

ALEX DANA'S ROSEBUD ITALIAN SINCE 1976

ROSEBUD

RESTAURANTS

PARTIES & SPECIAL EVENTS

— *Reception & Buffet* —



BEVERAGE PACKAGES

— CONSUMPTION BAR —

SERVING YOUR CHOICE OF WELL, CALL AND PREMIUM BRAND LIQUOR, BEER, WINE AND SOFT DRINKS.

Based on per drink ordered and added to the final bill

— BASIC WINE & BEER —

HOUSE RED AND WHITE WINE, ALL DOMESTIC BOTTLE AND DRAFT BEERS, SODA, JUICE, COFFEE, TEA

2 Hours - \$40 per guest | 3 Hours - \$45 per guest | 4 Hours - \$55 per guest

— CALL LIQUOR —

HOUSE RED AND WHITE WINE, ALL DOMESTIC & IMPORTED BEERS, TANQUERAY, SEAGRAM'S 7, JIM BEAM, DEWAR'S WHITE LABEL, CUERVO TRADITIONAL, NEW AMSTERDAM VODKA, BACARDI

2 Hours - \$45 per guest | 3 Hours - \$55 per guest | 4 Hours - \$65 per guest

— PREMIUM LIQUOR —

SELECTED RED AND WHITE WINE, ALL DOMESTIC AND IMPORTED BEERS, KETTLE ONE, BACARDI, BOMBAY SAPPHIRE, DEWAR'S, JACK DANIEL'S, SEAGRAM'S VO, PATRON SILVER

2 Hours - \$50 per guest | 3 Hours - \$60 per guest | 4 Hours - \$75 per guest

— TOP SHELF LIQUOR —

SELECTED RED AND WHITE WINE, ALL DOMESTIC AND IMPORTED BEERS, GREY GOOSE, HENDRICKS GIN, BACARDI, CAPTAIN MORGAN, MAKER'S MARK, JOHNNY WALKER BLACK, DON JULIO BLANCO, CASAMIGOS BLANCO, GLENLIVET 12 YEAR OLD SINGLE MALT

2 Hours - \$55 per guest | 3 Hours - \$65 per guest | 4 Hours - \$80 per guest

— WELCOME DRINKS —

SPECIALTY COCKTAIL

Priced per consumption and recipe





RECEPTION

— SEAFOOD TOWER —

\$85 per person

2 SHRIMP | 2 CLAMS | 4 OYSTERS (2 EAST COAST + 2 WEST COAST) | 2 CRAB LEGS

Served with lemon aioli, cocktail sauce, and mignonette sauce

— HORS D'OEUVRES —

Priced by the dozen

LOLLIPOP LAMB CHOPS\$125

Rosebud's signature grilled lamb chop lollipops, oreganato sauce

PROSCIUTTO WRAPPED ASPARAGUS **GF**\$85

Roasted asparagus wrapped in prosciutto, balsamic glaze

TENDERLOIN & GORGONZOLA CROSTINI.....\$115

Beef tenderloin served with gorgonzola, arugula, and caramelized onions on crostini

CHILLED SHRIMP COCKTAIL **GF**\$110

Jumbo shrimp served with signature cocktail sauce

COCONUT SHRIMP.....\$110

Hand-dipped shrimp, tossed in flaky coconut and fried golden brown, served with pineapple chutney and pineapple relish

BBQ BACON WRAPPED SCALLOPS\$110

Bacon wrapped scallops brushed with bbq sauce, served with pineapple chutney and pineapple relish

AHI TUNA WASABI ON CUCUMBER SLICES **GF**..\$100

Ahi tuna served with a creamy wasabi sauce, pickled ginger, seaweed and sesame seeds on cucumber slices

CHARCUTERIE CONES **GF**.....\$110

Salami, mortadella, capicola, olive, pepperoncini, provolone, crackers, seasonal vegetables & fruits

GOAT CHEESE ON SUNDRIED CROSTINI **V**\$60

Goat cheese, sundried tomatoes, Italian crostini

MINI MEATBALLS\$65

Hand-rolled veal & beef meatballs, marinara

STUFFED MUSHROOMS **V**\$65

Mini mushrooms, clam butter, parmesan-romano, lemon juice, parsley, white wine sauce

