



Fine Off-Premise Catering



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www.rosalucas.com

Personalized Off-Premise Catering for All Special Events

Corporate & Social Functions

Weddings • Showers

Cocktail Parties • Dinner Parties

Bar/Bat Mitzvahs • Christenings

Barbeques • Picnics

Executive Box Lunches

Creative planning, a gifted chef and impeccable service can turn any occasion into a distinctive event. Such is the capacity of RosaLuca's Catering Company. We are thrilled to announce that the chefs that grace our kitchens are graduates of the famed Culinary Institute of America. Our creativity works in any style or on any scale. We have produced everything from intimate seated dinners to upscale museum cocktail buffets. RosaLuca's can provide comprehensive planning support for your event. In addition to developing innovative menus, appropriate beverages and table settings, our staff can arrange a site event, rental and tent furnishings, valet parking, music, entertainment and floral arrangements for you. RosaLuca's is a wonderful alternative to the traditional catered affair. For those who know and appreciate the difference, RosaLuca's remains dedicated and convinced that quality and exceptional service make the difference!

Hors D'oeuvres & Starters

Hot Hors d'oeuvre Selections

New Potatoes Stuffed with Parmesan Scallion Souffle

Thai Beef Satay - Peanut Dipping Sauce

Crisp Spring Rolls - Soy Vinegar Sauce

Rosemary & Prosciutto Pastries

Seared Sea Scallops Wrapped in Apple Smoked Bacon

Golden Shrimp Tempura - Soy Citrus Sauce

Classic Clams Casino

Shrimp Beignets - Cajun Remoulade

Spinach Feta Phyllo Triangles

Vegetable Tempura - Sweet -n- Sour Dipping Sauce

Grilled Chicken & Cheddar Quesadillas

Savory Shrimp Cakes - Lemon Aioli

Warm Gingered Seafood Toasts

Spiced Cheese Filled Zeppole

Beer Battered Green Beans - Cumin Salt

Coconut Shrimp - Tequila Lime Aioli

Baked Oysters Rockefeller

Lobster & Shiitake Spring Rolls - Cilantro Aioli

Mini Deviled Crab Cakes - Smokey Tomato Remoulade

Tenderloin of Beef Crostini - Caramelized Onion Confit

Ginger Hoisín Chicken Drumettes

Panko Herb Crusted Baby Lamb Chops

Herb Battered Artichokes

Grilled Salmon Satays - Lemon Dill Sauce

Cold Hors d'oeuvres

Italian Bruschetta with Oven Roasted Tomatoes
Southern Bay Leaf Pickled Shrimp
Coins of Eggplant Stuffed with Roasted Peppers
Oven Roasted Plum Tomatoes with Savory Goat Cheese Mousse
Polenta Canape Topped with Herb Cream Cheese
Eggplant Caviar Crostini
Sun-dried Tomato & Olive Strudel
Smoked Salmon & Herb Goat Cheese Mousse Roulade
Dried Apricots Stuffed with Gorgonzola & Walnuts
Jumbo Chilled Shrimp with Horseradish Spiked Cocktail Sauce
Avocado & Crab Salsa with Tortilla Rounds
Belgian Endive with Blue Cheese, Crisp Pancetta & Aged Balsamic Vinegar
Carpaccio of Beef Baguette with Horseradish Aioli & Reggiano Parmesan
White Bean & Sage Ragout Bruschetta
Poached Figs Stuffed with Pecans & Brie Cheese
Smoked Trout & Olive Tapenade Phyllo Tartlettes

Soup/Chowders

Italian Wedding Soup with Tiny Meatballs & Pastina
Pastas Fagioli
Velvety Shrimp Bisque
Creamy Tomato Cardamon - "Fennel Grilled Cheese"
Maine Lobster Chowder
Chilled Vegetable Gazpacho
Creamy Wild Organic Mushroom
Vegetable Minestrone
Creamy Broccoli & Cheddar Bisque

Just to name a few...

