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

Scan this barcode to begin the booking process with Rosalie's Cucina!

Catering Menu

Hors d'Oeuvres

Displayed Hors d'Oeuvres: 50 People / 100 People

Roasted Vegetable Display 375/725
Assorted Vegetables Marinated, Grilled, and/or Roasted Served with Dipping Sauces
Fresh Fruit Display 375/725
A Waterfall of Fresh Fruit with Yogurt Dipping Sauce
Italian Meats & Cheeses 450/900
Assortment of Domestic & Imported Cheeses, Kalamata Olives, Sliced Meats, Crackers
Bruschetta Bar 350/700
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 / 6.75
Sausage-Stuffed Mushrooms / 4.25
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 / 4.50
Lobster Mac and Cheese / 8
Truffle Fries / 4.00
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 / 4.00
Fresh Fruit and Mint Infused Honey /4.00
Tuna Tartar, Cucumber, Roma Tomatoes, Bell Pepper, Cherry Pepper Aioli / 6.50

Catering Menu

Buffet Menu ($70 / 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 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 $5 / per person)**
Maiale Via, Whole Grain Mustard Crusted Pork Loin
Filetto, Whole Roasted Tenderloin **(add $6 / per person)**
Salmone, Pan-Seared Salmon, Olive Oil Braised Tomatoes, Capers, Shallots, Garlic, Balsamic Reduction

Prices Subject to a 18% gratuity, 7% service fee, 8% NYS Tax

841 West Genesee Street Road, Skaneateles, NY 13152 / 315 685-2200 / www.rosaliescucina.com

Catering Menu

Family Style Menu ($80 / 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 $5 / per person)**
Maiale Via, Whole Grain Mustard-Crusted Pork Loin
Filetto, Whole Roasted Tenderloin **(add $6 / 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 $3 per person)

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Catering Menu

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)*

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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Catering Menu

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

($85/ 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

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Rosalie's Cucina Bar Packages

Classic Bar

Choice of three bottled beers:
Labatt Blue, Blue Moon, Bud Light, Juice Bomb, 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 $45.00

Beer & Wine Only:
5 hours: $30.00

Cash Bar:
Beer: $5.50 Each
Wine: $10.00 Each
Mixed Drinks: $12.00 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: $10.00 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, Juice Bomb, 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 $35.00

Beer & Wine Only:
5 hours: $25.00

Cash Bar:
Beer: $5.50 Each
Wine: $9.00 Each
Mixed Drinks: $10.00 Each

Prosecco pours for the entire wedding $5 per person.

Prosecco by the bottle $50 per bottle opened.

No bar package can exceed 5 hours.

Dessert & Coffee

Chocolate Cake	$9.00 per person
Small Chocolate Cake	$5.00 per person
Cannoli (1 per person)	$3.75 per person
Mini Cookie Bar	$4.00 per person
Tiramisu	$7.00 per person
Small Tiramisu	$5.00 per person
Banana Pudding	$9.00 per person
Mini Banana Pudding	$5.00 per person
Mixed Mini Dessert Bar	$6.50 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

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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

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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 11PM for any reason $500.00 per Hour

Any Event That Starts Before 4PM $500.00 per hour extra

Butler service for bride, groom and parents $400.00

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