



# 4 STAR CATERING MENU

Lindsay Thompson | 773.812.0707  
FrascaEvents@4srg.com

## BUFFET PACKAGES

### THE ROSCOE

\$25 per person

#### **SALAD:** choose 1

**house** tomato, red onion, croutons, chianti vinaigrette

**caesar** hearts of romaine, torn garlic croutons, parmesano reggiano\*

**caprese** tomato, mozzarella, basil, aged balsamic

+ add **grilled chicken** \$4 per person

#### **PASTA & ENTRÉES:** choose 2

**shells** choice of basil pesto or garlic cream sauce

**rigatoni vodka & sausage** tomato and cream sauce, italian sausage

**rigatoni primavera** cream sauce, mixed vegetables

**rigatoni pomodoro** fresh tomato sauce, garlic, basil

**salmon** simply grilled, spinach, lemon

**chicken parmesan** crispy breaded chicken, melted fontina, pomodoro sauce

#### **SIDES:** choose 2

**cauliflower** crispy bacon, capers, parmesano reggiano, lemon

**broccolini** roasted garlic, lemon, red pepper flakes

**grilled asparagus** lemon & parmesan

**crispy fingerling potatoes** garlic & parmesan

### THE PAULINA

\$39 per person

#### **STARTERS:** choose 2

**mini meatballs** beef & pork meatballs, marinara

**stuffed mushrooms** crimini mushroom, mascarpone, spinach, breadcrumb

**tomato bruschetta** toasted ciabatta, fresh mozzarella, tomato, basil

**ricotta, honey & pistachio bruschetta** toasted ciabatta, fresh ricotta, honey, chopped pistachio

**arancini** fried rice balls stuffed with mozzarella

#### **SALAD:** choose 1

**house** tomato, red onion, croutons, chianti vinaigrette

**caesar** hearts of romaine, torn garlic croutons, parmesano reggiano\*

**caprese** tomato, mozzarella, basil, aged balsamic

**wrightwood** field greens, tomato, raisins, avocado, goat cheese, corn, almonds, cornbread croutons, roasted red peppers, green onion, citrus vinaigrette

+ add **grilled chicken** \$4 per person

#### **PASTA & ENTRÉES:** choose 2

**shells** choice of basil pesto or garlic cream sauce

**rigatoni vodka & sausage** tomato and cream sauce, italian sausage

**rigatoni primavera** cream sauce, mixed vegetables

**rigatoni pomodoro** fresh tomato sauce, garlic, basil

**salmon** simply grilled, spinach, lemon

**chicken parmesan** crispy breaded chicken, melted fontina, pomodoro sauce

**filet** mushroom, brandy-cream sauce (+\$10 per person)\*

#### **SIDES:** choose 2

**cauliflower** crispy bacon, capers, parmesano reggiano, lemon

**broccolini** roasted garlic, lemon, red pepper flakes

**grilled asparagus** lemon & parmesan

**crispy fingerling potatoes** garlic & parmesan

## A LA CARTE

HALF PAN SERVES 12	
FULL PAN SERVES 24	

### STARTERS:

<b>mini meatballs</b>	H / F 45 / 90
beef & pork meatballs, marinara	
<b>stuffed mushrooms</b>	H / F 40 / 80
cremini mushroom, mascarpone, spinach, breadcrumb	
<b>tomato bruschetta</b>	30 / 60
toasted ciabatta, fresh mozzarella, tomato, basil	
<b>ricotta, honey &amp; pistachio bruschetta</b>	30 / 60
toasted ciabatta, fresh ricotta, honey, chopped pistachio	
<b>arancini</b>	35 / 70
fried rice balls stuffed with mozzarella	
<b>spinach dip</b>	29 / quart
toasted ciabatta (serves 12)	
<b>butcher's board</b>	95 / board
chef's selection of meats, cheese, nuts, olives, jam, crackers (serves 8-12)	

### SALADS:

<b>house</b>	35 / 70
tomato, red onion, croutons, chianti vinaigrette	
<b>caesar salad*</b>	40 / 80
hearts of romaine, torn garlic croutons, parmesan reggiano	
<b>caprese</b>	45 / 90
tomato, mozzarella, basil, aged balsamic	
<b>wrightwood</b>	45 / 90
mixed greens, tomato, craisins, avocado, goat cheese, corn, almonds, cornbread croutons, roasted red peppers, green onion, citrus vinaigrette	
<b>+ add grilled chicken</b>	20 / 40

