



Rossi Cuisine

Catering Menu

Breakfast * Lunch * Dinner * Desserts



One of our main philosophies is that healthy, beautiful food be available for take out as well as for full service catering. All of our food is made fresh, per your order. We also have full-service staff and equipment available, our Event Planner will be glad to help with any of your catering needs.

****Vegetarian, vegan and other dietary options available upon request****

724-462-1619

www.rossicuisine.com

chef@rossicuisine.com

BREAKFAST

GF=Gluten Free / V=Vegan

Check out our healthy options and alternatives to your standard Corporate breakfast

Executive Breakfast	Petite pastries for example: Breakfast breaks, raspberry palmeir, cinnamon cruffin, vanilla raisin swirl, caramel apple danish, multi-grain croissants (35 pcs, feeds 14-18) \$65
Bagel Tray	Assorted bagels served with cream cheese (order by the dozen) \$35
Top Your Bagel Platter	Sliced tomatoes, cucumbers and swiss cheese (feeds 10-12) \$14 GF, V
Smoked Carrot "Lox" Platter	Shaved smoked carrots, whipped tofu, lemons, red onion, capers, kalamata olives with bagels (feeds 14-18) \$35 V
Smoked Salmon Tray	Garnished with capers, red onion slices, lemons and kalamata olives (feeds 10-12) \$85 GF
Smoked Fish Platter	Nova, BBQ salmon, whitefish salad, jumbo whitefish, creamed herring, cream cheese, tomatoes, onions, cucumber, kalamata olives, swiss cheese, bagels, pumpernickel (feeds 10-15) \$150
Deep Dish Quiche	Choice of: gruyere and shallots OR classic lorraine OR mushroom, broccoli and cheddar OR spinach and goat cheese (12 slices, delivered hot) \$37
Individual Quiches	Choice of: gruyere and shallots OR classic lorraine OR mushroom, broccoli and cheddar OR spinach and goat cheese (order by the dozen, per kind. delivered hot) \$43/per dozen
Frittata	Choice of: broccoli, mushroom, tomato and cheddar OR ham and Gruyere. Delivered hot in a half pan (feeds 14-18) \$33 GF
French Toast Souffle	Choice of seasonal mixed berries OR banana chocolate (order by the dozen, serve at room temp) \$43
Roasted Spring Platter	Asparagus, grilled endive, tomato concasses, dijon dressing, quinoa crunch (feeds 14-18) \$60
Sliced Fruit Platter	Strawberries, melons, pineapple, grapes, kiwi, mango and oranges (feeds 20-25) \$75 GF, V
Fruit Kabob Tray	Pineapples, melons and strawberries with honey-orange yogurt sauce (20 kabobs) \$50 GF
Avocado Lentil Parfait	Avocado, lentils, tomatoes and cumin sea salt (order by the dozen) \$55 GF, V
Granola Berry Parfait	Greek Yogurt, handmade granola, fresh seasonal berries (order by the dozen) \$30 GF
Greek Yogurt Bar	Homemade granola, fresh strawberries, honey and greek yogurt (feeds 10-12) \$30
Breakfast Breads	Choice of apple cinnamon streusel OR ginger peach OR blueberry cobbler OR lemon poppyseed (each loaf sliced into 8 pcs) \$10 each
Breakfast Sides	Bacon, sausage, ham, chicken apple sausage (order by portion) \$3
Fresh Squeezed OJ	One gallon (16-20 portions) \$25 GF, V
Locally Roasted Coffee and Tazo Tea Service	A disposable urn of 60 cups (6 oz) of regular coffee, decaf coffee or hot water for tea. Includes cream and various sweeteners \$50
Almond Milk OR Oat Milk	A healthy alternative to cream \$7 GF, V



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SANDWICH

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Minimal 6 of any one selection. Add \$3.50 to make a BOXED LUNCH which includes dijon potato salad OR potato chips AND cookies OR seasonal fruit.

