

Rosalie's Cucina Casering

Rosalie's Cucina is delighted to cater your event at The Sinclair of Skaneateles.

Rosalie's Cucina is a professional hospitality company that has been a part of the Finger Lakes hospitality industry since 1996 specializing in white tablecloth dining, weddings, rehearsal dinners, corporate dinners, pharmaceutical meetings, holiday parties, family gatherings, barbecues, and numerous other events.

The combination of The Sinclair's historic and unique setting with Rosalie's Cucina's awarded food and service will create the special occasion you are looking for.

Please feel free to contact me with any questions.

Sincerely, Marc Albino Executive Chef / Owner

Marc@rosaliescucina.com

Restaurant Number (315) 685-2200



Hors d'Oeuvres

Displayed Hors d'Oeuvres: 50 People / 100 People

(Most Hors d'Oeuvres may be presented in a waterfall display. Add the cost of heating equipment where necessary)

Roasted Vegetable Display 250/500

Assorted Vegetables Marinated, Grilled, and/or Roasted served with Dipping Sauces

Fresh Fruit Display 275/550

A Waterfall of Fresh Fruit with Yogurt Dipping Sauce

Italian Meats & Cheeses 350/700

Assortment of Domestic & Imported Cheeses, Kalamata Olives, Sliced Meats, Crackers

Bruschetta Bar 250/500

Assorted Grilled and Toasted Breads, Artichoke and Roasted Garlic Dips, Roasted and Red Peppers, Charred Red Onions, Traditional Bruschetta Topping, and Spicy Marinated Mushrooms, Sliced Olives and Roasted Garlic

Raw Bar Market Price to be Determined

Spicy Poached Shrimp, Oysters, Lobster on the Half Shell, Lemon and Sauces (Ice Carving is Recommended, but not necessary)

Butlered Hors d'Oeuvres: Price per Piece

(Prices are per piece only and once the amount selected is consumed, there will be no replenishing)

Hot Hors d'Oeuvres

Fire-Roasted and Prosciutto-Wrapped Shrimp / 4.75 Mini Blue Fin Crab Cakes with Lemon Dill Tartar / 5.50 Grilled Sirloin Skewer, Scallion Pesto / 4.75 Mini Flatbread Pizza Margarita / 3.25 Apple Smoked Bacon-Wrapped Scallops / 4.75 Sausage-Stuffed Mushrooms / 3.75 Mini Caramelized Onions and Goat Cheese Tart / 3.50 Grilled Eggplant Involtini, Basil and Roasted Peppers / 3.50 Grilled Lamb Lollipops with Mint Pesto / 8.25 Grilled Tenderloin Crustini, Horseradish Cream, Pickled Onion / 6.5 Grilled Cheese and Tomato Shooters / 3.75 Lobster Mac and Cheese / 7

Cold Hors d'Oeuvres

Carpaccio Rosemary Crackers with Caper Mayo / 5.25 Garlic-Scented Bruschetta with Roma Tomato and Capers / 2.50 Fresh Mozzarella, Grape Tomatoes, Basil Pesto / 3.75 Antipasto Cone, Proscuitto, Provalone, Olives, Crackers / 5.50 Lobster and Puff Pastry with Lemon and Tarragon Cream / 6.50 Scallop Cevichi, Tomatoes, Olives, Onions, Capers / 5.50 Gazpacho Shooters with Poached Shrimp / 5.50 Smoked Salmon Crustini / 5.25



Buffet Menu (60 / per person) (Minimum 50 guests / Maximum 200+ guests)

Salads (select two)

Misto Salad, Spring Greens, Rosalie's Vinaigrette Italian Bread Salad, Bread, Tomatoes, Red Onions, Zucchini, Feta Cheese, Red Wine Vinaigrette Caesar Salad, Romaine Lettuce, Roma Tomatoes, Red Onion, Garlic Croutons, Caesar Dressing Insalata Di Asparagi, Roasted Asparagus, Seared Artichokes, Prosciutto, Mustard Chianti Vinaigrette Spinach Salad, Roasted Garlic, Warm Balsamic Vinaigrette Caprese Salad, Tomatoes, Fresh Mozzarella, Red Onions, Basil, Balsamic Vinaigrette (Add \$1 per person)

Pastas (select two)

