

# PRIVATE PARTY MENUS

FALL 2021



ITALIAN  
SOUL FOOD

rosalie



**Thank you for your interest in hosting your private party at Rosalie.**

**Located in the historic Wayne Hotel in downtown Wayne, Rosalie provides unique backdrops for celebrations and gatherings. Our chefs have crafted menus inspired authentic regional Italian cuisine using the local and seasonal ingredients available.**

**We offer a variety of private and semi private dining options, accommodating parties and receptions ranging in size from 20 guests in the Salotta to a reception for 25-65 in the Atria or an event for 20-50 guests in the Grand Sala with an additional 20 guests in the Sala Piccolo.**

**Rosalie specializes in creating memorable events. Our event concierges and their teams provide each event with individualized attention, dedication to detail and flawless execution. For more information about hosting your next business or social event at Rosalie, please call us directly at 484.451.7414 or by email [info@rosaliewayne.com](mailto:info@rosaliewayne.com)**

**We look forward to begin planning your next event.**

**Sincerely,**

*Casey Kyler*

**Casey Kyler, Private Event Concierge**







## PLANNING

### MENUS

Prices do not include Pennsylvania sales tax or 24% staffing charge. All prices quoted herein are guaranteed through December 2021. Any event booked beyond this date is subject to price increases dependent on the cost of food and beverage. Our menu selections are subject to change according to seasonality and market availability.

Our Chefs are happy to customize a tasting menu, wine pairings or additional hors d'oeuvres and intermezzo courses to create a unique dining experience. Please inquire with your concierge for the available options and pricing. A minimum of 20 guests is required to order from the packages. Limited a la carte menus are available for smaller groups.

We kindly request that a pre-count is provided at least 3 days prior to the event date for parties which offer more than three entrée choices, and the number of entrée choices does not exceed four choices. If more than three entrées are offered and if pre-counts cannot be provided, a \$5.00 per guest charge will be added.

### BEVERAGES

We offer a variety of beverage and cocktail options to accommodate the particular needs of your event including consumption and open bar.

### GUARANTEES

A final guarantee of the number of guests is required 72 hours prior to your party. This is critical to ensure that we are able to meet your needs. Once received, this number will be considered a final guarantee and will not be subject to reduction.

### AVAILABLE DINING ROOMS

The Grand Sala is our largest dining room, which has a variety of table sizes and can seat up to 44 guests. Combine with the Sala Piccolo for an additional 30 guests. The Salotta is a private dining room off the Lobby or Atria and can seat up to 24 guests. The Sala Atria can host a cocktail reception for 50 guests or combine with the Salotta for an event up to 100 guests.

### DEPOSIT AND PAYMENT

To reserve and guarantee your date and room for your private event, a signed contract and a 25% deposit of the food and beverage minimum is required. Should a confirmed reservation be canceled, the initial deposit will not be refunded but may be used for a future event at Rosalie. Final payment is due at the end of your event.



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A decorative floral border in a light pink color frames the entire page. It features various flowers, leaves, and geometric patterns. At the top center, a white banner with a scalloped edge contains the word "BEVERAGE" in a dark pink, serif font.

## BEVERAGE

### CONSUMPTION

Server will keep a running tab of all beverages consumed and add to the final bill.  
Options include Soft Drinks, Coffee, and Tea; Limited Bar; Full Bar or Wine Service

### HOSTED OPEN BAR

Unlimited House Wine, Beer & Premium Liquors

>> \$35 per guest for a two and a half hour event. + \$10 per guest for Top Liquor

>>\$7 per guest for each additional half hour.

Unlimited House Wine and Beer

>>\$30 per guest for a two and a half hour event, + \$10 per guest for Premium Wine

>>\$6 per guest each additional half hour

### UNLIMITED BRUNCH COCKTAILS

Mimosas, Bloody Marys, Bellinis

» \$22 per guest with a \$100 Bar Set-Up Charge

### WINE SERVICE

See our extensive wine list to select wines to be served table side by the bottle or butlered upon arrival.

### BARTENDER FEES

\$75 bartender fee for 15-34 guests. \$125 for 35 guests or more.

