



CATERING PACKAGES

BUDGET BUSTER

»»» SERVES 25-30 «««

225

4 LBS BEEF • 32 PIECE CHICKEN • FULL TRAY MOSTACCIOLI OR SPAGHETTI
 (8780 CAL) (11880 CAL) (5540 CAL)
 GARLIC BREAD • FULL TRAY OF ITALIAN TABLE OR CAESAR SALAD
 (1400 CAL) (1600 CAL) (2000 CAL)

ULTIMATE PARTY

»»» SERVES 15-20 «««

178

3 LBS BEEF • 20 PIECE CHICKEN • HALF TRAY MOSTACCIOLI OR SPAGHETTI
 (2442 CAL) (7425 CAL) (2770 CAL)
 GARLIC BREAD • HALF TRAY OF ITALIAN TABLE OR CAESAR SALAD
 (1400 CAL) (800 CAL) (1000 CAL)

PASTA & SALAD

»»» SERVES 15-20 «««

110

1 FULL TRAY OF MOSTACCOLLI OR SPAGHETTI • GARLIC BREAD
 (5540 CAL) (2800 CAL)
 1 FULL TRAY OF ITALIAN TABLE OR CAESAR SALAD
 (1600 CAL) (2000 CAL)
 HALF TRAY HOMEMADE BREADSTICKS
 (8460 CAL)

BEEF & SAUSAGE

»»» SERVES 15-20 «««

99

2.5 LBS BEEF • 20 - 3" ITALIAN SAUSAGE
 (2035 CAL) (3600 CAL)
 FRENCH BREAD • HOT PEPPERS • SWEET PEPPERS
 (5220 CAL) (51 CAL) (120 CAL)

VIP DESSERT PACK

»»» SERVES 20-25 «««

68

TIRAMISU SLICES • CANNOLIS
 (6440 CAL)
 ADDITIONAL DESSERT CHOICES AVAILABLE

ALL MENU ITEMS AND PRICES SUBJECT TO CHANGE WITHOUT NOTICE • 6/2022

Chicago Pizza

ROSATI'S

KEEPING IT REAL SINCE 1964

• *Catering Menu* •

630-837-1515

27 S. SUTTON RD. | STREAMWOOD
 CORNER OF SCHAUMBURG ROAD & ROUTE 59

»»» ROSATISPIZZA.COM/STREAMWOOD «««



SALADS

SERVED WITH
YOUR CHOICE
OF DRESSING

← **HALF TRAY** →
 (SERVES 4 - 8)

← **FULL TRAY** →
 (SERVES 10 - 20)

ITALIAN TABLE H:800 CAL F:1600 CAL	32	60
CAESAR SALAD H:1000 CAL F:2000 CAL	26	50
CHOPPED SALAD H:3920 CAL F:7840 CAL	46	88
SPINACH GORGONZOLA H:5480 CAL F:10960 CAL	46	88

DRESSINGS:

ITALIAN | 440 CAL : CAESAR | 480 CAL : RANCH | 290 CAL
BALSAMIC | 500 CAL : BLUE CHEESE | 370 CAL

BEEF

3 LB BEEF MINIMUM

BY THE POUND

ALL BEEF IS PACKAGED COLD UNLESS REQUESTED HOT
PLEASE SPECIFY IF YOU WOULD LIKE TO RECEIVE YOUR FRENCH BREAD CUT.

ITALIAN BEEF (1 LB + 1 QT AU JUS)	17
814 CAL : WITH AU JUS ADD 320 CAL	
FRENCH BREAD (PER LOAF)	+ 4
870 CAL	
SWEET OR HOT PEPPERS (1 PINT)	+ 3
(120 CAL) (51 CAL)	

ITALIAN BEEF PARTY PACK 115

5 LBS ITALIAN BEEF (4070 CAL) : 7 LOAVES FRENCH BREAD (6090 CAL)
SWEET PEPPERS (240 CAL) | HOT PEPPERS (102 CAL) | AU JUS (1600 CAL)

CHICKEN

(4) PIECE FRIED CHICKEN 14 1485 CAL	(40) CHICKEN TENDERS FULL TRAY 55 7920 CAL
WINGS PLAIN, HOT, MILD OR BBQ	
BONE-IN	
24 WINGS 34 2080-3040 CAL	48 WINGS 68 4160-6080 CAL
BONELESS	
20 WINGS 19 1300-1780 CAL	40 WINGS 38 2600-3560 CAL

SIDE DISHES

SERVED IN
1 LB PORTIONS
10 LB MINIMUM

COLESLAW	5
512 CAL	
POTATO SALAD	5
736 CAL	
MACARONI SALAD	5
1470 CAL	

PASTAS

← **HALF TRAY** →
 (SERVES 4 - 8)

← **FULL TRAY** →
 (SERVES 10 - 20)

SERVED WITH GARLIC BREAD & GRATED CHEESE.
GARLIC BREAD & CHEESE (ADDS H:1670 : F: 3340 CAL)

MOSTACCIOLI / SPAGHETTI H:2770 CAL F:5540 CAL	39	74
CHEESE RAVIOLI H:1690 CAL F:3380 CAL	46	88
BAKED MOSTACCIOLI H:4620 CAL F:9240 CAL	46	88
PENNE ALLA ROSATI'S H:5680 CAL F:11360 CAL	54	104
PENNE BROCCOLI H:7770 CAL F:15540 CAL	50	96
LASAGNA H:6050 CAL F:12100 CAL	54	104
FETTUCCINE ALFREDO H:4730 CAL F: 9460 CAL	43	82
CHICKEN PARMESAN H:6020 CAL F:12400 CAL	54	104
MOSTACCIOLI ALFORNO H:6000 CAL F:12000 CAL	50	95

>>> ADD-ONS <<<

3" ITALIAN SAUSAGE (10 PIECES)	18
3600 CAL	
MEATBALLS (10 PIECES)	18
1900 CAL	
CHICKEN BREAST (PER PIECE)	4
240 CAL	

GARLIC BREAD		
H: 2800 CAL F: 5600 CAL		
OR BREADSTICKS	HALF PAN	FULL PAN
H: 8460 CAL F: 16920 CAL	14	26

DESSERTS

TIRAMISU TRAY	54
3960 CAL	
(TIRAMISU TRAY 12 PIECES)	
CANNOLI	43
1900 CAL	
(CANNOLI 12 PIECES)	

EXTRAS

WARMING KIT	8
(PAN, RACK, CANNED HEAT)	
SERVING UTENSILS	5
TABLE SETTING	10 SETS
(PLATE, FORK, KNIFE, NAPKIN)	3