BACON WRAPPED DATES\$70

Dates stuffed with blue cheese, bacon wrapped

MINI CRAB CAKES\$105

Fresh crab meat, breadcrumbs, mustard aioli, blend of spices and fresh herbs

SMOKED SALMON ON CROSTINI\$85

Smoked salmon, Italian crostini

PROSCIUTTO & MELON **GF**.....\$70

Fresh cantaloupe, thinly sliced prosciutto





RECEPTION

FLATBREADS

Cut into 8 slices | Priced per flatbread

MARGHERITA FLATBREAD	\$25
<i>Crushed tomatoes, fresh mozzarella, basil leaves</i>	
CHEESE V	\$20
<i>Tomato sauce, fresh mozzarella, parmesan cheese</i>	
SAUSAGE & PEPPER	\$25
<i>Italian sausage, bell peppers, shaved pecorino romano</i>	
VEGGIE V	\$20
<i>Mushroom, broccolini, red onion, goat cheese</i>	

ANTIPASTO	\$25
<i>Salami, mortadella, capicola, basil, soppressata, fresh mozzarella, parmesan</i>	
BUFFALO CHICKEN	\$25
<i>Spicy breaded chicken, buffalo sauce, celery, gorgonzola cheese, carrots, sour cream</i>	
PROSCIUTTO & MOZZARELLA	\$25
<i>Prosciutto, fresh mozzarella, arugula, EVOO, balsamic glaze</i>	

CALIFORNIA	\$25
<i>Chicken, cheddar cheese, avocado, bacon, cherry tomatoes, red onion, cilantro, chili aioli</i>	
SMOKED SALMON	\$30
<i>Smoked salmon, cherry tomatoes, egg, crème fraîche, capers, green onion</i>	
FIG & PROSCIUTTO	\$25
<i>Prosciutto, arugula, fontina cheese, figs, parmesan, balsamic vinegar</i>	

SLIDERS

Priced by the dozen

BBQ PULLED PORK	\$80
<i>Topped with pickled onions, brioche bun</i>	
PHILLY CHEESESTEAK	\$115
<i>Shaved steak, caramelized green pepper & onion, provolone, mayonnaise, brioche bun</i>	
LOBSTER	\$130
<i>Celery, bell peppers, dijon aioli, brioche bun, Maine lobster</i>	
TENDERLOIN	\$120
<i>Brioche bun, grilled onions, and horseradish chive cream sauce</i>	

ROSEBUD STEAKHOUSE & CHEDDAR	\$90
<i>Brioche bun, 2oz beef patty, pickle, caramelized onions, cheddar cheese</i>	
CRAB CAKE	\$115
<i>House made crab cake, arugula, coleslaw, mustard aioli, brioche bun</i>	
GRILLED VEGGIE V	\$70
<i>Assorted grilled vegetables, balsamic, select seasonings, olive oil, ciabatta</i>	

CHICKEN PARMESAN	\$80
<i>Ciabatta, breaded chicken, marinara, fresh mozzarella</i>	
CAPRESE V	\$70
<i>Arugula, mozzarella, tomato, balsamic glaze, ciabatta</i>	
MEATBALL	\$80
<i>Brioche bun, mini 'Mama's Meatballs', parmesan cheese, marinara</i>	
THE DUFF	\$95
<i>Ciabatta, crispy fried eggplant & chicken, fresh mozzarella, arugula, serrano chiles, spicy calabrian aioli</i>	

SKEWERS

Priced by the dozen

ANTIPASTO GF	\$70
<i>Salami, mortadella, capicola, mozzarella, cherry tomato, provolone, olive, pepperoncini</i>	
FRESH FRUIT GF V VE	\$40
<i>Assorted seasonal fresh fruit</i>	
TOMATO MOZZARELLA GF V	\$160
<i>Fresh tomato, mozzarella, balsamic glaze</i>	

SPICY CHICKEN GF	\$95
<i>Spicy chicken, marinade, grilled chicken, spicy lemon sauce</i>	
WATERMELON & FETA GF V	\$60
<i>Watermelon, feta blocks, mint, lemon orange citrus</i>	
SHRIMP GF	\$95
<i>Grilled shrimp, select seasoning, served with spicy calabrian aioli</i>	