Manicotti, Homemade Manicotti Robinsono, Penne with Broccoli, Peppers, Olives, Feta Cheese, Basil and Olive Oil Bolognese, Rigatoni with Meat Sauce Pesto Penne, Penne with Basil, Pesto and Tomatoes, Pinenuts Linguine with Arugula, Linguini, Asparagus, Oven-Cured Tomatoes, Arugula Cream Sauce Farfalle, Bowties, Peas, Pancetta, Red Onions, Asiago Cream Capelini Con Burro Al Aglio, Angel Hair with Artichokes, Spinach, Oven-Cured Tomatoes, Garlic Butter Chicken Riggies, Rigatoni, Tomatoes, Bell Peppers, Cherry Peppers, Prosciutto, Chicken, Tomato Cream

Entrees (select two) Each Protein Comes with a Vegetable

Mailale Arrosto, Roast Pork with Garlic and Oregano
Chicken Cacciatore, Chicken, Sausage, Bell Peppers, Mushrooms, Tomato Sauce
Pollo Al Piccata, Pan Seared Boneless Chicken, Tomatoes, Capers, Lemon Butter Sauce
Braciole, Prime Sirloin Pounded, Rolled and Stuffed with Garlic Breadcrumbs, Fresh Basil
Lavoro Lavoro, Pan-Seared Mahi Mahi, Spinach, Wild Mushrooms, Lemon Butter Sauce
Bistecca, Prime Sirloin Carved, Demi-Glace
Pollo Al Marsala, Chicken Marsala
Costolette, Rosemary-Rubbed Prime Rib (add 3 / per person)
Maiale Via, Whole Grain Mustard Crusted Pork Loin
Filetto, Whole Roasted Tenderloin (add 4 / per person)
Salmone, Pan-Seared Salmon, Olive Oil Braised Tomatoes, Capers, Shallots, Garlic, Balsamic Reduction



Family Style Menu (70 / per person)

(Minimum 50 guests / Maximum 200+ guests)

Appetizers (select two)

Crostini, Marinated Olives and Roasted Peppers, Grilled Italian Bread Funghi, Sausage-Stuffed Mushrooms Spinach Rollatini, Thin Dough with Herbed Ricotta Cheese Bruschetta, Tomatoes, Pesto and Roasted Peppers Involtini, Grilled Eggplant, Basil and Roasted Peppers Antipasto Misto, with Roasted Vegetables, Meats and Cheese Polenta, Grilled Polenta, Asparagus, Arrabiatta Sauce, and Fresh Mozzarella Gamberi, Grilled Shrimp with Red Pepper Aioli (add 1.25 / per person)

Salads (select two)

Misto Salad, Spring Greens, Rosalie's Vinaigrette Italian Bread Salad, Bread, Tomatoes, Red Onions, Zucchini, Feta Cheese, Red Wine Vinaigrette Insalata Di Asparagi, Roasted Asparagus, Seared Artichokes, Prosciutto, Mustard Chianti Vinaigrette Insalata Di Spinaci, Spinach Salad, Roasted Garlic, Warm Balsamic Vinaigrette Caprese Salad, Tomatoes, Fresh Mozzarella, Red Onions, Basil, Balsamic Vinaigrette (Add \$1/ per person) Caesar Salad, Romaine Lettuce, Roma Tomatoes, Red Onion, Garlic Croutons, Caesar Dressing

Pastas (select two)

Manicotti, Homemade Manicotti Robinsono, Penne with Broccoli, Peppers, Olives, Feta Cheese, Basil and Olive Oil Bolognese, Rigatoni with Meat Sauce Pesto Penne, Penne with Basil, Pesto and Tomatoes, Pinenuts Linguine with Arugula, Linguini, Asparagus, Oven-Cured Tomatoes, Arugula Cream Sauce Farfalle, Bowties, Peas, Pancetta, Red Onions, Asiago Cream Capelini Con Burro Al Aglio, Angel Hair with Artichokes, Spinach, Oven-Cured Tomatoes, Garlic Butter

