



4 STAR CATERING MENU

BUFFET PACKAGES

THE ROSCOE

\$25 per person

SALAD: choose 1

house tomato, red onion, croutons, chianti vinaigrette

caesar hearts of romaine, torn garlic croutons, parmigiano 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, parmigiano 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, parmigiano 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, parmigiano reggiano, lemon

broccolini roasted garlic, lemon, red pepper flakes

grilled asparagus lemon & parmesan

crispy fingerling potatoes garlic & parmesan

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

A LA CARTE

HALF PAN SERVES 12

FULL PAN SERVES 24

STARTERS: H / F

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

SALADS:

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

SANDWICHES:

available by the dozen

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| caprese | 90 |
| tomato, roasted red pepper, mozzarella, basil mayo, aged balsamic | |
| capone | 110 |
| soppressata, prosciutto, coppa, mozzarella, provolone, lettuce, onion, italian vinaigrette | |
| meatball | 110 |
| pomodoro, mozzarella, giardiniera | |
| prosciutto | 110 |
| arugula, fontina | |

SIDES: H / F

| | |
|--|---------|
| cauliflower | 40 / 80 |
| crispy bacon, capers, parmigiano reggiano, lemon | |
| broccolini | 40 / 80 |
| roasted garlic, lemon, red pepper flakes | |
| grilled asparagus | 40 / 80 |
| lemon & parmesan | |
| crispy fingerling potatoes | 40 / 80 |
| garlic & parmesan | |

ENTREES:

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

PASTA:

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

KIDS:

| | |
|--|----------|
| pasta | 8 / each |
| choice of butter, garlic cream, or red sauce | |
| + add meatballs | 3 / each |

DESSERT:

| | |
|------------------------|---------|
| tiramisu | 40 / 80 |
| nutella brownie | 40 / 80 |
| mini cannolis | 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 no 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.