



Rosalie's Cucina Catering

Rosalie's Cucina will be delighted to cater your event at Anyela's Vineyard.

The combination of Anyela's beautiful vineyard and wines along with Rosalie's Cucina's food and service will create the special occasion you are looking for.

Although Rosalie's is known for its Classic Northern Italian Cuisine, developed by legendary restaurateur Philip Romano, as executive chef I have created a variety of menus that are certain to please your palate. I will be personally involved in the creating and preparing of the menu you select.

Please feel free to contact me with any questions.

Sincerely, Marc Albino
Executive Chef / Catering Partner



Catering Menu

Hors d'Oeuvres

(You may add stations to any of our packages)

DISPLAYED HORS D'OEUVRES

(most Hors d'Oeuvres may be presented in a waterfall display. Add the cost of heating equipment where necessary)

- **Roasted Vegetable Display**250 (For 50ppl) / 500 (For 100ppl)
Assorted Vegetables Marinated, Grilled, and / or Roasted served with Dipping Sauces
- **Fresh Fruit Display**225 (For 50ppl) / 450 (For 100ppl)
A Waterfall of Fresh Fruit with Yogurt Dipping Sauce
- **Italian Meats and Cheeses**.....250 (For 50ppl) / 500 (For 100ppl)
Assortment of Domestic and Imported Cheeses, Kalamata Olives, Sliced Meats, Crackers
- **Imported Meats and Cheeses**350 (For 50ppl) / 700 (For 100ppl)
Imported Italian Cheeses, and Meats, Dried Fruits, Mixed Imported Olives, Fruit Preserves, Italian Dipping Sauces, Crackers
- **Bruschetta Bar**250 (For 50ppl) / 500 (For 100ppl)
Assorted Grilled and Toasted Breads, Artichoke and Roasted Garlic Dips, Roasted and Red Peppers, Charred Red Onions, Traditional Bruschetta Topping, and Spicy Marinated Mushrooms, Sliced Olives and Roasted Garlic
- **Raw Bar****Market Price to be Determined**
Spicy Poached Shrimp, Oysters, Lobster on the Half Shell, Lemon and Sauces (Ice Carving Is Recommended, but Not Necessary)

BUTLERED HORS D'OEUVRES

(Prices are based on a per piece only and once the amount selected is consumed, there will be no replenishing)

HOT HORS D'OEUVRES PRICED PER PIECE

- Fire Roasted and Prosciutto Wrapped Shrimp / 4.25
- Mini Blue Fin Crab Cakes with Lemon Dill Tartar / 4.50
- Rosemary and Olive Marinated Chicken Skewers / 3.25
- Mini Flat Bread Pizza Margarita / 2.50
- Apple Smoked Bacon Wrapped Scallops / 4.50
- Sausage Stuffed Mushrooms / 3
- Roasted Garlic and Lemon Marinated Sirloin Skewers / 3.75
- Carmelized Onions and Goat Cheese Tart / 3.50

COLD HORS D'OEUVRES PRICED PER PIECE

- Carpaccio Rosemary Crackers with Caper Mayo / 5.50
- Prosciutto Wrapped Melon with Almond Dipping Sauce / 3
- Garlic Scented Bruschetta with Roma Tomato and Capers / 2.25
- Fresh Mozzarella and Prosciutto Pin Wheels / 3.50
- Antipasto Cracker with Olive Tapenade / 3.25
- Spicy Poached Shrimp with Roasted Garlic Aioli / 4.25

Prices are subject to an 18% Gratuity, a 3% Service Charge and Applicable Sales Tax



Catering Menu

Buffet Menu

(60 / per person)

SALADS (*select two*)

