

## Ordering Information

- To place an order for delivery or to request information please call 410 675 9300 or fax 410 675 9301
- Forty-eight (48) hours notice is required for most orders. The minimum catering order amount is \$95.00.
- Local delivery is available; charge may apply based on distance of delivery.
- Orders taken without advance notification are subject to additional charges.
- Gratuity is not included for delivery persons.
- A deposit of 25% may be required on any order. Orders must be cancelled twenty-four (24) hours before the day of the scheduled delivery to avoid charges.
- We would be happy to work with you to customize menu items for your event.

### **Downtown**

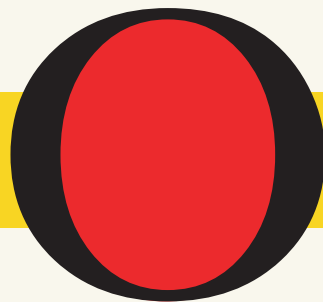
300 E. Lombard St. Baltimore Maryland 21202  
410 244 1885 - F 410 244 1886

### **Canton**

2819 O'Donnell St. Baltimore Maryland 21224  
410 675 9300 - F 410 675 9301

[www.rosinagourmet.com](http://www.rosinagourmet.com)





rosina gourmet

*Catering Menu & Ordering Information*

## Rosina's Gourmet Sandwiches

Sandwiches served on freshly baked breads and served with a side of chips \$7.59

Our sandwiches can also be served as *wraps*.

**Traditional Italian** - Mortadella, capicola, prosciuttini, salami and provolone with red onion, lettuce and tomato on an Italian ciabatta sub roll

**Mediterranean Chicken** - Marinated, roasted boneless, skinless, breast with roasted red peppers, goat cheese and homemade red pepper mayo on a crispy baguette

**House Roasted Beef** - Choice beef, rubbed with our special blend of herbs and spices and roasted to perfection, served with red onion and horseradish mayo on a hearty marble rye bread

**Basil Pesto Chicken** - Oven roasted, marinated chicken breast tossed with our creamy basil pesto on a crispy baguette, topped with fresh watercress

**Rosina's Tuna Salad** - Solid white albacore with imported capers and kalamata olives on top of a seeded wheat roll, topped with fresh spinach

**Smoked Turkey** - Boar's Head Hickory Smoked Turkey and Jarlsberg Swiss with our homemade basil mayo, fresh leaf spinach and roasted red peppers on a foccacia roll

**Roasted Parma Ham and Fresh Mozzarella** - Roasted ham served with fresh sliced mozzarella, tomato and extra virgin olive oil on an Italian ciabatta sub roll

*These are just a few of our wonderful sandwiches - other breads and rolls are available.*

## Rosina's Croissant Sandwiches

Fresh baked French croissant sandwiches served with a side of Chef's pasta salad of the day \$8.99

## Rosina's Petite Sandwiches

Includes (2) sandwiches per person on assorted, freshly-baked petite rolls served with a side of chips \$7.59

## Rosina's Bag Lunch

Includes your choice of sandwich, fresh whole fruit or chips, large cookie and soft drink or bottled water - comes in a white petite shopping bag - very fancy! \$11.59

## Beverages

Coke, Diet Coke, Sprite, gourmet bottled tea, bottled water, root beer, ginger ale, juices, other assorted bottled soft drinks and the finest *coffee*.

## Salads

**Classic Caesar** - Romaine lettuce, generously topped with grated Parmesan and our homemade herb croutons and caesar dressing \$6.99

**Chef's Salad** - Romaine lettuce, Italian meats and cheeses, black olives, pepperoncini, tomato and more served with our creamy Parmesan dressing \$8.99

**Mixed Field Greens** - Mesclun with toasted walnuts and Gorgonzola, tossed with a balsamic vinaigrette \$6.99

**Greek Garden Salad** - Thinly shredded Romaine lettuce topped with kalamata olives, scallions, fresh dill and feta in a red wine vinaigrette \$6.99

**Low Fat Italian Pasta With Garden Vegetables** - Rotini pasta tossed with zucchini, carrot, bell pepper, and tomato with red wine vinegar and fresh lemon \$6.99

**Fresh Mozzarella Salad** - Fresh mozzarella and ripe plum tomatoes attractively arranged on greens and topped with fresh basil, cracked pepper and extra virgin olive oil \$7.99

**Pesto Pasta Salad** - Farfalle pasta cooked al dente and tossed with our house made creamy basil pesto, sun dried tomatoes and toasted pine nuts \$7.99

**Italian Pasta Salad** - Rotini pasta with julienned Genoa salami, green bell pepper and fresh tomato in a red wine and Parmesan vinaigrette \$6.99