A white silhouette of a person sitting in a relaxed pose, possibly on a chair or sofa, is positioned above the text "ITALIAN SOUL FOOD".

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## ANTIPASTI

### PASSED OR STATIONARY

#### HOT

##### **Arancini** 3

saffron risotto, mozzarella

##### **Polpetta** 4

beef, pork and veal meatball,  
san marzano tomato, straciatella

##### **Fritti** 4

crispy pork ribs, cherry mostarda

##### **Bruschetta** 3

grilled ciabatta, garlic, aged  
provolone, marinated peppers

##### **Chicken Wing Agrodolce** 3

crispy chicken wing, orange-chili  
glaze

##### **Fritto Misto** 4

mixed fried seafood, garlic aioli



#### COLD

##### **Crudo** 4

fresh catch, radishes,  
citron vinegar, dill

##### **Carne Cruda** 4

beef flatiron, egg yolk,  
parmesan

##### **Crostini** 3

whipped ricotta, caponata,  
fried focaccia

##### **Gnocco Fritto** 3

prosciutto wrapped bread sticks,  
horseradish crema

##### **Chicken Liver Mousse** 3

black cherry, pickled celery,  
ciabatta

### PRICED PER PIECE

### STATIONARY PLATTERS

##### **Salumi** 12 per person

prosciutto di san daniele, speck, soppressata, gnocco fritto, horseradish crema

##### **Antipasti** 9 per person

marinated vegetables and olives, pickles, spiced nuts, focaccia

##### **Formaggi** 11 per person

local and italian cheeses, house made brioche, honeycomb, jams

##### **Crudite** 9 per person

market vegetables, whipped ricotta, toasted garlic and anchovy dip

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## DINNER

### ANTIPASTO

SELECT UP TO THREE STARTERS

#### *Crudo*

fresh catch,  
citron vinegar, radish, basil

#### *Polpo*

baby octopus, crispy potatoes,  
sicilian pesto

#### *Fresh Prawns*

fennel, grapefruit, brown butter,  
pine nuts

#### *Spiedino*

coal roasted pork shoulder, caponata,  
arugula, parmesan

### INSALATA

#### *Chicory*

radicchio, endive, pear, anchovy,  
parmesan

#### *Verde*

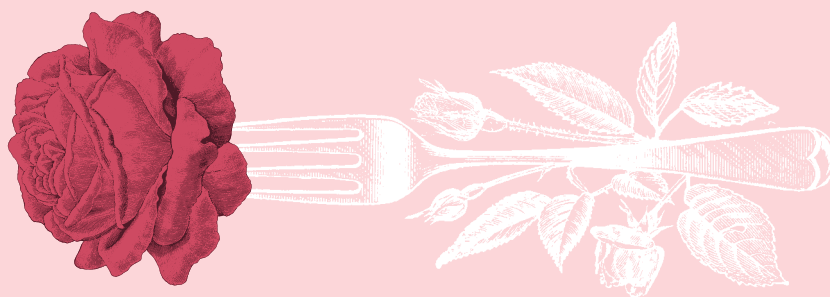
baby lettuces, parmesan, focaccia,  
cava vinaigrette

