



57 North Colony St, Wallingford, CT 06492 203-265-1487
Open Monday-Friday, 9am-6pm Saturday, 9am-4pm. Closed Sundays
www.rosasdeli.com info@rosasdeli.com

Family Owned since 1981

All items priced in this menu are *à la Carte* and do not come with any additional items or services.

Please place your catering order with advanced notice if possible.

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

Party Platters

Modifications and special requests are allowed. Pricing will vary with changes.

Vegetable Platter: fresh baby carrots, celery, broccoli, cauliflower, and peppers with ranch, blue cheese dressing, or hummus
10-15 guests....\$49 15-20 guests....\$69 20-30 guests....\$99

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....\$95 20-25 guests....\$130

The American Meat Platter: sliced ham, turkey, roast beef, salami, American & provolone cheese
10-15 guests....\$79 20-25 guests....\$129 30-35 guests....\$189

The Italian Meat Platter: sliced hot capicola, sopresatta, prosciutto, salami, provolone & American cheese
10-15 guests....\$99 15-20 guests....\$119

Condiment Salad: lettuce, tomatoes, pickles, mayo, mustard, and oil & vinegar
10-15 guests....\$30 15-20 guests....\$55 25-30 guests....\$65

Add to the above Condiment Salad with sliced black olives, hot & roasted red peppers, and onions....+\$20

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. Lettuce, Tomatoes, and American Cheese are optional. *Prepared in 12 piece increments*.....\$4.99 per piece

Pepperoni, Crackers, and Cheese Platter: 10-15 people....\$50 20-25 people....\$75 30-35 people....\$115

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, \$225

Breads

By the Dozen: Uncut Hard Rolls...\$8 Cut Hard Rolls... \$8.50 Dinner Roll...\$8 Butter Packets....\$3.50 per dozen

By the loaf: Sliced Round Italian ...\$5 Italian White Bread...\$4

Stuffed Breads

All stuffed breads are made with mozzarella & grated cheese.

Cold: Sliced on a platter-

Spinach, Spinach & Sausage, Broccoli, Broccoli & Sausage, Pepperoni, or Eggplant Parm.....\$13 each.

Chicken Parm, Meatball Parm, or Steak & Cheese...\$14 each.

Hot Sliced & layered in an aluminium tray-

Spinach, Spinach & Sausage, Broccoli, Broccoli & Sausage, Pepperoni, Eggplant Parm

Chicken Parm, Meatball Parm, or Steak & Cheese...\$16 each.

Odd & Ends

Catering does not come with any tableware or serving utensils unless ordered.

Plastic Tableware with 10" plate, cutlery, and napkins....\$2.50 per guest. Plastic disposable serving utensils ...\$2 each

Party Subs

All listed prices are **PER FOOT**. Party Subs are finished uncut, but can be cut into a minimum of 2-inch pieces if asked.

Party subs must be placed by 11 a.m. TWO days before the desired pickup day.

Monday pickup orders must be placed by Friday, no later than 2 pm.

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

Cold Party Subs:

American Combo: Mixed ham, salami, pickle & pepper loaf, bologna & cooked salami with American cheese.....	\$30
Italian Combo: prosciutto, sopressata & hot capicola with provolone.....	\$35
Rosa's Delight: Ham, Salami, Pepperoni & Hot Capicola with provolone.....	\$35
Turkey or Ham with American Cheese or Provolone.....	\$35
Chicken Salad mixed with fresh celery & american cheese	\$35
Our in-house fresh-cooked Roast Beef (Rare to Medium-Rare) with American or Provolone Cheese.....	\$40
Tuna mixed with mayo & american cheese.....	\$40
Chicken Salad Special mixed with fresh celery, dried cranberries & walnuts.....	\$40

Cold party subs come with lettuce and tomatoes. Oil & vinegar, mayo, and mustard on the side.

Hot Party Subs:

Meatball with sauce, mozzarella & grated cheese.....	\$40
Eggplant with sauce mozzarella & grated cheese.....	\$40
Sausage & Peppers with sauce, mozzarella & grated cheese.....	\$45
Chicken Parmigiana with sauce, mozzarella & grated cheese.....	\$50

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

Salads & Sides

Small feeds about 10-15 people. Large feeds 20-30 people.

Garden Salad: tomatoes, cucumbers, peppers & sliced black olives.....	Small \$35	Large \$70
Caesar Salad: crisp romaine, croutons, parmesan cheese & caesar dressing.....	Small \$35	Large \$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.....	Small \$85	Large \$160
Dressings: Oil & Vinegar, Italian, Light Italian, Creamy Italian, Blue Cheese, 1000 Island, French, Ranch, Balsamic Vinaigrette, Balsamic Vinegar, and Creamy Caesar.		
Small Salads come with 1 pint of choice. Extra Pint \$3	Large Salads come with 2 Quarts of choice. Extra Quart \$6	

Side Salads :

White Potato, Red Skin Potato, Egg Potato, Macaroni, Four Bean, Cole Slaw, Artichoke, Pasta Primavera, Cheese Tortellini, or
Cheese Tortellini with Spinach Small \$45 Large \$90

Meat Entrees

Small feeds about 10-15 people. Large feeds 20-30 people.

