

ALEX DANA'S ROSEBUD ITALIAN SINCE 1976

ROSEBUD

RESTAURANTS

Catering Menu



APPETIZERS

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

- BAKED CLAMS *24/48pc*..... \$90/180
Middleneck clams, house-made clam butter, lemon juice, butter sauce
- BRUSCHETTA *12/24pc V*.....\$45/90
Seasoned and grilled French bread topped with fresh tomatoes, garlic, Kalamata olives, fresh basil, Grana Padano cheese, EVOO
- FRIED CALAMARI..... \$75/150
Lightly breaded, fried calamari. Served with marinara or cocktail sauce
- SPICY CALAMARI..... \$80/160
Spicy marinade, lightly breaded, fried calamari

- GRILLED CALAMARI **GF** \$75/150
Grilled calamari in a white wine, balsamic vinaigrette. Served with grilled lemon
- EGGPLANT ROTOLO *9/18pc V* \$65/130
Baked eggplant rolled, seasoned ricotta mixture, marinara, mozzarella
- GRIGLIATO MISTO **GF**..... \$90/180
Grilled calamari, octopus, shrimp, red & yellow peppers, balsamic reduction
- STEAMED MUSSELS **GF**\$70/140
East Coast mussels, tomato white wine sauce, crushed red pepper.

- STUFFED MUSHROOMS *12/24pc* \$60/120
Jumbo mushrooms, clam butter, parmesan-romano blend, lemon juice, fresh parsley, white wine sauce
- SAUSAGE & PEPPERS *16/32pc GF*..... \$65/130
Char-broiled Italian sausage, bell peppers, garlic and white wine sauce
- GARLIC KNOTS *32/64pc V*..... \$50/100
Handmade dinner rolls, garlic, parmesan, butter
- MEATBALLS & POLENTA *10/20pc*..... \$90/180
Hand-rolled veal & beef meatballs, marinara, parmesan. Served with creamy polenta

SALADS

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

- CAESAR SALAD..... \$55/110
Romaine hearts, seasoned croutons, anchovies, parmesan, handmade dressing
- CAPRESE SALAD **GF**..... \$55/110
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**.....\$70/140
Breaded eggplant, beefsteak tomatoes, fresh mozzarella, arugula, EVOO, balsamic glaze
- FISH SALAD **GF** \$110/220
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