#### *Lioni Burrata*

pennsylvania peaches, arugula,  
grilled, ciabatta, balsamic

#### *Garden*

romaine, market vegetables, parmesan  
vinaigrette, focaccia croutons



## PRIMI

SELECT UP TO TWO FOR 4 COURSE DINNER

#### *Casoncelli*

veal, golden raisin, amaretti, parmesan

#### *Casareccia*

baby octopus, sicilian pesto,  
eggplant

#### *Lasagna*

beef short rib, sakura pork shoulder,  
spicy italian sausage, bechamel

#### *Fettucine*

prosciutto dok dall'ava, lemon,  
chili

#### *Rigatoni*

sunday gravy, parmesan, basil

#### *Gnocchi*

kennett square mushrooms, fontina,  
8 year balsamic

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## SECONDI

### SELECT UP TO THREE ENTREES

**8oz Prime Flat Iron** peperonata, mizuna, 8 year balsamic

**Half Roasted Chicken** mushrooms in saor, rosemary-brown butter

**Veal Porchetta** potato puree, autumn vegetables, veal broth

**Pork Chop Milanese** 16 oz. bone-in sakura pork chop, arugula, preserved lemon, parmesan

**12oz Prime New York Strip • • •** caramelized onion, spinach, gorgonzola fonduta

**Sakura Pork Loin** swiss chard, pear mostarda, brown butter

**Veal Chop Milanese • • •** 12 oz. bone-in veal chop, arugula, preserved lemon, parmesan

**Golden Tilefish** caponata, castelvetro olive, arugula, charred lemon

**Butter Poached Halibut •** autumn squash, cherry tomatoes

**Swordfish** roasted eggplant, chic pea, bell pepper, golden raisin, pine nut

**Polpo** charred octopus, sicilian pesto, chic peas, frisée

## DOLCE

### SELECT ONE DESSERT

#### **Espresso Budino**

banana caramel, salted crème fraîche,  
biscotti

#### **Tiramisu**

chocolate sauce

#### **Cannoli**

mascarpone mousse, apple compote

#### **Torta di Olio d'Olive**

olive oil cake, meyer lemon curd,  
freshly whipped cream

#### **Pumpkin Cheesecake**

brown sugar caramel

#### **Torta al Cioccolato**

vanilla anglaise

#### **Trio of Miniature Desserts**

pastry chef's seasonal selection

#### **Lavazza Coffee**

**THREE COURSE DINNER \$70**

**FOUR COURSE DINNER \$80**

• ADD \$5   • • ADD \$10   • • • ADD \$15

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## LUNCH

### ANTIPASTO

SELECT UP TO TWO

### INSALATA

#### *Crudo*

fresh catch, citron vinegar,  
radish, dill

#### *Polpetta*

beef, pork & veal meatballs, san marzano  
tomato, stracciatella, ciabatta

#### *Fresh Prawns*

fennel, grapefruit, brown butter,  
pine nuts

#### *Spiedino*

coal roasted pork shoulder, caponata,  
arugula, parmesan

#### *Chicory*

radicchio, endive, pear, anchovy,  
parmesan

#### *Verde*

baby lettuces, parmesan, focaccia,  
cava vinaigrette

#### *Lioni Burrata*

pennsylvania peaches, arugula,  
grilled, ciabatta, balsamic

#### *Garden*

romaine, market vegetables, parmesan  
vinaigrette, focaccia croutons

## SECONDI

SELECT UP TO TWO ENTREES

#### *Gnocchi*

kennett square mushrooms, fontina,  
8 year balsamic

#### *Casoncelli*

veal, golden raisin, amaretti,  
parmesan

#### *Casareccia*

baby octopus, sicilian pesto,  
eggplant

#### *Italiano Sandwich*

prosciutto cotto, soppressata, provolone,  
pickled peppers, red onion, parmesan  
vinaigrette, everything spice focaccia

#### *Cheese Panino*

mozzarella, fontal, roasted tomato,  
red onion mostarda, ciabatta

#### *Lasagna*

beef short rib, sakura pork shoulder,  
spicy italian sausage, bechamel

#### *Salmon Salad*

warm grain salad, smoked eggplant,  
roasted bell pepper, golden raisin,  
pine nut

#### *Steak Caesar •*

4oz prime flatiron, treviso, romaine,  
focaccia crouton, caesar dressing

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A decorative border of various white floral and leaf patterns surrounds the entire menu. At the top center, a white ribbon banner contains the word "DOLCE" in red capital letters.

## DOLCE

### SELECT ONE DESSERT

#### *Espresso Budino*

banana caramel, salted crème fraiche,  
biscotti

#### *Tiramisu*

chocolate sauce

#### *Cannoli*

mascarpone mousse, apple compote

#### *Torta di Olio d'Oliva*

olive oil cake, meyer lemon curd,  
freshly whipped cream

#### *Pumpkin Cheesecake*

brown sugar caramel

#### *Torta al Cioccolato*

vanilla anglaise

#### *Trio of Miniature Desserts*

pastry chef's seasonal selection

#### *Lavazza Coffee*

**THREE COURSE LUNCH \$45**

• ADD \$5   • • ADD \$10   • • • ADD \$15

A white silhouette of a woman sitting and reading a book is positioned above the text "ITALIAN SOUL FOOD".