Roast Beef	Sautéed mushrooms and scallions, aged cheddar, horseradish Chantilly on brioche. \$10
Big Italian	Prosciutto, ham, soppressata, sweet peppers, asiago, romaine leaves, olive spread on a baguette. \$9
Chargrilled Chicken	Boursin cheese, avocado, dijon mustard, arugula, barrel-aged vinegar on a roll \$9
Chicken Caesar Wrap	Romaine, caesar dressing, shaved parmesan cheese in a spinach wrap. \$8
Chicken Salad	Lemon-tarragon mayo and lettuce on a multi-grain bread. \$9
Chicken Katsu Nori Wrap	Baby greens, pickled red onions, brown rice and radishes. \$9 GF
Turkey Dijon	Turkey breast, cranberry aioli, chopped romaine, shaved cucumbers, dijon mustard on a roll. \$9
Smoked Turkey	Turkey breast, brie, fresh spinach and cranberry mayo in a spinach wrap. \$9
Miso Glazed Salmon Nori Wrap	Brown rice, pickled cabbage, greens, carrots and scallions. \$ 10
Cherrywood-Smoked BBQ Salmon	Boursin cheese, shaved cucumbers on a sliced pumpernickel. \$10
Tuna Niçoise	Albacore tuna, EVOO, romaine leaves, parmesan dressing on a roll. \$9
Eggplant Caponata	Goat cheese, arugula on a multigrain roll. \$8
Broccoli Rabe	Sautéed broccoli rabe, asiago cheese, roasted peppers on a baguette. \$7
Caprese	Fresh Mozzarella, tomato, basil pesto, arugula on a baguette. \$8
Banh Mi	Marinated seared tofu, pickled carrots, pickled daikon, cucumbers, cilantro, browned garlic sriracha aioli on a baguette. \$8
Grilled Seitan	Sliced avocado, lettuce, tomato, grilled seitan on ciabatta. \$9
Roasted Carrot Pastrami	Smoked tofu, roasted carrot pastrami, grainy dijon, spinach on a baguette. \$9
Cauliflower Steak	Grilled cauliflower, caramelized shallot jam, spinach, pickled purple cabbage, roasted red pepper pesto on focaccia. \$9
Falafel Pita	Cucumbers, tomato salad, pickled cabbage, turnips, tahini in a pita. \$8
Mixed Sandwich Platter	Pick any three sandwiches (24 pieces). \$60



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BOXED MEALS

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Minimal 6 of any one selection. Boxed meals includes the entrée, roll with butter AND cookies OR seasonal fruit.

Chicken Shawarma	Roasted eggplant, hummus, tahini dressing, harissa yogurt, tomatoes, cucumbers, red onions, kalamata olives, pita pocket (GF w/o pita) \$14
Mushroom Shawarma	Wild forest mushrooms, roasted eggplant, hummus, tahini dressing, harissa yogurt, tomatoes, cucumbers, red onions, kalamata olives, pita pocket (GF w/o pita) \$14
Grilled Chicken	Honey-soy dressed vegetables and sesame noodles. \$13
Chicken Caesar Salad	Romaine lettuce, grated locatelli cheese, croutons, anchovies on the side. \$12
Panko-Crusted Chicken	Tomato relish, arugula pesto, greens, seasonal vegetables. \$13
Southwest Chicken Salad	Black beans, roasted corn, rice, red peppers, avocado, tomatoes, green goddess dressing, mixed greens, corn tortilla strips. \$13 GF
Grilled Turkey Breast	Herb-crusted turkey, onion confit, mango salsa, roasted potatoes, vinaigrette. \$14 GF
Turkey Cobb	Carved turkey breast with bacon, tomato, black olives, gorgonzola served with mixed greens and citrus vinaigrette. \$14 GF
Steak Salad	Watercress, lime, jalapenos, pickled daikon, carrots. \$14
Grilled London Broil	Roasted potatoes vinaigrette with mixed lettuces. \$14 GF
Mezza Platter	Hummus, roasted eggplant spread. Stuffed grape leaves, feta cheese, olives and pita. \$12
Kale Salad	Apples, blueberries, toasted quinoa, sunflower seeds, shaved manchego cheese, vinaigrette. \$12
Sesame Crusted Tuna	Avocado, oranges, mixed greens, carrots, ginger dressing. \$15 GF
Cherrywood-Smoked BBQ Salmon	Smoked in-house with cucumber yogurt salad. \$15 GF
Salmon Niçoise Salad	Roasted potatoes, string beans, peppers, niçoise olives, mesclun lettuces, lemon dill dressing. \$17 GF
Ahi Tuna Niçoise Salad	Roasted potatoes, string beans, peppers, niçoise olives, mesclun lettuces, lemon dill dressing. \$20 GF