**Southwest Pasta Salad** - Penne pasta with corn, black beans, red onion and red and green bell peppers tossed in a lime vinaigrette \$7.99

**Grilled Veggy Pasta Salad** - Fusilli pasta with grilled eggplant, zucchini, carrot, red pepper and more tossed with our home-made balsamic vinaigrette and fresh herbs \$7.99

## Specially Displays / Platters

**Italian Meat and Cheese Display** - Smoked turkey, roast beef, salami, prosciuttini or capicola and provolone cheese served with our homemade Italian pasta salad, olive salad and traditional accompaniments, breads and rolls \$12.49

**Fresh Fruit and Cheese Display** - Seasonal fresh fruit and an assortment of fontina, Gorgonzola, chevre, aged cheddar and fresh mozzarella and more, served with baguette and assorted crackers - Small serves up to 15 people / Large serves up to 25 people \$59 / \$99

**Fresh Fruit Display** - An array of seasonal fresh fruits and berries served with a chocolate dipping sauce - Small serves up to 15 people / Large serves up to 25 people \$49 / \$69

**Italian Antipasto Display** - An arrangement of Mediterranean roasted vegetables, fruit, nuts, Italian meats, cheeses, olives and more - also includes sliced baguette - Small serves up to 15 people / Large serves up to 25 people \$69 / \$119

**Hot Spinach and Artichoke Dip** - Sautéed fresh baby spinach, roasted artichoke hearts and Parmesan make this favorite vegetarian dip a favorite, includes sliced baguette and crackers - Serves up to 15 people \$59

**Seasonal Vegetable Display** - An abundant arrangement of fresh seasonal vegetables served with creamy red pepper dip - Small serves up to 15 people / Large serves up to 25 people \$49 / \$69

**Beef Tenderloin Display** - A whole tenderloin pressed with black pepper corns and oven roasted to perfection with horseradish aioli, assorted bread and rolls and an attractive vegetable garnish of lettuce, tomato, pickles and more - Serves up to 16 people \$199

**Hot Crab Dip** - Hot, creamy crab dip topped with cheddar cheese, served with sliced baguette and water crackers - Serves up to 15 people \$69

## Dessert

**Assorted Cookie Tray** - A variety of tasty homemade cookies garnished with fresh fruit and dusted with powdered sugar \$2.29

**Gourmet Pound Cake** - Homemade pound cake with fresh strawberries, vanilla, lemon or lemon-poppy \$2.79

**Petite Cannoli Tray** - Mini cannoli with traditional or chocolate \$2.99

**Homemade Brownies** - Dark cocoa and gourmet ingredients make these brownies irresistible \$2.99

**Dessert Bars** - Homemade lemon, raspberry, cheesecake and other bars garnished with fresh berries \$2.99

*Ask about other desserts not listed on the menu.*

## Breakfast Selections

**Scones and Muffins** - An attractive display of assorted freshly baked scones and muffins served with jams and preserves and butter \$3.29

**French Pastry** - Traditional French pastries such as croissant, apple turnover, palmier, pain aux raisins and chocolate croissant served with unsalted butter \$3.49

**Bagels** - Freshly baked bagels sliced and ready for cream cheese, butter and a variety of jellies and jams \$2.99

**Upscale Bagel Presentation** - Freshly baked bagels served with smoked salmon, smoked trout, goat's milk cheese, capers, onion, tomato, mozzarella cheese and more \$4.99

**Bottled Juices** - Apple, orange, grapefruit, cranberry and others

## Hot Items

Hot items include a side garden salad and Italian bread and butter.

**Baked Penne Pasta** - Imported penne pasta cooked al dente, combined with our house tomato sauce and ricotta topped with mozzarella \$9.99

**Traditional Lasagna** - Layers of our homemade meat sauce, ricotta and fresh lasagna pasta topped with mozzarella \$9.99

**Florentine Lasagna** - Blend of fresh spinach with ricotta, layered with lasagna pasta and a tasty white sauce and topped with mozzarella \$10.99

**Chicken Parmigiana** - Boneless, skinless chicken breast fried with our special homemade breadcrumbs, layered with tomato sauce and provolone and baked golden brown \$11.99

**Chicken with white wine** - Boneless, skinless chicken breast sautéed with white wine, black olives and pepperoncini served with a steamed vegetable medley and herb roasted potatoes \$12.99

## Hours D'Oeuvres Priced Per 50 Pieces

I Petite Maryland jumbo lump crab cakes / Button-sized crab imperial-stuffed cremini mushrooms \$129.00

II Bruschetta - Grilled sliced French bread topped with green and black tapenade, roasted peppers, Tuscan bean puree, goat cheese or eggplant caponata and more \$79.00

*Ask about our French Croissant Sandwiches served with our Chef's pasta salad of the day.*