

Carne

(Meat)

Half (Serves 8-10) Full (Serves 15-20)

ROASTED PORK MARSALA

Slow roasted pork loin sliced and covered with mushrooms and a marsala wine sauce.

Half\$50.00 Full..... \$85.00

HERB CRUSTED PORK LOIN

Slow roasted pork loin encrusted with rosemary and parmesan and served with a Dijon wine sauce.

Half\$50.00 Full..... \$85.00

BEEF TENDERLOIN

Roasted center-cut beef tenderloin served over mushrooms and onions with a beef demi-glaze and a red wine reduction.

Half Market Price Full..... Market Price

BEEF TENDERLOIN WITH GORGONZOLA SAUCE

Roasted center-cut beef tenderloin served over mushrooms and onions and lightly topped with a gorgonzola cheese sauce.

Half Market Price Full..... Market Price

MEATBALLS

Served with our traditional tomato sauce.

Half/Appx. (20).....\$30.00 Full/Appx. (45)\$60.00

SAUSAGE, PEPPERS AND ONIONS

Sweet and spicy Italian sausage grilled and served with sautéed peppers and onions in a light tomato sauce.

Half\$50.00 Full.....\$75.00

SLICED ROAST BEEF AU JUS

Sliced roast beef in beef broth.

Half\$50.00 Full.....\$75.00

LAMB LOLLIPOPS - *New Item*

Seasoned and roasted racks of lamb, then sliced individually

Half Market Price Full..... Market Price

Pisce

(Fish and Seafood)

Half (Serves 8-10) Full (Serves 15-20)

STUFFED FLOUNDER

Filets of flounder stuffed with crab imperial and drizzled with a white wine lemon butter sauce.

Half\$75.00 Full..... \$125.00

HONEY BALSAMIC ROASTED SALMON

Glazed with honey and balsamic and served over vegetable orzo.

Half\$55.00 Full..... \$95.00

MEDITERRANEAN STYLE ROASTED SALMON

Spinach with capers, diced tomatoes, and fresh basil served over vegetable orzo.

Half\$55.00 Full..... \$95.00

PANKO CRUSTED SALMON

Lightly coated with Panko bread crumbs and roasted lightly brown, served over vegetable orzo.

Half\$55.00 Full..... \$95.00

PANKO CRUSTED SALMON TOPPED WITH CRAB MEAT

Roasted salmon covered with tender crab meat and lightly dusted with Panko, served over vegetable orzo.

Half\$65.00 Full.....\$115.00

STUFFED SHRIMP

Succulent shrimp stuffed with our crab imperial, drizzled with butter and baked to perfection.

Half\$55.00 Full..... \$95.00

LUMP CRAB CAKES

Crab Cakes made from real lump crab meat.

Half\$65.00 Full.....\$110.00

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Contornie Verdure

(Side Dishes and Vegetables)

Half (Serves 8-10) Full (Serves 15-20)

ROASTED POTATOES

Red bliss potatoes roasted and seasoned with rosemary and garlic.

Half\$35.00 Full.....\$55.00

GRILLED ASPARAGUS

Lightly grilled and seasoned with garlic and lemon.

Half\$35.00 Full.....\$55.00

GRILLED ASPARAGUS WRAPPED IN PROSCIUTTO

Lightly grilled and wrapped with ribbons of prosciutto.

Half\$40.00 Full.....\$60.00

STRING BEANS

Sautéed in olive oil and garlic.

Half\$35.00 Full.....\$55.00

STRING BEANS ALA GORGONZOLA

Tender stringbeans with balsamic, gorgonzola cheese and walnuts.

Half\$40.00 Full.....\$60.00

MIXED VEGETABLES

Fresh garden vegetables sautéed in olive oil and garlic.

Half\$40.00 Full.....\$55.00

MACARONI AND CHEESE

Elbow macaroni baked with cheddar and provolone cheese.

Half\$35.00 Full.....\$65.00

MACARONI AND CHEESE ROCCO'S STYLE

With pancetta, smoked bacon, provolone, cheddar and parmesan cheese.

Half\$45.00 Full.....\$75.00

VEGETABLE ORZO

Rice sized pasta sautéed with mixed vegetables.

Half\$35.00 Full.....\$65.00

Dolce

(Desserts)

CHEESECAKES.....\$35.00

Plain, Oreo, Cherry or (Pumpkin- seasonal)

Our Cheesecakes are Homemade

CANNOLI \$35.00 per dozen

Traditional or Chocolate Shell.

MINI CANNOLI..... \$15.00 per dozen

Traditional Shell only.

BROWNIE AND COOKIE TRAY

Combination of Assorted Brownies and Cookies.

Small Tray\$25.00 Large Tray\$50.00

ASSORTED COOKIE TRAY

An assortment of fresh baked cookies.

Small Tray\$25.00 Large Tray\$50.00

GENERAL INFORMATION

All items are prepared on premises with only the highest quality ingredients

We can prepare many items not listed in this menu, ask for details.

