar, pecorino, truffle oil, herbed breadcrumbs

sm: \$32 | lg: \$59

EGGPLANT PARMESAN

pan-fried breaded eggplant, capellini, imported pomodorina, mozzarella

sm: \$38 | lg: \$75

CHICKEN PARMESAN

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

sm: \$48 | lg: \$83

PENNE RUSTICA

roasted chicken, shrimp, prosciutto, rosemary cream, parmesan

sm: \$43 | lg: \$85

CARMELA'S CHICKEN

roasted chicken, caramelized onions, mushrooms, marsala cream sauce, rigatoni

sm: \$39 | lg: \$77

CHICKEN SCALOPPINE

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

sm: \$45 | lg: \$85

CHICKEN MARSALA

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

sm: \$39 | lg: \$77

POLLO CAPRESE

grilled chicken breast, imported buffalo mozzarella, imported pomodorina, capellini

sm: \$35 | lg: \$69

MUSHROOM RAVIOLI

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

sm: \$42 | lg: \$74

LASAGNA BOLOGNESE

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

sm: \$45 | lg: \$85

FETTUCCINE ALFREDO

parmesan, butter, cream

sm: \$26 | lg: \$51

with chicken

sm: \$29

lg: \$65

with shrimp

sm: \$34

lg: \$68

MOM'S RICOTTA MEATBALLS + SPAGHETTI

house-made beef, veal, pork + ricotta meatballs, romano, spaghetti

with pomodorina sauce

sm: \$37

lg: \$73

with bolognese sauce

sm: \$44

lg: \$86

PASTA MILANO

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

sm: \$32 | lg: \$63

OFF THE GRILL

GRILLED SALMON*

sm: \$62 | lg: \$105

CHIANTI GLAZED SIRLOIN*

sm: \$54 | lg: \$96

GRILLED CHICKEN

balsamic glaze, mediterranean vinaigrette, or mustard cream sauce

sm: \$34 | lg: \$68

CREATE YOUR OWN PASTA BAR

PASTA (CHOOSE 1)

spaghetti
penne
rigatoni
fettuccine

SAUCE (CHOOSE 2)

alfredo
bolognese
pomodorina
arrabbiata

VEGETABLES (CHOOSE 2)

roasted mushrooms
fresh spinach
broccoli
roasted tomatoes
roasted vegetables

large: \$68
(ONLY ONE SIZE OFFERED)

with italian sausage
+\$27

with roasted chicken
+\$25

with meatballs
+\$35

SIDES

SUN-DRIED TOMATO ORZO

sm: \$13 | lg: \$25

ASPARAGUS

sm: \$18 | lg: \$35

BROCCOLINI

sm: \$17 | lg: \$32

CRISPY PARMESAN POTATOES

sm: \$14 | lg: \$27

ROASTED POTATOES

sm: \$12 | lg: \$23

ROASTED VEGETABLES (SEASONAL)

sm: \$22 | lg: \$43

ROSEMARY PEASANT BREAD

2 loaves: \$3 | 4 loaves: \$6

DOLCE

small serves 6-8 people, large serves 12-15 people

TIRAMISU

mascarpone, ladyfingers, espresso, rum, cocoa

sm: \$28 | lg: \$54

DECADENT CHOCOLATE CAKE

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

sm: \$26 | lg: \$54

NEW YORK STYLE CHEESECAKE

shortbread crust, fresh strawberries

sm: \$32 | lg: \$63

CHOCOLATE CHIP COOKIE TRAY

(served by the dozen)

\$18

DRINKS

non-alcoholic beverages, price per gallon.

ICED TEA

sweetened or unsweetened

\$7

FLAVORED TEA

blackberry, peach, pomegranate, blood-orange, raspberry

\$9

TROPICANA LEMONADE

\$9

FLAVORED LEMONADE

blackberry, peach, pomegranate, blood-orange, raspberry

\$12