

Carne
(Meat)
(Serves approx. 20)
All Items are Market Price

ROASTED PORK TENDERLOIN

Slow roasted pork tenderloins sliced and covered with mushrooms and a maderia wine sauce.

ROASTED PORK TENDERLOIN WITH APPLE CIDER GRAVY

Tender sliced pork smothered with a rosemary apple cider gravy

BEEF TENDERLOIN

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

BEEF TENDERLOIN WITH GORGONZOLA SAUCE

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

SLICED ROAST BEEF AU JUS

Roast beef sliced and ready for you and your guests to dip in our hot Au Jus. Perfect for sandwiches.

LAMB LOLLIPOPS - New Item

Seasoned and roasted racks of lamb, then sliced individually

Pisce
(Serves approx. 20)
All Items are Market Price

PANKO CRUSTED SALMON

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

PANKO CRUSTED SALMON TOPPED WITH CRAB MEAT

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

HONEY BALSAMIC ROASTED SALMON

Glazed with honey and balsamic and served over vegetable orzo.

MEDITERRANEAN STYLE ROASTED SALMON

Roasted salmon on a bed of spinach, capers, tomatoes, and basil with white wine lemon butter sauce.

STUFFED FLOUNDER

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

STUFFED SHRIMP

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

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).

Contornie Verdure
(Side Dishes and Vegetables)
Half (Serves 10-12) Full (Serves 20-25)

ROASTED POTATOES

Red bliss potatoes roasted and seasoned with rosemary and garlic.

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

ROASTED SWEET POTATOES

Oven roasted then finished with butter and a touch of honey.

Half\$45.00 Full.....\$65.00

GRILLED ASPARAGUS (seasonal)

Lightly grilled and seasoned with garlic and lemon.

Half\$45.00 Full.....\$65.00

GRILLED ASPARAGUS WRAPPED IN PROSCIUTTO

Lightly grilled and wrapped with ribbons of prosciutto.

Half\$50.00 Full.....\$70.00

STRING BEANS

Sautéed in olive oil and garlic.

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

STRING BEANS ALA GORGONZOLA

Tender stringbeans with balsamic, gorgonzola cheese and walnuts.

Half\$45.00 Full.....\$65.00

BROCCOLI RABE

Sautéed in olive oil and garlic.

Half\$45.00 Full.....\$65.00

MIXED VEGETABLES

Fresh garden vegetables sautéed in olive oil and garlic.

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

HONEY BALSAMIC ROASTED BRUSSEL SPROUTS

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

HOLIDAY BRUSSEL SPROUTS

Our traditional brussel sprouts cooked with pancetta and dried cranberries.

Half\$45.00 Full.....\$65.00

CAULIFLOWER AL GRATIN

Cauliflower florets, roasted slowly in a white wine, four cheese sauce.

Half\$45.00 Full.....\$65.00

VEGETABLE ORZO

Rice sized pasta sautéed with mixed vegetables.

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

MACARONI AND CHEESE

Elbow macaroni baked with cheddar and provolone cheese.

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

MACARONI AND CHEESE ROCCO'S STYLE

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

Half\$50.00 Full.....\$70.00

Dolce
(Desserts)

CHEESECAKES.....\$45.00

Plain, Oreo, Cherry or (Pumpkin- seasonal)

Our Cheesecakes are Homemade

LIMONCELLO MASCARPONE CAKE.....\$40.00

CANNOLI \$45.00 per dozen

MINI CANNOLI..... \$20.00 per dozen

Traditional Shell only.

BROWNIE AND MINI CANNOLI TRAY

Combination of Assorted Brownies and Small Traditional Shell Cannoli.

Small Tray\$30.00 Large Tray\$60.00

ASSORTED COOKIE TRAY

An assortment of fresh baked cookies.

Small Tray\$25.00 Large Tray\$50.00



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!

COLLEGEVILLE

610.831.0100

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 Salad.

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

Choice of mini cannoli tray, brownie tray, or a combination brownie and mini cannoli tray, or assorted cookie tray.

