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.

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.
PLATED MENU OPTIONS

Delight groups of any size with one of our signature prix fixe menus. Select any 2 entrées, plus your favorite salad, dolce and coffee. iced tea or soda. All options priced per person.

ENTRÉES (select 2)

Penne Rustica* roasted chicken, shrimp, prosciutto, rosemary cream, parmesan $24

Lasagna Bolognese bolognese sauce, Italian sausage, ricotta, mozzarella, imported pomodorina $25.50

Mushroom Ravioli porcini-stuffed fresh pasta, caramelized onions, marsala cream sauce $26

Mom's Ricotta Meatballs + Spaghetti house-made beef, veal, pork, ricotta meatballs, roman, imported pomodorina $26

Pollo Caprese* grilled chicken breast, imported buffalo mozzarella, imported pomodorina, capellini $24

Chicken Scaloppine chicken breast, artichokes, mushroom caps, prosciutto, lemon butter, capellini $25

Chicken Parmesan* hand-breaded milanese-style chicken breast, imported pomodorina, mozzarella, capellini $25

Honey Balsamic Chicken grilled chicken breast, honey balsamic glaze, sun-dried tomato capellini, sautéed broccoli $26

Shrimp Portofino* sautéed jumbo shrimp, capellini, spinach, mushrooms, garlic, pine nuts, lemon butter $26

Grilled Salmon* grilled salmon filet, calabrian honey pecorino glaze, spinach, sun-dried tomato orzo $28.50

For choice of three entrées, add $5 per person to each entrée price.

SALADS (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

Italian Chopped romaine, roasted chicken, fresh-smoked buffalo mozzarella, roma tomatoes, artichokes, 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

Lemon Passion citrus cake, lemon curd, whipped cream

New York Style Cheesecake shortbread crust, fresh strawberries

Tiramisu mascarpone, ladyfingers, espresso, rum, cocoa +$2 per person

Salads (select up to 3 paninis)

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

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

Sandwich Platter $10.99 per person (select up to 3 paninis)

Italian Pesto Caprese fresh mozzarella, tomato, basil pesto, arugula, mediterranean vinaigrette, ciabatta

Chicken Parmesan* hand-breaded milanese-style chicken breast, mozzarella, imported pomodorina, basil, ciabatta

Prosciutto Grilled Cheese crispy prosciutto, fresh mozzarella, four-cheese fonduta, ciabatta

Antipasti Add one to any buffet menu $4 per person

Calamari Fritti* crispy calamari, calabrian pepper pesto, citru black pepper aioli

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

Stuffed Mushrooms mushroom caps filled with sausage, goat cheese, ricotta + spinach, crispy parley

Crispy Brussels Sprouts seasoned brussels sprout halves, balsamic glaze

Goat Cheese Peppadew Peppers toasted breadcrumbs, balsamic glaze

Antipasti Add one to any buffet menu $4 per person

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, crispy parley

Crispy Brussels Sprouts crispy brussels sprout halves, balsamic glaze

Goat Cheese Peppadew Peppers toasted breadcrumbs, balsamic glaze

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 8 people to order any buffet menu.

Soup & Salad Bar $12.50 per person

Soups (Select 1) Tomato Basil tomatoes, fresh basil, herbs - available daily

Soup of the Day rotating selection

Tuscan Spinach | Italian Herb | Lobster Bisque

Salads (Select 2)

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

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

Sandwich Platter $10.99 per person (select up to 3 paninis)

Italian Pesto Caprese fresh mozzarella, tomato, basil pesto, arugula, mediterranean vinaigrette, ciabatta

Chicken Parmesan* hand-breaded milanese-style chicken breast, mozzarella, imported pomodorina, basil, ciabatta

Prosciutto Grilled Cheese crispy prosciutto, fresh mozzarella, four-cheese fonduta, ciabatta

Antipasti Add one to any buffet menu $4 per person

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, crispy parley

Crispy Brussels Sprouts crispy brussels sprout halves, balsamic glaze

Goat Cheese Peppadew Peppers toasted breadcrumbs, balsamic glaze