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SALADS & SIDES

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Small feeds 10-14 people

Large feeds 18-22 people

Orchard	Mixed lettuces, granny smith apples, walnuts, sundried cranberries, cider vinaigrette. sm \$30, lg \$55 GF, V
Strawberry Gorgonzola	Arugula, fennel, honey-crusted walnuts, strawberries, gorgonzola, champagne tarragon vinaigrette. sm \$35, lg \$65 GF
Kale	Apples, shaved manchego, sunflower seeds, pomegranate vinaigrette. sm \$35, lg \$65 GF, V
Spinach	Blueberries, butternut squash, quinoa, hazelnuts, vinaigrette. sm \$35, lg \$65 GF, V
Harvest	Mixed lettuces, seasonal vegetables, balsamic vinaigrette. sm \$35, lg \$65 GF, V
Beets and Chevre	Field greens, roasted beets, chevre, citrus vinaigrette. sm \$35, lg \$65 GF, V
Caesar	Romaine lettuce, locatelli cheese, sourdough croutons, anchovies on the side. sm \$30, lg \$55 GF, V
Greek	Peppers, kalamata olives, feta, tomato, cucumbers, lemon, olive oil. sm \$35, lg \$65 GF
Israeli	Tomatoes, cucumbers, chickpeas, fresh mint, parsley, lemon, olive oil. sm \$30, lg \$55 GF
Shaved Brussel Sprouts	Carrots, chopped almonds, lemon. sm \$35, lg \$65 GF, V
Cole Slaw	Traditional hand-cut creamy cole slaw. sm \$20, lg \$35 GF
Lime Cilantro Slaw	Thinly shredded cabbage, carrots, lime vinaigrette. sm \$20, lg \$35 GF, V
Grilled Vegetables	Eggplant, squash, peppers, portobello, yams, zucchini, red onion, herbs. sm \$35, lg \$65 GF, V
Corn & Black Bean	Toasted cummin, scallions, red pepper, lime dressing. sm \$35, lg \$65 GF, V
Tuscan Pasta Salad	Chickpeas, olives, tomatoes, ricotta salata, olive oil, farfalle pasta. sm \$35, lg \$65
Mediterranean Pasta Salad	Eggplant, mushrooms, zucchini, tomatoes, red peppers, locatelli cheese, penne pasta. sm \$30, lg \$55
Thai Noodle Salad	Thin ramen noodles, matchstick vegetables, sesame dressing. sm \$35, lg \$65
Multigrain Salad	Red rice, amaranth, split peas, whole grain brown rice, carrots, sunflower seeds, arugula, lemon olive oil. sm \$45, lg \$85 GF, V
Saffron Couscous Salad	Almonds, carrots, celery, currants. sm \$40, lg \$75 V
Sweet Potato Salad	Celery, tomatoes, grainy mustard vinaigrette. sm \$30, lg \$55 V
Roasted Potatoes Vinaigrette	Roasted red bliss potatoes, celery, scallions, parsley, sea salt, vinaigrette. sm \$25, lg \$45 GF, V
Dijon Potato Salad	Classic potato salad with mayo, sour cream, dill, dijon mustard. sm \$25, lg \$45 GF
Hand Fried Potato Crisps	Sprinkled with truffle sea salt (feeds 20-25). \$35 GF, V
Rolls & Butter	Order by the dozen. \$15
Protein Add-on	\$5 per portion. Minimum 5 portions - Grilled chicken, flank steak, grilled shrimp, grilled salmon OR marinated tofu



