

4 STAR CATERING
MENU

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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:

mini meatballs	H / F
beef & pork meatballs, marinara	45 / 90
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:

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

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:

cauliflower	H / F
crispy bacon, capers, parmigiano reggiano, lemon	40 / 80
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

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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.