MIXED HOAGIE TRAY

Six of our famous hoagies cut into 24 pieces. Italian, Turkey, and Roast Beef. Classic\$55.00 Deluxe.....\$85.00 Ultimate\$105.00

WRAP TRAY

Six jumbo wraps cut into 12 halves. Turkey Club, Italian, and Southwest Chicken. Classic\$55.00 Deluxe\$85.00 Ultimate\$105.00

PANINI TRAY

Six of our panini cut into 12 halves. Ham and Salami, Turkey and Avocado, and Pesto Grilled Chicken. Classic\$55.00 Deluxe\$85.00 Ultimate\$105.00

PHILLY CHEESESTEAK TRAY

Six of our cheesesteaks cut into 12 halves. Served with marinara sauce and fried onions on the side. Classic\$60.00 Deluxe\$90.00 Ultimate\$110.00

PARMESAN TRAYS

Six of our parmesan sandwiches cut into 12 halves. Chicken, Eggplant, and Meatball. Classic\$55.00 Deluxe\$85.00 Ultimate\$105.00

Insalata

(Salads)

Half (Serves 10-12) Full (Serves 20-25)

GARDEN TOSSED SALAD

Mixed greens, tomatoes, carrots, red cabbage, cucumbers and balsamic vinaigrette.

Half\$35.00 Full.....\$50.00

CAESAR SALAD

Crispy romaine lettuce tossed with creamy Caesar dressing, parmesan cheese and homemade croutons.

Half\$35.00 Full.....\$50.00

TOMATO MOZZARELLA

Tomatoes and fresh mozzarella served over crispy romaine lettuce with fresh basil and balsamic vinaigrette.

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

TUSCAN

Mixed greens, tomatoes, walnuts, roasted red peppers, cucumbers, gorgonzola cranberries, and fresh mozzarella with balsamic vinaigrette.

Half\$45.00 Full.....\$65.00

SPINACH & ARUGALA

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 SALAD

Bowtie Pasta mixed with fresh garden vegetables, and creamy Italian dressing.

Half\$35.00 Full.....\$50.00

ADD CHICKEN

Half\$15.00 Full.....\$25.00

ADD SHRIMP

Half\$20.00 Full.....\$30.00

Antipasti

(Starters)

BRUSCHETTA WITH TOMATO AND FRESH BASIL.....\$40.00

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

CROSTINIchoice of.....\$50.00

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.....\$50.00

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

ROCCO'S CLASSIC ANTIPASTOSm.....\$40.00 Lg.....\$75.00

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

VEGETABLE CRUDITE.....Sm.....\$30.00 Lg.....\$50.00

Assorted fresh garden vegetables with ranch dressing for dipping.

SHRIMP COCKTAIL.....Sm.....\$45.00 Lg.....\$85.00

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

CHICKEN WINGS..... 40 for \$52.00

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.....\$65.00

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

ANTIPASTI SKEWERS\$70.00

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

Pasta and Sauce

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

Half (Serves 10-12) Full (Serves 20-25)

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\$50.00 Full.....\$65.00

PUTTANESCA

Tomato sauce flavored with calamata olives and capers.

Half\$50.00 Full.....\$65.00

ARRABIATA

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

Half\$50.00 Full.....\$65.00

ALFREDO

Classic cream sauce made with butter and parmesan.

Half\$50.00 Full.....\$65.00

PORTOFINO

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

Half\$55.00 Full.....\$70.00

FLORENTINE

Sundried tomato and spinach in a rustic cream sauce.

Half\$50.00 Full.....\$65.00

WHITE WINE LEMON BUTTER

Half\$40.00 Full.....\$50.00

BOLOGNESE

Hearty, slow-cooked sauce, made with beef, lamb & pork.

Half\$65.00 Full.....\$85.00

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 10-12) Full (Serves 20-25)

MEATBALLS

Half\$40.00 Full.....\$70.00

BAKED ZITI

Pasta, mozzarella, ricotta and parmesan cheese baked with tomato sauce.

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

SAUSAGE, PEPPERS AND ONIONS

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

Half\$55.00 Full.....\$85.00

BAKED LASAGNA

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

Half\$60.00 Full.....\$90.00

EGGPLANT ROLLATINI

Lightly breaded eggplant rolled with spinach and three cheeses.

Half\$50.00 Full.....\$80.00

PASTA ALLA ROCCO

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

Half\$70.00 Full.....\$95.00

PASTA MILANO

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

Half\$65.00 Full.....\$90.00

PENNE WITH CHICKEN BROCCOLI ALFREDO

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

Half\$65.00 Full.....\$90.00

EGGPLANT PARMESAN

Fresh eggplant lightly breaded and layered with Italian cheeses

Half\$50.00 Full.....\$80.00

STUFFED SHELLS

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

Half\$55.00 Full.....\$80.00

Vitello and Pollo

(Veal and Chicken)

Chicken

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

Veal

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

FLORENTINE

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

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.

SALTIMBOCCA

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

Rosemary Dijon

Pan seared chicken or veal in a creamy mustard white wine sauce with spinach and bacon