



PRIVATE EVENTS



Rosanna's IS THE PERFECT DESTINATION
TO HOST YOUR NEXT EVENT.

We have a variety of options to choose from which include private use of either of our upstairs dining rooms or exclusive use of the entire restaurant.





FOOD AND DRINK OFFERINGS

The menus listed are guidelines for creating the perfect spread for your event! Our menu is designed to easily accommodate dietary restrictions of special requests. Pricing may vary based on special items. In addition to the prices below, 8% state tax and 20% gratuity will be added to the final bill.



Cocktail Parties

Perfect for networking events

RECEPTION DISPLAYS

Choose 1

Antipasti

An assortment of artisan Italian cured meat and cheeses, grilled pinsa flatbread, arugula dip

Pickled vegetables

Crispy polenta bites, Sicilian cauliflower

Bruschetta Bar (vg)*

Grilled pinsa flatbread wedges, served with an assortment of

3 different seasonal bruschetta toppings, including classic tomato basil

Meat & Cheese

An assortment of artisan Italian meats and cheeses

Fresh and dried fruits, spiced nuts

Cherry moustarda, house focaccia

COLD SELECTIONS

Choose 2

Roast Cauliflower Crostini | whipped ricotta spread, candied pistachio*

Baby Caprese Skewer | petite mozzarella, basil, baby tomato, balsamic glaze (vg, gf)

'Nduja Crostini | spiced chickpeas, parmesan dust*

Beet Tartare | robiola, potato chip (vg, gf)

Plum and Prosciutto Skewer | crisp sage leaf, toasted hazelnut (gf)

Limoncello Gravlax Bite | mini bagel chip, whipped mascarpone, caperberry

HOT SELECTIONS

Choose 2

Sausage Stuffed Mushrooms | parmesan sausage stuffing, horseradish creme (gf)

Taleggio - Mushroom Panini Bites | house focaccia, onion jam (vg)

Chicken Pesto Meatballs | arrabbiata sauce, balsamic glaze (gf)**

Asparagus Asiago Spears | phyllo wrap, arugula spread (vg)

Salt Cod Fritters | bacca sauce, pickled onions

Italian Beef Skewer | pesto-churri vinaigrette, crisp basil (gf)

*can be made vegan and/or gf

** can be made dairy free

Family Style Dinner

Choose selections from our shareable menu that reflect the occasion! Served with seasonal house salad, house focaccia, extra virgin olive oil & herbed balsamic.

VEGETABLE SELECTIONS

Choose 2

Balsamic Marinated Brussels Sprouts with Toasted Hazelnuts (v, gf)

Grilled Seasonal Vegetables with Balsamic Glaze (v, gf)

Roast Baby Carrots with Sweet Onion Vinaigrette (v, gf)

Calabrian Grilled Green Beans (v, gf)

SIDE DISH SELECTIONS

Choose 2

Parmesan Polenta (vg, gf)

Mushroom Risotto (vg, gf)

Rosemary Roast Potatoes (v, gf)

Pasta Pomodoro (v)

Baked Gnocchi in a Parmesan Cream Sauce

MAIN SELECTIONS

Choose 2

Braised Beef Cheeks | braising sauce, gremolata (gf)

Grilled Marinated Flank Steak | red onion confit, fried parsley (gf)

Chicken Cacciatore | house sausage crumble, shaved parmesan (gf)

Chicken or *Eggplant Parmesan | broiled mozzarella, pomodoro sauce (gf, vg)

Seared Salmon | pesto cream sauce, wilted spinach

Linguini and Clams | spaghetti, garlic parsley butter

Traditional Bolognese | rigatoni, parmesan, extra virgin olive oil*

Vegan "Chik'n "Parm" | plant based "mozz", pomodoro sauce (v)

EXTRAS

1 hr Cocktail Reception | Select one display and two appetizer selections

Selection of 2 Desserts from our Seasonal Menu

Outside Dessert Fee

Coffee and Tea Service

Espresso Beverage Service

HOUSE DESSERTS

Ask to see our current seasonal dessert offerings. Custom cakes and desserts are available for an additional fee.

*can be made vegan and/or gf

** can be made dairy free

Brunch Events

Perfect for showers and afternoon receptions

Bakery Basket

Fresh Fruit & Berries | honey, basil & yogurt dip (vg, gf)

Apple Waffle Fritters | cider glaze, cast iron apples, maple drizzle (vg)

French Style Scrambled Eggs with Herbs (vg, gf)

MAIN SELECTIONS

Choose 2

Hazelnut Mascarpone Stuffed French Toast | fresh berries, maple drizzle (vg)

Italian Patatas Bravas | pesto aioli, shaved parm (gf)

Applewood Sliced Bacon & Maple Sausage (gf)

Classic Breakfast Hash Browns (gf)

Limoncello Gravlax | herb whipped mascarpone, diced tomato

House Made Fennel Sausage Patties (gf)

Buttermilk Pancakes with Warm Blueberry Sauce (vg)

Roast Tomato & Mozzarella Focaccias (vg)

EXTRAS

Espresso Beverage Service

Mimosa & Bloody Mary Bar

"Vodka and Prosecco served with our house bloody mary mix, orange juice,

Peach juice, Fresh berries, hot sauce, tajin salt, olives and celery,

Champs Table

Includes three bottles of prosecco, fresh berries, juices, flutes

Selection of 2 Desserts from our Seasonal Menu

Outside Dessert Fee

HOUSE DESSERTS

Ask to see our current seasonal dessert offerings.

Custom cakes and desserts are available for an additional fee.



BAR PACKAGES

Rosanna's offers a variety of bar packages to suit your needs. Please note that if you do not wish to add a bar package, you may choose to open a tab based on consumption.

• HOUSE BEER & WINE •

Choice of one red and one white may be selected from our curated wine list as well as two beer selections from our rotating list.

• SELECT OPEN BAR •

Includes two red and two white wine selections, two beer selections & well cocktails.

• PREMIUM OPEN BAR •

Includes two red and two white selections, two beer selections & premium spirits for cocktails

• SIGNATURE COCKTAIL ADD-ON •

Design and name your own or choose from one of our house cocktails to further customize your event

PRIVATE EVENT PRICING

The rental fees below include private use of one of our two dining rooms on the second floor and personal staff. Please note both upstairs dining rooms can be reserved together for larger parties or if needed, the entire restaurant.

If selecting one or both of our upstairs dining rooms, stairs are required to access. The first floor dining room with the bar will be available to rent on Saturday afternoons, should you have guests with mobility challenges.

Rental fees are due at the time of booking and are non-refundable.

Minimum spends indicated are exclusive of tax, gratuity and room rental fees.

Private Side Room (2nd Floor)

Capacity: 12-25 guests

Main Dining Room (2nd Floor)

Capacity: 20-40 guests

Main Dining Room (1st Floor)

Capacity: 25 guests for dining room,

EXCLUSIVE USE OF *Rosanna's*

Reserve the entire restaurant for your exclusive use for up to 85 guests.

