

Appetizers

Whether to start a great meal or as a meal itself, these fun, little finger foods are a great addition to your event.

Priced per person.

House-Made Salt and Pepper Potato Chips~ Crunchy and delicious! You won't be able to eat just one! Served with creamy Buttermilk Ranch dressing. 2 portions per person~\$2.99

Rose's Signature Mini Reuben~ Dark rye bread with savory corned beef, sauerkraut, Swiss cheese and 1000 Island dressing. The most unique little finger sandwich you ever had! 4 pieces per person~\$2.99

Chicken Liver Pate with Bagel Chips~ A Rose's classic for the serious nosher. 2 portions per person~\$3.99

Baby Stuffed Tomatoes~ Cherry tomatoes stuffed with tuna, egg or chicken salad and garnished with a black olive. 4 pieces per person~ \$3.99

Tea Sandwiches~ Dainty and delightful! Mix and match any of these 3 flavors: cucumber cream cheese, egg salad and bay shrimp salad. 4 pieces per person~\$4.99

Crudités~ Fresh and crunchy, garden vegetables served with creamy Buttermilk Ranch dressing. 2 portions per person ~\$5.99

Stuffed Mushrooms~ Mushroom caps filled with bay shrimp, green onions, seasoned cream cheese and Cheddar cheese~ 2 pieces per person~ \$6.99

Menu 1

\$13.99 per person

Your choice of 1 entrée and 1 of our gourmet salads. Each meal is served with assorted rolls and butter.

Entrees

Pastrami Mac and Cheese~ Tender macaroni smothered in fresh Cheddar cheese sauce, topped with strips of fried pastrami.

Cajun Chicken Fettuccini~ Fettuccini tossed in a Cajun cream sauce with mushrooms, bell peppers, red onions and parmesan cheese and topped with sliced, pan-seared chicken breast.

Chicken Alfredo~ Fettuccini tossed in a creamy house-made Alfredo sauce topped with sliced pan-seared chicken breast and parmesan cheese.

Beef Stroganoff~ Tender strips of beef brisket sautéed with caramelized onions, mushrooms and elbow macaroni tossed in a rich house-made brown gravy and topped with sour cream.

Gourmet Salads

Green Garden Salad~ Romaine lettuce tossed with diced tomato, shredded carrots, black olives and cucumbers, served with your choice of dressing.

Caesar Salad~ Romaine lettuce, garlic croutons and parmesan cheese tossed in a tangy lemon Caesar dressing.

Fruit Salad~ A combination of honeydew, cantaloupe, oranges, pineapple and red grapes.

Cranberry Walnut Salad~ Fresh Romaine, tossed with candied walnuts, cranberries, mandarin oranges, blue cheese crumbles and a mouth-watering raspberry vinaigrette.

Potato salad~ Deli-style with mustard and pickle.

Cole slaw~ House made with a creamy dressing

House-Made Pasta Salad~ Elbow macaroni tossed with crisp vegetables, parmesan cheese, black olives and Italian dressing

Menu 2

\$15.99 per person

Your choice of one entrée and 2 gourmet sides and 2 gourmet salads. Each meal is served with assorted rolls and butter.

Meatloaf~ House-made from a 50- year -old recipe. Served with a savory old-fashioned brown gravy

Cabbage Rolls~ Seasoned ground beef and rice are mixed together and rolled in a cabbage leaf and simmered to perfection in a traditional sweet-and-sour sauce.

Chicken Victoria~ Chicken breast seasoned to perfection, topped with sautéed mushrooms, spinach and Swiss cheese.

Chicken Parmesan~ A chicken breast covered in a lightly seasoned batter and grilled, topped with house-made marinara and Parmesan cheese

Gourmet Sides

Mashed potatoes

Oven -roasted red potatoes

Fettuccini with marinara or Alfredo sauce

Macaroni and cheese

Seasonal sautéed vegetables

Creamed spinach

Baked beans

Garlic buttered corn

Gourmet Salads

Green Garden Salad~ Romaine lettuce tossed with diced tomato, shredded carrots, black olives and cucumbers served with your choice of dressing.

Caesar Salad~ Romaine lettuce, garlic croutons and parmesan cheese tossed in a tangy lemon Caesar dressing.

Fruit Salad~ A combination of fresh honeydew, cantaloupe, oranges, pineapple and red grapes.

Cranberry Walnut Salad~ Fresh Romaine, tossed with candied walnuts, cranberries, mandarin oranges, blue cheese crumbles and a mouth -watering raspberry vinaigrette.

Potato salad~ Deli-style with mustard and pickle.

Cole slaw~ House-made with a creamy dressing

House-Made Pasta Salad~ Elbow macaroni tossed with crisp garden vegetables, black olives, parmesan cheese and Italian dressing

Menu 3

\$17.99 per person

Your choice of 1 entrée, 2 gourmet sides and 2 gourmet salads. Meals are served with assorted rolls and butter.

Pot Roast~ Slow-cooked and fork-tender, always a favorite.

Stuffed Salmon~ Oven-baked fillet of wild Northwest salmon stuffed with bay shrimp, cream cheese, cheddar cheese and green onions.

BBQ Brisket~ Slow-braised beef brisket seasoned with barbecue sauce and sautéed onions.

