

TONY ROSACCI'S FINE CATERING

Creating Memorable Wedding Receptions

First and foremost, "Congratulations on your engagement"! We look forward to helping you through the planning of your very own wedding reception. At Tony Rosacci's Fine Catering, we feel that "fantastic food" is one of the most memorable elements of your reception. Years later, the guests will remember how beautiful the bride looked, the impressive flowers and how much they enjoyed a certain appetizer or how incredible the buffet looked and tasted.

All of the following menus are priced per person. It is a starting point for you and our event specialists to begin the process of a full wedding reception proposal. The following are some examples of what we would like to discuss with you in order to give you the reception customized for you...

- How many servers will we need to send based on the elements of your event?
- Do you need a bartender? If so, will the bar be full bar or beer and wine only?
- Are we assisting in other areas besides food service (putting together centerpieces, etc.)?
- Do you prefer china or disposable place settings?
- What time does your event begin and end?
- And more...

Once our event specialist speaks with you and gets a baseline for your event, then he or she will prepare a custom proposal for you and include all costs. No charges will be hidden. Service charge, gratuity and tax will even be on the proposal so there are no unwelcome surprises on your wedding day.

HAVE YOU CONSIDERED A COCKTAIL STYLE RECEPTION?

As your guests are free to visit and mill around, savory appetizers are passed to them for the first hour, then for the second hour, a full appetizer buffet will be unveiled.

Wedding Fantasy Cocktail Reception: \$26.50 Per Person

Butler Style Passed Appetizers:

- Tenderloin Wellington Bites with Creamy Horseradish Sauce
- Petite Crab Cakes with Citrus Remoulade Sauce
- Apricot Brie Kisses
- Vegetarian Fusion Flatbread
- Insalata Caprese Skewers

Appetizer Buffet:

- Vogue Crudités Display
- Individual Macaroni & Cheese
- Bite Size Spinach Quiche
- Coconut Chicken Strips
- Swedish or Italian Meatballs
- Hye Roller Pinwheels

Also Included:

- Disposable dinnerware for above food service.



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"La Dolce Vita" Dinner Buffet - \$28.00 Per Person

Select Four Specialty Appetizers:

- BLT Crostini with Pancetta & Tomato Relish
- Bleu Cheese & Walnut Stuffed Endive
- Fontina Risotto Cakes with Roasted Red Pepper & Broccoli Bits
- Insalata Caprese Skewer drizzled with Balsamic Reduction
- Mediterranean Crostini with Baby Artichokes and Basil Aioli
- Shrimp Fusion Flatbread with Goat Cheese
- Vegetarian Fusion Flatbread with Tomato, Mozzarella & Fresh Herbs
- Chicken Bocca Bites with Prosciutto, Sage and Mozzarella
- Apricot Brie Kisses Pastry Pocket
- Goat Cheese Stuffed Pappadew Pepper
- Crisp Goat Cheese with Lavender Honey
- Parmesan French Fry Cones
- Italian Sausage Stuffed Mushrooms with Bread Crumb and Herb Topping
- Brie Stuffed Strawberries topped with a drizzle of Strawberry Balsamic Reduction
- Grilled Prosciutto Wrapped Asparagus served with Lemon Aioli

Select One Salad:

- Classic Caesar Salad with Imported Parmesan, Crispy Croutons and Classic Caesar Dressing
- Chopped Romaine Salad with Gorgonzola, Toasted Walnuts and Crispy Prosciutto topped with Classic Euro Dressing
- Insalata Mista with Field Greens, Shaved Cucumber, Carrots and Lemon Zest topped with Balsamic Vinaigrette
- Garden Greek and Olive Salad with Field Greens, Tomatoes, Cucumber, Feta Cheese and Fresh Herbs and Red Wine Vinegar and Olive Oil Dressing
- Tossed Green Salad with Cucumber, Cherry Tomato, Baby Carrots, Sliced Olives and Buttermilk Ranch Dressing

Select Two Entrées:

