

ALEX DANA'S ROSEBUD ITALIAN SINCE 1976

ROSEBUD

RESTAURANTS

Catering Menu



APPETIZERS

HALF PAN serves 8-12 FULL PAN serves 15-20

GARLIC KNOTS 20/40pc **V**.....\$45/90
Handmade dinner rolls, garlic, parmesan, butter

BAKED CLAMS 24/48pc.....\$85/170
Middleneck clams, house-made clam butter, lemon juice, butter sauce

FRIED CALAMARI.....\$70/140
Lightly breaded, fried calamari. Served with marinara or cocktail sauce

GRILLED CALAMARI **GF**.....\$70/140
Grilled calamari in a white wine, balsamic vinaigrette. Served with grilled lemon

GRIGLIATO MISTO **GF**.....\$85/170
Grilled calamari, octopus, shrimp, red & yellow peppers, balsamic reduction

STEAMED MUSSELS **GF**.....\$65/130
East Coast mussels, tomato white wine sauce, crushed red pepper.

STUFFED MUSHROOMS 12/24pc.....\$55/110
Jumbo mushrooms, clam butter, parmesan-romano blend, lemon juice, fresh parsley, white wine sauce

SAUSAGE & PEPPERS 16/32pc **GF**.....\$70/140
Char-broiled Italian sausage, bell peppers, garlic and white wine sauce

MEATBALLS & POLENTA 10/20pc.....\$85/175
Hand-rolled veal & beef meatballs, marinara, parmesan. Served with creamy polenta

BRUSCHETTA 12/24pc **V**.....\$45/90
Seasoned and grilled French bread topped with fresh tomatoes, garlic, Kalamata olives, fresh basil, Grana Padano cheese, EVOO

SALADS

HALF PAN serves 8-12 | FULL PAN serves 15-20

CAESAR SALAD.....\$55/110
Romaine hearts, seasoned croutons, anchovies, parmesan, handmade dressing

CAPRESE SALAD **GF**.....\$55/110
Tomatoes, basil, fresh mozzarella, EVOO

MEATBALL SALAD.....\$75/150
Hand-rolled veal & beef meatballs, Sunday salad, O&V

HOUSE SALAD **GF | V | VE**.....\$45/90
Mixed greens, tomatoes, carrots, cucumber, olives, Italian vinaigrette

EGGPLANT SALAD **V**.....\$65/130
Breaded eggplant, beefsteak tomatoes, fresh mozzarella, arugula, EVOO, balsamic glaze

CHOPPED SALAD **GF | V**.....\$65/130
Iceberg, spinach, tomatoes, mozzarella, broccolini, beets, celery, carrot, bell peppers, roasted red peppers, cucumber, corn, Italian vinaigrette

FISH SALAD **GF**.....\$95/190
Calamari, octopus, shrimp, scungilli, Italian vinegar, peppers, celery, garlic, lemon vinaigrette & EVOO

ADD TO ANY SALAD 8/16pc

4oz STEAK **GF** \$95/190 | MEDIUM SHRIMP 20/40pc **GF** \$50/100 | 5oz SALMON **GF** \$75/150 | CHICKEN 6/12pc **GF** \$45/90



APPETIZERS

HALF PAN *serves 5-7* FULL PAN *serves 10-14*

BAKED CLAMS 24/48pc\$85/170
Middleneck clams, house-made clam butter, lemon juice, butter sauce

BRUSCHETTA 12/24pc **V**\$40/80
Seasoned and grilled French bread topped with fresh tomatoes, garlic, Kalamata olives, fresh basil, Grana Padano cheese, EVOO

FRIED CALAMARI\$70/140
Lightly breaded, fried calamari. Served with marinara or cocktail sauce

SPICY CALAMARI \$75/150
Spicy marinade, lightly breaded, fried calamari

GRILLED CALAMARI **GF**\$70/140
Grilled calamari in a white wine, balsamic vinaigrette. Served with grilled lemon

EGGPLANT ROTOLO 9/18pc **V** \$60/120
Baked eggplant rolled, seasoned ricotta mixture, marinara, mozzarella

GRIGLIATO MISTO **GF**\$85/170
Grilled calamari, octopus, shrimp, red & yellow peppers, balsamic reduction

STEAMED MUSSELS **GF** \$65/130
East Coast mussels, tomato white wine sauce, crushed red pepper.

