

ALEX DANA'S ROSEBUD ITALIAN SINCE 1976

ROSEBUD
RESTAURANTS

PARTIES & SPECIAL EVENTS

Lunch

ROSEBUDRESTAURANTS.COM

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THREE COURSE PLATED LUNCH PRICED PER PERSON



— SOUP OR SALAD —

Individually plated – host to select one

SOUP OF THE DAY
HOUSE SALAD | CAESAR SALAD

— ENTRÉE —

Individually plated – host to select three for your guests to choose from

STEAK SALAD | RIGATONI ALLA VODKA
PENNE BOLOGNESE | EGGPLANT PARMESAN
🌹 WHITEFISH | 🌹 SALMON
🌹 BONELESS CHICKEN

🌹 *REQUIRED – please select from our rosebud preparations (page 4)*

— SIDES —

Served family style – host to select one for the table

VESUVIO POTATOES | SAUTÉED SPINACH
POMMES FRITES | GRILLED BROCCOLINI
GRILLED ASPARAGUS

— DESSERT —

Served family style

CHEF'S SELECTION OF MINI DESSERTS





FOUR COURSE PLATED LUNCH PRICED PER PERSON

— APPETIZERS —

Served family style – host to select two for the table

BRUSCHETTA | STUFFED MUSHROOMS | FRIED CALAMARI
EGGPLANT ROTOLO | SAUSAGE & PEPPERS

— SOUP OR SALAD —

Individually plated – host to select one

SOUP OF THE DAY | HOUSE SALAD | CAESAR SALAD

— ENTRÉE —

Individually plated – host to select three for your guests to choose from

STEAK SALAD | RIGATONI ALLA VODKA | PENNE BOLOGNESE | EGGPLANT PARMESAN
🌹 BONELESS CHICKEN | 🌹 WHITEFISH | 🌹 SALMON

🌹 *REQUIRED* – please select from our rosebud preparations (page 4)

— SIDES —

Served family style – host to select one for the table

VESUVIO POTATOES | SAUTÉED SPINACH | POMMES FRITES
GRILLED ASPARAGUS | GRILLED BROCCOLINI

— DESSERT —

Served family style

CHEF'S SELECTION OF MINI DESSERTS





FAMILY STYLE LUNCH
PRICED PER PERSON

— FAMILY STYLE APPETIZERS —

Host to select one

BRUSCHETTA | STUFFED MUSHROOMS | SAUSAGE & PEPPERS | FRIED CALAMARI

— FAMILY STYLE PASTA —

Host to select one

RIGATONI ALLA VODKA | PENNE MARINARA | ROSEBUD RAVIOLI | PAPPARDELLE BOLOGNESE

— FAMILY STYLE ENTRÉE —

Host to select one

EGGPLANT PARMESAN | CHOPPED SALAD WITH GRILLED CHICKEN
🌹 BONELESS CHICKEN | 🌹 WHITEFISH

🌹 *REQUIRED* – please select from our rosebud preparations (page 4)

— FAMILY STYLE SIDES —

Host to select one

VESUVIO POTATOES | SAUTÉED SPINACH | POMMES FRITES
GRILLED ASPARAGUS | GRILLED BROCCOLINI

— DESSERT —

Served family style

CHEF'S SELECTION OF MINI DESSERTS





PREPARATIONS

PARMESAN

Breaded, marinara, mozzarella



CALABRESE

Breaded, calabrese peppers, pepperoncini, potatoes



MARSALA

Wild mushrooms, marsala wine sauce



PORTOFINO

Capers, arugula, tomatoes.



MILANESE

Parmesan breaded, pan-fried, arugula & tomato salad



ITALIANO

Vinegar, peppers, potatoes



VESUVIO

Peas, roasted potatoes, garlic, white wine



OREGANATO

Fresh lemon, oregano, white wine, roasted potatoes



PICCATA

White wine, chicken stock, capers, lemon juice, veloute



VELASCO

Sliced jalapenos, roasted potatoes, zesty white wine sauce



FRANCESE

Egg wash, sautéed, lemon butter sauce



LIMONE

Butter, lemon, veloute



Beef



Chicken



Fish

RECOMMENDED PREPARATIONS BY PROTEIN



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 BEER & WINE —

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

Priced by the hour

— CALL LIQUORS —

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

Priced by the hour

— PREMIUM LIQUOR —

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

Priced by the hour

— ULTRA PREMIUM 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

Priced by the hour

— WELCOME DRINKS —

MIMOSA OR BELINI

Priced per consumption





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.