

Joe Pace welcomes you to Rosaria!

Whether an intimate gathering, or an event for 100 plus guests, Rosaria offers a unique venue.

Rosaria boasts an elegant Function Room, Private Dining, Contemporary Bar and Patio.

At Rosaria, we combine our knowledge in Cuisine and Professional Staff to customize your event.

Offering exquisite buffets, plated Chef Selections, delightful desserts from our in-house bakery and our extensive wine list makes Rosaria the perfect setting for your special event.



Rosaria

190 Main Street
Saugus, MA 01906
781-558-2759

www.rosariasaugus.com

Brunch Buffet

Available 10:00am – 2:00pm

Prices include freshly brewed regular and decaffeinated coffee, selection of fine teas, Fresh juices and assorted cookies from our in-house bakery.

Brunch

- Assorted breakfast breads from our in-house bakery
- Fresh seasonal fruit salad
- Frittata :(choice of ham & cheese or vegetables & cheese)
- French toast served with warm maple syrup
- Home fried potatoes
- Choice of: Bacon or sausage
- Caesar Salad
- Eggs Benedict (add \$ 6 pp)

Choice of Two Entrées from Entrée Choices*

\$ 36 per person

- Price does not include taxes, gratuity and administration fee.
- Prices are subject to change for parties of fewer than 40 people
- There will be an additional charge of \$6 per person. For an additional Entrée add \$7 per person*



Brunch Enhancements

- | | |
|-------------------------------------|--------------------------|
| Mimosa Bar | (Available upon request) |
| Bellini Bar | (Available upon request) |
| Soda Bar | \$1.50 per person |
| Champagne or Prosecco Toast | \$27 per bottle |
| House Wine (Red or White) Bar | \$27 per bottle |

Additional Enhancements can be found on Enhancement Page.

FULL BAR REQUIRES A \$ 150 BAR FEE

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Lunch Buffet*

Available 11:00am – 2:00pm

Prices include bread and butter, freshly brewed regular and decaffeinated coffee, selection of fine teas, and assorted cookies from our in-house bakery.

Choice of Salad:

Garden Salad

Field greens, English cucumber, grape tomatoes, petals of root vegetables, Italian vinaigrette

Caesar Salad

Romaine lettuce, focaccia croutons, Caesar dressing, shaved parmesan

Choice of Two Entrées from Entrée Choices*

Entrees accompanied with:

- Oven roasted potatoes
- Chef selection of seasonal vegetables

\$ 30 per person

Price does not include taxes, gratuity and administration fee.

Prices are subject to change for parties of fewer than 40 people

There will be an additional charge of \$6 per person. For an additional Entrée add \$7 per person*

*..... Family Style Service is available for an additional cost of \$4 per person during lunch service

Lunch Enhancements

Fruit Salad	\$ 5.00 per person
Mimosa Bar	(Available upon request)
Bellini Bar	(Available upon request)
Soda Bar	\$1.50 per person
Champagne or Prosecco Toast	\$27 per bottle
House Wine (Red or White) Bar	\$27 per bottle

FULL BAR REQUIRES A \$ 150 BAR FEE

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Dinner Buffet*

Available after 3:00pm

Prices include bread and butter, freshly brewed regular and decaffeinated coffee, selection of fine teas, and assorted cookies from our in-house bakery

Choice of Salad:

Garden Salad

Field greens, English cucumber, grape tomatoes, petals of root vegetables, Italian vinaigrette

Caesar Salad

Romaine lettuce, focaccia croutons, Caesar dressing, shaved parmesan

Choice of Two Entrées from Entrée Choices*

Entrees accompanied with:

- Oven roasted potatoes
- Chef selection of seasonal vegetables

\$40 per person

Price does not include taxes, gratuity and administration fee. Prices are subject to change.

For parties of fewer than 40 people there will be an additional charge of \$6 per person.