STUFFED MUSHROOMS 12/24pc \$55/110
Jumbo mushrooms, clam butter, parmesan-romano blend, lemon juice, fresh parsley, white wine sauce

SAUSAGE & PEPPERS 16/32pc **GF** \$60/120
Char-broiled Italian sausage, bell peppers, garlic and white wine sauce

GARLIC KNOTS 32/64pc **V**\$45/90
Handmade dinner rolls, garlic, parmesan, butter

MEATBALLS & POLENTA 10/20pc\$85/175
Hand-rolled veal & beef meatballs, marinara, parmesan. Served with creamy polenta

SALADS

HALF PAN *serves 5-7* | FULL PAN *serves 10-14*

CAESAR SALAD \$50/100
Romaine hearts, seasoned croutons, anchovies, parmesan, handmade dressing

CAPRESE SALAD **GF** \$50/100
Tomatoes, basil, fresh mozzarella, EVOO

MEATBALL SALAD\$70/140
Hand-rolled veal & beef meatballs, Sunday salad, O&V

HOUSE SALAD **GF | V | VE** \$45/90
Mixed greens, tomatoes, carrots, cucumber, olives, Italian vinaigrette

CHOPPED SALAD **GF | V**\$65/130
Iceberg, spinach, tomatoes, mozzarella, broccolini, beets, celery, carrot, bell peppers, roasted red peppers, cucumber, corn, Italian vinaigrette

EGGPLANT SALAD **V**\$65/130
Breaded eggplant, beefsteak tomatoes, fresh mozzarella, arugula, EVOO, balsamic glaze

FISH SALAD **GF** \$100/200
Calamari, octopus, shrimp, scungilli, Italian vinegar, peppers, celery, garlic, lemon vinaigrette & EVOO

ANTIPASTO SALAD **GF**\$70/140
Mixed greens, tomato, olives, roasted red peppers, salami, mortadella, capicola, soppressata, mozzarella, pepperoncini, Italian dressing

MEDITERRANEAN SALAD **GF | V** \$55/100
Mixed greens, tomatoes, onions, olives, red peppers, cucumber, feta cheese, Italian dressing, oregano

ADD TO ANY SALAD 8/16pc

4oz STEAK **GF** \$98/190 | MEDIUM SHRIMP 20/40pc **GF** \$40/80 | 5oz SALMON **GF** \$90/180 | CHICKEN 6/12pc **GF** \$45/90



