

# *Rosalie's Cruisin' Cucina*

## *Catering Menu*

Rosalie's Food truck is part of a professional hospitality group that has been a part of the Finger Lakes hospitality industry since 1996. Rosalie's Cruisin' Cucina is a mobile caterer with the ability to drop off food for events and provide full-service events at any location we can drive up to. The Rosalie's Food Truck specializes in Italian and Mediterranean food. It is our goal to provide fresh authentic food for our guests, much of what we do is cooked from scratch. We can cater most events, graduations, birthday parties, small weddings, bridal showers, holiday parties, family gatherings, barbeques, pharmaceutical events and so much more. We are a casual caterer in which we can provide great service for 25-150 people in a casual setting. If you prefer a larger upscale sit-down meal, please reference our full-service catering company, Rosalie Catering, which is based exclusively at The Sinclair of Skaneateles.

Please feel free to contact us with any questions you may have regarding small events or our food truck services.

Sincerely, Matt Stock  
Executive Chef / Partner

[Matt@rosaliescucina.com](mailto:Matt@rosaliescucina.com)

Food Truck Number (315) ???

All off-site catering subject to a food and beverage minimum of \$3,000.00  
18% Gratuity / 6 % Administration Fee / 8% Tax

### *Hot Appetizers & Starters*

Smoked Bacon Arancini with Arrabiatta Sauce / \$3.50 each

Zucchini Jalapeno Fritters with Dill Cream / \$3.00 each

Sausage-Stuffed Mushrooms / \$3.75 each

Meatball Sliders / \$4.00 each

Deep-Fried Feta with Hot Honey Glaze / \$3.50 each

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### *Cold Appetizers and Starters*

Traditional Bruschetta / \$2.50 each

Goat Cheese & Pear Bruschetta / \$3.75 each

Caprese Skewers / \$3.75 each

Marinated Olives / \$2.50 per person

3 Italian Cheeses and Crackers / \$4.00 per person

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*Buffet \$50 per person*

***Salads (Select 2)***

Caesar Salad

Panzanella Salad

Spinach and Feta Salad

Greek Salad

***Pasta & Starch (Select 2)***

Gnocchi with Onions, Zucchini, Brown Butter and Thyme

Penne with Arrabiatta and Fresh Mozzarella

Truffle Mac and Cheese

Wild Mushrooms with Orzo Pasta, Lemon Butter

Orecchiette with Sausage, Spinach, Garlic Leek Cream

Garlic Mashed Potatoes (add \$1)

Sweet Potato Mash (add \$1)

Angel Hair with Olive Oil, Spinach, Asparagus, Roasted Peppers

Bowtie Pasta with Pancetta, Onions, Peas, Asiago Sauce

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*Proteins and Vegetables (Select 2)*

Greek Grilled Mahi

Dijon Roasted Pork Loin

Prime Rib (add \$5.00 per person)

Rosemary and Roasted Garlic Sirloin

Chicken Milanese

Chicken Cacciatore

Slow-Roasted Pork with Wild Mushroom Demi

Pick Two Vegetables – Green Beans, Zucchini, Carrots, Broccoli, Mixed Veg

*Desserts and Sweets*

Tiramisu / \$4.00 per person

Loaded Cannoli Nachos / \$4.00 per person

Deep-Fried Banana Pudding \$6.00 per person

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## Disposables

Plates, Utensils and Napkins \$3 per person

Water Bottles \$2 per bottle

Serving Tongs and Spoons \$3 each

Chafing Pans and fuel cells \$8 each

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All buffet items will be cooked on site and served off the food truck. If you would like disposable chafing pans, tongs, plates, and napkins, we are happy to provide them for you at the price listed above. The buffet price includes professional staff members in logoed shirts attending the buffet. We will include the chafing pans and utensils if we are staying on property during the event. If we are just dropping off the food, you will require disposable chafing pans and utensils. At the end of the event the staff will package up the chafing pans, clean the buffet table and remove the waste from the buffet table. All serving staff will clear all plates from the table and dispose of the waste. The service staff will attend the room for up to 1 hour after the buffet closes. Once the room is clean of all disposable plates, utensils, and buffet items the staff will leave the event.

Full-length event services are available as needed for an additional cost.

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## *Food truck menu at your home or business*

We would love to come to your business or home and serve our food truck menu.

### **Here are the important details to consider.**

Our truck is 22' long, 8' wide and the height is about 12.'

We weigh about 25,000 lbs.

We require a 50-amp plug for our truck. If that is not an option, we can run on the generator. Please note we will need the generator on during operation to keep our food cold.

We will need a total number of people attending the function 72 hours in advance so we can prep accordingly.

We have a food and beverage minimum of \$3,000.00 that must be met for us to go to a home, private party at a park, or private business.

We can make custom menus specific to your event, additional fees may apply.

Vending for concerts, and or large events may have different considerations and no minimums.

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### **We are not available for events on the following days.**

New Years Day/Easter/ Mother's Day/ Father's Day/ July 4<sup>th</sup>/ Halloween/ Thanksgiving/  
Christmas Eve/ Christmas Day

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### **We charge \$1000.00 extra for the following dates.**

New Years Day / Memorial Day / Labor Day / July 3rd

All off-site catering subject to a food and beverage minimum of \$3,000.00  
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