



If you don't see it
listed on our menu,
please ask.

We are happy to
customize to suit
your tastes.

ORDER NOW

Chef Craig Levy

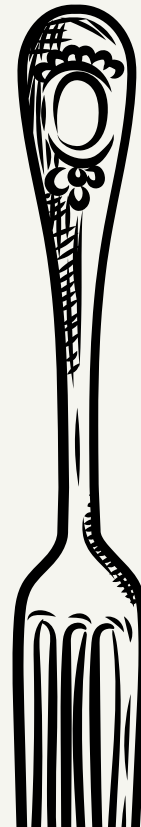
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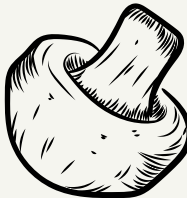
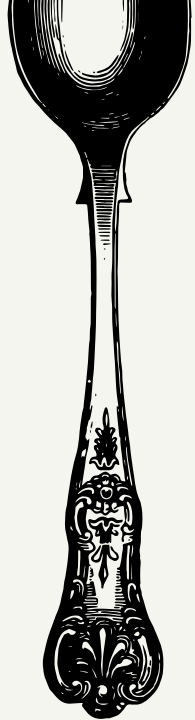
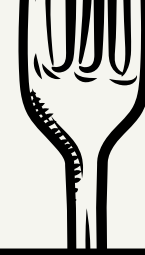


ROCCA

CATERING

CATERING MENU

Dinner Package
Delivery and
Quality Catering



HORS D'OEUVRES

3 for \$9/person, any 5 for \$13/person

- Stuffed Mushrooms herbs, parmigiano, white truffle oil
- Wild Mushroom & Goat Cheese Crostini
- Beet & Goat Cheese Crostini shallot confit, raisin nut bread
- Vegetable Tapenade potato blini
- Spinach Dip in phyllo cup
- Arancini mini rice balls, fresh mozzarella, marinara
- Middle Eastern Potato Cakes tzatziki
- Potato & Gruyere Cheese Tartlets chives & sour cream
- Chilled Seafood Ceviche calamari, scallops, shrimp, lemon juice, corn tortillas
- Chicken or Beef (beef adds \$2pp) Satays chili teriyaki dipping sauce
- Fried Eggplant Rollatini ricotta, roasted garlic, spinach
- Cocktail Franks mustard
- Chicken Parm Bites
- Mixed Vegetable Spring Rolls chipotle aioli

Substitute one of the above with any of the following for an supplement of \$2/person; substitute two for a supplement of \$3.50/person

- Seared Filet Mignon with horseradish on crostini
- Beef Sliders with or without cheese
- Black Bean Cakes avocado crema (vegan)
- Mini Beef Empanadas
- Buffalo Chicken Lollipops blue cheese
- Mini Crab Cake Sliders lemon aioli
- Mini Crab Cakes cucumber and pineapple salsa
- Lobster Salad Rolls brioche buns (MKT\$)
- Tuna Tartare on cucumber 'crostini'
- New Zealand Baby Lamb Chops (add \$5pp) demi glace

SALADS

(priced by full tray, ½ trays available)

- Baby Arugula - pine nuts, granny smith apple, shaved asiago, apple cider vinaigrette \$65
- Chopped - endive, radicchio, romaine, roasted peppers, goat cheese, balsamic vinaigrette \$75
- Vegan Pasta Salad - tomato, cucumber, artichoke, red onion, creamy tahini dressing \$58
- Rocca - mixed greens, tomato, sliced red onion, balsamic vinaigrette \$55
- Taco Salad -romaine, tomato, jalapeño, tortillas, avocado, creamy lime dressing \$60
- Chopped Kale Salad - carrot ginger dressing \$55
- Greek Salad -feta, olives, cucumber, tomato, red onion \$65
- Caesar - romaine, croutons, parmigiano, caesar dressing \$75
- Seafood - shrimp, scallops, calamari, avocado, baby arugula, lemon-mustard vinaigrette \$180
- Summer Asian Slaw - peaches, tahini miso dressing \$64
- Health Salad - broccoli, carrots, cauliflower, raisins, pine nuts, lemon, EVO \$64
- Quinoa Tabouli Salad - tomato, cucumber, red onion, parsley, lemon, EVO \$55
- Orzo Salad - feta, caramelized onion, olives, sun-dried tomato \$58
- Fusilli Pasta Salad - pesto, organic cherry tomatoes, parmigiano \$65