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HORS D'OEUVRE

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Each platter feeds 18-25

Provencal Grill	Chicken dijonnaise; eggplant, chevre, sundried tomato rollups; BBQ salmon en crouste. \$125
Antipasto Misto	Prosciutto, soppressata, caprese skewers with ciliengini, ricotta salata, fontina, dry cured olives, melons and italian breads. \$150
Meat Board	Italian meats, mozzarella, salmon rillettes, olives, cornichons, dijon mustard, sliced baguettes. \$150
Bruschetta Taster	Tomato-basil, eggplant caponata, white bean tapenade, croutes. \$40
Mezze Platter	Hummus, roasted eggplant spread, cucubmer-labne, moroccan carrots, kalamata olives, stuffed grape leaves, marinated halloumi cheese, pita. \$125
Falafel Platter	Tahini sauce (50 falafel). \$40 GF, V
Local & Specialty Chesses	Fresh fruit, honey, nuts, crackers (gluten free crackers available upon request) \$155
Spanish Tapas Platter	Manchego and goat cheeses, grilled chorizo banderillos, serrano ham, spinach and potato tortilla canapes, artichoke mousse, flat bread. \$150
Zen Garden	Tofu marinated in ponzu sauce, spinach bundles with sesame seeds, edamame hummus, rice crackers. \$85 GF, V
Pan Asian Platter	Steak satay (24); sesame chicken (24); lime cilantro shrimp (24) with curry dipping sauce. \$130 GF
Indochine Platter	Lemongrass beef summer rolls; thai chicken brochettes; pan fried vegetables dumplings with black vinegar (75 pcs). \$130
Classic Shrimp Cocktail	Zesty homemade cocktail sauce, fresh lemons (5-pound portion). \$150
Nori Wrap Platter	Chicken katsu; miso-glazed salmon; crispy portobello mushrooms with wasabi aioli sauce, pickled ginger (60 pcs). \$140
Open-Faced Canapes	Smoked turkey and brie; ham, cheddar and apples; scotch salmon with capers' chevre with sun-dried cherry compote (40 canapes). 80
Cocktail Sandwiches	London broil; grilled chicken; eggplant caponata (54 mini sandwiches). \$125
Vegan Cocktail Sandwiches	Carrot pastrami; eggplant caponata; cauliflower steak (54 mini sandwiches). \$125 V
Baked Brie en Croute	Cranberries, caramelized apples with sliced baguette (requires heating). \$60
Mosaic Brie	Slivered almonds, sun-dried apricots, cherries, cranberries with slived baguette (served room temp. GF without the baguette). \$55
Guacamole & Salsa	Homemade, includes corn tortilla chips. \$35 GF, V
Crudit� & Seasonal Dips	Carrots, celery, grape tomatoes, red and golden peppers, cucumbers, broccoli, cauliflower. \$75 GF
Hummus & Pita	Soft and crispy pita chips (GF crackers available upon request). \$35 V



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Room Temperature

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Served at room temperature. Each tray feeds 12-14 people

Chicken Shawarma	Roasted eggplant, hummus, tahini dressing, harissa yogurt, red onions, tomatoes, cucumbers, kalamata olives and pita pockets (GF w/o pita). \$ 125
Roasted Mushroom Shawarma	Wild forest mushrooms, roasted eggplant, hummus, tahini dressing, harissa yogurt, red onions, tomatoes, cucumbers, kalamata olives and pita pockets (GF w/o pita). \$125
Chicken Honey Soy	Grilled chicken, honey-soy dressed vegetables and sesame noodles. \$115
Chicken Caesar	Romaine lettuce, grated locatelli cheese, croutons with anchovies on the side. \$100
Panko-Crusted Chicken	Tomato relish, arugula pesto on the side. \$65
Southwest Chicken Salad	Black beans, roasted corn, rice, red peppers, avocado, tomatoes, green goddess dressing, mixed greens, corn tortilla strips. \$115 GF
Grilled Turkey Breast	Herb-crusted turkey, onion confit, mango salsa, roasted potatoes, vinaigrette. \$130 GF
Turkey Cobb	Carved turkey breast with bacon, tomato, black olives and gorgonzola over mixed greens with citrus vinaigrette. \$160 GF
Beef Tenderloin	Grilled mushrooms, onion crisps, choice of; horseradish cream OR cabinet demi glaze (served hot or requires heating). \$175
Steak Salad	Watercress, lime, jalapenos, pickled daikon, carrots. \$130
Grilled London Broil	Roasted potatoes vinaigrette with mixed lettuces. \$125
Mezze Platter	Hummus, roasted eggplant spread, cucumber-labneh, moroccan carrots, kalamata olives, stuffed grape leaves, marinated halloumi cheese, pita. \$125
Sesame Crusted Tuna	Avocado, oranges, mixed greens, carrots, ginger dressing. \$175 GF
Cherrywood-Smoked BBQ Salmon	Smoked in-house with cucumber-labneh yogurt salad. \$115 GF
Niçoise Salad	Roasted potatoes, string beans, peppers, niçoise olives, mesclun lettuces, lemon dill dressing. Choice of; salmon \$175 GF OR ahi tuna \$200 GF
Whole Roasted Cauliflower	Turmeric curry coconut vinaigrette, pomegranate seeds, cured olives, pistachios, pickled shallots. \$55 GF, V



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Hot

ENTREES

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Served hot. Requires chaffing dishes or reheating; Each item feeds 12-14.