24-72 hours notice required for some items.

Sternos, Chafing Racks and Serving Utensils (available upon Request Only).



ITALIAN RESTAURANT

Catering MENU

Welcome to Rocco's, where we believe in old world traditions... using only the best ingredients, and preparing them the old-fashioned way... fresh and simple. From our homemade sauces and cheesecakes, to the imported meats and cheeses, to our brick oven pizzas. We believe only the best will do. Taste the difference... we believe you will.

Mangia! Mangia!

PLYMOUTH MEETING/NORRISTOWN

610.277.3111

Sandwich Trays

CLASSIC SANDWICH TRAYS *Serve 10-12*

Our classic sandwich trays are made with the highest quality ingredients and fresh baked bread. Served on a decorative tray.

DELUXE SANDWICH TRAYS *Serve 10-12*

Any one of our classic sandwich trays plus one large bag of potato chips and your choice of freshly made salad. Garden, Caesar, or Pasta Primavera.

ROCCO'S ULTIMATE SANDWICH TRAYS *Serve 10-12*

Put the final touches on your luncheon by adding a dessert to your Deluxe Sandwich Tray. Choose a combination dessert tray of brownies and mini cannolis, assorted cookies, or a small fruit tray (seasonal).

MIXED HOAGIE TRAY

Six of our famous hoagies cut into 24 pieces. Italian, Turkey, and Roast Beef. Classic\$50.00 Deluxe\$75.00 Ultimate\$95.00

WRAP TRAY

Six jumbo wraps cut into 12 halves. Turkey Club, Italian, and Southwest Chicken. Classic\$50.00 Deluxe\$75.00 Ultimate\$95.00

PANINI TRAY

Six of our panini cut into 12 halves. Ham and Salami, Turkey and Avocado, and Pesto Grilled Chicken. Classic\$50.00 Deluxe\$75.00 Ultimate\$95.00

PHILLY CHEESESTEAK TRAY

Six of our cheesesteaks cut into 12 halves. Served with marinara sauce and fried onions on the side. Classic\$55.00 Deluxe\$80.00 Ultimate\$100.00

PARMESAN TRAYS

Six of our parmesan sandwiches cut into 12 halves. Chicken, Eggplant, and Meatball. Classic\$55.00 Deluxe\$80.00 Ultimate\$100.00

Insalata

(Salads)

Half (Serves 8-10) Full (Serves 15-20)

GARDEN TOSSED SALAD

Mixed greens, tomatoes, carrots, red cabbage, cucumbers and balsamic vinaigrette. Half\$30.00 Full\$45.00

TOMATO CUCUMBER

Tomatoes, cucumbers, red onion, oregano and balsamic vinaigrette. Half\$30.00 Full\$45.00

CAESAR SALAD

Crispy romaine lettuce tossed with creamy Caesar dressing, parmesan cheese and homemade croutons. Half\$30.00 Full\$45.00

TOMATO MOZZARELLA

Tomatoes and fresh mozzarella served over crispy romaine lettuce with fresh basil and balsamic vinaigrette. Half\$30.00 Full\$45.00

TUSCAN

Mixed greens, tomatoes, walnuts, roasted red peppers, cucumbers, gorgonzola cranberries, and fresh mozzarella with balsamic vinaigrette. Half\$40.00 Full\$55.00

SPINACH & ARUGULA

Baby spinach & arugala tossed with a fresh lemon olive oil dressing, topped with cherry tomatoes and shaved parmesan cheese. Half\$40.00 Full\$55.00

PASTA PRIMAVERA

Bowtie Pasta mixed with fresh garden vegetables, and creamy Italian dressing. Half\$30.00 Full\$45.00

ADD CHICKEN

Half\$15.00 Full\$20.00

ADD SHRIMP

Half\$20.00 Full\$25.00

Antipasti

(Starters)

BRUSCHETTA WITH TOMATO AND FRESH BASIL\$30.00

Crostini bread topped with diced tomatoes, red onion, fresh basil and extra virgin olive oil.

CROSTINIchoice of\$45.00

Roasted red pepper with fresh mozzarella.

Sopraffina ricotta fig & prosciutto.

Smoked salmon with goat cheese & capers.

Roasted beef with gorgonzola & caramelized red onion.

TOMATO MOZZARELLA CAPRESE\$40.00

Sliced tomato topped with fresh mozzarella, fresh basil and extra virgin olive oil.

ROCCO'S CLASSIC ANTIPASTOSm.....\$45.00 Lg.....\$75.00

Assorted Italian meats and cheeses mixed with artichokes, roasted red peppers and olives.

VEGETABLE CRUDITE.....Sm.....\$25.00 Lg.....\$45.00

Assorted fresh garden vegetables with ranch dressing for dipping.