PASTAS

HALF PAN *serves 5-7* FULL PAN *serves 10-14*

BAKED ZITI\$75/150

Crumbled Italian sausage, roasted garlic, tomatoes, baked mozzarella

CHEESE RAVIOLI **V**\$60/120

Handmade ricotta-filled ravioli, marinara

BAKED CAVATELLI **V**\$70/140

Handmade ricotta dumplings, tomato, basil, baked mozzarella

TORTELLINI CARBONARA\$65/130

Parmesan cream, prosciutto, mushrooms, sweet peas

ORECCHIETTE SAUSAGE & BROCCOLINI\$75/150

Crumbled Italian sausage, broccolini, garlic, olive oil

FETTUCCINE ALFREDO\$65/130

Handmade egg fettuccine, parmesan, romano

PENNE BOLOGNESE\$65/130

Veal & beef tomato sauce, basil, cheese

SPAGHETTI & MEATBALLS\$75/150

Marinara, handmade meatball, basil, imported cheeses

RIGATONI ALLA VODKA **V**\$65/130

Vodka sauce, fresh basil

MEAT LASAGNA\$90/180

Pasta sheets, ricotta, beef & veal, basil, marinara, mozzarella

SQUARE NOODLES **V**\$65/130

Handmade pasta squares, tomato basil sauce

ARRABBIATA CAVATELLI\$65/130

Rosebud arrabbiata - spicy marinara with jalapeños and prosciutto

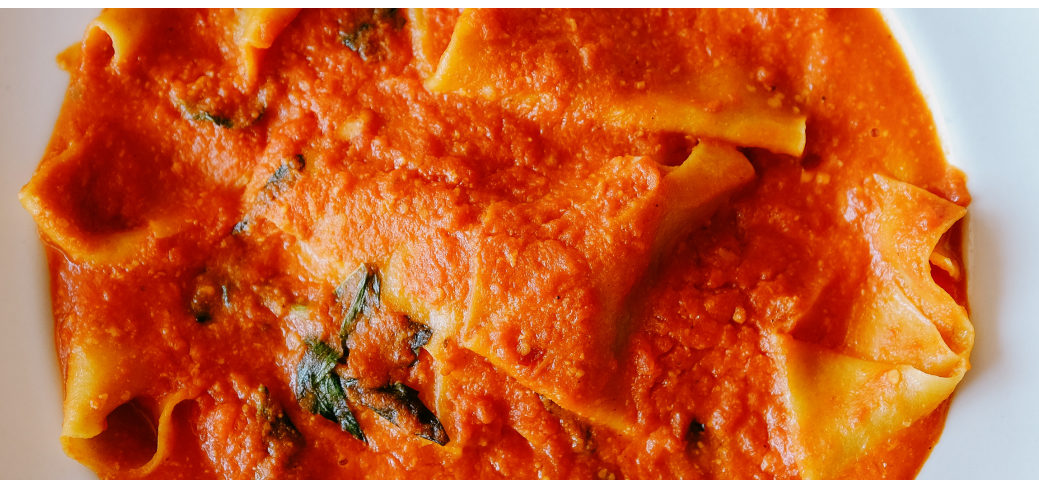
CAVATELLI CACIO E PEPE **V**\$65/130

Handmade ricotta dumplings with pecorino romano cheese and fresh black pepper

SPAGHETTI PRIMAVERA **V | VE**\$60/120

Garlic, olive oil, roasted mixed vegetables and cherry tomatoes

GLUTEN-FREE PENNE PASTA AVAILABLE UPON REQUEST





ENTRÉES

HALF PAN *serves 5-7* FULL PAN *serves 10-14*

BRICK CHICKEN	\$115/230
<i>Brocolini, lemon butter sauce – served family style</i>	
BROILED 8oz SKIRT STEAK 8/16pc	\$195/390
<i>Choice of preparation</i>	
EGGPLANT PARMESAN V	\$75/150
<i>Eggplant, marinara, mozzarella cheese – served family style</i>	
7oz BONELESS CHICKEN 8/16pc	\$120/240
<i>Choice of preparation</i>	

3oz VEAL CUTLETS 9/18pc	\$125/250
<i>Choice of preparation</i>	
5oz SALMON FILETS 8/16pc	\$135/270
<i>Choice of preparation</i>	
5oz WHITE FISH 8/16pc	\$135/270
<i>Choice of preparation</i>	
7oz NEW YORK STRIP STEAK 8/16pc	\$210/420
<i>Choice of preparation</i>	

PREPARATIONS

Grilled · Blackened · Marsala · Parmesan · Milanese · Piccata · Italiano · Vesuvio · Oreganato · Calabrese · Limone · Francese · Velasco

SIDES

HALF PAN *serves 5-7* | FULL PAN *serves 10-14*

3oz MEATBALLS 8/16pc	\$40/80	SAUTÉED BROCCOLINI V VE	\$40/80
3oz ITALIAN SAUSAGE 8/16pc GF	\$45/90	ESCAROLE & BEANS V	\$45/90
SAUTÉED SPINACH V VE	\$35/70	FRENCH FRIES V	\$30/60
VESUVIO POTATOES V	\$30/60	ROASTED VEGETABLES V VE	\$45/90
SAUTÉED BROCCOLI V VE	\$40/80	GREEN BEANS V VE	\$40/70

SOUPS

ALL SOUPS 32oz

MINISTRONE GF V VE	\$40
<i>Carrots, potatoes, white beans, celery, onions, zucchini, yellow squash, green cabbage, green beans, garbanzo beans, in a hearty and flavorful tomato broth</i>	
ITALIAN WEDDING	\$45
<i>Handmade mini meatballs, mixed vegetables, and pastina acini di pepe in a seasoned, flavorful chicken broth</i>	



DESSERTS

ALL CAKES 10" *serves 12-14*

RICOTTA CHEESECAKE\$65

Light and fluffy cheesecake made with sweet ricotta cheese, light citrus, vanilla and a graham cracker crust

DOUBLE CHOCOLATE CAKE \$90

Rich, dark chocolate cake finished with a chocolate cream-cheese frosting and a semi-sweet chocolate chip garnish

CARROT CAKE.....\$85

Handmade, classic carrot cake studded with raisins and pecans and finished with a rich cream cheese icing

CANNOLI CAKE\$85

Classic vanilla cake with layers of sweet cannoli cream (sweet ricotta cheese, vanilla and chocolate chips). Finished with whipped cream frosting and layer of toasted almond

CHOCOLATE GODIVA CAKE \$90

Rich chocolate cake complete with layers of a silky chocolate mousse and chocolate ganache. Finished with a coating of semi-sweet and white chocolate curls

COCONUT CAKE.....\$85

Classic vanilla cake complete with layers of handmade, coconut pastry cream. Finished with vanilla cream frosting and lightly-toasted shaved coconut

TIRAMISU (HALF-PAN or FULL-PAN).....\$60/120

Layers of imported mascarpone, lady fingers, espresso and whipped cream frosting

ASSORTED DESSERTS \$42/dozen

Mini cannolis, tiramisu, cheesecake, chocolate cake, coconut cake, carrot cake - 2 dozen min





LET ROSEBUD HELP YOU THROW A GREAT PARTY

Rosebud Catering & Events brings the rich flavors of Rosebud traditions beyond the familiar atmosphere of our restaurants, to parties and events throughout the Chicago metropolitan area.

We guarantee to bring the same quality and excitement of the 'Rosebud Experience' to your event, whether it be a birthday celebration, corporate meeting, or wedding reception.

