



Rosa's Catering



Family Owned & Operated Since 1981

57 North Colony Street | Wallingford, Connecticut 06492 | 203-265-1487
Open Monday 9 a.m. to 6:00 p.m. Saturday 9 a.m to 4:00 p.m. *Closed Sundays*
Visit us at www.rosasdeli.com



About Us

A purveyor of authentic Italian cuisine since 1981 and home to one of Wallingford's most iconic establishments, Rosa's Catering provides a vast selection of specialty items for any given event ranging from lunches and corporate events to holiday parties and weddings.

Trusted and catered from generations of families to stars such as Howie Mandell, Joan Rivers, Willie Nelson and many more, we can handle any event from minor to major and all budgets in-between.

With a menu that constantly evolves and services which stay true, we strive to make sure every meal feels as if it were placed in front of our own table at Sunday dinner.

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*All items priced in this menu are **A La Carte** and do not come with any additional items or services. This menu does not include the Connecticut sales tax of 7.35% In case of supply chain issues, we will advise you at the time of ordering.*

Food or Nut Allergy

Please note that for severe allergies with potentially anaphylactic reactions, we cannot guarantee full omissions of the ingredient. This is due to physical constraints of our own facility and that of our suppliers where that ingredient may be present within the production environment. Our management teams and service staff are not trained on the intricacies of celiac disease, gluten intolerance, peanut allergies or any other dietary allergy or intolerance and cannot be expected to provide recommendations or other advice on these issues.



Breads

We pride ourselves on working with local family run vendors in the New Haven County area. For over 30 years, we have provided freshly baked breads from Apicella's Bakery and Lupi Marchigiano Bakery of New Haven, CT.

By the Dozen:

Uncut Hard Rolls.....	\$ 8
Cut Hard Rolls.....	\$ 8.50
Dinner Rolls.....	\$ 8
Sliced Wheat, Rye & White.....	\$5.50
Butter Packets.....	\$3.50 per dozen

By the Individual:

Sliced Round Italian	\$5
Italian Wheat Bread.....	\$5
Italian White Bread.....	\$4
Italian Crispy Bread.....	\$4

Stuffed Breads

	Cold & Whole or Sliced	Hot & Sliced
Spinach.....	\$12	\$14
Spinach & Sausage.....	\$13	\$15
Broccoli.....	\$12	\$14
Broccoli & Sausage.....	\$13	\$15
Pepperoni.....	\$13	\$15
Eggplant Parm.....	\$13	\$16
Chicken Parm.....	\$14	\$16
Meatball Parm.....	\$14	\$16

Pepperoni Bread Platter



Custom Breads are available, prices will vary.
Hot & Sliced breads are layered in alum pan with lid.***All stuffed breads are made with mozzarella and grated cheese. If your stuffed bread of choice is not listed above, please ask us if we can specially prepare it for you. Pricing will vary for customized stuffed breads.***

Party Platters



Vegetable Platter



Holiday Party Platter

Made with specially ordered
Kale & Cabbage when available.

Vegetable Platter: fresh baby carrots, celery, broccoli, cauliflower, and peppers with ranch, blue cheese dressing or hummus

10-15 guests....\$45 15-20 guests....\$65 20-30 guests....\$90

Antipasto Salad: marinated roasted red peppers, olive salad, tortellini salad, mushrooms, artichokes, cubed table cheese, and sliced pepperoni over a bed of lettuce

10-15 guests....\$60 15-20 guests....\$90 20-25 guests....\$125

The American Meat Platter: sliced ham, turkey, our in-house fresh cooked roast beef, salami, american & provolone cheese

10-15 guests....\$79 20-25 guests....\$119 25-30 guests....\$149 30-35 guests....\$179

The Italian Meat Platter: sliced hot capicola, sopresatta, prosciutto, salami, provolone & american cheese

10-15 guests....\$95 15-20 guests....\$110

Condiment Salad: lettuce, tomatoes, pickles, mayo, mustard, and oil & vinegar

10-15 guests....\$30 15-20 guests....\$45 25-30 guests....\$55

Added in addition to the ABOVE Condiment Salad with sliced black olives, hot & roasted red peppers, and onions

