

# Rosalie's Cucina Catering

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

## Roasted Vegetable Display 300/600

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

## Fresh Fruit Display 300/600

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 / 5.00

Mini Blue Fin Crab Cakes with Lemon Dill Tartar / 5.75

Grilled Sirloin Skewer, Scallion Pesto / 4.75

Mini Flatbread Pizza Margarita / 3.50

Apple Smoked Bacon-Wrapped Scallops / 5.50

Sausage-Stuffed Mushrooms / 3.75

Mini Caramelized Onions and Goat Cheese Tart / 3.50

Grilled Eggplant Involtini, Basil and Roasted Peppers / 3.75

Grilled Tenderloin Crustini, Horseradish Cream, Pickled Onion / 6.75

Grilled Cheese and Tomato Shooters / 3.75

Lobster Mac and Cheese / 7

Truffle Fries / 3.75

Smoked Bacon Arancini, Arrabiatta Sauce / 4.50

#### Cold Hors d'Oeuvres

Carpaccio Rosemary Crackers with Caper Mayo / 5.25

Garlic-Scented Bruschetta with Roma Tomato and Capers / 3.50

Fresh Mozzarella, Grape Tomatoes, Basil Pesto / 3.75

Fresh Fruit and Mint Infused Honey /3.50

Roasted Garlic Hummus with Olive Oil Crustini / 3.50

Tuna Tartar, Cucumber, Roma Tomatoes, Bell Pepper, Cherry Pepper Aioli / 5.50

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

# Buffet Menu (\$65 / per person)

(Minimum 50 guests / Maximum 200 guests)

# Salads (select two)

Misto Salad, Spring Greens, Rosalie's Vinaigrette, Pine Nuts
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, Pine Nuts

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, Pan-Seared Mahi Mahi, Spinach, Wild Mushrooms, Lemon Butter Sauce, Pine Nuts

Bistecca, Prime Sirloin Carved, Demi-Glace

Pollo Al Marsala. Chicken Marsala

**Costolette**, Rosemary-Rubbed Prime Rib (add \$4 / per person)

Maiale Via, Whole Grain Mustard Crusted Pork Loin

Filetto, Whole Roasted Tenderloin (add \$5 / per person)

Salmone, Pan-Seared Salmon, Olive Oil Braised Tomatoes, Capers, Shallots, Garlic, Balsamic Reduction

# Family Style Menu (\$75 / 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 1.50 / per person)

# Salads (select two)

Misto Salad, Spring Greens, Rosalie's Vinaigrette, Pine Nuts 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 \$4 / per person)

Maiale Via, Whole Grain Mustard-Crusted Pork Loin

Filetto, Whole Roasted Tenderloin (add \$5 / 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)

(\$70/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 \$ 25

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

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#### Sit-Down Plated Dinner Menu

(Minimum 50 guests / Maximum 200 guests)

(\$80/ 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

#### **Costate 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 Packages

## 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 \$40.00 1 hour \$20.00

#### **Beer & Wine Only:**

5 hours: \$30.00 1 hour: \$15.00

#### Cash Bar:

Beer: \$5.00 Each Wine: \$9.00 Each Mixed Drinks: \$10.00 Each

Premium Spirits (this is an add-on to the Classic Bar option)
Add the following spirits to your full-bar package. Price 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 additional to the Classic Bar Package

# Rosalie's Cucina Bar Packages

#### **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, Vicol o Primitivo

## Open Bar:

5 hours \$30.00 1 hour \$15.00

### Beer & Wine Only:

5 hours: \$25.00 1 hour: \$12.50

#### Cash Bar:

Beer: \$5.00 Each Wine: \$8.00 Each Mixed Drinks: \$9.00 Each

Prosecco pours for the entire wedding \$4 per person.

Prosecco by the bottle \$40 per bottle opened.

No bar package can exceed 5 hours.

# **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 \$9.00 per person

Mini Banana Pudding \$4.50 per person

Mixed Mini Dessert Bar \$6.00 per person

Starbucks Coffee & Tea Station: \$3.00 per person

# **Late Night Snacks**

Flatbread Pizza Station \$4.00 per person
French Fries \$3.50 per person
Waffle Fries \$3.50 per person
Fresh Truffle Parmesan Chips \$3.75 per person
Mini Cookies \$4.00 per person
Italian Mac and Cheese \$4.00 per person
Smores Bar Station \$5.00 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 4<sup>th</sup> / 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 per Hour Any Event That Starts Before 3 PM \$500.00 per Hour Open

All private functions must meet a minimum food and beverage cost of \$5,000.00.