



**PRIVATE PARTY**

**MENUS**

SPRING 2022

**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 a unique backdrop for celebrations and gatherings. Our chefs have crafted menus inspired by authentic regional Italian cuisine using 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 Sala Atria or an event for 20-50 guests in the Sala Grande with an additional 20 guests in the Sala Piccolo.

Rosalie specializes in creating memorable events. Our chefs' seasonal menus feature rustic Italian dishes perfect for family-style platters and sharing. Our event concierges and staff 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 Events Concierge



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## PLANNING

### AVAILABLE DINING ROOMS

The Sala Grande 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 Sala Atria and can seat up to 24 guests. The Sala Atria can host a cocktail reception for 75 guests or combine with the Salotta for an event up to 100 guests.

### MENUS

Seated menus are available for lunch, brunch or dinner with tray passed and stationary hors d'oeuvres options for parties over 20 guests. Limited a la carte menus are an option for groups up to 25 guests. Our Chefs are happy to customize a market menu, wine pairings or additional hors d'oeuvres and intermezzo courses to create a unique dining experience. Please inquire with your coordinator for the available options and pricing.

Prices do not include 6% Pennsylvania sales tax or 24% staffing charge. All prices quoted herein are guaranteed six months from the start of each the season. 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.

We kindly request your menu selections 10 days prior to your event. We will prepare printed menus your event with a custom welcome. We also kindly request that pre-counts are provided at least 3 days prior to the event date for parties which offer more than three entree choices, and the number of entree choices does not exceed four choices. If more than three entrees are offered and 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.

### DECORATIONS AND SET UP

Hosts are allowed 30 minutes prior to the start of your event to setup. Should you require extensive setup or furniture removal, there may be additional labor fees. Our dining rooms are tastefully decorated. You may bring additional decorations. Confetti is not allowed, and we ask you to respect our furniture not to damage it.

### GUARANTEES

A final guarantee of the number of guests is required 7 days 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.



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## DEPOSIT AND PAYMENT

To reserve and guarantee the 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 in Wayne. Final payment is due in full 7 business days in advance. Any consumption charges are due at the end of the event.

## 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

>> \$45 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.



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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, seasonal mostarda

**Bruschetta** 3

grilled ciabatta, garlic, aged  
provolone, marinated peppers

**Chicken Wing Agrodolce** 4

crispy chicken wing, orange-chili  
glaze

**Fritto Misto** 4

mixed fried seafood, garlic aioli



#### COLD

**Crudo** 4

fresh catch, citrus,  
castelvetro olive, cilantro

**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

sour cherry, pickled celery,  
ciabatta

### PRICED PER PIECE

### STATIONARY PLATTERS

**Salumi** 12 per person

prosciutto dok dall'ava, prosciutto cotto, 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, citrus,  
castelvetro olive, cilantro

#### *Polpo*

baby octopus, crispy potatoes,  
sicilian pesto

#### *Fresh Prawns*

fennel, grapefruit, brown butter,  
pine nuts

#### *Spiedino*

coal roasted pork shoulder, caponata,  
arugula, parmesan

### INSALATA

#### *Chopped*

mixed greens, soppressata,  
sharp provolone, pickled peppers,  
blue cheese vinaigrette

#### *Verde*

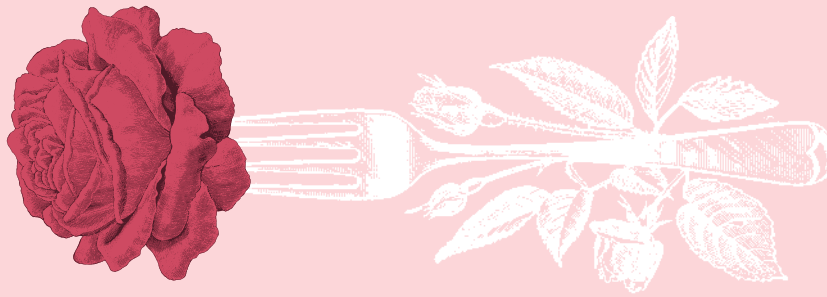
baby lettuces, parmesan, focaccia,  
cava vinaigrette

#### *Lioni Burrata*

english peas, mint, grilled ciabatta

#### *Garden*

romaine, market vegetables, parmesan  
vinaigrette, focaccia croutons



## PRIMI

SELECT UP TO TWO FOR 4 COURSE DINNER

#### *Casoncelli*

veal, golden raisin, amaretti, parmesan

#### *Tagliolini*

shrimp, scallop, spring onion

#### *Cannelloni*

braised lamb, tomato,  
white wine

#### *Gnocchi*

kennett square mushrooms, fontina,  
8 year balsamic

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## SECONDI

### SELECT UP TO THREE ENTREES

**8oz Prime Flat Iron** caramelized onion, spinach, gorgonzola fonduta

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

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

**Pork Chop Milanese** 16 oz. bone-in pork chop, arugula, parmesan vinaigrette

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

**Chicken Parmesan** breaded chicken breast, san marzano tomato, mozzarella, arugula, parmesan vinaigrette

**Verlasso Salmon** shaved fennel, gaeta olive, yogurt, lemon

**Halibut** poached in puttanesca with fregula, sarda, breadcrumbs, lemon

**Grilled Shrimp** caponata, castelvetro olive, charred lemon, arugula

## DOLCE

### SELECT ONE DESSERT

**Chocolate Budino**  
caramel, salted crème fraiche

**Tiramisu**  
chocolate sauce

**Cannoli**  
ricotta mousse, candied orange,  
pistachios

**Torta di Olio d'Oliva**  
olive oil cake, strawberries,  
freshly whipped cream

**Seasonal Cheesecake**  
fresh fruit

**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, cirtuso  
castelvetro olive, cilantro

#### *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

#### *Chopped*

mixed greens, soppressata,  
sharp provolone, pickled peppers,  
blue cheese vinaigrette