10-15 guests....\$40 15-20 guests....\$50 25-30 guests....\$60

Dinner roll Sandwiches Choices: Turkey, Ham, Roast Beef, Egg Salad, Ham Salad, Tuna Salad, Seafood Salad, Chicken Salad, and Chicken Special mixed with Cranberries & Nuts. All come with Lettuce and Tomatoes. Cheese optional. *Prepared in 12 piece increments*.....\$4 per piece

Pepperoni, Crackers, and Cheese Platter:

10-15 people....\$50 20-25 people....\$65 30-35 people....\$100

Charcuterie board: Mixture of Italian meats, marinated & pickled items, mixture of gourmet cheeses, dried apricots, gourmet crackers & fig spread all arranged in a custom board which is yours to keep afterwards.

1 size only 10-15 people \$199.99

Modifications are allowed and pricing will vary based on changes.



BIG Party Subs

All listed prices are **PER FOOT**. Serving size varies on size of cut per piece.
BIG Party Subs are finished uncut, but can be cut at 2 inch pieces for an additional \$5.00 fee.

Minimum Order time of 2 (TWO) Days Prior

Choice of sub size: 3, 4, 5, or 6 foot

American Combo: Mixed ham, salami, pickle & pepper loaf, bologna & cooked salami with american cheese.....	\$25
Italian Combo: prosciutto, sopressata & hot capicola with provolone.....	\$30
Rosa's Delight: Ham, Salami, Pepperoni & Hot Capicola with provolone.....	\$30
Choose your meat per foot: Turkey, Ham, Salami, Bologna, Cooked Salami all come with American Cheese or Provolone.....	\$30
Our in-house fresh cooked Roast Beef (Rare to Medium-Rare) with American or Provolone Cheese.....	\$35
Tuna mixed with mayo & american cheese.....	\$32
Chicken Salad mixed with fresh celery & american cheese	\$32
Chicken Salad Special mixed with fresh celery, dried cranberries & walnuts.....	\$34

Cold party subs are layered with lettuce and tomatoes. Oil & vinegar, mayo, and mustard on the side.
**You may also order a condiment salad which includes onions, sliced olives,
pickles, hot peppers & roasted red peppers for \$5.00 per foot.**

Meatball with sauce, mozzarella & grated cheese.....	\$35
Eggplant with sauce mozzarella & grated cheese.....	\$35
Sausage & Peppers with sauce, mozzarella & grated cheese.....	\$38
Chicken Parmigiana with sauce, mozzarella & grated cheese.....	\$45

Hot subs are only advised if you are eating immediately after pick-up as hot subs will begin to cool off.

*****All orders for subs must be placed at least by 11 a.m. TWO days prior to desired pickup. Monday orders must be placed by Friday no later than 2pm as required by bakery. HOT Subs will begin to cool within 30 minutes once prepared so it is advised to serve immediately.*****

Specialty Pasta

	Small	Large
Penne with only sauce & grated cheese.....	\$30	\$60
Penne with ricotta cheese, mozzarella & grated cheese.....	\$35	\$70
Penne with meat sauce & grated cheese.....	\$35	\$70
Penne with broccoli, sausage, oil, garlic & grated cheese.....	\$40	\$80
Penne with broccoli, oil, garlic & grated cheese.....	\$35	\$70
Penne with broccoli rabe, oil, garlic & grated cheese.....	\$50	\$100
Penne with broccoli rabe, sausage, oil, garlic & grated cheese.....	\$55	\$110
Penne with broccoli & chicken in a white wine cream sauce	\$50	\$100
Penne alla Vodka with mushrooms, prosciutto & grated cheese.....	\$45	\$90
Extreme Mac & Cheese	\$45	\$90
Extreme Mac & Cheese with bacon.....	\$50	\$100
Farfalle with broccoli & chicken in a white wine cream sauce.....	\$50	\$100
Farfalle with peas, mushrooms & prosciutto in a white wine cream sauce	\$50	\$100
Gnocchi with sauce, mozzarella & grated cheese.....	\$40	\$80
Gnocchi in a spinach white wine cream sauce	\$45	\$90
Gnocchi in a spinach & prosciutto white wine cream sauce.....	\$55	\$110
Cavatelli with sauce, mozzarella & grated cheese	\$40	\$75
Cavatelli with broccoli rabe, sausage, oil, garlic & grated cheese.....	\$55	\$110
Tortellini with diced ham, peas, mushrooms in a white wine cream sauce	\$45	\$90

