



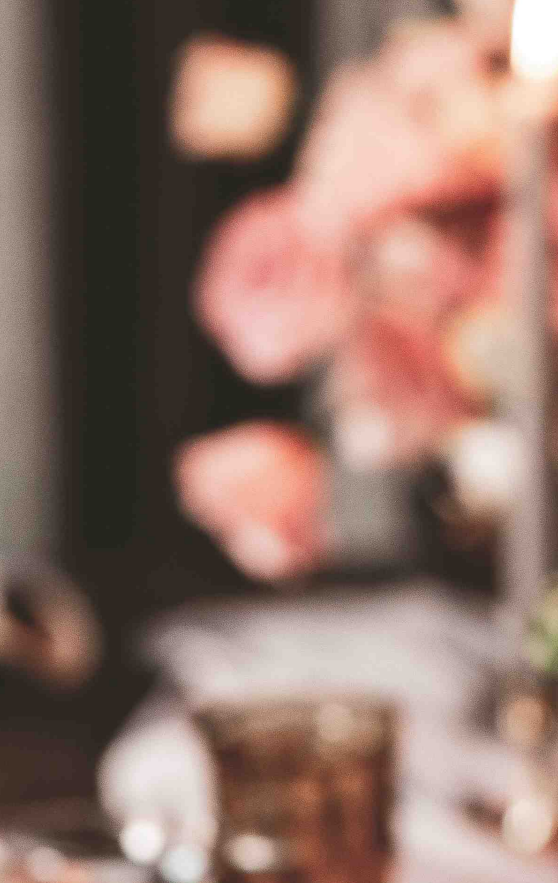
PRIVATE EVENTS



Rosanna's IS THE PERFECT DESTINATION
TO HOST YOUR NEXT EVENT.

We have a variety of options to choose from which include private use of either of our upstairs dining rooms or exclusive use of the entire restaurant.





FOOD AND DRINK OFFERINGS

The menus listed are guidelines for creating the perfect spread for your event! We will do our best to accommodate any dietary restrictions or special requests. Pricing may vary based on special items. In addition to the prices below, 8% state tax and 20% gratuity will be added to the final bill.



Cocktail Parties

Perfect for networking events

2 hours: \$30 per person

3 hours: \$45 per person

RECEPTION DISPLAYS

Choose 1

Antipasti

An assortment of artisan Italian cured meat and cheeses, fennel fry bread, arugula dip

Pickled and grilled vegetables

Crispy polenta bites, Sicilian cauliflower

Chips & Dip

(vg; can be made completely vegan)

Truffled white bean hummus, arugula dip, eggplant caponata

Fennel fry bread, root vegetable chips, fresh vegetable crudité

Meat & Cheese

An assortment of artisan Italian meats and cheeses

Fresh and dried fruits, spiced nuts

Cherry moustarda, house focaccia

COLD SELECTIONS

Choose 2

Roast Cauliflower Crostini | whipped ricotta spread, candied pistachio *(vg)*

Baby Caprese Skewer | petite mozzarella, basil, baby tomato, balsamic glaze *(vg, gf)*

Vegan Nudja Crostini | spiced chickpeas, vegan "parm" dust *(v)*

Beet Tartare | endive spear, whipped chevre *(gf)*

Speck Wrapped Melon | crisps mint leaf, toasted hazelnut *(gf)*

Italian Deviled Eggs | pesto filling, pancetta crisps *(gf)*

HOT SELECTIONS

Choose 2

Sausage Stuffed Mushrooms | parmesan sausage stuffing, horseradish creme

Taleggio - Mushroom Panini Bites | house focaccia, onion jam *(vg)*

Chicken Pesto Meatballs | arrabbiata sauce, balsamic glaze

Asparagus Asiago Spears | phyllo wrap, arugula spread *(vg)*

Fried Calamari | shaved parmesan, lemon herb vinaigrette *(gf)*

Italian Beef Skewer | pesto-churri vinaigrette, crisp basil *(gf)*

Family Style Dinner

Choose selections from our shareable menu that reflect the occasion! Served with seasonal house salad, house focaccia, extra virgin olive oil & herbed balsamic.

\$50 per person

Inclusive of coffee, tea & fountain soda

VEGETABLE SELECTIONS

Choose 2

Balsamic Marinated Brussels Sprouts with Toasted Hazelnuts (*v, gf*)

Grilled Seasonal Vegetables with Balsamic Glaze (*v, gf*)

Roast Baby Carrots with Sweet Onion Vinaigrette (*v, gf*)

Calabrian Grilled Green Beans (*v, gf*)

SIDE DISH SELECTIONS

Choose 2

Parmesan Polenta (*vg, gf*)

Mushroom Risotto (*vg, gf*)

Rosemary Roast Potatoes (*v, gf*)

Pasta Pomodoro (*v*)

Baked Tortellini with Parmesan Alfredo (*vg*)

MAIN SELECTIONS

Choose 2

Beef Braciola | tomato braise sauce, frizzled leeks (*gf*)

Grilled Marinated Flank Steak | miso onions, fried parsley (*gf*)

Chicken Cacciatore | house sausage crumble, shaved parmesan (*gf*)

Chicken or *Eggplant Parmesan | broiled mozzarella, pomodoro sauce (*vg*)

Crab Stuffed Sole | pesto cream sauce, wilted spinach

Linguini and Clams | spaghetti, garlic parsley butter

Vegan Bolognese | tempeh, lentil & tomato sauce, house pasta (*v*)

Vegan "Chik'n "Parm" | plant based "mozz", pomodoro sauce (*v*)

EXTRAS

1 hr Cocktail Reception Select one display and two appetizer selections: \$15 per person

Rotating selection of house desserts: \$9 per person

Outside dessert fee: \$3 per person

HOUSE DESSERTS

Custom dessert collaborations available should you have a preferred bakery.