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## BRUNCH

### ANTIPASTO

SELECT UP TO TWO

#### *Parfait*

ronnybrook dairy yogurt,  
seasonal fruit,  
pistachio granola, honey

#### *Crudo*

fresh catch,  
citron vinegar, radish, dill

#### *Garden*

romaine, market vegetables, parmesan  
vinaigrette, focaccia croutons

### INSALATA

#### *Verde*

baby lettuces, parmesan, everything spice  
focaccia, cava vinaigrette

#### *Lioni Burrata*

pennsylvania peaches, arugula,  
grilled, ciabatta, balsamic

#### *Polpetta*

beef, pork and veal meatball, san marzano  
tomato, stracciatella, ciabatta

## SECONDI

SELECT UP TO THREE ENTREES

#### *Americano*

scrambled eggs, north country smokehouse  
bacon, fried creamer potatoes, brioche  
toast, honey butter, jam

#### *Sunday Gravy Shakshuka*

baked eggs, beef short rib, pork shoulder  
and sausage, san marzano tomato,  
grilled ciabatta

#### *Blueberry Pancakes*

lemon mascarpone, granola, maple syrup

#### *French Toast*

house-made brioche, whipped  
ricotta, roasted apples, hazelnut butter

#### *Gnocchi*

kennett square mushrooms, fontina,  
8 year balsamic

## DOLCE

SELECT ONE DESSERT

#### *Espresso Budino*

banana caramel, salted crème fraiche,  
biscotti

#### *Tiramisu*

chocolate sauce

#### *Cannoli*

mascarpone mousse, apple compote

#### *Torta di Olio d'Oliva*

olive oil cake, meyer lemon curd,  
freshly whipped cream

#### *Pumpkin Cheesecake*

brown sugar caramel

#### *Torta al Cioccolato*

vanilla anglaise

*Lavazza Coffee*

THREE COURSE BRUNCH \$40

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## ADDITIONS

### *Miniature Desserts*

Chocolate Éclair  
Opera Torte  
Flourless Chocolate Cake  
Carrot Cake  
Chocolate Mousse Cake  
Vanilla Raspberry Jam Cake  
Seasonal Cheesecake  
Triple Chocolate Mousse Cup  
Tiramisu  
Butterscotch Budino  
Fresh Fruit Tart  
Lemon Meringue Tart  
Salted Caramel Chocolate Tart

**SELECT THREE 12 per person**

### *House Made Cakes*

#### *Cake Flavors*

Vanilla, Chocolate, Carrot or Red Velvet

#### *Cake Fillings*

Lemon Curd, White Chocolate Mousse, Cream Cheese, Chocolate Mousse, Vanilla Buttercream, Chocolate Buttercream, Vanilla Mousseline and Fresh Strawberries, Raspberry Jam, Vanilla Buttercream and Fresh Raspberries

#### *Icing Flavors*

Cream Cheese, Vanilla Buttercream, Chocolate Buttercream, Coffee Butter Cream

**6" CAKE 48** (serves up to 6)

**8" CAKE 80** (serves up to 10)

**10" CAKE 128** (serves up to 16)

**12" CAKE 240** (serves up to 30)

Multi-tiered Cakes, Rolled Fondant, Ganache, Sugar Flowers, and Intricate Decoration are available at an additional cost. Please inquire.

### **SPECIAL AMENITIES**

Please inform us if you have any special requests or questions regarding seating, special occasion cakes, Audio Visual equipment, gift tables, dietary restrictions, accommodating children, handicap access and so on.

### **CAKE CUTTING FEE**

When a cake is brought in from an outside vendor, we will cut, plate and add a custom garnish. **\$3 per person.**

### **AUDIO VISUAL EQUIPMENT**

**Screen 75**

**LCD Projector 150**

**Microphone 75**

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