Small trays measure 9" x 13" and normally feed 10-15 people.

Large trays measure 12" x 18" and normally feed 20-30 people.

Lasagna with ricotta cheese, mozzarella & grated cheese	\$40	\$75
Choose one of the following: Meat, Spinach, Eggplant, or Mixed Vegetables.....	\$50	\$90

Lasagna serving size varies per guest based on portion cut.

Example: A small yields 6 big or 9 small pieces. A large yields 15 big or 24 small pieces or you can cut it how ever you like.

10 guest minimum for the following items:

Manicotti (2 pieces each)	\$8 per guest
Stuffed Shells (4 pieces each).....	\$8 per guest
Ravioli (4 pieces each)	\$8 per guest



Salads & Sides



Fresh Garden Salad with Croutons

****Any salad may be customized.
Prices will vary.****

**Small trays measure 9" x 13" and
normally feed 10-15 people.**

**Large trays measure 12" x 18" and
normally feed 20-30 people.**

	Small	Large
Garden Salad: tomatoes, cucumbers, peppers & sliced black olives.....	\$35	\$70
Caesar Salad: crisp romaine, croutons, parmaesan cheese & caesar dressing.....	\$35	\$70
Fresh Mozzarella Salad: sliced fresh mozzarella, sliced tomatoes, marinated roasted red peppers, oil, salt, and black pepper topped with drizzled pesto (contains nuts) and a balsamic glaze.....	\$85	\$160
 *Add dried cranberries & walnuts to any of the above salads.....	 \$10	 \$20
 *Add grilled chicken strips to any of the above salads (served in separate dish Cold or Hot).....	 \$5.00 per guest	

Dressings: Oil & Vinegar, Italian, Light Italian, Creamy Italian, Blue Cheese, 1000 Island, French, Ranch, Balsamic Vinaigrette, Balsamic Vinegar, and Creamy Ceaser.

Dressings come on the side with a laddle.

Small Salads: 1 choice Pint Large Salads: 2 choices Quarts
Extra Pint \$3 Extra Quart \$6

Cold Side Salads :

White Potato, Red Skin Potato, Egg Potato, Macaroni, Four Bean or Cole Slaw
Small \$40 Large \$80

Artichoke, Pasta Primavera, Cheese Tortellini, Cheese Tortellini with Spinach or Mixed Olives
Small \$45 Large \$90

Soups



Minestrone Soup

Chicken soup with small pastina pasta, diced celery, diced carrots & diced chicken.....	\$50
Cheese Tortellini soup with diced celery, diced carrots & diced chicken.....	\$50
Vegetable soup with mixed vegetables *100% Vegetarian*	\$50
Minestrone soup with mixed vegetables & Ditalini pasta *100% Vegetarian*	\$50
Pasta Fagoli with Ditalini pasta, red kidney beans & sauce.....	\$60

All of our homemade soups come in 5.25 quart (168 ounce) size only

Meat Entrees

*Small trays measure 9" x 13"
and normally feed 10-15 people*

*Large trays measure 12" x 18"
and normally feed 20-30 people*

Other specialty meat and fish
dishes can be prepared upon
special request. Prices will vary.