- Misto Salad, Spring Greens, Rosalie's Vinaigrette
- Italian Bread Salad, Bread, Tomatoes, Red Onions, Zucchini, Feta Cheese, Red Wine Vinaigrette
- Marinated Green Lentil Salad, Lemon Vinaigrette
- Roasted Asparagus, Seared Artichokes, Prosciutto, Mustard Chianti Vinaigrette
- Spinach Salad, Roasted Garlic, Warm Balsamic Vinaigrette

PASTAS (*select two*)

- Housemade Manicotti
- Penne with Broccoli, Peppers, Olives, Feta Cheese, Basil and Olive Oil
- Rigatoni with Meat Sauce
- Penne with Basil, Pesto and Tomatoes
- Linguine, Asparagus, Oven-Cured Tomatoes, Arugula Cream Sauce
- Bowties, Peas, Pancetta, Red Onions, Asiago Cream

ENTREES (*select two*)

- Roast Pork with Garlic and Oregano
- Chicken Cacciatore
- Chicken Piccata
- Braciola, Prime Sirloin Stuffed with Garlic Bread Crumbs, Fresh Basil and Prosciutto
- Chef's Featured Fish
- Tuscan Steak
- Olive and Herb Roasted Chicken Carved, Rosemary Rubbed Prime Rib (add 3 / per person)
- Whole Grain Mustard Crusted Pork Loin
- Whole Roasted Tenderloin (add 4 / per person)
- Sage and Butter Marinated Roast Turkey Breast

DESSERTS (*select one*)

- Chocolate Cake
- Housemade Vanilla with Chocolate Chip Cannoli
- Mini Banana Pudding
- Mini Cookies

Pasta Stations and Meat Carving Stations are Available for an Additional Attendant Fee

Prices are subject to an 18% Gratuity, a 3% Service Charge and Applicable Sales Tax



Catering Menu

Family Style Menu

(65 / per person)

APPETIZERS (*select two*)

- Crostini with Marinated Olives and Roasted Peppers
- Sausage Stuffed Mushrooms
- Spinach Rollatini in Thin Dough with Herbed Ricotta Cheese
- Bruschetta with Tomatoes, Pesto and Roasted Peppers
- Grilled Eggplant Involtoni, Basil and Roasted Peppers
- Antipasto Misto, with Roasted Vegetables, Meats and Cheese
- Grilled Polenta, Asparagus, Arrabiatta Sauce, and Fresh Mozzarella
- Grilled Shrimp with Red Pepper Aioli (add 1.25 / per person)
- Green-Lipped Mussels, Tomatoes, Lemon Zest, White Wine and Butter (add 1 / per person)

SALADS (*select two*)

- Misto Salad, Spring Greens, Rosalie's Vinaigrette
- Italian Bread Salad, Bread, Tomatoes, Red Onions, Zucchini, Feta Cheese, Red Wine Vinaigrette
- Marinated Green Lentil Salad, Lemon Vinaigrette
- Roasted Asparagus, Seared Artichokes, Prosciutto, Mustard Chianti Vinaigrette
- Spinach Salad, Roasted Garlic, Warm Balsamic Vinaigrette
- Marinated Calamari Salad, Kalamata Olives, Zucchini (add 1 / per person)

PASTAS AND POTATOES (*select two*)

- Housemade Manicotti
- Penne with Broccoli, Peppers, Olives, Feta Cheese, Basil and Olive Oil
- Rigatoni with Meat Sauce
- Penne with Basil, Pesto and Tomatoes
- Linguine, Asparagus, Oven-Cured Tomatoes, Arugula Cream Sauce
- Bowties, Peas, Pancetta, Red Onions, Asiago Cream
- Angel Hair with Artichokes, Spinach, Oven-Cured Tomatoes, Garlic Butter
- Locatelli, Asiago or Roasted-Garlic Whipped Potatoes (add 1 / per person)
- Herb-Roasted Red Potatoes (add 1 / per person)

ENTREES (*select two*)

- Roast Pork with Garlic and Oregano
- Chicken Cacciatore
- Chicken Piccata
- Tuscan Steak
- Braciolo, Prime Sirloin Stuffed with Garlic Bread Crumbs, Fresh Basil and Prosciutto (add 1 / per person)
- Chef's Featured Fish (add 1 / per person)

DESSERTS (*select one*)

- Chocolate Cake
- Housemade Vanilla with Chocolate Chip Cannoli

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Catering Menu

Sit-Down Plated Dinner Menu

(Minimum 50 guests • Maximum 200 guests)

OPTION I / 60 PER PERSON (Includes your choice of salad and dessert.)