SHRIMP COCKTAIL.....Sm.....\$35.00 Lg.....\$70.00

Fresh shrimp peeled, cooked and seasoned served with our homemade cocktail sauce.

CHICKEN WINGS..... 50 for \$45.00

Mild, hot, suicide, honey mustard, or BBQ

CHICKEN TENDERS..... By the dozen/\$15.00

100% all white meat chicken breast tenders served with honey mustard or BBQ dipping sauce.

CHEESE & PEPPERONI TRAY\$60.00

Aged provolone, mozzarella, cheddar, pepper jack, and sliced pepperoni.

ANTIPASTI SKEWERSSm.....\$35.00 Lg.....\$60.00

Cocktail skewers stuck with small bites of meats, cheeses and olives.

Pasta and Sauce

Spaghetti, Penne, Farfalle, Linguini, Fettuccine, Whole Grain Penne

Half (Serves 8-10) Full (Serves 15-20)

MARINARA

Made from hand milled imported tomatoes and fresh basil.

Half\$40.00 Full\$50.00

OLIO

Olive oil, butter, garlic and a touch of cracked red pepper.

Half\$40.00 Full\$50.00

PESTO

Fresh basil, toasted pine nuts, garlic and parmesan.

Half\$45.00 Full\$55.00

PUTTANESCA

Tomato sauce flavored with calamata olives and capers.

Half\$45.00 Full\$55.00

ARRABIATA

Tomato sauce slow cooked with roasted habanero peppers (spicy).

Half\$45.00 Full\$55.00

ALFREDO

Classic cream sauce made with butter and parmesan.

Half\$45.00 Full\$55.00

PORTOFINO

Zesty pink sauce made with prosciutto, caramelized onions and pancetta.

Half\$45.00 Full\$55.00

FLORENTINE

Sundried tomato and spinach in a rustic cream sauce.

Half\$45.00 Full\$55.00

WHITE WINE LEMON BUTTER

Half\$35.00 Full\$45.00

ADD GRILLED CHICKEN OR SAUTÉED VEGETABLES

Half\$15.00 Full\$25.00

ADD GRILLED SHRIMP

Half\$20.00 Full\$30.00

Italian Classics

Half (Serves 8-10) Full (Serves 15-20)

BAKED ZITI

Pasta, mozzarella, ricotta and parmesan cheese baked with tomato sauce. Half\$45.00 Full\$70.00

SAUSAGE, PEPPERS AND ONIONS

Zesty Italian sausage served with sautéed peppers and onions in a light tomato sauce.

Half\$55.00 Full\$75.00

BAKED LASAGNA

Beef, Italian sausage and three cheeses layered then baked and smothered with marinara.

Half\$65.00 Full\$90.00

VEGETABLE LASAGNA

Spinach, eggplant and roasted red peppers baked with three cheeses.

Half\$65.00 Full\$90.00

EGGPLANT ROLLATINI

Lightly breaded eggplant rolled with spinach and three cheeses.

Half\$50.00 Full\$75.00

PASTA ALLA ROCCO

Bowtie pasta tossed with grilled chicken, Italian sausage, and sautéed shrimp in our portofino sauce.

Half\$65.00 Full\$85.00

PASTA MILANO

Bowtie pasta tossed with sundried tomatoes, fresh spinach and grilled chicken in a rustic cream sauce.

Half\$65.00 Full\$85.00

PENNE WITH CHICKEN BROCCOLI ALFREDO

Pasta tossed with grilled chicken and fresh broccoli in a creamy Alfredo sauce.

Half\$65.00 Full\$85.00

EGGPLANT PARMESAN

Fresh eggplant lightly breaded and layered with Italian cheeses

Half\$50.00 Full\$75.00

RAVIOLI

Tender Pasta filled with Italian cheeses and topped with our homemade marinara sauce

Half\$45.00 Full\$70.00

Vitello and Pollo

(Veal and Chicken)

Chicken

Half Pan\$60.00 Full Pan.....\$80.00

Veal

Half Pan ...Market Price Full Pan...Market Price

MARSALA

Chicken or Veal sautéed with mushrooms in a light marsala sauce.

PICATTA

Chicken or Veal sautéed with capers, lemon, butter and white wine.

FRANCESE

Chicken or Veal lightly battered and sautéed in a white wine lemon butter sauce.

PARMESAN

Chicken or Veal lightly breaded and topped with marinara and mozzarella cheese.

PORTOFINO

Chicken or Veal sautéed with prosciutto, caramelized onions and pancetta in a zesty pink sauce.

SALTIMBOCCA

Chicken or Veal stuffed with prosciutto, imported ham, spinach and aged provolone and topped with a light mushroom sauce.

FLORENTINE

Chicken or Veal topped with sundried tomato and spinach in a rustic cream sauce.

ROMAN STYLE

Chicken or veal covered with sauteed bell peppers, onions, prosciutto, in a white wine tomato sauce and finished with capers and fresh basil