	Small	Large
Meat Balls (Roughly 3-4 per guest).....	\$50	\$100
Sausage & Peppers.....	\$50	\$100
Kielbasa & Sauerkraut.....	\$50	\$100
Broccoli Rabe with sausage.....	\$65	\$130
Stuffing with sausage.....	\$35	\$70

Broccoli Rabe & Sausage





Chicken Florentine

Chicken Entrees

	Per Guest
Parm with sauce, mozzarella cheese & grated cheese	\$7
Cutlets breaded & baked with lemon wedges on the side.....	\$7
Breaded Rosemary Chicken (1 drum & 1 thigh per person).....	\$7
Marsala with mushrooms & onions sautéed in marsala wine.....	\$9
Picatta with white wine, lemon juice, capers & butter	\$9
Franchise with lemon juice, white wine & butter sauce.....	\$9
Florentine with spinach in a white wine & butter sauce.....	\$9



Chicken Picatta



Breaded Rosemary Chicken

All Chicken Dishes require a 10 guest minimum. Each guest receives **ONE BIG** piece of chicken, unless noted otherwise. You may choose to have pieces cut in half to yield double.

Vegetable Dishes

	Small	Large
Broccoli Rabe with oil & garlic	\$65	\$130
Eggplant Parm	\$50	\$100
Eggplant layered with ricotta & mozzarella	\$55	\$110
layered with spinach.....	\$60	\$110
Stuffing without sausage.....	\$30	\$60
Green Beans.....	\$35	\$70
Green Bean Almondine.....	\$50	\$100
Italian Style Oven Roasted Potatoes.....	\$40	\$80
Mashed Potatoes.....	\$35	\$65
Vegetable Medley with oil, salt & pepper.....	\$40	\$70

Italian Style Roasted Potatoes



***Small trays measure 9" x 13" and normally feed 10-15 people.
Large trays measure 12" x 18" and normally feed 20-30 people.***

Desserts



- Fruit Salad: fresh mix of seasonal fruits(When Available).....9x13 Tray \$50 or 12 x 18 tray \$100
- Fudge Brownies with Chocolate Chip.....\$30 per dozen
- Assorted Cookies: Chocolate Chip, Pumpkin Chocolate Chip, Oatmeal Raisin,
M&M & Peanut Butter....\$18 per dozen
- Traditional Italian Cookies such as Peanut Butter Balls, Almond Biscotti,
Butter Balls,Tri-Colored, Chocolate Kringles.....\$19 per pound
Almond paste based cookies such as Pinoli cookies.....\$24 per pound
Please call us for a full list of all homemade Italian cookies
- Pies: Pumpkin, Apple, Chocolate Cream, Lemon Meringue. Additional pies please ask.....\$18 each
- 10" Plain Cheese Cake.....\$55.....with Cherry, Strawberry and/or Blueberry topping.....\$65
- Tiramisu: 1/4 (9" x 13")\$55

Cakes by Krafty Kakes 14 pre-sliced (14) \$49.99
Mississippi Mud - Carrot - Lemoncello - Chocolate Fantasy - Chocolate Mousse -
Marshmellow Chocolate Chip Cookie Dough

Other desserts may be available, please ask. Prices will vary.

****All desserts require a minimum of 3 day prior notice. ****

Tableware Accessories

Just the Meal 10" plates, cutlery, napkins	\$2.50 per guest
Plastic Serving Utensils: disposable spoons, ladles & tongs\$2.00 each
Aluminum Food Pans with LidHalf: \$5 eachFull: \$7 each
Extra Sterno 2-3 hour burn time\$2.75 each
Salt & Black Pepper Packets\$1.00 per dozen

Rental Policy

- ◇ All rentals are quoted for daily rates. An additional charge can be quoted for multiple day or weekly use. All prices are subject to change without notice.
- ◇ Pickup of rentals at our location is free. Pricing information for rentals requiring delivery can be found on Page 21. Arrangements can be made for us to pick up rentals for an additional fee.
- ◇ Rentals must be returned within 24 hours from time of pickup.
- ◇ Rentals not returned will incur a late fee of the rental rate per day charged to the credit card on file until rental is returned.
- ◇ All rentals must be sheltered from outside elements and in a secure location to prevent from theft.
- ◇ Damaged rentals will incur a replacement fee charged to the credit card on file. Any items missing from the rentals will also incur a replacement charge.
- ◇ China, flatware, and food service equipment, except disposables, must be cleaned prior to return. Any rental returned not cleaned will incur a cleaning fee of \$5.00 per rented item.
- ◇ Renter agrees to all terms and policies when renting any equipment from us.
- ◇ All rentals require a credit card and the associated identification on file.