For an additional Entrée add \$7 per person*

*..... Family Style Service is available for an additional cost of \$6 per person during dinner service

Dinner Enhancements

Fruit Salad	\$ 5.00 per person
Soda Bar	\$1.50 per person
Bellini Bar	(Available upon request)
Champagne or Prosecco Toast	\$27 per bottle
House Wine (Red or White) Bar	\$27 per bottle

Additional Enhancements can be found on Enhancement Page

FULL BAR REQUIRES A \$ 150 BAR FEE

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Entrée Choices for Brunch, Lunch & Dinner:

Penne Pomodoro

Penne pasta in our homemade tomato and basil sauce

Fusilli Bolognese

Fusilli in our own savory beef tomato Sauce

Tortellini Primavera Alfredo

Cheese tortellini with seasonal vegetables tossed in an Alfredo sauce

Four Cheese Ravioli

Cheese ravioli in our homemade tomato and basil sauce

Eggplant Parmesan

Eggplant layered with four cheeses, baked in a tomato basil sauce

Chicken Piccata

Sautéed chicken breast, artichoke hearts,
In a lemon white wine with capers

Chicken Marsala

Chicken medallions sautéed with mushrooms in a marsala wine sauce

Chicken Valdostana

Chicken breast with prosciutto di Parma, fontina and sage sautéed in a white Wine sauce

Sausage, Peppers and Onion

Our homemade sausage roasted with bell peppers and onions

Roasted Pork Loin

Herbed pork loin roasted with Balsamic Vinegar Glaze with mushrooms

***Baked Cod (\$ 8.00 per person)**

Cod topped with herbed bread crumbs

***Roasted Salmon (\$ 8.00 per person)**

Grilled salmon in a lemon sauce

***Sliced Roasted Sirloin (\$12.00 per person upcharge) served with au jus**

Carving Station

Add a carving station to any of our menus

A selection of slow roasted meats and poultry carved and served with the appropriate accompaniments.

Tenderloin of Beef	\$ 18.00 (PP)	Honey Glazed Ham.....	\$ 9.00 (PP)
Pepper-encrusted Sirloin...	\$ 15.00 (PP)	Roasted Turkey Breast...	\$ 9.00 (PP)
Pork Loin.....	\$ 11.00 (PP)		

Seafood Display

Jumbo shrimp, Oysters on the half shell, Clams on the half shell, Jonah Crab Claws, Lobster Tails
(Priced per piece) market price

Antipasto Display

An elegant array of imported Italian meats and cheeses,
Roasted peppers, olives, grilled artichokes and mushrooms,
accompanied by freshly baked breads & bread sticks

\$ 15.00 per person

Cheese & Crackers

An elaborate display of domestic & Italian cheeses
with an assortment of crackers & grapes

\$ 7.00 per person

Reception Hors d' Oeuvres

Prices are per piece ... minimum of 50 pieces

Tomato, Basil and Mozzarella Bruschetta.....	\$1.75 per piece
Jonah Crab Meat Stuffed Mushrooms.....	\$3.00 per piece
Swedish Meatballs.....	\$1.75 per piece
Smoked Salmon Flatbreads.....	\$2.25 per piece
Bacon Wrapped Scallops.....	\$3.25 per piece
Caprese Skewers.....	\$2.00 per piece
Shrimp Cocktail.....	\$3.50 per piece
Mini Crab Cakes.....	\$3.50 per piece
Tuna Tartar.....	\$3.00 per piece
Mini Arancini.....	\$2.00 per piece
Italian Sausages Crostini.....	\$1.75 per piece
Hummus & Lavash Chip	\$1.25 per piece

Dinner - Plated Service – 3 course Dinner

Entrée selections include:

- Choice of House Salad or Caesar Salad,, Bread and Butter
- Homemade Fusilli or Penne: choice of Pomodoro, Bolognese sauce or Alfredo Sauce.
- Chef's selection of seasonal vegetables and oven roasted potatoes.
- Dinner is concluded with coffee/teas and assorted cookies
- **Limit 2 entrée choices per party**

Beef

8 oz Filet Mignon \$ 65

Grilled filet mignon with a mushroom ragout Madeira wine reduction

12 oz New York Sirloin \$ 62

Grilled sirloin steak with au poivre, brandy reduction & green peppercorn

6 oz Filet Mignon & 2 Crabmeat Stuffed Shrimp \$ 69

Grilled filet mignon and baked stuffed jumbo shrimp

Surf & Turf (Market Value)

8 oz filet mignon & butter poached ½ Maine lobster

Short Ribs \$ 52

Braised short ribs in Barolo wine

Seafood

Nova Scotia Salmon \$ 48

Grilled salmon with grain mustard glaze

Crabmeat Stuffed Shrimp \$ 55

Jumbo shrimp stuffed with Fresh Jonah Crab meat

Baked Cod \$ 44

Cod topped with herbed bread crumbs

Veal & Pork

Veal Chop \$ 69

Pan roasted veal loin Chop, Marsala wine reduction & wild mushrooms

Pork Tenderloin \$ 48

Roasted pork tenderloin served with glazed apples & aged balsamic vinegar

Poultry

Chicken Valdostana \$ 39

Chicken Breast with prosciutto di Parma, fontina cheese, sage pan juice wine sauce

Pollo alla Griglia \$ 42

Tuscan style grilled all natural airline chicken brushed with aromatic herbs & garlic

Price does not include taxes, gratuity and administration fee.