- Classic Chicken Marsala with Mushrooms
- Grilled California Chicken Breast topped with Provolone, Roma Tomato and Avocado Salsa
- Chicken Parmesan encrusted with House Made Bread Crumbs and Imported Parmesan topped with Marinara Sauce
- Creamy Chicken & Fettuccine with Alfredo Sauce
- Italian Flank Steak stuffed with Asparagus, Red Roasted Pepper, Artichoke Hearts, Parmesan and served with our Basil Pesto Sauce
- Grilled Tri Tip Italiano, rubbed with Italian Herbs & Spices and grilled to your specifications.
- Grilled Salmon with Lemon & Fresh Herbs
- Pork Milanese coated with our Bread Crumb, Parmesan and Herb mixture and served Lemon Wedge
- Pork Italiano Pinwheels stuffed with Pepperoni, Provolone and Bell Peppers topped with Marinara Sauce

Select One Vegetable:

- Italian Roasted Vegetables drizzled with Olive Oil and Herbs then oven roasted
- Green Beans Amandine served with Brown Butter, Shallots, Almonds and Bacon
- Buttery Sautéed Seasonal Vegetable Medley
- Creamy Spinach prepared with fresh Baby Spinach, Lemon Zest, Crisp Prosciutto and Imported Parmesan

Select One Starch:

- Oven Roasted Baby Red Potatoes with Garlic & Herbs
- Roasted Garlic Mashed Potatoes
- Yukon Gold Mashed Potatoes
- Fettuccine Alfredo
- Baked Penne
- Rice Pilaf

Bread Basket:

- Garlic Butter Brushed Dinner Rolls with Butter

Also Included:

- Disposable dinnerware for above food service.



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"You Pair It" Custom Menu: \$29.00 Per Person

Is there a hidden foodie in you. Do you prefer to pair your own creation and create your own style. Follow the guides below for this custom "You Pair It" buffet.

Select Three Passed Appetizers (category 1)

- Latin Pork Arepas
- Italian Sausage Stuffed Mushrooms with Bread Crumb and Herb Topping
- Sea Salt French Fry Cones
- Parmesan French Fry Cones
- Fontina Risotto Cakes with Roasted Red Pepper & Broccoli Bits
- Shrimp Fusion Flatbread with Goat Cheese
- Vegetarian Fusion Flatbread with Tomato, Mozzarella & Fresh Herbs
- Coconut Chicken Curry Salad Phyllo Cups
- Apricot Brie Kisses
- Thai Chicken Bites wrapped in paper thin Cucumber slice and served with Spicy Peanut Sauce
- Prosciutto & Grilled Asparagus Spears
- BLT Crostini with Pancetta & Tomato Relish
- Goat Cheese Stuffed Peppew Pepper

Select Two Passed Appetizers (category 2)

- Coconut Shrimp Skewers served with Pineapple Chutney
- Grilled Fontina and Short Rib Triangles with Pickled Red Onion
- Meatball Sliders with Marinara Sauce
- Beef Sliders with Caramelized Onion, Cheddar and Sweet Tomato Relish
- Buffalo Chicken Slider with Hot Wing Sauce and Blue Cheese Schmeat
- Mediterranean Crostini with Baby Artichokes and Basil Aioli
- Crab Cakes with Citrus Remoulade
- Poppy Tuna Bite
- Basil Chipotle Shrimp
- Spicy Beef Empanada's
- Bocca Bites with Prosciutto, Sage and Mozzarella

Select One Salad:

- Field Greens and Poached Pears with Vanilla Pear Vinaigrette
- Colorado Salad with Baby Greens, Figs and Goat Cheese with Balsamic Vinaigrette
- Mandarin Spinach Salad with Mandarin Oranges, Dried Cranberries, Candied Pecans and Raspberry Vinaigrette
- Durango Field Greens with Seasonal Berries and Goat Cheese topped with Lemon Vanilla Vinaigrette
- Insalata Mista with Field Greens with Shaved Cucumber, Carrots and Lemon Zest and topped with Balsamic Vinaigrette

