

Carne

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

ROASTED PORK TENDERLOIN

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

ROASTED PORK TENDERLOIN WITH APPLE CIDER GRAVY

Tender sliced pork smothered with a rosemary apple cider gravy

BEEF TENDERLOIN

Roasted and sliced whole beef tenderloin with a beef demi-glaze sauce. Add sautéed mushrooms and onions.....\$15

BEEF TENDERLOIN GORGONZOLA

Roasted and sliced whole beef tenderloin with a Gorgonzola cheese sauce. Add sautéed mushrooms and onions.....\$15

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

Seasoned and roasted racks of lamb, then sliced individually

Pisce

(Fish)
(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\$40.00 Full\$60.00

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\$50.00 Full\$70.00

GRILLED ASPARAGUS WRAPPED IN PROSCIUTTO

Lightly grilled and wrapped with ribbons of prosciutto.
Half\$55.00 Full\$75.00

STRING BEANS

Sautéed in olive oil and garlic.
Half\$45.00 Full\$65.00

STRING BEANS ALA GORGONZOLA

Tender string beans with balsamic, gorgonzola cheese and walnuts.
Half\$50.00 Full\$70.00

BROCCOLI RABE

Sautéed in olive oil and garlic.
Half\$50.00 Full\$70.00

MIXED VEGETABLES

Fresh garden vegetables sautéed in olive oil and garlic.
Half\$45.00 Full\$65.00

HONEY BALSAMIC ROASTED BRUSSEL SPROUTS

Half\$45.00 Full\$65.00

HOLIDAY BRUSSEL SPROUTS

Our traditional brussel sprouts cooked with pancetta and dried cranberries.
Half\$55.00 Full\$75.00

CAULIFLOWER AU GRATIN

Cauliflower florets, roasted slowly in a white wine, four cheese sauce.
Half\$50.00 Full\$70.00

VEGETABLE ORZO

Rice-sized pasta sautéed with mixed vegetables.
Half\$40.00 Full\$60.00

MACARONI AND CHEESE

Macaroni baked with cheddar and provolone cheese.
Half\$45.00 Full\$65.00

MACARONI AND CHEESE ROCCO'S STYLE

With pancetta, smoked bacon, provolone, cheddar and parmesan cheese.
Half\$50.00 Full\$70.00

Dolce

(Dessert)

CHEESECAKES (Our cheesecakes are homemade)\$45.00
Plain, Oreo, Cherry or (Pumpkin-Seasonal)

LIMONCELLO MASCARPONE CAKE\$45.00

CANNOLI TRAY (Traditional shell only)\$50.00 per dozen
Add fresh strawberries (Seasonal)\$7.00

MINI CANNOLI TRAY (Chocolate shell only)\$25.00 per dozen
Add fresh strawberries (Seasonal)\$7.00

BROWNIE AND MINI CANNOLI TRAY (Chocolate shell only)
Combination of assorted brownies and mini cannoli.
Small Tray\$35.00 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

November 2024

We now offer a 5% discount on all CASH purchases.

Sandwich Trays

CLASSIC SANDWICH TRAYS Serves 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 Serves 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 Serves 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\$60.00 Deluxe\$95.00 Ultimate\$115.00

WRAP TRAY

Six jumbo wraps cut into 12 halves: Turkey Club, Italian, and Southwest Chicken
Classic\$60.00 Deluxe\$95.00 Ultimate\$115.00

PANINI TRAY

Six of our panini cut into 12 halves: Ham and Salami, Turkey and Avocado, and Pesto Grilled Chicken
Classic\$60.00 Deluxe\$95.00 Ultimate\$115.00

PHILLY CHEESESTEAK TRAY

Six of our cheesesteaks cut into 12 halves and served with marinara sauce and fried onions on the side.
Classic\$75.00 Deluxe\$105.00 Ultimate\$125.00

PARMESAN TRAY

Six of our parmesan sandwiches cut into 12 halves. Chicken, Eggplant, and Meatball
Classic\$65.00 Deluxe\$100.00 Ultimate\$120.00

Insalata

(Salads)

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

GARDEN TOSSED SALAD

Mixed greens, tomatoes, carrots, red cabbage, cucumbers and balsamic vinaigrette
Half\$40.00 Full\$55.00

CAESAR SALAD

Crispy romaine lettuce tossed with creamy Caesar dressing, parmesan cheese and homemade croutons
Half\$40.00 Full\$55.00

TOMATO MOZZARELLA

Tomatoes and fresh mozzarella served over crispy romain lettuce with fresh basil and balsamic vinaigrette
Half\$45.00 Full\$60.00

TUSCAN

Mixed greens, tomatoes, walnuts, roasted red peppers, cucumbers, gorgonzola, cranberries, and fresh mozzarella with balsamic vinaigrette
Half\$50.00 Full\$70.00

SPINACH AND ARUGULA

Baby spinach and arugula tossed with a fresh lemon olive oil dressing, topped with cherry tomatoes and shaved parmesan cheese
Half\$45.00 Full\$60.00

PASTA SALAD

Bowtie pasta mixed with fresh garden vegetables and creamy Italian dressing
Half\$40.00 Full\$55.00

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

CROSTINI\$55.00
Choice of: Roasted red pepper with fresh mozzarella; Sopraffina ricotta, fig and prosciutto; Smoked salmon with goat cheese and capers; Roast beef with gorgonzola and caramelized red onion

TOMATO MOZZARELLA CAPRESE\$50.00
Sliced tomato topped with fresh mozzarella, fresh basil and extra virgin olive oil

ROCCO'S CLASSIC ANTIPASTOSmall \$45.00 | Large \$75.00
Assorted Italian meats and cheeses mixed with artichokes, roasted red peppers and olives.

VEGETABLE CRUDITESmall \$35.00 | Large \$55.00
Assorted fresh garden vegetables with ranch dressing for dipping.

SHRIMP COCKTAILSmall \$45.00 | Large \$85.00
Fresh shrimp peeled, cooked and seasoned, served with our homemade cocktail sauce.

CHICKEN WINGS40 for \$52.00
Mild, hot, suicide, honey mustard, or BBQ

CHICKEN TENDERSBy the dozen/ \$15.00
Chicken Tenders served with honey mustard or BBQ dipping sauce.

CHEESE AND PEPPERONI TRAY\$65.00
Aged provolone, mozzarella, cheddar, pepper jack, and sliced pepperoni

ANTIPASTI SKEWERS\$75.00
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

BLUSH Fresh plum tomato sauce with a touch of cream
Half\$50.00 Full\$65.00

OLIO Olive oil, butter, garlic and a touch of cracked 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 Kalamata 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\$55.00 Full\$70.00

PORTOFINO Zesty pink sauce made with prosciutto, caramelized onions and pancetta
Half\$60.00 Full\$75.00

FLORENTINE Sundried tomato and spinach in a rustic cream sauce
Half\$55.00 Full\$70.00

WHITE WINE LEMON BUTTER
Half\$45.00 Full\$60.00

BOLOGNESE Hearty, slow-cooked sauce made with beef, lamb and pork
Half\$70.00 Full\$85.00

ADD GRILLED CHICKEN OR SAUTEED 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)

MEATBALLS
Half\$45.00 Full\$75.00

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\$60.00 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....\$55.00 Full Pan....\$90.00

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 marinara sauce.

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

CORDON BLEU Lightly breaded cutlets with ham and swiss cheese topped with a honey dijon cream sauce.

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

PARMESAN Chicken or Veal slightly breaded and topped with marinara and mozzarella.

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.