Rosine's
MEDITERRANEAN

CATERING MENU

STARTERS / SIDES

BY THE TRAY

Rice Pilav
Wheat Bulgur Pilav
Garlic Mashed Potatoes
Oven Roasted Potatoes
Ratatouille *herb-roasted eggplant, zucchini, tomato,* carrot, onion, bell pepper, garlic
Green Beans *broth of tomato, onion, bell pepper, garlic*
White Beans *slow cooked in tomato, garlic, onion broth*
Bean Salad *kidney beans, garbanzo, mushroom,* green onion, parsley, cilantro, lemon dressing
Pasta Salad *rotini pasta, zucchini, mushroom, olive,* bell pepper, parmesan, lemon vinaigrette
Green Side Salad *with balsamic vinaigrette*
SM serves 12-16 $39. / MED serves 16-24 $59. / LG serves 24-36 $85. / X-LG serves 36-48 $105.

Hummus *chickpea dip, tahini, lemon juice,* extra virgin olive oil
Tabbouleh *diced parsley salad, chopped tomato,* green onion, bulgur, lemon dressing
SM serves 12-16 $45. / MED serves 16-24 $69. / LG serves 24-36 $105. / X-LG serves 36-48 $135.

Baba Ghannouj *fire-roasted eggplant dip*
Djadjikh *yogurt, cucumber, mint, garlic*
***SM* serves 12-16 $49. / *MED* serves 16-24 $79. / *LG* serves 24-36 $115. / *X-LG* serves 36-48 $145.**

Rosine's Famous Garlic Sauce
Muhammara *ground walnut pâté* hot pepper paste, pomegranate molasses
***SM* serves 12-16 $55. / *MED* serves 1,6-24 $85. / *LG* serves 24-36 $125. / *X-LG* serves 36-48 $165.**

Lebneh *creamy yogurt dip, kalamata olives*
***SM* serves 12-16 $59. / *MED* serves 16-24 $89. / *LG* serves 24-36 $135. / *X-LG* serves 36-48 $175.**

Feta Cheese *cucumber, tomato, kalamata olives*
***SM* serves 12-16 $75. / *MED* serves 16-24 $115. / *LG* serves 24-36 $169. / *X-LG* serves 36-48 $209.**

Mezzeh Platter Hummus, Baba Ghannouj, Tabbouleh, Muhammara, Sarma
***SM* serves 8-16 $85. / *LG* serves 12-24 $105.**

PACKAGES

FOR 12 OR MORE PERSONS

With Choice of 3 Sides

Package Prices are Per Person

1 **Rotisserie Chicken** **$16.95** person

2 **Rotisserie Chicken and Lüleh Kebab** **$19.95** person

3 **Chicken Kebab and Lüleh Kebab** **$22.95** person

4 **Rotisserie Chicken and Tenderloin Kebab or Lamb Kebab** **$22.95** person

5 **Rotisserie Chicken and Ono Kebab** **$22.95** person
sub Wild Shrimp In Place of Ono + $4. Person

6 **Tenderloin Kebab or Lamb Kebab and Chicken Kebab** **$24.95** person

7 **Ono Kebab and Chicken Kebab** **$24.95** person
sub Wild Shrimp in Place of Ono + $4. person

8 **Tenderloin Kebab and Lamb Kebab** **$26.95** person

9 **Tenderloin Kebab or Lamb Kebab / and Ono Kebab** **$26.95** person
sub Wild Shrimp In Place of Ono + $4. person

10 **Lamb Chops, Quail and Tenderloin Kebab** **$35.95** person

11 **Lamb Chops, Quail and Ono Kebab** **$35.95** person
sub Wild Shrimp In Place of Ono + $4. person

12 **Vegetable Kebab and Falafel** **$19.95** person

Substitute ***Vegetable Skewers to any package in place of a side choice + $3.5*** person

SIDE CHOICES FOR PACKAGES

COLD

Hummus *chickpea dip, tahini, lemon juice,* extra virgin olive oil

Tabbouleh *diced parsley salad, chopped tomato,* green onion, bulgur, lemon dressing

Bean Salad *kidney beans, garbanzo, mushroom,* green onion, parsley, cilantro, lemon dressing