Gourmet Bread Basket:

- Combination of Soft Baked Garlic Parmesan Breadsticks, Pull Apart Rolls, Wheat Dinner Rolls and Baguette Slices served with Butter

Select Two Entrees:

- Tortilla Encrusted Chicken Breast stuffed with Roasted Chiles, Goat Cheese, and Red Onion Marmalade encrusted in Crispy Corn Tortilla and drizzled with Chipotle Chile Jus.
- Chicken Picatta with Parsley and Light Lemon Caper Sauce
- Crunchy Garlic Chicken coated with Corn Flake, Chive, Parsley and Garlic Crust and topped with White Wine Cream Sauce
- Chicken Cordon Bleu stuffed with Black Forest Ham, Jarlsburg and breaded, topped with Dijon Cream Sauce
- Sweet Chile Chicken Skewers glazed with Sweet and Spicy Chile Sauce
- Grilled Salmon with Basil Pesto
- Tortilla Encrusted Tilapia with Lime Jus
- Italian Flank Steak stuffed with Asparagus, Red Roasted Pepper, Artichoke Hearts, Parmesan and served with our Basil Pesto Sauce
- Grilled Tri Tip Santa Maria which has been marinated in Ginger Teriyaki and Whiskey then grilled to your specifications
- Sweet Georgia Brisket braised in Aromatics and Wine to create a Sweet and Savory Sauce. Topped with Caramelized Onion and Roasted Grape Tomatoes
- Blackened Pork Tenderloin with Fresh Grilled Pineapple and Mango Chutney

Select Two Sides:

- Tarragon Glazed Carrots with Colorado Honey
- Sautéed Baby Green Beans with Shiitake Mushrooms, Roasted Red Peppers and fresh Tarragon
- Italian Style Asparagus with Olive Oil, Lemon Zest and Garlic
- Italian Roasted Vegetables drizzled with Olive Oil and Herbs and oven roasted
- Broccoli Au Gratin with Creamy Cheddar Cheese Sauce and Panko Breadcrumb Topping
- Roasted Corn Vegetable Medley sautéed with Bell Pepper, Garlic and Seasoning
- Roasted Butternut Squash with Asparagus with Light Herbs
- Rice Pilaf prepared with Fresh Mirepoix and White Rice
- Oven Roasted Baby Red Potatoes with Garlic & Herbs
- Twice Baked Potato Casserole
- Roasted Garlic Mashed Potatoes
- Herb Butter Baby Red Potatoes
- Cuban Black Beans with Latin Spices and Cilantro
- Corn Custard prepared with Pablano Peppers blended with Cream, Eggs and Butter.
- Cilantro Rice with Lime
- Southwest Rice served cold with Black Beans, Diced Red and Green Peppers, Red Onion and Corn with Vinaigrette Dressing

Also Included:

- Disposable dinnerware for above food service



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Tony Rosacci's brings to you perfectly paired themed buffets. Here is an example of 4 different buffets. There is a greater selection on our website at www.tonyrosaccicatering.com.

Sweet Georgia Southern BBQ: \$16.50 Per Person

- **Durango Field Green Salad** - Field greens with seasonal berries and Haystack Mountain goat cheese. Served with honey and lemon vanilla vinaigrette.
- **Sweet Georgia Brisket** - Braised brisket simmered with aromatics and wine to create a sweet and savory sauce. Topped with caramelized onions and roasted grape tomatoes.
- **Sweet Chile Chicken Skewer** - Lean & moist dark meat chicken skewered then glazed in our lightly sweet and spicy chile sauce.
- **Fruited Basmati & Wild Rice** - Basmati and wild rice with dried cranberries, currants, pears, golden raisins, dried apricot and butter.
- **Confetti Corn** - Sweet roasted whole kernel corn sauteed with tri colored peppers, red onion and fresh cilantro. Amazing!
- **Cornbread Muffins** - Served with honey butter