Citrus Roasted Chicken	2 whole cut chickens, herbs, natural pan jus. \$40 GF
Sienna Chicken	Boneless chicken breast, sun-dried tomatoes, exotic mushrooms. \$65 GF
Saffron Roasted Chicken	2 whole cut chickens, preserved lemons, olives, saffron broth. \$40 GF
Parmesan Panko Crusted Chicken	Boneless chicken breast, tomato-basil relish, arugula pesto. \$65
Roast Turkey Breast	Herb-crusted, onion confiture. \$80 GF
Beef Tenderloin	Grilled mushrooms, onions crisps. Choice of; horseradish cream OR cabernet demi glaze (served hot or requires reheating). \$175
Savory Meatloaf	Beef, veal and pork, italian herbs, natural gravy. \$55
Braised Beef Brisket	Aromatics, dried stone fruit, natural gravy. \$80 GF
Cherrywood-Smoked BBQ Salmon	Maple-mustard glaze, cucumber-labneh sauce. \$120 GF
Three Cheese Tortellini	Braised leeks, vodka blush sauce. \$60
Porcini Pomodoro	Penne pasta, locatelli cheese. \$60
Classic Meat Lasagna	Ground sirloin, tomato-basil, fresh mozzarella. \$60
Vegetable Lasagna	Spinach, mushrooms, seasonal mixed vegetables, tomato-basil sauce and fresh mozzarella. \$60
Eggplant Artichoke Terrine	Braised spinach, roasted red peppers, locatelli cheese. \$35
Baked Eggplant Parmesan	Italian herb crusted, tomato-basil sauce, fresh mozzarella. \$45
Grilled Vegetable Terrine	Roasted red peppers, spinach, zucchini, eggplant, butternut squash, fire-roasted tomatoes, tomato-basil coulis. \$55 GF, V
Suggested Accompaniments	Yukon gold mashed potatoes. \$40 GF Potato au gratin. \$65 GF Truffle-scented macaroni and cheese. \$45 Steamed couscous. \$30 V Basmati rice pilaf with carrots, celery, onions. \$45 GF, V



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BACKYARD BBQ

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BBQ Chicken	Dry rubbed, smoked, homemade BBQ sauce (4 halves). \$30 GF
Pulled BBQ Chicken	Smoked and braised, covered in homemade BBQ sauce. \$60 GF
Southern Fried Chicken	Crispy with herbs and spices (4 halves). \$45 GF
Texas Style Brisket	14 hour smoked brisket, homemade BBQ sauce. (12-16 portions). \$55 GF
Carolina Pulled BBQ Pork	Slow smoked, basted with apple juice (minimum 3 racks). \$20 per rack GF
Cherrywood-Smoked BBQ Salmon	Maple-mustard glaze, cucumber-labneh sauce. \$120 GF
Southern Smoked Peel & Eat Shrimp	Slow smoked, BBQ dry rubbed. \$150 / 5 pounds GF
Vegetarian Baked Beans	Sweet and Savory, smoked slow pit BBQ. \$35 GF
Collard Greens	Savory broth, smoked turkey (required reheating). \$45
Rice Pilaf	Butter steamed, homemade chicken stock, fresh thyme. \$25
Cole Slaw	Hand-cut cabbage, carrots, onion, creamy sauce. sm \$25, lg \$45
Lime Cilantro Slaw	Thinly shredded cabbage, carrots, lime vinaigrette. sm \$25, lg \$45
String Bean Salad	Red onion, peppers, balsamic vinaigrette. sm \$30, lg \$55
Corn & Black Bean Salad	Toasted Cumin, scallions, red pepper, lime dressing. sm \$35, lg \$65
Cucumber Salad	Red onion, lemon drill dressing. sm \$25, lg \$45
Mac & Cheese	4 cheeses, truffle essence. \$45
Sweet Potato Salad	Celery, tomatoes, grainy mustard vinaigrette. sm \$25, lg \$45
Dijon Potato Salad	Classic potato salad with mayo, sour cream, fresh dill, dijon mustard. sm \$25, lg \$45
Soft Potato Rolls	A great pair for BBQ sandwiches (order by the 2 dozen). \$10 per 24 rolls
Handmade Cornbread	20 pieces. \$25
BBQ Sauce	\$7.50 per pint GF
Guacamole & Salsa	Homemade, includes corn tortilla chips. \$35 GF, V



