



CATERING MENU

Italian Home Cooking at Your Home or Office



PASTA BAR

Serves 8-12

Choice of Penne, 5 cheese tortellini (+6), GF rotini (+5), Zoodles (+5)

Chicken Alfredo

Heavy cream infused with garlic butter and parmesan cheese. Served over pasta of choice with diced chicken breast.

60 Sage Garlic Butter Chicken 60

Butter infused with garlic and sage, tossed with chicken and pasta of choice. Option to sub olive oil and make it dairy free.

The Tia 60

Half meaty ragu and half creamy red sauce with zucchini.

Meaty Ragu (Bolognese)

Ground beef and pork sausage simmered with red wine and tomato sauce.

60 Creamy Red 56

Marinara blended with ricotta and parmesan cheeses, with a touch of nutmeg.

The Melanie 56

Red bell pepper and asparagus sautéed with olive oil and garlic, in a marinara sauce. (v)

Chicken Asparagus Pesto

Chicken, asparagus and pesto combined with pasta of your choice.

60 Marinara with Meatballs 60

Classic marinara sauce tossed with pasta of choice and topped with 12 of our house made meatballs.

The Kayla 66

Chicken, asparagus and pesto tossed with 5 cheese tortellini

STARTERS & SIDES

Meatballs

\$2/ea

House made meatballs in marinara sauce, topped w/parmesan (GF)

Cesar Salad

\$35

Romaine lettuce tossed with Cesar dressing, shredded parmesan and croutons. Serves 8-12.

Garlic Knot \$2/ea

House made dough knots topped with butter, minced garlic, herbs and parmesan.



CHARCUTERIE OPTIONS

Charcuterie cups (minimum 6 - each serves one)	\$40
Graze box (serves 1-2)	\$12
Sharing graze box (serves 2-3)	\$24
Small charcuterie tray (serves 4-6)	\$50
Medium charcuterie tray (serves 6-9)	\$75
Large charcuterie tray (serves 9-12)	\$100

*Trays are delivered on one of our trays and we can pick up when you're done. Please let us know if you'd like to use your own tray/board.

All options include:

Salami

Sharp white cheddar cheese

Dried apricots

Grapes

Mixed Nuts

Crackers

■ Regular

■ Gluten-free

Extras

Choose: 2 for small tray | 3 for medium tray | 4 for large tray

- Wine soaked Toscano cheese
- Dill Havarti cheese
- Goat cheese
- Monchago cheese
- Prosciutto wrapped mozzarella

- Prosciutto
- Sliced peppers
- Slicked cucumbers
- Olives
- Marcona almonds

CONTACT

458.253.9663

hello@blackrosekitchen.net

To order, please email, call or text your order. An invoice will be sent once all details are finalized.

ORDERING

We kindly ask for 48 hours advance notice for orders, but we will do our best to fulfill all catering requests. Menu items are subject to availability. We require a credit card to confirm any orders.

CHANGES & CANCELLATIONS

If any changes on an order are made less than 48 hours in advance, we cannot guarantee that the changes can be fulfilled.

Any cancellations on an order must be made at least 48 hours in advance for a full refund. Changes made at least 24 hours in advance will incur a 50% charge of the order, and any cancellations made within 24 hours in advance will incur the full charge.

PAPER & PLASTICWARE

Serving utensils free of charge upon request. If utensils, napkins and/or plates are needed they can be provided for \$1.00 per set.

DELIVERY

Food can be delivered to you seven days a week. Delivery is free within a 5.5 mile radius of our kitchen. Beyond that, a delivery fee will be added based on your location.