Entrees (select two) Each Protein Comes with a Vegetable

Mailale Arrosto, Roast Pork with Garlic and Oregano Chicken Cacciatore, Chicken, Sausage, Bell Peppers, Mushrooms, Tomato Sauce Pollo Al Piccata, Pan Seared Boneless Chicken, Tomatoes, Capers, Lemon Butter Sauce Braciole, Prime Sirloin Pounded, Rolled and Stuffed with Garlic Breadcrumbs, Fresh Basil Lavoro Lavoro, Pan Seared Mahi Mahi, Spinach, Wild Mushrooms, Lemon Butter Sauce Bistecca, Prime Sirloin Carved, Demi-Glace Pollo Al Marsala, Chicken Marsala Costolette, Rosemary Rubbed Prime Rib (add 3 / per person) Maiale Via, Whole Grain Mustard-Crusted Pork Loin Filetto, Whole Roasted Tenderloin (add 4 / per person) Salmone, Pan-Seared Salmon, Olive Oil-Braised Tomatoes, Capers, Shallots, Garlic, Balsamic Reduction Additions Locatelli, Asiago or Roasted Garlic Whipped Potatoes, Herb-Roasted Red Potatoes (add 2 / per person)



Sit-Down Plated Dinner Menu

(Minimum 50 guests / Maximum 200+ guests)

(65/ per person)

Salads (select one)

Insalata Caesar

Romaine Lettuce, Roma Tomatoes, Red Onion, Garlic Croutons, Caesar Dressing

Insalata Misto

Organic Spring Greens, Sweet Basil Roma Tomatoes, Pine Nuts

Insalata di Spinaci

Fresh Baby Spinach, Warm Balsamic Vinaigrette, Roasted Garlic, Asiago Cheese

Insalata Caprese

Heirloom Tomatoes, Fresh Mozzarella, Basil Pesto

Entrees (select up to 4 from either menu) Farfalle con Pollo

Bowties, Chicken, Pancetta, Asiago Cream, Red Onions, Peas

Scaloppine di Pollo

Chicken, Lemon Butter, Mushrooms, Artichokes, Pancetta, Capers, Angel Hair

Pollo Piccata

Chicken, Tomatoes, Capers, Lemon Butter, Spinach, Angel Hair

Robinsono

Penne, Broccoli, Peppers, Olives, Feta Cheese, Basil, Olive Oil

Risotto Con Funghi Portabello

Portobello Mushroom, Herbed Garlic Risotto, Reggiano Cheese

Arrosto de Maiale

Roasted Pork with Herb-Roasted Potatoes, Braised Escarole, and Pear Preserves

For The Children

Eat the same as everyone else 0-5 Free / 5-12 half off

Or for \$ 20

Spaghetti and Meatballs / Linguini with Grilled Chicken and Alfredo / Grilled Chicken with Pasta and Butter

Prices Subject to a 18% gratuity, 6% service fee, 8% NYS Tax 841 West Genesee Street Road, Skaneateles, NY 13152 / 315 685-2200 / www.rosaliescucina.com



Sit-Down Plated Dinner Menu (Minimum 50 guests / Maximum 200+ guests)

(75/ per person)

Salads (select one)

Insalata Caesar Romaine Lettuce, Roma Tomatoes, Red Onion, Garlic Croutons, Caesar Dressing

Insalata Misto

Organic Spring Greens, Sweet Basil Roma Tomatoes, Pine Nuts

Insalata di Spinaci

Fresh Baby Spinach, Warm Balsamic Vinaigrette, Roasted Garlic, Asiago Cheese

Insalata Caprese

Heirloom Tomatoes, Fresh Mozzarella, Basil Pesto

Entrees (select up to 4 from either menu)

Bistecca

Prime Sirloin, Roasted Potatoes, Roasted Broccoli, Grilled Onions, Demi-Glace

Filetto

Center-Cut Tenderloin, Roasted Fingerling Potatoes, Green Beans, Truffled Leek Cream

Braciole

Scaloppine of Beef Stuffed with Basil and Garlic Breadcrumbs, Gnocchi, Puttanesca Sauce and Broccoli

Gamberi Alla Orzo

Shrimp, Mushrooms, Pine Nuts, Spinach, Orzo Pasta, Lemon Butter

Gamberi Alla Scampi

Shrimp, Garlic Butter, Artichokes, Oven-Cured Tomatoes, Spinach, Orzo Pasta

Cappa Santa Al Prosciutto e Basilico

Scallops, Lemon Butter, Fresh Tomatoes, Prosciutto, Basil, Angel Hair, Spinach

Costata Corta

Braised Short Rib, Roasted Garlic Polenta, Roasted Carrots, Cabernet Demi, Crushed Olives