Farfalle con Pollo

Bowties, Chicken, Pancetta, Asiago Cream, Red Onions, Peas

Scaloppine di Pollo

Chicken, Lemon Butter, Mushrooms, Artichokes, Pancetta, Capers, Angel Hair

Pollo Piccata

Chicken, Tomatoes, Capers, Lemon Butter, Spinach, Angel Hair

Robinsono

Penne, Broccoli, Peppers, Olives, Feta Cheese, Basil, Olive Oil

Risotto Con Funghi Portabello

Portabello Mushroom, Herbed Risotto, Reggiano Cheese, Goat Cheese

OPTION II / 70 PER PERSON (Includes your choice of salad and dessert.)

Bistecca

Prime Sirloin, Roasted Potatoes, Roasted Broccoli, Grilled Onions, Demi-Glace

Filetto

Center Cut Tenderloin, Roasted Fingerling Potatoes, Green Beans, Truffled Leak Cream

Braciola

Scaloppine of Beef Stuffed with Basil and Garlic Bread Crumbs, Gnocchi, Puttanesca Sauce and Broccoli

Gamberi alla Orzo

Shrimp, Mushrooms, Pinenuts, Spinach, Orzo Pasta, Lemon Butter

Cappa Santa al Prosciutto e Basilico

Scallops, Lemon Butter, Fresh Tomatoes, Prosciutto, Basil, Angel Hair, Spinach

Involtoni di Pollo

Lobster Stuffed Chicken Breast, Three Cheeses, Asparagus, Orzo Pasta

Pesce del Giorno

Chef's Featured Fish

DESSERT

Tiramisu

Mascarpone Cheese, Coffee Soaked Lady Fingers, Chocolate

Cannoli

*Crisp Shells Filled With Sweetened Impastata Ricotta,
Chocolate Chips*

Cioccolato Torta

Devil's Food Cake, Warm Chocolate Sauce, Roasted Pecans

Banana Budino

*Crispy Phyllo Dough Shell, Banana Pudding,
Almond Cookie, Caramel*

SALAD

Insalada Misto

*Organic Spring Greens, Sweet Basil Roma Tomatoes,
Pine Nuts*

Insalada di Spinaci

*Fresh Baby Spinach, Warm Balsamic Vinaigrette,
Roasted Garlic, Asiago Cheese*



Catering Menu

Additional Fees and Charges

- **Coffee Station**.....25 / per pot
Starbucks Coffee, Cream and Sugar
- **Carving Station**150 / per chef
Uniformed Chef to Carve Meat on Buffet Line
- **Pasta Station**150 / per chef
Uniformed Chef Creating up to Two Pasta Dishes of Choice
- **Bar Attendant Fee**100 / bartender
Additional Uniformed Bar Attendant
- **Butlered Appetizers**100 / per server
Uniformed Servers to Serve Appetizers



Rosalie's Cucina Beverage Service

Our house and premium stock bar service including liquors, wine and beer choices are charged at our standard per drink price. Consumption is calculated by per bottle measurements at the start / end of each event.

- Premium Liquors / 8 or House Brand Liquor / 7
- Imported Bottled Beer / 6 or Domestic Bottled Beer / 4.25
- Assorted Soft Drinks (Includes Non-Carbonated Bottled Water) / 1.50
- Fruit Juices or Mineral Sparkling Waters / 2.25
- Premium Martinis / 8.50