

LAROSA'S
CAFE
CATERING

guidelines

Orders must be placed no later than 48 hours prior to pick up. All orders are fully cooked, but prepared cold. Heating instructions will be provided. Please note of any allergies or dietary restrictions. Payment is required at order confirmation.

how to order

ONLINE | Please fill out the form for your catering request. Requests are viewed at 10:00 am, and 5:00pm. If you have not received a response within 24 hours please call us directly at (978) 475-1777.

PHONE | Call us directly at (978) 475-1777 for all inquiries and orders.

IN PERSON | Come on by! We're happy to assist. Kindly, set up a time to meet or visit us before the hours of 12:00pm or after 2:00pm as these are our highest volume times.

LAR^{CAFÉ}OSA'S
CATERING

contact

PHONE | (978) 475 -1777

ADDRESS | 7 Barnard Street, Andover Massachusetts

HOURS | Mon - Sat 10am - 10pm / Sun CLOSED

E/MAIL | catering@larosasofandover.com

WEB | www.larosasofandover.com

cancellation policy

Need to cancel? We get it, things happen!

We kindly ask for at least a 48 hour notice for all catering cancelations. Less than 24 hours notice will result in a full charge.

LAROSA'S
CATERING

menu

SALADS

SERVES 8-10

Caesar / Romaine, Truffle Parmesan Croutons, Pecorino, Caesar Dressing	\$36.00
Greek / Romaine, Tomato, Cucumber, Red Onion, Bell Pepper, Kalamata, Feta, Greek Dressing	\$38.00
Arugula / Arugula, Goat Cheese, Walnut, Red Onion, Cranberry, Balsamic	\$38.00
Gogonzola / Mixed Greens, Applewood Smoked Bacon, Black Mission Fig, Apple, Gorgonzola, Lemon Basil Vinaigrette	\$38.00
Mixed Green / Mixed Greens, Tomato, Cucumber, Red Onion, Balsamic Vinaigrette	\$32.00

SPECIALITY SALADS

SERVES 10-15

Tomato Mozzarella / Radiatore Pasta, Bocconcini Mozzarella, Cherry & Grape Tomato, Olive Oil, S & P	\$60.00
Garbanzo Greek / Chickpea, Tomato, Cucumber, Red Onion, Bell Pepper, Kalamata, Feta, Parsley, Greek Dressing	\$60.00
Apple Quinoa / Quinoa, Goat Cheese, Apple, Walnut, Red Onion, Cranberry, Mixed Green	\$60.00
Tortellini / Tri - Color Tortellini, Red Onion, Feta Cheese, Black Olive, Tomato, Parsely, Lemon Vinaigrette	\$60.00
Mediterranean Orzo / Orzo, Tomato, Roasted Red Peppers, Red Onion, Black Olive, Feta, Mixed Green	\$60.00

menu

ANTIPASTI & BOARDS

SERVES 12

Charcuterie / Dry Aged Salami, Prosciutto, Calabrese, Aged
Parmesan, Black Pepper Pecorino, Grapes, Strawberry, Truffle
Honey, Fig Marmolada, Grissini Bread Sticks, Savory Pizelle **\$125.00**

Roasted Crudite / Char Grilled Eggplant, Zucchini, Summer
Squash. Caramelized Red Onion, Broccolini, Carrot, Asparagus,
Marinated in Garlic Confit, Rosemary **\$65.00**

Mediterranean Platter / Cannellini Bean Hummus, Herbed Salsa
Verde, Cherry Tomato, Heirloom Carrot, Celery, Fennel, Sweet
Peppadew, Radish, Garbanzo Greek Salad **\$75.00**

Bruschetta / Focaccia & Crostini. Marinated Bocconcini
Mozzarella, Tomato Bruschetta, Etna Olive Caponata, Basil
Pesto, Honey - Basil Whipped Ricotta. **\$65.00**

Caprese / Beefsteak Tomato, Fresh Mozzarella, Basil, Sicilian
Olive Oil **\$75.00**

ITALIAN CLASSICS

SERVES 8-10

Stuffed Peppers / Ground Beef, Jasmine Rice, Mushroom,
Breadcrumb, Parmesan, Pomodoro Sauce **\$60.00**

Stuffed Mushroom / Mushroom, Breadcrumb, Herbs, Prosciutto,
Parmesan **\$48.00**

menu

SICILIAN STYLE PIZZA

SERVES 8

Margherita Pizza / Fresh Mozzarella, Pomodoro Sauce, Basil	\$22.00
Antipasto Pizza / Capicola, Mozzarella, Red Onion, Black Olives, Hots, Pomodoro Sauce	\$26.00
Funghi / Caramelized Mushroom, Roasted Mushroom, Whipped Ricotta, White Truffle Oil, Mozzarella	\$32.00
Tre Colori / Pesto, Vodka Sauce, Pomodoro, Parmesan	\$25.00