### SANDWICHES:

available by the dozen	
<b>caprese</b>	90
tomato, roasted red pepper, mozzarella, basil mayo, aged balsamic	
<b>capone</b>	110
soppressata, prosciutto, coppa, mozzarella, provolone, lettuce, onion, italian vinaigrette	
<b>meatball</b>	110
pomodoro, mozzarella, giardiniera	
<b>prosciutto</b>	110
arugula, fontina	

### SIDES:

<b>cauliflower</b>	H / F 40 / 80
crispy bacon, capers, parmesan reggiano, lemon	
<b>broccolini</b>	H / F 40 / 80
roasted garlic, lemon, red pepper flakes	
<b>grilled asparagus</b>	H / F 40 / 80
lemon & parmesan	
<b>crispy fingerling potatoes</b>	H / F 40 / 80
garlic & parmesan	

### ENTREES:

<b>roasted vegetable platter</b>	H / F 70 / 140
mixed seasonable vegetables, simply grilled	
<b>wood-roasted chicken</b>	H / F 80 / 160
au jus, herbs	
<b>sausage &amp; peppers</b>	H / F 80 / 160
oven-roasted italian sausage, peppers, onions	
<b>chicken parmesan</b>	H / F 80 / 160
crispy breaded chicken, melted fontina, pomodoro sauce	
<b>salmon</b>	H / F 90 / 180
simply grilled, spinach, lemon	
<b>filet*</b>	H / F 130 / 160
mushroom, brandy-cream sauce	

### PASTA:

choice of rigatoni or shells	
<b>pomodoro</b>	H / F 65 / 130
tomato, garlic & basil sauce	
<b>primavera</b>	H / F 65 / 130
cream sauce, mixed vegetables	
<b>garlic cream</b>	H / F 70 / 140
cream sauce infused with roasted garlic	
<b>vodka sauce</b>	H / F 70 / 140
tomato and cream sauce	
<b>pesto</b>	H / F 70 / 140
basil pesto sauce	
<b>+ add grilled chicken</b>	H / F 20 / 40
<b>+ add meatballs</b>	H / F 25 / 50
<b>+ add sausage</b>	H / F 25 / 50

### KIDS:

<b>pasta</b>	H / F 8 / each
choice of butter, garlic cream, or red sauce	

+ add meatballs

### DESSERT:

<b>tiramisu</b>	H / F 40 / 80
<b>nutella brownie</b>	H / F 40 / 80
<b>mini cannolis</b>	H / F 30 / 60

\*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

## FAQ'S

### HOW DO I PLACE MY ORDER?

To order online, please visit:



Have a special request or unique event? Contact the Events & Catering team and we'll be happy to assist with large groups, staffed events, or dates outside of our online availability.

### WHEN SHOULD I PLACE MY ORDER?

You are welcome to place your Catering order as far out as you'd like! We ask that all orders be finalized at least 48 hours before the event.

We will do our best to accommodate orders that come in within 48 hours of the event, however it is not guaranteed.

### ARE THERE ANY FEES?

Sales tax and a 5% admin fee will be applied to all Catering and Event orders.

Delivery is available within 5 miles of the restaurant:

- Subtotal \$650 or less: \$50 delivery fee
- Subtotal \$651 or more: 8% delivery fee

Long-distance deliveries are available with a mileage-based delivery fee and approval from the Sales Manager.

Gratuity is at your discretion.

### DOES MY CATERING ORDER INCLUDE SERVING UTENSILS, CUTLERY, AND WARMING SETS?

Serving utensils are included.

Individually wrapped cutlery sets, plates, and napkins are available at an additional cost.

Your meal will arrive hot and ready to serve. To keep your food warm for up to two hours, you may purchase warming sets for \$9.00 each. Each warming set fits one full pan or two half pans.

### IS STAFFING AVAILABLE?

Yes! Our team is happy to assist with passed or stationed bites, buffets, and family-style meals.

Staffed events require:

- Minimum of two week's notice with approval from the Sales Manager
- 3-hour event minimum (including load-in, service, and breakdown)
- \$1000 food and beverage minimum per staff member (excluding tax, gratuity and fees). We recommend 1 staff member for every 25 guests.
- Minimum 20% gratuity.

Ready to explore staffing for your offsite event? Please reach out to the Events & Catering team for more information.