Al Fresco Di Napoli: \$19.00 Per Person

- **Insalata Mista** - Fresh spring greens tossed with shaved carrot, cucumber, olive oil, lemon and balsamic vinegar.
- **Italian Stuffed Flank Steak** - Choice of flank steak stuffed with asparagus, roasted red peppers, artichoke hearts and basil pesto sauce, roasted to medium rare. Served with marsala sauce and a hint of sage and lemon.
- **Chicken Marsala** - Tender Red Bird Farms natural fresh chicken breast sautéed and topped with our classic Marsala sauce.
- **Rosemary Roasted New Potatoes** - Drizzled with truffle oil and tossed with grated Parmesan.
- **Dinner Rolls** - A combination of soft white and wheat dinner rolls served with butter.

Celebrating Spain: \$21.50 Per Person

- **Wild Green Salad** - Spring greens with crisp Serrano ham, currants and aged sherry vinaigrette.
- **Stuffed Pork Loin** - Pork loin stuffed with chorizo, figs and olives.
- **Pollo a la Milanese** - Red Bird Farms natural fresh chicken served with salsa criolla.
- **Congris Rice** - Long grain white rice with black beans
- **Sautéed Spinach** - Tender spinach with toasted pine nuts and currants.
- **Grilled Flat Bread** - With saffron oil.

5280 Buffet: \$22.00 Per Person

- **Durango Field Green Salad** - Field greens, seasonal berries, Haystack Mountain goat cheese served with honey and lemon vanilla vinaigrette.
- **Blackened Pork Tenderloin** - With fresh grilled pineapple and mango chutney.
- **Tortilla Encrusted Chicken Breast** - Chicken breast pinwheels stuffed with roasted chiles, Haystack Mountain Goat Cheese and red onion marmalade encrusted with crispy corn tortilla drizzled with chipotle chile jus.
- **Roasted Western Slope Corn & Vegetable Medley** - Corn fresh cut from the cobb sautéed with bell pepper, garlic and seasoning.
- **Southwest Black Beans** - Fresh made with fresh cilantro and Latin spices.
- **Cornbread Muffins** - With whipped Colorado honey butter.



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Is your idea of the perfect party action stations? Action stations are a great way to try fun things at different stations. We can put together several food stations OR just add one to your main buffet. Check out a few of the stations we have to offer! Of course, we are always happy to custom create one just for you!

Panini Action Station

Guests get to choose their style of Panini while the chef prepares and presses them fresh for your guests. Variety includes; Muffulata Panini, Fontina & Shortrib Panini and Gruyere with Pear & Honey.

Potato Latke Action Station

Great twist on this Jewish traditional dish. The station includes a combination of russet potato latke, sweet potato latke and zucchini and potato latke. The latke are served with a variety of toppings so your guests can top their own. Served with sour cream, apple sauce, cinnamon crème fraiche, Tzatzki dip and roasted tomato dip.

Slider Action Station

This station continues to hold in popularity. Your guests can choose from; Buffalo chicken sliders served with hot wing sauce and a dollop of blue cheese dressing OR Beef slider with caramelized onion, cheddar cheese and sweet tomato relish. Both served on soft brioche bun.

Tiny Dog Station

All beef tiny Vienna Beef hot dogs in a fresh bun. Guests add their own hot dog toppings to include sautéed onion, cheesy sauce, mustard selection, relish and ketchup.

Asian Occasion Action Station

Your guests choose between choice of three proteins you select: teriyaki flank steak, pork strips, grilled chicken strips, shrimp or tofu and then add as many vegetable options as they wish. Veggie options include carrots, red onion, mushrooms, broccoli, asparagus, bell pepper medley, baby corn and bean sprouts served over jasmine rice. Then they add the sauce...ginger teriyaki, traditional stir fry sauce or soy sauce.

Ultimate Lemonade Stand

Your guest choose their combination of fresh fruit to be blended with tangy fresh lemonade and ice by our bartender. The fruit choices include raspberries, mango, kiwi and strawberries. Client may supply vodka to make this a bar selection item if desired.

(Alcohol may not be supplied by Tony Rosacci's Fine Catering)

