



## CATERING PACKAGES

### ULTIMATE PARTY

»»» SERVES 25-30 «««

135

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 «««

90

1 FULL TRAY OF MOSTACOLLI 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 «««

80

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 «««

55

TIRAMISU SLICES • CANNOLIS • BROWNIES  
 ( 4980 CAL )

ALL MENU ITEMS AND PRICES SUBJECT TO CHANGE WITHOUT NOTICE • 3/2021

*Chicago Pizza*

# ROSATI'S

KEEPING IT REAL SINCE 1964

• *Catering Menu* •

**972-906-9696**

2704 CROSS TIMBERS ROAD | FLOWER MOUND

»»» [ROSATISPIZZA.COM](http://ROSATISPIZZA.COM) «««



# SALADS

SERVED WITH  
YOUR CHOICE  
OF DRESSING

◀▶  
**HALF TRAY**  
(SERVES 4 - 8)      **FULL TRAY**  
(SERVES 10 - 20)

<b>ITALIAN TABLE</b> H:800 CAL   F:1600 CAL	20	38
<b>CAESAR SALAD</b> H:1000 CAL   F:2000 CAL	20	38
<b>CHOPPED SALAD</b> H:3920 CAL   F:7840 CAL	40	78
<b>SPINACH GORGONZOLA</b> H:5480 CAL   F:10960 CAL	35	68
<b>ANTIPASTO SALAD</b> H:2080 CAL   F: 4160 CAL	35	68

**DRESSINGS:**

ITALIAN | 440 CAL : CAESAR | 480 CAL : RANCH | 290 CAL : FRENCH | 340 CAL  
BALSAMIC | 500 CAL : BLUE CHEESE | 370 CAL : CREAMY GARLIC | 300 CAL

## BY THE POUND

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

# BEEF

ITALIAN BEEF (1 LB + 1 QT AU JUS) 814 CAL : WITH AU JUS ADD 320 CAL	14
FRENCH BREAD (PER LOAF) 870 CAL	+ 3
SWEET OR HOT PEPPERS (1 PINT) (120 CAL)      ( 51 CAL )	+ 3

### ITALIAN BEEF PARTY PACK

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

**95**

# CHICKEN

(4) PIECE FRIED CHICKEN 8  
1485 CAL

## FULL TRAY

CHICKEN TENDERS 55  
7920 CAL

## WINGS

PLAIN, HOT, MILD, BBQ, GARLIC PARMESAN,  
MANGO HABANERO & SWEET RED CHILI

### BONE-IN

24 WINGS | 22      48 WINGS | 43  
2080-3040 CAL      4160-6080 CAL

### BONELESS

20 WINGS | 15      40 WINGS | 30  
1300-1780 CAL      2600-3560 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 )

<b>MOSTACCIOLI / SPAGHETTI</b> H:2770 CAL   F:5540 CAL	25	50
<b>CHEESE RAVIOLI</b> H:1690 CAL   F:3380 CAL	40	78
<b>BAKED MOSTACCIOLI</b> H:4620 CAL   F:9240 CAL	30	58
<b>PENNE ALLA ROSATI'S</b> H:5680 CAL   F:11360 CAL	40	78
<b>PENNE BROCCOLI</b> H:7770 CAL   F:15540 CAL	35	68
<b>LASAGNA</b> H:6050 CAL   F:12100 CAL	45	88
<b>FETTUCINE ALFREDO</b> H:4730 CAL   F: 9460 CAL	30	58
<b>CHICKEN PARMESAN</b> H:6020 CAL   F:12400 CAL	45	88
<b>MOSTACCIOLI ALFORNO</b> H:6000 CAL   F:12000 CAL	40	78

## >>> ADD-ONS <<<

3" ITALIAN SAUSAGE (10 PIECES) 3600 CAL	12
MEATBALLS (10 PIECES) 1900 CAL	15
CHICKEN BREAST (PER PIECE) 240 CAL	3

<b>GARLIC BREAD</b> H: 2800 CAL   F: 5600 CAL	HALF PAN	FULL PAN
<b>OR BREADSTICKS</b> H: 8460 CAL   F: 16920 CAL	12	22

# DESSERTS

<b>TIRAMISU TRAY</b> 2640 CAL	45
<b>CANNOLI</b> 1900 CAL	40
<b>BROWNIE TRAY</b> 3720 CAL	40

# EXTRAS

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