Pasta Salad *rotini pasta, zucchini, mushroom, olive,* bell pepper, parmesan, lemon vinaigrette

Green Side Salad *with balsamic vinaigrette*
Sub Greek Salad + 2 person
Sub Caesar Salad + 1. person
Sub Rosine's Salad + 1. person

HOT

Rice Pilav

Wheat Bulgur Pilav

Garlic Mashed Potatoes

Oven Roasted Potatoes

Ratatouille *herb-roasted eggplant, zucchini, tomato,* carrot, onion, bell pepper, garlic

Green Beans *broth of tomato, onion, bell pepper, garlic*

White Beans *slow cooked in tomato, onion garlic*

A LA CARTE

MUST ORDER MINIMUM OF 12 EACH

Tenderloin Skewer $12:5 / **Lamb Skewer** $12:5 / **Lamb Chop** $13.

Lüleh Skewer $10.5 / **Chicken Skewer** $10.50

Whole Rotisserie Chicken $17.5 / **Quail** $14.

Pacific Ono Skewer $12.5 / **Wild Shrimp Skewer** $15.5

Vegetable Skewer $8.5 / **Falafel** *TAHINI SAUCE* $3.5

Sarma $3. / **Kebbeh** $4.5

SALADS

BY THE TRAY

Mediterranean (Greek) Salad *balsamic vinaigrette*

SM serves 12-16 **$69.** / ***MED*** serves 16-24 **$105.** / ***LG*** serves 24-36 **$145.** / ***X-LG*** serves 36-48 **$189.**

With Rotisserie Chicken Breast

SM serves 12-16 **$89.** / ***MED*** serves 16-24 **$145.** / ***LG*** serves 24-36 **$209.** / ***X-LG*** serves 36-48 **$269.**

Caesar Salad

SM serves 12-16 **$59.** / ***MED*** serves 16-24 **$89.** / ***LG*** serves 24-36 **$125.** / ***X-LG*** serves 36-48 **$155.**

With Rotisserie Chicken Breast

SM serves 12-16 **$85.** / ***MED*** serves 16-24 **$135.** / ***LG*** serves 24-36 **$185.** / ***X-LG*** serves 36-48 **$239.**

Fattoush (Rosine's) Salad *lemon dressing*

SM serves 12-16 **$59.** / ***MED*** serves 16-24 **$89.** / ***LG*** serves 24-36 **$125.** / ***X-LG*** serves 36-48 **$155.**

With Rotisserie Chicken Breast

SM serves 12-16 **$85.** / ***MED*** serves 16-24 **$135.** / ***LG*** serves 24-36 **$185.** / ***X-LG*** serves 36-48 **$239.**

Upside Down Rotisserie Chicken Salad *tahini vinaigrette*

SM serves 12-16 **$85.** / ***MED*** serves 16-24 **$135.** / ***LG*** serves 24-36 **$185.** / ***X-LG*** serves 36-48 **$239.**

Upside Down Shawourma Salad *tahini dressing*

SM serves 12-16 **$89.** / ***MED*** serves 16-24 **$145.** / ***LG*** serves 24-36 **$205.** / ***X-LG*** serves 36-48 **$259.**

HOUSE MADE DRESSINGS

16 ounces **$9.95**

Balsamic Vinaigrette / Lemon Dressing / Caesar Dressing

Tahini Sauce / Cayennaise Sauce

DESSERTS

All Desserts Are Made In House

Walnut Baklava ½ sheet *40 pieces* **$115.** / ¼ sheet *20 pieces* **$69.**

Chocolate Port Cake 10 inch round **$75.**

Pistachio Cheese Cake 10 inch round **$85.**

Pumpkin Cheese Cake 10 inch round **$95.** - ***Available October - December***

Rum Infused Rice Pudding serves 8-12 **$49.**

ORDERING INFORMATION

Catering orders are for 12 or more persons

We can process orders within 24 hours / However, if possible we prefer 48

Please give 48 hours for cancellation

Prices and Packages May Change Without Notice

Catering Menu 11-1-24

ALLERGY NOTICE

We Take Price In Making Everything In-House

Ingredients May Come Into Contact With Each Other