Placed Appetizer Display Selections

Apricot Baked Brie Garnished with Fresh Seasonal Fruit & Water Crackers

Spicy Grissini Bread Stick Basket with Rosemary Dipping Oil

Eggplant Rollantine Stuffed with Smoked Ham & Mozzarella
- Tomato Basil Marinara

Vegetable Crudite Basket with Hummus & Garlic Dips

Beautiful Raw Seafood Bar with Clams, Shrimp, Crab Claws & Oysters

Fine Imported & Domestic Cheeses with Seasonal Fruit & Crisp Savories

Gorgeous Classical Antipasti with Italian Salumeria, Fine Cheese
& Marinated Vegetables

Garlic Hummus with Grilled Vegetables & Pita Chips

Seasonal Vineripe Tomatoes & Fresh Mozzarella with Toasted Pinenuts & Basil

Savory Chicken & Vegetable Strudel Mosaic

Miniature Croissants Stuffed with Smoked Chicken & Pistachio Salad

Assorted Elegant Ladies Tea Sandwiches

Mini Rosemary Scones Filled with Smoked Ham & Honey Mustard Aioli

Tomato Basil & Parmesan Tarts

Warm Goat Cheese with Toasted Walnuts & Toast Points

Herb Marinated Fresh Bocconcino Mozzarella

Pecan Fried Chicken Tenders with Grain Mustard Dipping Sauce

Chilled Poached Salmon Stuffed with Herbed Shrimp Mousse

Smoked Fish Display Custom Designed with Traditional Accompaniments

Classic Country Style Pate with Cornichons & Grain Mustard

Tri-Colored Tortilla Chip Basket with Guacamole & Fresh Tomato Salsa

Cheddar & Scallion Croquettes

Moretti Lager Steamed Mussels with Sweet Italian Sausage
& Collina Tomatoes - Tuscan Bread

Homemade & Imported Pastas

Penne Fileto Pomodoro - Crushed Plum Tomatoes, Basil, Prosciutto
and Romano Cheese

Farfalle with Julienned Smoked Ham and Sweet Peas
- Garlic Cream Sauce with Basil

Fusilli Tossed with Caramelized Shallots & Pancetta - Light Garlic Herb Broth

Cavatelli with Sweet Italian Sausage, Garden Broccoli Rabe & Garlic

Linguine with Wild Organic Mushrooms, Pancetta and Toasted Pinenuts

Rigatoni with Artichoke Hearts and Smoked Ham, Crushed Tomatoes
& a Touch of Cream

Classic Penne Puttanesca with Shaved Reggiano Parmesan

Neopolitan Style Lasagne - Sweet Italian Sausage, Cheese
or Roasted Vegetable

Linguine with Littlenecks in a Spicy Tomato Basil Marinara

Cheese Ravioli Simply Paired with Crushed Ripe Tomatoes, Garlic & Basil

Tortellini Tossed with a Gorgonzola Cream Sauce & Toasted Walnuts

Cavatappi with Smoked Salmon and Lobster in a Tarragon Cream Sauce

Lumache Tossed with Hearty Bolognese Meat Sauce & Shaved Manchego

Sun-dried Tomato Ravioli Laced with Fresh Basil Cream, Topped
with Toasted Pignolia

Black and White Spaghetti in a Casino Sauce with Bacon, Onions & Peppers

Fusilli Tossed with Sautéed Chicken in a Savory Lemon Cream Sauce

Handmade Roasted Red Bell Pepper Gnocchi with Pancetta,
Peas & Pesto Cream

Perciatelle Tossed with Young Shrimp and Artichokes
- Garlic White Wine Herb Broth

Bowtie Primavera with Seasonal Garden Vegetable & Romano Cheese

Penne Vodka with Tomatoes, Peas, Prosciutto, Fresh Cream & Absolut Vodka

Cappellini with Steamed Mussels in a Moretti Lager, Sausage
& Tomato Broth

Chicken & Game Bird Suggestions

- Grilled Breast of Chicken Served with Organic Wild Mushroom Sauce
- Balsamic Glazed Roasted Half Chicken with Oven Roasted Shallots
- Classic Chicken Francaise - Lemon Parsley Butter Sauce
- Moroccan Style Chicken with Olives, Dates & Lemon
- Chicken Murphy with Crisp Potatoes, Sauteed Onions & Bell Peppers
- Chicken Bella Napoli Topped with Eggplant, Prosciutto & Fresh Mozzarella
- Breast of Chicken Picatta with White Wine, Capers & Parsley
- Hearty Chicken Stew with Root Vegetables & Couscous
- Breast of Chicken Topped with Sun-dried Tomatoes, Fontina & Basil Pesto
- Oven Roasted Cornish Game Hens Stuffed with Wild Rice & Toasted Pecans
- Roasted Lacquered Duckling - Fig Wine Sauce
- Classic Chicken Marsala with Sauteed Young Mushrooms
- Pan Seared Breaded Turkey Cutlets with Natural Rosemary Jus
- Grilled Breast of Pheasant Laced with a Plum Red Wine Sauce

