

Joe Pace welcomes you to

Rosaría!

Whether an intimate gathering or an event for 200 plus guests, we offers a unique venue.

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

Joe Pace combines his knowledge in cuisine and professionalism 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 all of your special occasions.

Room Descriptions

Front Dining Room

Our dining room is an elegant parlor for dinner and cocktails with a beautiful view of the patio's waterfall. This space has a 30 person minimum and can accommodate up to 60 guests.

Private dining room

Our private dining room is the perfect intimate setting for secluded dinner or corporate meetings. Holding up to 32 guests. (Minimum of 16 people)

*minimum of \$1500 food & beverage

Function Room

Accommodating up to 160 guests, this multifunctional space is perfect for all occasions. Special features are: floor to ceiling drapery, private bar, wireless microphone system, 82 inch television- (perfect for a slideshow of all your precious memories,) a customizable dance floor, and a neutral eggshell/ light beige decor that will accentual any decorations you choose for your personal event.

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

Choice of Two Entrées from Entrée Choices*

\$ 40 per person

Price does not include taxes or gratuity. Prices are subject to change. Parties of fewer than 40 people
will be an additional charge of \$6 per person to have the function room.

An additional Entrée will add \$7 per person*

Brunch Enhancements

Soda Bar	\$1.50 per person
Champagne or Prosecco Toast	\$30 per bottle
House Wine (Red or White) Bar	\$30 per bottle

Additions can be found on Enhancement Page

Deluxe Buffet

***Family Style Service is also available**

Tuesday-Friday
11:00am – 2:00pm \$32 per person
After 2pm \$42 per person

Saturday & Sunday
11:00am – 2pm \$36
After 2pm \$42 per person

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

Price does not include taxes or gratuity. Prices are subject to change. A minimum of 40 people is required for buffet. For parties fewer than 40 people there will be an additional charge of \$6 per person for the function room. An additional Entrée will add \$7 per person*

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

Enhancements

Fruit Salad	\$ 5.00 per person
Soda Bar	\$1.50 per person
Champagne or Prosecco Toast	\$30 per bottle
House Wine (Red or White) Bar	\$30 per bottle

Additions can be found on the enhancements page

Entrée Choices

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 Florentine

A lightly breaded chicken cutlet served over a bed of sautéed spinach topped with a lemon white wine cream sauce

Chicken Parmesan

A lightly breaded chicken cutlet with melted mozzarella cheese in our homemade tomato and 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 Involitini

Chicken breast rolled & stuffed

Stuffing Choice: Spinach & Mozzarella Cheese or Prosciutto & Fontina Cheese

Sauce Choice: Piccata, Marsala or White Wine

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

Cod topped with herbed bread crumbs

Roasted Salmon

Grilled salmon in a lemon sauce

***Sliced Roasted Sirloin**

Served with au jus (\$12.00 per person upcharge)

Enhancements

Carving Stations

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 focaccia & bread sticks.....\$ 15.00 per person

Cheese & Olives

An elaborate display of domestic & Italian cheeses, mixed olives, homemade focaccia and assortment of
crackers.....\$10.00 per person

Cheese & Cracker

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

Dinner Plated Service

3 Course Dinner

First Course

Your choice of House Salad or Caesar Salad served with bread and butter

Second Course

Homemade Fusilli or Penne with a choice of Pomodoro, Bolognese or Alfredo Sauce.

Third Course

Choice of Entrée (up to 2 choices)

Listed below served with the chef's selection of Seasonal Vegetables and Oven Roasted Potatoes.

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

Poultry

Chicken Involitini \$ 44

Chicken Breast rolled and stuffed with
prosciutto di Parma, fontina cheese topped
with choice of sauce
(piccata, marsala or white wine)

Pollo alla Griglia \$ 44

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

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

Dinner is concluded with freshly brewed
regular and decaffeinated coffee, selection of
fine teas, and assorted cookies from our in-
house bakery.

Limit 2 entrée choices per party and final count
of each to be given 7 days prior to event

*Price does not include taxes, or gratuity. Prices are subject to change. For parties fewer than
40 people there will be an additional charge of \$6 per person for the function room.*

Desserts

Assorted Mini Pastries from our In-House Bakery	\$24.00 per dozen
Assorted Italian Macaroon cookies from our In-House Bakery	\$18.00 per pound
Limoncello Sorbet Flute	\$9.00 each
Cannoli	\$4.95 each
Chocolate Raspberry Ice Cream Torte	\$9.00 each
Ice Cream Bon Bon-(large)	
Vanilla Ice cream covered in Rich Chocolate plated with drizzled chocolate sauce and whipped cream.	\$8.00 each

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

Ice Cream Bon Bon-(petite) - add to a slice of cake \$4.00 each
Scoop of Vanilla –add to a slice of cake \$3.50 per person

Our cakes include traditional decorating and writing*.

Special Cakes and Pastries Available Upon Request

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

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 a 20% Gratuity, 6.25% MA State Tax, and a .75% Local Tax. 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. 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. Rosaria also requires a signed waiver for all outside products.**

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.

190 Main Street Saugus, MA 01906

rosariarestaurant@comcast.net

www.rosariasaugus.com

(781) 558-2759