EGGPLANT STACK V	\$70
<i>Breaded eggplant, beefsteak tomatoes, fresh mozzarella, arugula, EVOO, balsamic glaze</i>	
STEAK GF	\$95
<i>Grilled steak, select seasoning, served with creamy horseradish</i>	
SAUSAGE & PEPPERS GF	\$70
<i>Char-broiled Italian sausage, bell peppers</i>	



RECEPTION

CARVING STATIONS

Kitchen attendant required - \$150 | Minimum 30 people | Priced per person

TENDERLOIN.....\$55

*Horseradish chive cream sauce, au jus,
mushroom demi*

PORK LOIN\$45

Garlic white wine sauce

NEW YORK STEAK\$60

*Horseradish chive cream sauce, au jus,
mushroom demi*

LAMB CHOPS (RACK)\$65

Garlic white wine sauce

PLATTERS

Serves 15-20 people

GRILLED VEGETABLES GF | V | VE\$85

*Asparagus, eggplant, cauliflower, yellow squash, zucchini,
carrots, broccoli, bell peppers, onions*

FRESH VEGETABLES GF | V | VE.....\$75

Assorted fresh vegetables, served with peppercorn ranch

CHARCUTERIE & ARTISAN CHEESES..... \$170

*Salami, mortadella, capicola, romano, parmigiano, gouda, dolce
bleu cheese, fresh mozzarella, olives, pepperoncini, roasted red
pepper, crackers, seasonal vegetables & fruits*

ASSORTED ARTISAN CHEESES GF | V.....\$140

*Swiss, brie, fresh mozzarella, romano, parmigiano, gouda, dolce
bleu cheese, garnished with strawberries & grapes*

ASSORTED FRUIT GF | V | VE\$45

Assorted fresh fruit

MINI SWEETS

Two dozen minimum | Priced by the dozen

CHOCOLATE MOUSSE CUPS\$80

layers of signature chocolate mousse, served with whipped cream

COCONUT CAKE BITES\$95

*Vanilla cake layered with handmade, coconut pastry cream. Finished
with vanilla cream frosting and lightly-toasted, shaved coconut*

CHEESECAKE BITES\$90

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

ASSORTED ITALIAN COOKIES.....\$40

Assortment of hand-made Italian cookies

MINI CRÈME BRULÉE..... \$120

Vanilla custard, caramelized sugar & fresh berries

MINI CANNOLI\$85

*Sicilian pastry filled with sweet ricotta and
chocolate chips, rolled in pistachios*

DOUBLE CHOCOLATE CAKE BITES.....\$80

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

TIRAMISU BITES.....\$90

*Layers of ladyfinger cookies soaked in espresso & sweet marsala
wine, mascarpone cheese, & cocoa powder*

PASSED GELATO CUPS.....\$90

Assorted flavors: Chocolate, Vanilla, Pistachio, Salted Caramel





BUFFET

At Rosebud Restaurants, we understand the importance of personalization, and the demands of modern life. That's why our menus are fully customizable to suit your taste and event style! With an extensive selection of recipes, our catering and events team will help you craft the perfect menu that beautifully captures the essence of your event. We're here to collaborate closely with you in designing and executing your event, whether it's an intimate business gathering, a luncheon, a conference, an employee appreciation event, a grand opening, or a holiday party. With us, you'll get exactly what you desire, precisely when you need it, all while avoiding unnecessary stress.

Little Italy

- GARLIC KNOTS
- CAPRESE SALAD
- ORECHIETTE SAUSAGE & BROCCOLINI
- RIGATONI ALLA VODKA
- MEATBALLS
- CHICKEN PARMESAN



1976

- CAESAR SALAD
- BRUSCHETTA
- CHEESE RAVIOLI
- BAKED ZITI
- CACIO E PEPE
- EGGPLANT PARMESAN



Our Classics

- EGGPLANT STACK
- SAUSAGE & PEPPERS
- FRIED CALAMARI
- BRICK CHICKEN
- SKIRT STEAK ITALIANO
- VESUVIO POTATOES
- GRILLED BROCCOLINI



The Rose

- CHOPPED SALAD
- STUFFED MUSHROOMS
- BAKED CLAMS
- TENDERLOIN CARVING STATION
- WHITEFISH LIMONE
- ROASTED VEGETABLES



BUFFET

— 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**\$45/90

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**\$70/140

East Coast mussels, tomato white wine sauce, crushed red pepper

STUFFED MUSHROOMS 12/24pc **GF** \$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, white wine sauce