	Small	Large
Meat Balls (Roughly 3-4 per guest).....	\$50	\$100
Sausage & Peppers.....	\$60	\$120
Kielbasa & Sauerkraut.....	\$50	\$100
Broccoli Rabe with sausage.....	\$70	\$140
Stuffing with sausage.....	\$40	\$80

Chicken Entrees

All Chicken entrees require a minimum of 10 guests. Unless noted otherwise, each guest receives ONE BIG piece of chicken. You may choose to have pieces cut in half to yield double with small pieces. Pricing is 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

Vegetable Sides

Small feeds about 10-15 people. Large feeds 20-30 people.

	Small	Large
Broccoli Rabe with oil & garlic	\$65	\$130
Eggplant Parm	\$50	\$100
Eggplant layered with ricotta & mozzarella	\$60	\$120
Stuffing without sausage.....	\$35	\$70
Green Beans.....	\$40	\$80
Green Bean Almondine.....	\$50	\$100
Italian Style Oven Roasted Potatoes.....	\$45	\$90
Mashed Potatoes.....	\$40	\$80
Vegetable Medley with oil, salt & pepper.....	\$45	\$90

Pasta's

Small feeds about 10-15 people. Large feeds 20-30 people.

Small trays come with 1 pint of sauce, and Large trays come with 1 Quart of sauce on the side.

	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.....	\$40	\$80
Penne with broccoli, oil, garlic & grated cheese.....	\$35	\$70
Penne with broccoli, sausage, oil, garlic & grated cheese.....	\$40	\$80
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	\$60	\$120
Penne alla Vodka with mushrooms, prosciutto & grated cheese.....	\$55	\$110
Extreme Mac & Cheese	\$50	\$110
Extreme Mac & Cheese with bacon.....	\$60	\$120
Farfalle with broccoli & chicken in a white wine cream sauce.....	\$60	\$120
Farfalle with peas, mushrooms & prosciutto in a white wine cream sauce	\$60	\$120
Gnocchi with sauce, mozzarella & grated cheese.....	\$40	\$80
Gnocchi in a spinach & prosciutto white wine cream sauce.....	\$60	\$120
Cavatelli with sauce, mozzarella & grated cheese	\$40	\$80
Cavatelli with broccoli rabe, sausage, oil, garlic & grated cheese.....	\$55	\$110
Lasagna with just ricotta cheese, mozzarella & grated cheese	\$45	\$80
With your choice of Meat, Spinach, Eggplant, or Mixed Vegetables.....	\$55	\$90

The 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 however you like.

10 guests minimum for the following pasta choice:

Manicotti (2 pieces each)	\$8 per guest
Stuffed Shells (4 pieces each).....	\$8 per guest
Ravioli (5 pieces each)	\$8 per guest

Desserts

***All desserts require a minimum of 3 days' notice. ***

Fruit Salad: fresh mix of seasonal fruits(When Available).....	Small feeds 10-15...\$60	Large feeds 20-30...\$125
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 assorted Italian Cookies \$19.99/lb	Pinoli cookies.....	\$24.99/lb

Please call us for a full list of all homemade Italian cookies

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 - Marshmallow Chocolate Chip Cookie Dough. Other desserts may be available, please ask. Prices will vary.

Serviceware Rentals



Low-cost wire Chafing set for keeping hot foods

Each set can hold 1 large tray or 2 small trays. Set comes with 1 wire chafer, 1 large tray to hold water, (2) 2-hour sterno fuel cans (extras can be purchased at \$ 3 ea can), and Disposable serving utensils for selected trays ordered...\$10 each set, and we have 20 sets.



Upscale Chafing set for keeping hot foods

Each set can hold 1 large tray or 2 small trays. Set comes with 1 wire chafer, 1 large tray to hold water, (2) 2-hour sterno fuel cans (extras can be purchased at \$ 3 ea can), and Disposable serving utensils for selected trays ordered...\$30 each set, and we have only 9 sets.

Serviceware rentals must be returned within 48 hours of pickup, and we must have a credit card on file. Rentals not returned after 48 hours will incur a late rental fee of \$10 per day. Rentals must come back clean and undamaged. Damaged rentals will be billed the full retail price of a new set. Low-cost wire chafer replacement costs \$10.

Upscale Chafer replacement costs \$100. By renting any of the above, the renter agrees to all terms and policies.

Pickup & Delivery

All catering prices in this 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. We appreciate a one-week notice for scheduling deliveries and pickups to ensure availability. Gratuity is not included in or part of the delivery fees.

****Be advised that deliveries will NOT be made on Sundays or days when we are closed.** Further delivery information can be found at www.rosasdelic.com under catering.**

M-F 10 am-5 pm Closed Sundays	Minimum Order	Cold & Hot Delivery drop off only	Cold & Hot Delivery with setup	Rental pickup & return in addition to the 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	\$75+\$2/mile	\$75+\$2/mile

Cold/Hot Delivery with Setup: In addition to delivering your order, we will arrange food trays on tables that you have set up prior, and set up any serviceware. 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. Water access is necessary for setting hot food trays in the chafing dishes.

Pickup & Return: 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 rentals must be clean and undamaged.

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

Please note that for severe allergies with potentially anaphylaxis Reactions, we cannot guarantee full omission of the ingredient. This is due to physical constraints of our 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.

Please visit www.rosasdeli.com for our full general information page that contains more in-depth answers that we are not able to fit on here.