Roasted Turkey Breast~ Oven-roasted turkey breast, moist and juicy, served with our house-made turkey-sage gravy

Gourmet Sides

Mashed potatoes

Oven-roasted red potatoes

Fettuccini with marinara or Alfredo sauce

Macaroni and cheese

Seasonal sautéed vegetables

Creamed spinach

Baked beans

Garlic buttered corn

Gourmet Salads

Green Garden Salad~ Romaine lettuce tossed with diced tomato, shredded carrots, black olives and cucumbers served with your choice of dressing.

Caesar Salad~ Romaine lettuce, garlic croutons and parmesan cheese tossed in a tangy lemon Caesar dressing.

Fruit Salad~ A combination of fresh honeydew, cantaloupe, oranges, pineapple and red grapes.

Cranberry Walnut Salad~ Fresh Romaine, tossed with candied walnuts, cranberries, mandarin oranges, blue cheese crumbles and a mouth-watering raspberry vinaigrette.

Potato salad~ Deli-style with mustard and pickle.

Cole slaw~ House-made with a creamy dressing

House-Made Pasta Salad~ Elbow macaroni tossed with crisp garden vegetables, black olives, parmesan cheese and Italian dressing

Mix and Match

Customize your menu with an extra item or two. All items are priced per portion/per person.

\$6.00~ Pot roast, stuffed salmon, BBQ brisket, oven roasted turkey breast

\$5.00~ Meatloaf, cabbage rolls, chicken Victoria, chicken parmesan

\$4.00~ Pastrami Mac and Cheese, Cajun Chicken Fettuccini, Chicken Alfredo, Beef Stroganoff

\$ 2.00~ Mashed potatoes, oven roasted red potatoes, fettuccini with house-made marinara or Alfredo sauce, macaroni and cheese, seasonal sautéed vegetables, creamed spinach, baked beans, garlic buttered corn, green garden salad, Caesar salad, fruit salad, cranberry walnut salad, potato salad, cole slaw, house-made pasta salad

Desserts

Rose's Gourmet Signature Tray

Mini-éclairs, mini-cupcakes, mini-rum balls and
mini-cheese cakes

Small.... \$36.99 serves 10

Large.... \$72.99 serves 20

Assorted Gourmet Brownie Tray

Fudge, peanut butter, rocky road and mint brownies
with zesty lemon bars

Small.... \$36.99 serves 10

Large.... \$72.99 serves 20

Assorted Gourmet Cookie Tray

Choose from chocolate chip, peanut butter, Snicker
Doodle, white chocolate macadamia nut, and oatmeal
raisin

Small.... \$23.99 serves 10

Large.... \$46.99 serves 20

Gourmet Cupcakes

Decorated chocolate or vanilla cupcakes
\$45.00 per dozen

*Please inquire about our custom cakes and other
delicious desserts.*

Specialty Cake Menu

Creating your own gourmet cake, for any occasion, is as simple as 1, 2, 3!

9" traditional round~ serves 12-14 people \$48.99

9" colossal round~ serves 12-16 \$68.99

¼ sheet cake~ serves 16-24 \$59.99

½ sheet cake~ serves 32-48 \$89.99

Full sheet cake~serves 64-96 \$179.99

Traditional décor- \$5

Custom décor- \$10

Choose a cake flavor.....

Classic chocolate

German chocolate

Black Forest

Tiramisu

Vienna Mocha

White

Pecan Fudge

Poppy Seed

Carrot

Banana Bavarian

Now pick a filling.....

Raspberry

Marionberry

Lemon

Bavarian cream

Butter cream

Sweetened cream cheese

And finally, the icing on the cake!

Butter cream- available in chocolate, vanilla, and raspberry flavors

Whipped cream

Sweetened cream cheese

Chocolate ganache

Please allow a 48-hour notice on all special-order cakes.

Continental Breakfast

Morning Gourmet Pastry Tray

Mini-cinnamon rolls, mini-caramel rolls, mini-croissants and sliced coffee cake

Small tray.....\$29.99 serves 10

Large tray.....\$56.99 serves 20

Assorted Gourmet Bagel Tray

Your choice of plain, cheese, sesame or works bagels.

Served with cream cheese, butter and jam

Small tray.....\$22.99 Serves 10

Large tray.... \$42.99 serves 20

Gourmet Lox and Bagel Tray

Smoky lox salmon, cream cheese, sliced tomatoes, green leaf lettuce, red onion and capers.

Your choice of plain, cheese, sesame or works bagels

\$13.99 per person

Breakfast Bagel Nosh Box

A hot bagel sandwich made with scrambled eggs and your choice of cheese and breakfast meat. Served in a handy little box with a bottle of juice and a fresh fruit cup.

\$8.99 per person

Fresh Fruit Bowl

A mix of cantaloupe, honeydew, red grapes, pineapple and orange sections.

\$2.99 per person

Beverages

Coffee in a box~ Cream, sugar, sweeteners, stir sticks and cups.

Regular or decaf~\$12.00 serves 6-8

Assorted Hot Teas~ Cream, sugar, sweeteners, stir sticks and cups.

\$2.39 per person

Assorted Fruit Juice~ 10-oz bottles of apple, orange or cranberry.

\$2.50 per person