



CATERING  
PACKAGES

ULTIMATE PARTY

>>> SERVES 25-30 <<<

180

3 LBS BEEF ( 2442 CAL ) • 24 PIECE FRIED CHICKEN ( 7425 CAL ) • HALF TRAY MOSTACCIOLI OR SPAGHETTI ( 2770 CAL )

GARLIC BREAD ( 1400 CAL ) • HALF TRAY OF ITALIAN TABLE OR CAESAR SALAD ( 800 CAL ) ( 1000 CAL )



PASTA & SALAD

>>> SERVES 15-20 <<<

105

1 FULL TRAY OF MOSTACOLLI OR SPAGHETTI ( 5540 CAL ) • GARLIC BREAD ( 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 <<<

90

2.5 LBS BEEF ( 2035 CAL ) • 20 - 3" ITALIAN SAUSAGE ( 3600 CAL )

FRENCH BREAD ( 5220 CAL ) • HOT PEPPERS ( 51 CAL ) • SWEET PEPPERS ( 120 CAL )



ALL MENU ITEMS AND PRICES SUBJECT TO CHANGE WITHOUT NOTICE • 1/2023

Chicago Pizza  
**ROSATI'S**  
PIZZA BAR

• Catering Menu •

**281-239-7924**

9111 FARM TO MARKET ROAD 723 SUITE 250 | CINCO RANCH

>>> [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	32	60
<b>CAESAR SALAD</b> H:1000 CAL   F:2000 CAL	26	50
<b>CHOPPED SALAD</b> H:3920 CAL   F:7840 CAL	46	88
<b>SPINACH GORGONZOLA</b> H:5480 CAL   F:10960 CAL	46	88
<b>ANTIPASTO SALAD</b> H:2080 CAL   F: 4160 CAL	50	96

**DRESSINGS:**

ITALIAN ( ADD 1769-3520 CAL ) : CEASER ( ADD 1800-3600 CAL ) : RANCH (ADD 1160-2320 CAL)  
FRENCH (1440-2880 CAL) : BALSAMIC ( ADD 2000-4000 CAL ) : BLUE CHEESE ( ADD 1480-2960 CAL)

# BEEF

## 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) 814 CAL : WITH AU JUS ADD 320 CAL	18
FRENCH BREAD (PER LOAF) 870 CAL	+ 4
SWEET OR HOT PEPPERS (1 PINT) (120 CAL)      ( 51 CAL )	+ 4

### 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 )

**120**

# CHICKEN

**(4) PIECE  
FRIED CHICKEN**

**14**  
1485 CAL

**(40) CHICKEN  
TENDERS  
FULL TRAY**

**55**  
7920 CAL

## WINGS

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

### BONE-IN

**24 WINGS | 37**      **48 WINGS | 70**  
2080-3040 CAL      4160-6080 CAL

### BONELESS

**20 WINGS | 15**      **40 WINGS | 30**  
1300-17800 CAL      2600-3560CAL

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

## >>> ADD-ONS <<<

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

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

# DESSERTS

**10 CANNOLI**      **40**  
1900 CAL

**CINNAMON STICKS**      **22**  
7680 CAL

# EXTRAS

**WARMING KIT**      **10**  
(PAN, RACK, CANNED HEAT)

**SERVING UTENSILS**      **5**

**TABLE SETTING**      **10 SETS**  
(PLATE, FORK, KNIFE, NAPKIN)      **3**