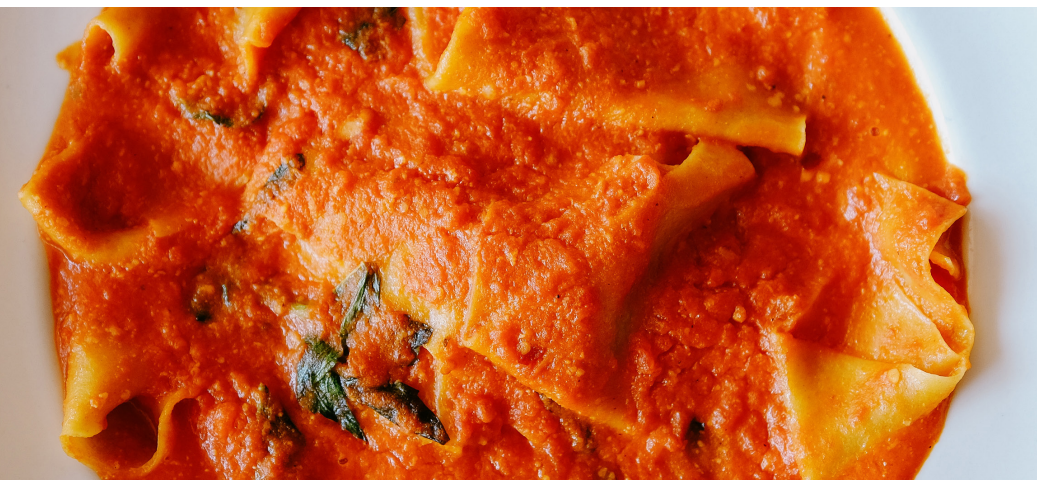
PASTAS

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

BAKED ZITI.....	\$80/160
<i>Crumbled Italian sausage, roasted garlic, tomatoes, baked mozzarella</i>	
CHEESE RAVIOLI V	\$65/125
<i>Handmade ricotta-filled ravioli, marinara</i>	
BAKED CAVATELLI V	\$75/150
<i>Handmade ricotta dumplings, tomato, basil, baked mozzarella</i>	
TORTELLINI CARBONARA.....	\$75/135
<i>Parmesan cream, prosciutto, mushrooms, sweet peas</i>	
ORECCHIETTE SAUSAGE & BROCCOLINI.....	\$80/160
<i>Crumbled Italian sausage, broccolini, garlic, olive oil</i>	
FETTUCCINE ALFREDO.....	\$80/140
<i>Handmade egg fettuccine, parmesan, romano</i>	
PENNE BOLOGNESE.....	\$70/140
<i>Veal & beef tomato sauce, basil, cheese</i>	

SPAGHETTI & MEATBALLS.....	\$80/150
<i>Marinara, handmade meatball, basil, imported cheeses</i>	
RIGATONI ALLA VODKA V	\$70/140
<i>Vodka sauce, fresh basil</i>	
MEAT LASAGNA.....	\$95/190
<i>Pasta sheets, ricotta, beef & veal, basil, marinara, mozzarella</i>	
SQUARE NOODLES V	\$70/140
<i>Handmade pasta squares, tomato basil sauce</i>	
ARRABBIATA CAVATELLI.....	\$70/140
<i>Rosebud arrabbiata - spicy marinara with jalapeños and prosciutto</i>	
BUCATINI CACIO E PEPE V	\$70/140
<i>Handmade ricotta dumplings with pecorino romano cheese and fresh black pepper</i>	
SPAGHETTI PRIMAVERA V VE	\$65/130
<i>Garlic, olive oil, roasted mixed vegetables and cherry tomatoes</i>	

GLUTEN-FREE PENNE PASTA AVAILABLE UPON REQUEST





ENTRÉES

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

BRICK CHICKEN	\$150/300
<i>Broccolini, 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	\$150/300
<i>Choice of preparation</i>	
5oz WHITE FISH 8/16pc	\$150/300
<i>Choice of preparation</i>	
7oz NEW YORK STRIP STEAK 8/16pc	\$220/430
<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	\$45/85	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	\$30
<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	\$35
<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
<i>Light and fluffy cheesecake made with sweet ricotta cheese, light citrus, vanilla and a graham cracker crust</i>	
DOUBLE CHOCOLATE CAKE	\$90
<i>Rich, dark chocolate cake finished with a chocolate cream-cheese frosting and a semi-sweet chocolate chip garnish</i>	
CARROT CAKE	\$85
<i>Handmade, classic carrot cake studded with raisins and pecans and finished with a rich cream cheese icing</i>	
RED VELVET CAKE	\$90
<i>Home-style red velvet cake with a classic cream cheese finish</i>	

COCONUT CAKE	\$85
<i>Classic vanilla cake complete with layers of handmade, coconut pastry cream. Finished with vanilla cream frosting and lightly-toasted shaved coconut</i>	
BLACK FOREST CAKE	\$85
<i>A combination of rich chocolate cake and soaked yellow cake layers with fresh cherries, liquor flavoring, and chocolate mousse. A simple whip cream frosting and chocolate shavings for decoration</i>	
TIRAMISU (HALF-PAN or FULL-PAN)	\$60/120
<i>Layers of imported mascarpone, lady fingers, espresso and whipped cream frosting</i>	
ASSORTED DESSERTS	\$42/dozen
<i>Mini cannolis, tiramisu, cheesecake, chocolate cake, coconut cake, carrot cake - 2 dozen min</i>	





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 ON RUSH

720 N Rush St, Chicago

CALL: 312-266-6444

ROSEBUD TAYLOR

1500 W Taylor St, Chicago

CALL: 312-942-1117

CARMINE'S CHICAGO

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