

Carne

(Meat)

Full (Serves 15-20)

All Items are Market Price

ROASTED PORK MARSALA

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

HERB CRUSTED PORK LOIN

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

BEEF TENDERLOIN TIPS

Roasted center-cut beef tenderloin tips served in a mushroom brown gravy.

BEEF TENDERLOIN WITH GORGONZOLA SAUCE

Roasted center-cut beef tenderloin tips served with mushroom brown gravy topped with a gorgonzola cheese.

MEATBALLS

Served with our traditional tomato sauce.

Half (approx. 20)\$45.00 Full (approx. 45)\$75.00

SAUSAGE, PEPPERS AND ONIONS

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

Half\$55.00 Full\$85.00

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.

Half\$55.00 Full\$85.00

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.

HalfMarket Price FullMarket Price

HONEY BALSAMIC ROASTED SALMON

Glazed with honey and balsamic and served over vegetable orzo.

Half\$70.00 Full\$135.00

MEDITERRANEAN STYLE ROASTED SALMON

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

Half\$70.00 Full\$135.00

PANKO CRUSTED SALMON

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

Half\$70.00 Full\$135.00

STUFFED SHRIMP

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

HalfMarket Price FullMarket Price

LUMP CRAB CAKES

Handmade Crab Cakes made from real lump crab meat.

HalfMarket Price FullMarket Price

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\$40.00 Full\$60.00

GRILLED ASPARAGUS WRAPPED IN PROSCIUTTO

Lightly grilled and wrapped with ribbons of prosciutto.

Half\$50.00 Full\$65.00

STRING BEANS

Sautéed in olive oil and garlic.

Half\$40.00 Full\$60.00

STRING BEANS ALA GORGONZOLA

Tender string beans with balsamic, gorgonzola cheese and walnuts.

Half\$45.00 Full\$65.00

MIXED VEGETABLES

Fresh garden vegetables sautéed in olive oil and garlic.

Half\$40.00 Full\$60.00

MACARONI AND CHEESE

Macaroni baked with cheddar and provolone cheese.

Half\$40.00 Full\$65.00

MACARONI AND CHEESE ROCCO'S STYLE

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

Half\$50.00 Full\$75.00

VEGETABLE ORZO

Rice-sized pasta sautéed with mixed vegetables.

Half\$40.00 Full\$65.00

Dolce

(Dessert)

CHEESECAKES (Our cheesecakes are homemade)\$45.00

Plain, Oreo, Cherry or (Pumpkin-Seasonal)

CANNOLI TRAY (Traditional shell only)\$45.00 per dozen

MINI CANNOLI TRAY (Traditional shell only)\$20.00 per dozen

BROWNIE AND COOKIE TRAY

Combination of assorted brownies and cookies

Small Tray\$35.00 Large Tray\$65.00

ASSORTED COOKIE TRAY

An assortment of fresh baked cookies.

Small Tray\$35.00 Large Tray\$65.00

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)

A Service Charge Fee of 3% will be added to all credit card purchases.



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

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

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 Primavera.

ROCCO'S ULTIMATE SANDWICH TRAYS Serves 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\$60.00 Deluxe\$95.00 Ultimate\$120.00

WRAP TRAY

Six jumbo wraps cut into 12 halves: Turkey Club, Italian, and Southwest Chicken.

Classic\$60.00 Deluxe\$95.00 Ultimate\$120.00

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\$120.00

PHILLY CHEESESTEAK TRAY

Six of our cheesesteaks cut into 12 halves and served with marinara sauce and fried onions on the side.

Classic\$70.00 Deluxe\$105.00 Ultimate\$130.00

PARMESAN TRAY

Six of our parmesan sandwiches cut into 12 halves. Chicken, Eggplant, and Meatball.

Classic\$65.00 Deluxe\$100.00 Ultimate\$125.00

Insalata

(Salads)

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

GARDEN TOSSED SALAD

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

Half\$35.00 Full\$50.00

TOMATO CUCUMBER

Tomatoes, cucumbers, red onion, oregano, 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 romain 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\$40.00 Full\$55.00

SPINACH AND ARUGULA

Baby spinach and arugula tossed with a fresh lemon olive oil dressing, topped with cherry tomatoes and shaved parmesan cheese.

Half\$40.00 Full\$55.00

PASTA PRIMAVERA

Pasta mixed with fresh garden vegetables and creamy Italian dressing.

Half\$40.00 Full\$55.00

ADD CHICKEN

Half\$20.00 Full\$25.00

ADD SHRIMP

Half\$25.00 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.

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 \$50.00 | Large \$80.00

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

VEGETABLE CRUDITESmall \$35.00 | Large \$50.00

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 \$60.00

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 SKEWERSSmall \$40.00 | Large \$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 8-10) | Full (Serves 15-20)

MARINARA Made from hand milled imported tomatoes and fresh basil

Half\$40.00 Full\$60.00

OLIO Olive oil, butter, garlic and a touch of cracked pepper

Half\$45.00 Full\$60.00

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\$50.00 Full\$65.00

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

Half\$50.00 Full\$65.00

FLORENTINE Sundried tomato and spinach in a rustic cream sauce

Half\$50.00 Full\$65.00

WHITE WINE LEMON BUTTER

Half\$50.00 Full\$65.00

ADD GRILLED CHICKEN OR SAUTEED VEGETABLES

Half\$20.00 Full\$30.00

ADD GRILLED SHRIMP

Half\$25.00 Full\$35.00

Italian Classics

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

BAKED ZITI

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

Half\$50.00 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\$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\$65.00 Full\$85.00

PASTA ALLA ROCCO

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

Half\$70.00 Full\$90.00

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\$65.00 Full\$85.00

RAVIOLI

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....\$65.00 Full Pan....\$90.00

VEAL

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

MARSALA Chicken or Veal sautéed with mushrooms in a light marinara 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 slightly breaded and topped with marinara and mozzarella.

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 sautéed bell peppers, onions, prosciutto, in a white wine tomato sauce and finished with capers and fresh basil.