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DESSERTS

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Mini Sweets	Seasonal assortment may include: brownies, blondies, lemon gems, cheesecake bars, salted caramel brownies (approx. 50 pcs). \$65
Deluxe Sweets	Seasonal assortment may include miniature pie bites, bite-sized cheesecakes, chocolate caramel tarts, berry tartlets, miniature opera cakes (approx. 50 pcs). \$85
Lemon Blueberry Cakes	Individual mini cakes. \$45 per dozen V
Frangipane Tarts	Individual seasonal berry tarts. \$45 per dozen GF
Handmade cookies	Chocolate chip, oatmeal raisin/cranberry, lemon melt-always, double chocolate, parisian macarons, chocolate dipped macarons. (approx. 60 pcs). \$65
Cheesecake Bites	1 dozen. \$25
Salted Caramel Tartlets	Chocolate ganache and fleur de sel (1 dozen). \$25
Parisian Macarons	Minimum 2 dozen. \$20 per dozen GF
Brownie Buttons	Minimum 2 dozen. \$18 per dozen GF
Fruit Kabobs	Pineapples, melons and strawberries with honey-orange yogurt sauce (20 kabobs). \$50 GF
Sliced Fruit Platter	Strawberries, melons, pineapples, grapes, kiwi, mango and oranges (feeds 20-25) \$75 GF, V
Full Size Desserts	Seasonal fruit crisp. \$35 Chocolate bourbon cake with ganache. \$20 Seasonal Cheesecake. \$35



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SNACKS & BEVERAGES

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Individual Drinks

Canned carbonated beverages: Coke, diet coke, sprite. \$1.25

Bottled water. \$1

Nantucket nectars: orange, OR apple OR cranberry OR lemonade. \$2.50

Sparkling water. \$2.50

Large Dispenser

Coffee and tea service: a disposable urn of 60 cups (6 oz ea.) of regular coffee.

Decaf coffee or hot water for tea. Includes cream and various sweeteners.

Thermal urns available upon request. \$60 per urn.

Almond milk or oat milk (a healthy alternative to cream). \$8 each GF, V

Fresh squeezed orange juice (1 gallon, 16-20 servings with disposable pitcher and glasses). \$30

Brewed iced tea, served with lemons (unsweetened). \$35

Vietnamese lemon iced tea (sweetened). \$40

Homemade strawberry lemonade. \$55

Classic homemade lemonade. \$45

Spa water: strawberry-basil OR lemon-orange-mint. Served in a 5-gallon dispenser and requires a pickup. \$35

Ice

20 lb. of ice with serving bowl and scoop. \$13

20 lb. bag of ice. \$10

8 lb. of ice with serving bowl and scoop. \$7

8 lb. bag of ice. \$4

Snacks

Whole fruit (apples, oranges, bananas). \$1.50 GF, V



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THE DETAILS

Delivery & Pick up	Standard delivery and pick up hours are Monday-Saturday from 8am-5pm. Center City and University City deliveries are \$50. Deliveries made prior to 8am are time and a half. Deliveries and pickups on Sundays and after 5pm Monday-Saturday are double the standard rate. Difficult deliveries and deliveries that require additional labor may require additional fees.
Cancellation	48 hours' notice is required to ensure that no charges will be necessary.
Payment	We gladly accept VISA, Mastercard, checks and Venmo. AmEx will incur at 4.5% processing charge.
Buffet Set Up	Our platters are sent beautifully garnished and ready to serve. Certain Entrees can be delivered hot and chafers are available for rent, at \$12 each. A pickup is required.
Staff	If you would like staff present, our Event Planner will be happy to speak to you about full-service catering.

***Prices are subject to change without notice.



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