CALZONE

SERVES 8

Parm / Your Choice of Chicken, Meatball, or Eggplant, Mozzarella, Provolone, Basil, Pomodoro	\$25.00
Bufalina / Chicken Cutlet, Calabrian Hot Sauce, Gorgonzola Crema, Mozzarella, Provolone	\$28.00
Sausage, Pepper, & Onion / Sauteed Vegetable, Sweet Italian Sausage, Mozzarella, Provolone	\$32.00
Drunken Parm / Chicken Cutlet, Vodka Sauce, Basil, Mozzarella, Provolone, Parmesan	\$25.00
Italian ColdCut / Mortadella, Salami, Capicola, Mozzarella, Provolone	\$26.00

menu

PASTA

SERVES 10 / 20

Pasta LaRosa / Vodka Cream Sauce, Tomato, Basil, Rigatoni	\$55.00/\$110.00
Gnocchi Al Forno / Gnocchi, Pomodoro, Mozzarella Bocconcini, Basil	\$70.00/\$140.00
Lasagna Bolognese / Lamb & Short Rib Bolognese, Mascarpone, Ricotta, Parmesan, Baked	\$80.00/\$160.00
Cheese Lasagna / Pomodoro Sauce, Ricotta, Mozzarella, Provolone, Parmesan, Baked	\$60.00/\$120.00
Baked Ziti / Pomodoro Sauce, Honey Whipped Ricotta, Mozzarella, Parmesan, Rigatoni	\$55.00/\$110.00
Chicken Broccoli Ziti / Chicken, Broccoli, Garlic White Wine Sauce, Rigatoni	\$65.00/\$125.00

ENTREE

SERVES 10 / 20

Chicken Parmigiano / Baked & Breaded Chicken Cutlet, Pomodoro Sauce, Mozzarella, Provolone, Parmesan	\$65.00/\$125.00
Vodka Parmigiano / Chicken Cutlet, Vodka Cream Sauce, Tomato, Basil, Mozzarella, Provolone, Parmesan	\$65.00/\$125.00
Eggplant Parmigiano / Pomodoro, Mozzarella, Provolone, Parmesan	\$60.00/\$115.00

menu

ENTREE

SERVES 10 / 20

Meatball Parmigiano / Our Family Recipe, Pork, Veal & Beef Meatball, Pomodoro, Parmesan	\$60.00/\$115.00
Chicken Marsala / Chicken, Prosciutto, Mushroom, Sage, Garlic, Marsala Wine Sauce	\$65.00/\$125.00
Chicken Piccata / Chicken, Capers, Mushroom, Amalfi Lemon, Garlic, White Wine Sauce	\$65.00/\$125.00
Sausage, Pepper, & Onion / Sautéed Sausage, Pepper, Onion, Sicilian Olive Oil, White Balsamic, Parsley	\$60.00/\$115.00

SPECIALITY ENTREES

Beef Tenderloin / Garlic Confit Rubbed	Serves 10 -12 / \$MKP
Salmon / Fennel Pollen, Meyer Lemon, Parsley	Serves 10 / \$MKP

SIDES

SERVES 10 / 20

Roasted Vegetables / Garlic, Rosemary, Sicilian Olive Oil	\$45.00/\$90.00
Potato Rusticca / Fingerling Potato, Herbs, Garlic, Olive Oil	\$45.00/\$90.00
Carrots / Truffle Honey Glazed, Lemon, Parsley	\$45.00/\$90.00
Green Bean Almandine / Lemon - Almond Compound Butter	\$45.00/\$90.00

PERFECT FOR WORK & PLAY | SANDWICH PLATTERS

la Fredda

\$245

SIGNATURE COLD SANDWICH PLATER | SERVES 10 - 12

(3) Italiano, (3) Salsalitto Turkey, (2) Chicken Caprese, (2) Tuscan Tuna / Cut in Half, Salad Selection, Brownies, Chips

la Parmigiano

\$265

SIGNATURE PARM PLATER | SERVES 10 - 12

(3) Chicken Parmigiano, (3) Meatball Parmigiano (2) Eggplant Parmigiano, (2) Drunken Parm / Cut in Half, Salad Selection, Brownies, Chips

la Grande

\$295

EXCLUSIVE SANDWICH PLATER | SERVES 10 - 12

(3) Godfather, (3) Steak Tip (2) Salmon BLT, (2) Angry Sicilian / Cut in Half, Salad Selection, Cannolis, Chips

SALAD SELECTION

Greek / Caesar / Arugula / Garbanzo Greek + 15 / Tomato & Mozzarella Pasta +15 / Mediterranean Orzo + 15

DESSERTS | GLUTEN FREE OPTIONS AVAILABLE

Tiramisu

\$ 55

CHOICE OF OUR SPECIALTY FLAVORS | SERVES 10 - 12

Classic Coffee, Pistachio, Limoncello, & Monthly Seasonal Variety.

Special Order Flavors Upon Request

Cheese Cake

\$65

CHOICE OF OUR SPECIALTY FLAVORS | SERVES 10 - 12

NY Style, Pistachio, Nutella, Limoncello, Chocolate Chip Cannoli,

Funfetti, Caramel. All Prepared With Graham Cracker Crust

Specialty Cakes

\$60

AVAILABLE IN CUPCAKE FORMAT | SERVES 10 - 12

Tiramisu Cake / Italian Cookie Cake / Chocolate Chip Cannoli Cake,

Black Cherry Mocha Cake, Limoncello Cake, Espresso Martini Cake,

Strawberry Shortcake

Cannoli Platter

\$5 Per Guest

Assortment Of Chocolate & Vanilla Shells, Lemon Ricotta Filling,

Chocolate Curls, Rainbow Sprinkles