Ricotta Pistachio Cheesecake

Classic Tiramisu

Vanilla Lemon Panna Cotta

Chocolate Torte with Coconut Ganache (*gf*) (*v*)

Brunch Events

Perfect for showers

\$30 per person

Inclusive of coffee, tea & fountain soda

Assorted NYX bakery baked goods, spice whipped butter (vg)

Fresh Fruit & Berries | honey, basil & yogurt dip (vg, gf)

Apple Waffle Fritters | cider glaze, cast iron apples, maple drizzle (vg)

French Style Scrambled Eggs with Herbs (vg, gf)

MAIN SELECTIONS

Choose 2

Hazelnut Mascarpone Stuffed French Toast | fresh berries, maple drizzle (vg)

Italian Patatas Bravas | pesto aioli, shaved parm (gf)

Applewood Sliced Bacon & Maple Sausage (gf)

Classic Breakfast Hash Browns (gf)

Smoked Salmon Platter | herb cream cheese, bagel chips, diced tomatoes

House Made Fennel Sausage Patties (gf)

Buttermilk Pancakes with Warm Blueberry Sauce (vg)

Roast Tomato & Mozzarella Focaccias (vg)

EXTRAS

Mimosa & Bloody Mary Bar

Two hours: \$20 per person

Each additional hour: \$10 per person

Champs Table: \$200

Includes three bottles of prosecco, fresh berries, juices, flutes

Rotating selection of house desserts: starting at \$9 per person

Outside dessert fee: \$3 per person

HOUSE DESSERTS

Custom dessert collaborations available should you have a preferred bakery.

Ricotta Pistachio Cheesecake

Classic Tiramisu

Vanilla Lemon Panna Cotta

Chocolate Torte with Coconut Ganache (gf) (v)

BAR PACKAGES

Rosanna's offers a variety of bar packages to suit your needs. Please note that if you do not wish to add a bar package, you may choose to open a tab based on consumption.

• HOUSE BEER & WINE •

Two red wines and two white wines may be selected from our curated wine list as well as two beer selections from our rotating list.

Pricing

Two hours: \$25.00 per person
Each additional hour: \$8 per person

• SELECT OPEN BAR •

Includes two red and two white wine selections, two beer selections & well cocktails.

Pricing

Two hours: \$30 per person
Each additional hour: \$10 per person

• PREMIUM OPEN BAR •

Includes two red and two white selections, two beer selections & premium spirits for cocktails

Pricing

Two hours: \$35 per person
Each additional hour: \$12 per person

• SIGNATURE COCKTAIL ADD-ON •

Design and name your own or choose from one of our house cocktails to further customize your event

Pricing

Per hour: \$10 per person

PRIVATE EVENT PRICING

The rental fees below include private use of one of our two dining rooms on the second floor and personal staff. Please note both upstairs dining rooms can be reserved together for larger parties or if needed, the entire restaurant. If selecting one or both of our upstairs dining rooms, stairs are required to access. The first floor dining room with the bar will be available to rent on Saturday afternoons, should you have guests with mobility challenges. Rental fees are due at the time of booking and are non-refundable. Minimum spends indicated are exclusive of tax, gratuity and room rental fees.

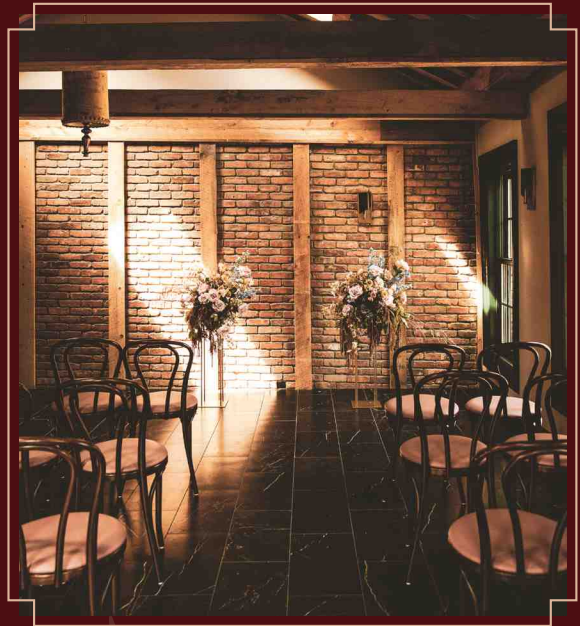
Private Side Room (2nd Floor)

Capacity: 12-25 guests

Tuesday - Thursday: \$150 for up to 3 hours
\$1000 minimum spend

Friday - Saturday: \$300 for up to 3 hours
\$1500 minimum spend

Saturday Afternoon: \$200 for up to 3 hours
\$1000 minimum spend



Main Dining Room (2nd Floor)

Capacity: 20-40 guests

Monday - Thursday: \$250 for up to 3 hours
\$1000 minimum spend

Friday - Saturday: \$450 for up to 3 hours
\$2000 minimum spend

Saturday Aftenoon: \$250 for up to 3 hours
\$1000 minimum spend

Main Dining Room (1st Floor)

Capacity: 25 guests for dining room, 10-15 for bar

Saturday Afternoon: \$300 for up to 3 hours
\$1000 minimum spend

EXCLUSIVE USE OF *Rosanna's*

Reserve the entire restaurant for your
exclusive use for up to 85 guests.

Monday - Thursday: \$1000 for up to 3 hours
\$250 each additional hour
\$3000 minimum spend

Friday - Saturday: \$1000 for up to 3 hours
\$300 each additional hour
\$4500 minimum spend