Beef / Veal / Pork / Lamb

- Grilled Sliced Filet Mignon with Wild Mushrooms - Cabernet Thyme Reduction
- Roast Prime Rib of Beef - Natural Au Jus
- Grilled Hand Cut Prime T-Bone Steaks with Peppercorn Wine Sauce
- Tenderloin of Beef with Caramelized Shallot Reduction
- Beef Wellington with Foie Gras & Mushroom Duxelle - Barolo Wine Sauce
- Marinated & Grilled Beef Kabobs Intertwined with Bright Vegetables
- Classical Beef Bourguignonne with Mushrooms, Pearl Onions & Red Wine
- Grilled Marinated Flank Steak with Ancho Chili Glaze
- Veal Francaise Laced with a Lemon Parsley Butter Sauce
- Classic Veal Marsala with Organic Mushroom Sauté
- Grilled Medallions of Veal - Five Spice Peppercorn Reduction
- Roast Breast of Veal Stuffed with Sweet Italian Sausage
- Red Zinfandel Demi Glace
- Grilled Hand Cut Veal Chops Napped with Grain Mustard Wine Sauce
- Pecan Crusted Pork Tenderloin over Caramelized Apples - Red Wine Jus
- Crown Roast of Pork with Apple Cider Demi Glace
- Grand Marnier Glazed Loin of Pork - Natural Herb Sauce
- Grilled Pork Medallions - Natural Apricot Demi Glace
- Dijon & Herb Crusted Rack of Lamb - Rosemary Shallot Sauce
- Roast Boneless Leg of Lamb with Natural Mint Pesto Reduction
- Grilled Lamb T-Bone Steaks - Barbaresco Porcini Wine Sauce

Seafood Array

Cold Poached Pacific Wild Salmon - Cucumber Dill Sauce

Grilled Swordfish Steaks with Pineapple Tomato Salsa

Filet of Sole Francaise - Lemon Parsley Butter Sauce

Pan Seared Wasabi Crusted Ahi Tuna - Soy Ginger Jus

Grilled Marinated Sea Scallops Laced with a Citrus Butter Reduction

Sauteed Jumbo Shrimp with Pernod & Scallions

Oven Roasted Lobster Tails Stuffed with Savory Crabmeat

Sauteed Filet of Sole with Young Artichokes, Tomatoes & Fresh Herbs

Sauteed Jumbo Shrimp Scampi in a Garlic White Wine Buerre Blanc

Porcini Crusted Halibut with White Bean & Sausage Ragout

Baked Sea Bass Topped with Sun-dried Tomato Pesto

- Tomatoes, Capers, Olives & Olive Oil

Tomato Braised Baby Octopus Stuffed with Pinenuts, Raisins, Parsley & Garlic

Spanish Style Saffron Paella Studded with Clams, Mussels, Scallops & Shrimp

Pan Seared Panko Crusted Red Snapper - Rosemary Orange Sauce

Pan Fried Trout Almondine - Fresh Lemon & Parsley

Parmesan Crusted Flash Fried Calamari - Spicy Caper Aioli

Sweet Potato Crusted Salmon Filet - Lemon Butter Sauce

Seafood Bouillabaisse with Fresh Fennel & Tomato Broth

Steamed Mussels with Moretti Lager, Sweet Italian Sausage & Collina Tomatoes

Sauteed Jumbo Shrimp with Raisins & Pinenuts - Parslied Buerre Blanc

Fried Baccala with Vinegar Peppers & Crispy Potatoes

Salad Accompaniments

- Little Gems Lettuces with Toasted Pecans - Citrus Vinaigrette
- Fresh Spring Greens - Champagne Peppercorn Dressing
- Baby Spinach Salad with Crumbled Bacon - Shallot Dressing
- Romaine Greens with Gorgonzola, Toasted Walnuts & Red Wine Vinaigrette
- Arugula with Tomatoes & Pinenuts - White Balsamic Shallot Dressing
- Fresh Soft Baby Greens with Roasted Beets & Lemon Dressing
- Jersey Tomato Bread Salad with Red Onions & Balsamic Vinaigrette
- Classic Caesar Salad with Garlic Croutons
- Green Bean Salad with Roasted Peppers & Walnuts
- Tomato, Cucumber & Sweet Onion Salad
- Fusilli Pasta Salad with Basil Pesto & Grated Cheese
- Asian Noodle Salad with Julienne Grilled Chicken & Shredded Carrots
- Poached Shrimp Salad with Chives & Roasted Pepper Dressing
- Seasonal Fresh Fruit Salad with Spearmint
- Penne Pasta with Spinach, Asiago Cheese & Sweet Peppers
- Country Roasted Red Potato Salad with Rosemary
- Roasted Vegetables with Garden Herbs & Garlic