Maile Alla Griglia

Grilled Pork Chop, Roasted Garlic and Spinach Risotto, Roasted Pepper Puree and Balsamic Port Reduction

Rosalie's Cucina Bar Dackages

Classic Bar

Choice of three bottled beers:

Labatt Blue, Blue Moon, Bud Light, Syracuse Pale Ale, Heineken, Michelob Ultra, Amstel Light

Choice of three wines:

White Wine Pinot Grigio, Riesling, White Zinfandel, Sauvignon Blanc

Red Wine

Primitivo, Chianti, Merlot, Cabernet Sauvignon, Pinot Noir

Spirits

Tito's Vodka, Bacardi Light Rum, Jose Cuervo Tequila, Tanqueray Gin, Jack Daniels Whiskey, Dewar's Scotch and Jim Beam Bourbon, Assorted Mixers

Open Bar:

5 hours \$37.00 1 hour \$20.00

Beer & Wine Only:

5 hours: \$27.00 1 hour: \$13.50

Cash Bar:

Beer: \$4.50 Wine: \$8.00 Mixed Drinks: \$9.00

Premium Spirits (this is an add-on to the Classic Bar option) Add the following spirits to your full-bar package. Priced per person. Grey Goose Vodka, Crown Royal, Captain Morgan Spiced Rum, Malibu Coconut Rum, Bombay Sapphire Gin, Makers Mark Bourbon, Patron Silver Tequila

5 hours: \$8.00 Per Person

Rosalie's Cucina Bar Dackages

House Bar

Choice of two bottled beers: Labatt Blue, Blue Moon, Bud Light, Syracuse Pale Ale, Heineken, Michelob Ultra, Amstel Light

House Spirits: Smirnoff Vodka, Bacardi Light Rum, Jose Cuervo Tequila, Gordon Gin, Jack Daniels Assorted Mixers

House Wine: Forest Ville Chardonnay, Woodbridge White Zinfandel, Vicolo Primitivo

> **Open Bar:** 5 hours \$27.00 1 hour \$16.00

Beer & Wine Only:

5 hours: \$18.00 1 hour: \$9.00

Cash Bar:

Beer: \$4.50 Wine: \$7.00 Mixed Drinks: \$8.00

Dessert & Coffee

| Chocolate Cake | \$9.00 per person |
|------------------------|-------------------|
| Small Chocolate Cake | \$4.50 per person |
| Cannoli (1 per person) | \$3.50 per person |
| Mini Cookie Bar | \$4.00 per person |
| Tiramisu | \$7.00 per person |
| Small Tiramisu | \$3.50 per person |
| Banana Pudding | \$8.00 per person |
| Mini Banana Pudding | \$4.00 per person |
| Mixed Mini Dessert Bar | \$5.00 per person |
| | |

Starbucks Coffee & Tea Station: \$3.00 per person

Lase Night Snacks

- Flatbread Pizza Station French Fries Waffle Fries Fresh Truffle Parmesan Chips Mini Cookies Italian Mac and Cheese Smores Bar Station
- \$4 per person
 \$3 per person
 \$3 per person
 \$4 per person
 \$4 per person
 \$5 per person

Rosalie's Services

Catering Pricing Includes:

Cake Cutting, Cleanup, Server(s), Set Up, Tasting, Barware, China, Flatware, Glassware, 1 Bartender, Water Stations

Catering Services:

Buffet, Family Style, Plated, Cocktail Reception, Custom Menu, Stations, Dessert, Cake Cutting, Hors d'oeuvres, Server(s), Tasting

Dietary Needs

Gluten-Free, Lactose-Free, Nut-Free, Vegan, Vegetarian

Holidays on which Rosalie's Cucina is not available

New Year's Day / Easter / Mother's Day / July 4th / Halloween / Thanksgiving / Christmas Eve / Christmas Day / Super Bowl Sunday

Holidays on Which Rosalie's Charges a Fee of \$1,000.00 to cater

New Year's Eve / Memorial Day / Labor Day / Valentine's Day

Additional Fees Any event that goes beyond 11 PM for any reason \$500.00 Any Event That Starts Before 3 PM \$500.00