Serviceware Rentals

Please refer to the Rental Policy on Page 18 for further information.



Low Cost Wire Chafing & Equipment

Each set includes (1) wire chafer and (2) 2-hr burn sterno fuels*. Disposable trays, spoons, tongs, ladles, and/or spatulas are chosen based on food ordered for hot trays. 20 in-stock

.....\$8 each set per day



Upscale Chafing & Equipment

Each set includes (1) stainless steel chafer and (2) 6-hr burn sterno fuels*. Disposable trays, spoons, tongs, ladles, and spatulas are chosen based on food ordered for hot trays. 9 in-stock

.....\$30 each set per day



11-Quart Electric Soup Kettle

Each kettle holds roughly 11-quarts of hot liquid. Able to adjust temperature as needed. Includes a ladle. 2 in-stock

.....\$10 each per day



Round Chafing & Equipment

Each set includes (1) round 8-quart chafer and (1) 2-hr burn sterno fuel*. Disposable spoons, tongs, ladles, and spatulas are chosen based on food ordered for hot trays.

.....\$10 each set per day

*Additional Sterno Fuels available for purchase.



Thermal Hot or Cold Holding Container

Holds multiple pans of hot or cold food at safe temperatures for hours. Can hold (4) full trays, (8) half trays, or (6) 1/3 size trays. 3 in-stock

.....\$25 per day per carrier



165-Quart Thermal Chest

Thermal cooler suited for beverages and/or ice. Approximately 200-260 soda can capacity. 3 in-stock

.....\$25 per day per chest



Pickup & Delivery

All of the food prices listed in this catering menu are based on customers picking up their orders, which incurs no additional fees. Most Cold and Hot Pickup orders require a minimum of 48-hours advance notice.

*Although we are closed on Sundays, catering orders with a \$500 minimum may be prepared for pickup on Sundays based on availability and with a 10% convenience charge. No Exceptions.

For all Delivery Information and Fees, please refer to the table below and read through the text on Page 22. We appreciate a minimum of one week prior notice for scheduling deliveries and Pickup & Returns to ensure availability. Gratuity is not included or part of the delivery fees.

****Be advised that deliveries will NOT be made on Sundays or days when we are closed.****

Delivery Times 10 AM - 6 PM Mon-Sat. *Closed Sundays	Minimum Order	Cold/Hot Delivery	Cold/Hot Delivery with Set Up	Pickup & Return 10 AM - 6 PM (when available in addition to delivery fee)
Wallingford	\$150	\$15	\$75	\$30
North Haven	\$250	\$25	\$75	\$30
Meriden	\$250	\$25	\$75	\$30
Cheshire	\$350	\$30	\$75	\$30
More than 7 miles	\$500	\$40 + \$2/mile	\$60 + \$2/mile	\$80 + \$2/mile

Cold/Hot Delivery: We will deliver your order to your designated location at a predetermined time. Food will arrive in disposable aluminum pans, which will be ready for you to setup. Drop off only.

Cold/Hot Delivery with Setup: In addition to delivering your order to your designated location, we will also arrange food trays on tables and set up any tableware accessories and/or serviceware rentals ordered for your buffet table with us only. Our arrival window is 30 minutes to 1 hour before you are ready to eat depending on order size. All food tables must be positioned and ready for our staff upon delivery. Tables needing erecting by our staff will incur a \$1.50 per table charge. Be advised that water access is necessary for setting hot food trays in the chafing dishes. If you haven't rented our chafing units, but have your own, please have them available for us in order to set them up.

Holiday Delivery: Any option above that is within 3 days of any major national holiday. A minimum order of \$250 is necessary for this option and a 10% service fee will automatically be added to your bill. No deliveries will be made on the holiday itself or days that we are closed. Depending on availability.