GARLIC KNOTS 32/64pc **V** \$50/100

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\$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**\$65/130

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



BUFFET

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	\$80/155
<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>	
CAVATELLI 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





BUFFET



ENTRÉES

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

BRICK CHICKEN \$150/300

Broccolini, lemon butter sauce - served family style

BROILED 8oz SKIRT STEAK 8/16pc \$195/390

Choice of preparation

EGGPLANT PARMESAN **V** \$75/150

Eggplant, marinara, mozzarella cheese - served family style

7oz BONELESS CHICKEN 8/16pc \$120/240

Choice of preparation

3oz VEAL CUTLETS 8/16pc \$125/250

Choice of preparation

5oz SALMON FILETS 8/16pc \$150/300

Choice of preparation

5oz WHITE FISH 8/16pc \$150/300

Choice of preparation

7oz NEW YORK STRIP STEAK 8/16pc \$220/430

Choice of preparation

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

3oz ITALIAN SAUSAGE 8/16pc **GF** \$45/90

SAUTÉED SPINACH **V | VE** \$35/70

VESUVIO POTATOES **V** \$30/60

SAUTÉED BROCCOLI **V | VE** \$40/80

SAUTÉED BROCCOLINI **V | VE** \$40/80

ESCAROLE & BEANS **V** \$45/90

FRENCH FRIES **V** \$30/60

ROASTED VEGETABLES **V | VE** \$45/90

GREEN BEANS **V | VE** \$40/70



GENERAL INFORMATION

GUARANTEED GUEST COUNTS

A guaranteed final number of guests must be provided no later than (5) business days prior to the event. This number will not be subject to reduction and changes will be made accordingly. If the client does not confirm a final guest count, then the original number of estimated guests, as specified on the Banquet Event Order, will be utilized as the guaranteed final guest count. The final bill will reflect per person charges based on the guaranteed count; this number will not be subject to reduction. Changes will be made accordingly should the number of attendees exceed the submitted guaranteed final guest count.

FOOD & BEVERAGE MINIMUMS

Parties and Special Event bookings may be assigned a food and beverage spending minimum based on the day of the week and time of the event. The specified minimum must be met in the food and beverage subtotal prior to tax and gratuity. The food and beverage minimums may not be met in the form of rentals, linens, décor or gift cards.

DEPOSIT

To secure a booking we require a 30% deposit fee, along with a fully executed Event Contract signed by the client and event manager. Full buyouts are subject to a 50% deposit fee. Deposits will be deducted from the final bill and the client will be responsible for payment of the remaining balance on the day of the event.

FINAL PAYMENT & SERVICE

The final payment of the event must be made on the day of the function by cash or credit card. The function can be charged to the card on file or presented to the host or other parties paying (with a maximum of splitting charges between 3 parties or less). We reserve the right to assess a room charge if the agreed upon food and beverage minimum is not met. The client will also be given the option to purchase additional food and/or bottles of wine to reach the required minimum.

CANCELLATION POLICY

If the event is canceled less than (5) business days prior to the date of the event, the guest will be charged fifty (50%) of the estimated revenue of the event. If the group does not show, the entire amount in full will be charged to the credit card on file. The security deposit is non-refundable but can be transferred to an alternative event. Deposit must be used within six months of the original booking date.

EVENT SETUP & EXCEEDING CONTRACTED END TIMES

The Event Manager must be informed if you plan to arrive prior to your guest arrival time. The agreed upon time is contingent to the scale of the event and on whether there is an event scheduled either before or after your event. The host will be allowed 30 minutes after the contracted end time to clear all items out of the room. Clients may request extending the contracted end time, which may be subject to an additional fee.

OUTSIDE FOOD & BEVERAGE POLICY

It is the policy of Rosebud Restaurant Group to prohibit any outside food or beverage to be served on the premise. Exceptions may be made at the Event Managers discretion. Upon request and approval, we will allow desserts and other sweets. Outside wine will be subject to a corkage fee and prior approval will be required.

RENTALS

Specialty rentals, linens, florals/décor and audio-visual equipment is available. Please contact your Event Manager for additional information. Any outside vendors contracted directly by the client/host must be approved by the Event Manager; as well as the scheduled drop-off/setup or break-down times.