

BUFFET MENU OPTIONS CONTD.

PIZZA PARTY

\$16.50 per person

PIZZA (SELECT 3)

MARGHERITA

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

PESTO CHICKEN

basil pesto, roasted chicken, fresh mozzarella, bruschetta tomatoes

PEPPERONI

pepperoni, fresh mozzarella

PIEDMONT

white sauce, arugula, truffle oil, roasted pears, fontina

PROSCIUTTO + ROCKET

whipped feta, prosciutto, mozzarella, cucumber, arugula

SALAD (SELECT 1)

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

ROSA'S SIGNATURE CAESAR

romaine, romano, creamy caesar dressing, rustic croutons

CRUNCHY LOMBARDI

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

ITALIAN FEAST

\$30 per person

ENTRÉES (SELECT 1)

GRILLED SALMON*

CHIANTI GLAZED 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

SIDES (SELECT 1)

SUNDRIED TOMATO ORZO

BROCCOLINI

PARMESAN
ROASTED POTATOES

CRISPY BRUSSELS
SPROUTS

SALAD (SELECT 1)

CAPRESE SALAD

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

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

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, fresh strawberries

TIRAMISU

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



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.

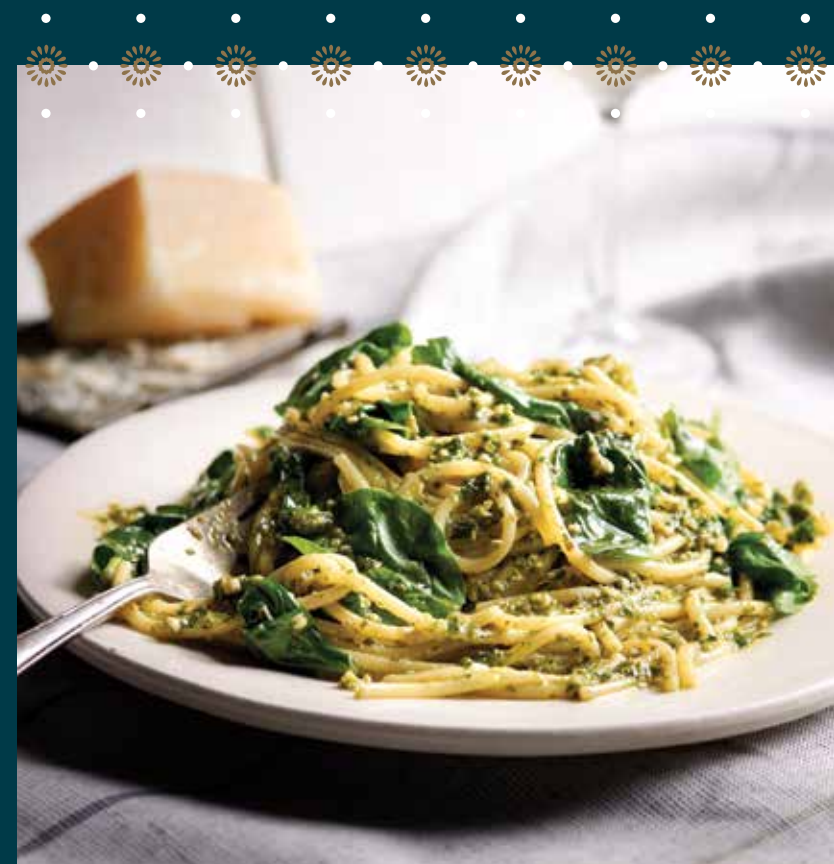
MacaroniGrill.com/catering

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.



SIT BACK. RELAX. ENJOY.

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

FETTUCCINE ALFREDO WITH CHICKEN

roasted chicken, parmesan, butter, cream

\$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, romano, imported pomodorina

\$26

POLLO CAPRESE*

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

\$24

CARMELA'S CHICKEN

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

\$24

CHICKEN SCALOPPINE

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

\$25

CHICKEN MARSALA

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

\$26

SHRIMP PORTOFINO*

sautéed jumbo shrimp, capellini, spinach, mushrooms, garlic, pine nuts, lemon butter

\$26

GRILLED SALMON*

grilled salmon filet, calabrian honey pepper glaze, spinach sun-dried tomato orzo

\$28.50

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



PLATED MENU OPTIONS CONTD.

Minimum of 8 people to order any plated menu.

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

NEW YORK STYLE CHEESECAKE

shortbread crust, fresh strawberries

TIRAMISU

mascarpone, ladyfingers, espresso, rum, cocoa

+\$2 per person

LEMON PASSION

citrus cake, lemon curd, whipped cream

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 parsley

CRISPY BRUSSELS SPROUTS

seasoned brussels sprout halves, balsamic glaze

GOAT CHEESE PEPPADEW PEPPERS

toasted breadcrumbs, 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 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

ITALIAN CHOPPED

romaine, roasted chicken, fresh-smoked buffalo mozzarella, roma tomatoes, artichokes, chopped pepperoni, feta, cucumber, parmesan, oreganata dressing +\$2 per person

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

ROASTED CHICKEN CAESAR

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

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 parsley

CRISPY BRUSSELS SPROUTS

crispy brussels sprout halves, balsamic glaze

GOAT CHEESE PEPPADEW PEPPERS

toasted breadcrumbs, balsamic glaze