#### *Verde*

baby lettuces, parmesan, focaccia,  
cava vinaigrette

#### *Lioni Burrata*

english peas, mint, grilled ciabatta

#### *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

#### *Italiano Sandwich*

prosciutto cotto, soppressata, provolone,  
pickled peppers, red onion, parmesan  
vinaigrette, house made focaccia

#### *Cannelloni*

braised lamb, tomato,  
white wine

#### *Tagliolini*

shrimp, scallop, spring onion

#### *Salmon Salad*

shaved fennel, arugula, gaeta olive,  
yogurt, lemon



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**DOLCE**

**SELECT ONE DESSERT**

***Chocolate Budino***

caramel, salted crème fraiche

***Tiramisu***

chocolate sauce

***Cannoli***

ricotta mousse, candied orange,

pistachios

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

olive oil cake, strawberries,  
freshly whipped cream

***Seasonal Cheesecake***

fresh fruit

***Trio of Miniature Desserts***

pastry chef's seasonal selection

***Lavazza Coffee***

**THREE COURSE LUNCH \$45**

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



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## BRUNCH

### ANTIPASTO

SELECT UP TO TWO

### INSALATA

#### *Parfait*

ronnybrook dairy yogurt,  
seasonal fruit,  
pistachio granola, honey

#### *Crudo*

fresh catch, citrus,  
castelvetro olive, cilantro

#### *Garden*

romaine, market vegetables, parmesan  
vinaigrette, focaccia croutons

#### *Verde*

baby lettuces, parmesan, everything spice  
focaccia, cava vinaigrette

#### *Lioni Burrata*

english peas, mint, grilled ciabatta

#### *Polpetta*

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

## SECONDI

SELECT UP TO THREE ENTREES

#### *Americano*

frittata, crispy potatoes,  
breakfast sausage brioche toast,  
honey butter, jam

#### *Sunday Gravy Shakshuka*

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

#### *French Toast*

house-made brioche, whipped  
ricotta, cherry preserves,  
hazelnut butter

#### *Buttermilk Pancakes*

poached cherries, amaretti cookie,  
brown butter, maple syrup

#### *Gnocchi*

kennett square mushrooms, fontina,  
8 year balsamic

#### *Italiano Sandwich*

prosciutto cotto, soppressata, provolone,  
pickled peppers, red onion, parmesan  
vinaigrette, house made focaccia

#### *Salmon Salad*

shaved fennel, arugula, gaeta olive,  
yogurt, lemon



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A decorative border of white floral and leaf patterns surrounds the entire page. At the top center, a white ribbon banner contains the word "DOLCE" in red, serif, all-caps font.

**DOLCE**

**SELECT ONE DESSERT**

***Chocolate Budino***

caramel, salted crème fraiche

***Tiramisu***

chocolate sauce

***Cannoli***

ricotta mousse, candied orange,  
pistachios

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

olive oil cake, strawberries,  
freshly whipped cream

***Seasonal Cheesecake***

fresh fruit

***Trio of Miniature Desserts***

pastry chef's seasonal selection

***Lavazza Coffee***

**THREE COURSE BRUNCH \$45**

A white silhouette of a woman sitting on the ground, leaning back on her hands, is positioned above the text "ITALIAN SOUL FOOD".

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## ADDITIONS

### *Miniature Desserts*

Cream Puffs  
Mocha Torte  
Flourless Chocolate Cake  
Carrot Cake  
Chocolate Mousse Cake  
Vanilla Raspberry Jam Cake  
Seasonal Cheesecake  
Seasonal Mousse Cups  
Chocolate Budino  
Tiramisu  
Lemon Meringue Tart  
Salted Caramel Chocolate Tart

**SELECT THREE 12 per person**

### *House Made Cakes*

#### *Cake Flavors*

Vanilla, Chocolate, Carrot, Lemon, Marble,  
Red Velvet or Funfetti

#### *Cake Fillings*

Lemon Curd, White Chocolate Mousse,  
Cream Cheese, Chocolate Mousse,  
Raspberry Mousse, Peanut Butter Mousse,  
Vanilla Buttercream, Chocolate Buttercream,  
Mocha Buttercream, Chocolate Ganache,  
Funfetti Icing, Vanilla Mousseline and Fresh  
Strawberries, Raspberry Jam or Vanilla  
Buttercream and Fresh Raspberries

#### *Icing Flavors*

Vanilla Buttercream, Chocolate Buttercream,  
Funfetti, Coffee Buttercream or Ganache

**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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