PLEASE CONTACT LOCATIONS BELOW TO PLACE A CATERING ORDER

We kindly ask that catering orders are placed at least 48 hours in advance.

ROSEBUD RANDOLPH

130 E Randolph St, Chicago

CALL: 312-473-1111

CARMINE'S CHICAGO

1043 N Rush St, Chicago

TEMPORARILY CLOSED

CARMINE'S ROSEMONT

9850 Berwyn Ave, Rosemont

CALL: 847-595-1111

ROSEBUD ON RUSH

720 N Rush St, Chicago

CALL: 312-266-6444

ROSETTA ITALIAN

1 S Dearborn St, Chicago

CALL: 312-384-1900

ROSEBUD NAPERVILLE

22 E Chicago Ave, Naperville

CALL: 630-548-9800

THE ROSEBUD

1500 W Taylor St, Chicago

CALL: 312-942-1117

ROSEBUD DEERFIELD

711 Deerfield Rd, Deerfield

CALL: 847-914-0900

ROSEBUD LEMONT

12350 Derby Rd, Lemont

CALL: 630-599-6000

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PASTAS

HALF PAN *serves 8-12* FULL PAN *serves 15-20*

CHEESE RAVIOLI **V** \$65/130

Handmade ricotta-filled ravioli, marinara

TORTELLINI CARBONARA \$70/140

Parmesan cream, prosciutto, mushrooms, sweet peas

ORECCHIETTE SAUSAGE & BROCCOLI \$75/150

Crumbled Italian sausage, broccolini, garlic, olive oil

PENNE BOLOGNESE \$70/140

Veal & beef tomato sauce, basil, cheese

SPAGHETTI & MEATBALLS \$75/150

Marinara, handmade meatball, basil, imported cheeses

RIGATONI ALLA VODKA **V** \$80/160

Vodka sauce, fresh basil

*MEAT LASAGNA \$90/180

Pasta sheets, ricotta, beef & veal, basil, marinara, mozzarella

SQUARE NOODLES **V** \$80/160

Handmade pasta squares, tomato basil sauce

GLUTEN-FREE PENNE PASTA AVAILABLE UPON REQUEST

**Please allow 72 hours for lasagna*





ENTRÉES

HALF PAN *serves 5-10* FULL PAN *serves 10-15*

BRICK CHICKEN	\$125/250
<i>Brocolini, lemon butter sauce – served family style</i>	
BROILED 8oz SKIRT STEAK 8/16pc	\$200/400
<i>Choice of preparation</i>	
EGGPLANT PARMESAN V	\$80/160
<i>Eggplant, marinara, mozzarella cheese – served family style</i>	
7oz BONELESS CHICKEN 8/16pc	\$125/250
<i>Choice of preparation</i>	
BBQ BABY BACK RIBS <i>per full slab</i>	\$35

3oz VEAL CUTLETS 9/18pc	\$135/270
<i>Choice of preparation</i>	
5oz SALMON FILETS 8/16pc	\$135/270
<i>Choice of preparation</i>	
7oz NEW YORK STRIP STEAK 8/16pc	\$210/420
<i>Choice of preparation</i>	
LAMB CHOPS OREGANATO 9/18pc	\$90/180
<i>Choice of preparation</i>	

PREPARATIONS

Grilled · Marsala · Parmesan · Milanese · Piccata · Italiano · Vesuvio · Calabrese · Limone · Francese · Velasco

SIDES

HALF PAN *serves 5-7* | FULL PAN *serves 10-14*

3oz MEATBALLS 8/16pc	\$50/100	SAUTÉED BROCCOLINI V VE	\$40/80
3oz ITALIAN SAUSAGE 8/16pc GF	\$45/90	ESCAROLE & BEANS V	\$45/90
SAUTÉED SPINACH V VE	\$40/80	FRENCH FRIES V	\$30/60
VESUVIO POTATOES V	\$40/80	ROASTED VEGETABLES V VE	\$45/90
SAUTÉED BROCCOLI V VE	\$40/80	GREEN BEANS V VE	\$40/80

SOUPS

ALL SOUPS 32oz

MINISTRONE GF V VE	\$40
<i>Carrots, potatoes, white beans, celery, onions, zucchini, yellow squash, green cabbage, green beans, garbanzo beans, in a hearty and flavorful tomato broth</i>	



DESSERTS

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Rich chocolate cake complete with layers of a silky chocolate mousse and chocolate ganache. Finished with a coating of semi-sweet and white chocolate curls

COCONUT CAKE \$85

Classic vanilla cake complete with layers of handmade, coconut pastry cream. Finished with vanilla cream frosting and lightly-toasted shaved coconut

TIRAMISU (HALF-PAN or FULL-PAN) \$60/120

Layers of imported mascarpone, lady fingers, espresso and whipped cream frosting

BANANA CREAM PIE \$90





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MIA ROSEBUD

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