Prices are subject to change.

For parties of fewer than 40 people there will be an additional charge of \$6 per person.

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Desserts

The following sweet desserts from our in-house bakery may be added to any of our menus.

Cheese Cake	\$4.95 per person
Tiramisu	\$4.95 per person
Ricotta Pie	\$4.95 per person
Strawberry Shortcake	\$4.95 per person
Chocolate Mousse Cake	\$4.95 per person
Cannoli	\$4.95 per person
Assorted Mini Pastries	\$24/dozen

Special Cakes and Pastries Available Upon Request:

Traditional Cakes

Choice of Gold or Chocolate Cake with choice of White or Chocolate frosting
\$ 3.50 per person

Specialty Cakes

Choice of Strawberry Shortcake, Chocolate Mousse, Peaches & Cream
\$ 4.50 per person

Italian Rum Cake

Italian Sponge Cake with Chocolate Cream and Vanilla Cream
with rum flavor coated with nuts, both whipped cream or white frosting available
\$ 4.95 per person

Our cakes include the traditional decorating and writing.

Note: Customized decorating is an additional charge to be determined by complexity of artwork and writing.

INTERNATIONAL THEME MENU

SPANISH

SPANISH CHOPPED SALAD

Garden tomatoes, cucumber, red onions, yellow peppers, haricot vert beans, romaine, olives, serrano ham crumbles, shaved Manchego cheese, minted lemon vinaigrette

PAELLA

Short grain saffron rice with chicken, chorizo, peas & Spanish spices

GAMBAS AL AJILLO

Sautéed shrimp with garlic chips, EVOO, lemon, sherry and paprika

CARNE ASADA

Grilled chimichurri marinated sliced skirt steak

PATATAS BRAVAS

Spanish style fried potato, dressed with tomato & pepper aioli

General Information

Deposit: A non-refundable, non-transferable deposit of \$500 is required upon signing your contract to confirm your function date. This may be paid in cash, personal check or credit card. Final payment is due 7 business days prior to the function in the form of cash, certified bank check or credit card.

Time Line: Each Function is allotted 4 Hours. Additional hours are subject to a \$250 charge per hour. Use of set up of additional rooms or patio is subject to an additional cost.

Menu Selections: The final menu selections are due 14 days prior to the function date. The final number of guests is due 7 days prior to the function and will be considered a guarantee for which you will be charged. No allowance will be made for any decrease in the number of guests served. Custom designed menus are available upon request.

Pricing: All of our menus are priced per person. Prices are subject to an 18% Gratuity, 6.25% MA State Tax, a .75% Local Tax and 5% Administration Fee. All menu prices and item availability are subject to change without notice.

Food & Beverage Service: All food and beverage requirements must be provided by Rosaria. All events with a bar are subject to a \$150 bar set up fee. The sale and service of alcoholic beverages is strictly regulated by the Massachusetts Alcohol Commission. No beverage of any kind will be permitted to be brought onto the premises by the patron or any guests. For the same reason, no food or beverage may be taken from the premises.* Rosaria reserves the right to limit and control the amount of alcoholic beverages consumed by your guests. Before selecting your menu choices, please inform your event coordinator if anyone in your party has a food allergy. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.* **Desserts from an outside source will be subject to a service charge. Cake cutting fee is \$2 per person.**

Displays, Decorations & Personal Property: All displays and/or decorations proposed by patrons shall be subject to the approval of Rosaria. Rosaria does not permit the affixing of anything to the walls, floors, light fixtures or ceilings of any rooms with materials other than those approved by the event coordinator. Confetti, glitter, bubbles, rice, favors with alcoholic content or candles not in an enclosed container are not allowed in the facility. Any items found to have been damaged and/or stolen from the premises will be replaced by the client. Rosaria shall not be responsible for the damage or loss of any merchandise or articles left on the premises prior to, or following any events.