Warm Starches

- Rosemary Roasted Potato Wedges with Coarse Salt
- Horseradish Mashed Potatoes with Snipped Chives
- Warm Couscous with Lemon & Mint
- Herb Scented Savory Rice
- Wild Rice with Roasted Pecans
- Double Stuffed Cheddar Baked Potatoes
- Classic Scalloped Potatoes with Thyme
- Crisp Rosemary Potato Pancake Triangles
- Roasted Garlic Mashed Potatoes
- Soft Parmesan Herb Polenta
- Oven Roasted Red Bliss Potatoes with Whole Garlic
- Caramelized Sweet Potatoes with Toasted Pecans

Vegetable Preparations

Sauteed Broccoli Rabe with Garlic & Crushed Red Pepper

Fall Roasted Vegetable Medley

Sauteed Spaghetti Squash with Fresh Herbs

Grilled Eggplant with Field Mushrooms

Sliced Assorted Mushrooms Baked with Spicy Breadcrumbs

Grilled Zucchini Ribbons with Extra Virgin Herb Oil

Red Wine Caramelized Whole Shallots & Pearl Onions

Grilled Asparagus with Nut Butter

Roasted Red Peppers with Basil & Garlic

Young Italian Eggplant Stuffed with Fontina & Sweet Basil

Sauteed Escarole & Garlic with Smoked Spanish Ham

Grilled Portobello Mushrooms with Rosemary

Sweet Grilled Corn with Herb Butter

Caramelized Apples with Bacon

Basil Scented Ratatouille

Baby Artichokes Baked with Rosemary & Garlic

Fresh Sauteed Baby Spinach with Garlic & Extra Virgin Olive Oil

Spring Asparagus with Citrus Vinaigrette

Stout & Orange Glazed Brussel Sprouts

Desserts / Confections

Custom Gourmet Cakes, Specialty or Wedding Cakes Confections, Cookies and Pastries are available using only the freshest and finest ingredients!

Assorted Home Baked Gourmet Cookies, Brownies, Mexican Wedding Cookies, Rugulach and Macaroons are a small variety of baked confections available!

A Glorious Array of Available Pastries May Include: Miniature Cream Puffs, Cannoli, Pastachoitte, Fruit and Cream Filled Tartlettes, Petite Fours, Sfogliatelle, Baba Rum, and Handmade Truffles.

Layered Cakes, Chocolate Tortes, Shortcakes, Linzer Torte, Vanilla Rice Pudding, Strudels, Tiramisu and Harvest Fruit Pies are just the tip of our experience!

Dessert Cheeses & Fresh Fruit Array, Chocolate Dipped Strawberries and Fresh Fruit Kabobs with Honey Mint Sauce

Cake Types May Include: Yellow, Chocolate, Carrot, Hazelnut, Genoise, Butter Cake & Sponge

Fillings May Include: Fresh Strawberries, French Custard, Chocolate Mousse, Whipped Cream, Buttecream, Fresh Raspberries, Chocolate Fudge & Lemon Curd

Icings May Include: Flavor Infused or French Buttecreams, Vanilla Cream Cheese, Chocolate Ganache, Mocha Frosting, Whipped Cream

Popular Styles Include: Round Layers, 1/4, 1/2 and Full-Sheet Cakes, Stacked or Tiered with Columns, Buttercream Flowers and Special Event Decorations or Cascading Fresh Flowers

Checklist For A Successful Function

1. Determine theme or type of party
(formal, casual, barbeque, etc.)
2. Select date, time and location
3. Compile initial guest list
4. Call caterer and reserve date
5. Send invitations or call guests
6. Meet with caterer to discuss:
 - A. Menu and presentation
 - B. Rentals (tent, tables, chairs, linens, china, etc.)
 - C. Beverages
 - D. Service staff (waiters, bartenders, chef, etc.)
 - E. Flowers and decorations
 - F. Photographer
 - G. Music and entertainment
 - H. Valet parking
7. Finalize guest list
8. Finalize menu selection
9. Call caterer with final number of guests



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