Pickup & Return: This is in addition to the delivery charge, if you do not have time to return any rented equipment, we will do it for you at a predetermined time. Be advised that our staff will ONLY pick-up where your order was previously set up and our staff will not take any garbage bags from bins. All food you do not wish to keep will be given to local shelters in your name.

*The prices listed on Page 21 are for Pickup & Returns between the normal business hours of 10 AM to 6 PM. If Pick-up & Return service is requested between 6 PM to 10 PM, you will be charged the normal Pickup & Return fee PLUS a 20% after-hour surcharge. After hour service is based on availability.

Necessary Information

Please include all names and phone numbers necessary for your delivery. We ask that you inform us if there are any obstacles such as gates, steps, elevators, and ect. that our delivery staff may encounter. These obstacles may require more time and/or staff to ensure that your order arrives and is ready by the contracted time. If you are located in a building complex, please provide our staff with information as to where to park, your floor level, and where to meet you. If you live in a building with out an elevator and are not on the first floor additional convenience fee of 20% will be added.

General Information

This catering menu does not include the Connecticut sales tax of 7.35%

This catering menu is based on clients picking up their orders. Please keep in mind if your mode of transportation can handle the items you are ordering. We are not responsible for anything that happens once you leave with your order during transportation.

All major credit cards accepted. A credit card is needed for all orders placed at time of ordering as well with for all rentals.

We no longer accept checks.

Corporate clients can sign up for business billing for their order.

Changes or to cancel your order must be made 48 hours prior to pick-up. For changes and cancellations made 24-48 hours prior to pickup, 20% of your total will be charged if order has already been made. For same day cancellations, 100% of order will be charged.

Catering orders picked up hot must stay hot before serving. Cold foods must be kept cold before serving. Hot foods picked up cold, must be reheated to correct temperature of 165 degrees. We are not responsible for transit damages after you leave our facility. We recommend you come with an appropriate vehicle for pick-up as well as appropriate heating and keep cold storage.

Gratuities are not included. For further information, please call us at (203) 265-1487 or visit us online at www.rosasdeli.com

FOOD OR NUT ALLERGY

Please note that for severe allergies with potentially anaphylactic reactions, we cannot guarantee full omissions of the ingredient. This is due to physical constraints of our own facility and that of our suppliers where that ingredient may be present within the production environment. Our management team and service staff are not trained on the intricacies of celiac disease, gluten intolerance, peanut allergies or any other dietary allergy or intolerance and cannot be expected to provide recommendations or other advice on these issues.

SPECIAL DIETARY REQUESTS/INDIVIDUAL MEALS

We can accommodate guests with specialized diets such as vegan, vegetarian, or gluten free. Where there is a vegetarian food item listed, but you need less than ten, you can order that item at a cost of \$15-\$20 per guest.

HOW MUCH NOTICE IS NEEDED FOR AN ORDER?

Please place your order a week in advance. For Full Service events, we would like as much notice as possible so we can make sure your event exactly as you want it. 24-hour notice for simple catering orders is possible, but keep in mind that last minute ordering results in limited choices because we do not carry every ingredient at all times. During particularly busy seasons and holidays, more advanced notice may be required.

WHAT IS A HEAD COUNT?

A head count is the number of guests you are planning on providing food and services for. We require a 10 person minimum for any of our catering items.

HOW MUCH FOOD DO I NEED?

Ordering food for any size group is never easy. There are many variables involved. With our experience, we will tell you the average amount of food you will need based on how many guests will be attending your event and you will decide if you want to increase or decrease these amounts. To assist us with these averages, please inform us of your event's duration, other food items not prepared by us, and the total number of guests including children. All serving sizes are approximate.

MISCELLANEOUS

- Certain catering items are subject to seasonal availability.
- We reserve the right to offer substitutions when necessary.
- All pricing is subject to change without notice.
- Not responsible for un-refreshed cached website, misprints, printer mistakes, wrong menu, old menu, or weather delays.

"Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illness."

-FDA