

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.

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

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.

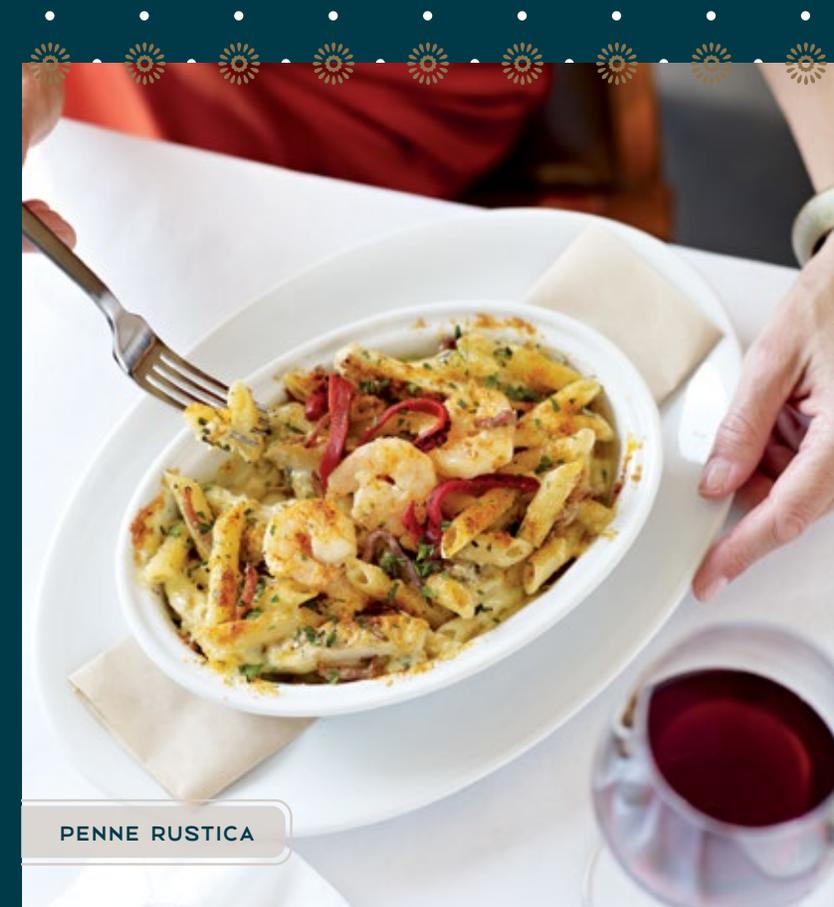
*CONSUMING RAW OR UNDERCOOKED ANIMAL FOODS (SUCH AS: MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS) MAY INCREASE YOUR RISK OF CONTRACTING FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. MAY BE COOKED TO ORDER.



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.



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)

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

STEAK + POTATOES*

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

29

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

26

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

TIRAMISU

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

NEW YORK STYLE CHEESECAKE

shortbread crust, decadent cheesecake, fresh strawberries

PREMIUM VANILLA BEAN ICE CREAM

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

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