SANDWICH PLATTERS

Select 3 types per dozen ordered; serves ~25, \$105/dozen

Sandwiches are cut into 1/2s or 1/4s depending on the style – one platter will have approximately 36 pieces

- Italian Hero - salami, mortadella, pepperoni, roasted pepper, red wine vinegar, olive oil, mayo
- Roast Beef - baby arugula, red onion, blue cheese, horseradish mayo
- Buffalo Chicken Wrap
- Turkey Club
- Ham & Cheese
- Avocado Ranch Chicken Wrap
- Chicken Caesar Wrap - romaine, caesar dressing, parmigiano
- The Gobbler - smoked turkey, stuffing, cranberry mayo, on Portuguese bread
- The Mexican - marinated chipotle chicken, avocado, jalapeno mayo, grilled tomato, queso fresco
- The Vegetarian - mixed roasted vegetables, fresh mozzarella, balsamic
- Caprese - fresh mozzarella, tomato, basil pesto
- Grilled Chicken Focaccia - tomato, avocado, bacon, swiss, herb mayo
- Cuban Sandwich
- Curry Chicken Salad - baby arugula

PASTA

Full Tray; Inquire for 1/2 tray pricing

- Penne a la Vodka - marinara, cream, parmigiano \$70/tray
- Lasagna - sweet Italian sausage, fresh ricotta, basil pesto, mozzarella \$110
- Cheese Lasagna - fresh ricotta, basil pesto, mozzarella \$95
- Fusilli Traditional Bolognese - pork, veal, beef \$115
- Orecchiette - chicken, sweet Italian sausage, broccoli, garlic, white wine \$100
- Shrimp Scampi - linguine, garlic, EVO \$140
- Mac & Cheese \$85
- Pasta with Butter or Marinara \$75

APPETIZER PLATTERS

Serves ~15

- Classic Cheese Platter - brie, chevre, blue cheese and Vermont cheddar, seasonal fruits, crackers and sliced baguette \$125/platter
- Artisan Cheese Platter - a selection of 4 melt-in-your-mouth artisan cheeses, seasonal preserves (i.e. fig or cherry), Organic Honey, crackers/crostini \$150/platter
- Cold Antipasto - Prosciutto, soppressata, salume, olives, roasted red peppers, marinated artichokes, arugula salad, aged provolone, housemade ricotta, crostini \$140/platter
- Caprese Style Housemade Mozzarella and Organic Tomatoes - basil, balsamic \$85/platter
- Fresh Seasonal Fruit - may include berries, melon, pineapple, citrus \$60/platter
- Mediterranean Platter - hummus, tzatziki, babaganoush, grilled pita, olives, feta \$115/platter
- Crudit  & Housemade Dips -fresh vegetables, hummus and spinach artichoke dip \$80/platter

ENTREES

Full Tray; Inquire for 1/2 tray pricing

- Chicken Milanese - choice of seasonal salad \$120/tray
- Gorgonzola Crusted Filet of Beef - spinach, seasonal mushrooms, garlic crostini \$245
- Salmon Oregonata - spinach, tomato, garlic, white wine, oregano, breadcrumbs \$140
- Chicken Saltimbocca - prosciutto, mozzarella, spinach, marsala wine \$130
- Marinated Sliced Flank Steak - red onion relish, horseradish cream \$160
- Eggplant Parm or Rollatini - fried eggplant, mozzarella, ricotta, marinara \$80
- Chicken Parm - \$130
- Chicken Marsala, Francese or Picatta - \$120
- Chicken Fingers - BBQ or Honey Mustard \$105