

LAROSA'S  
CATERING

*Mother's Day*

# Details

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## THANK YOU

WE HAVE SEVERAL OPTIONS FOR CATERING & HOLIDAY FEATURES SO PLEASE, REVIEW THE DETAILS BELOW AND FEEL WELCOME TO INQUIRE WITH ANY QUESTIONS.

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## HOW TO ORDER

**ONLINE** | PLEASE FILL OUT THE FORM FOR YOUR CATERING REQUEST. REQUESTS ARE VIEWED AT 11:00 AM, 2:00PM 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.

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## EVENTS/ CATERING MANAGER

**Chiara Raponi**

**[Chiara@larosasofandover.com](mailto:Chiara@larosasofandover.com)**

# Guidelines

## **DEADLINES**

ALL HOLIDAY ORDERS MUST BE PLACED NO LATER THAN TUESDAY, MAY 7TH AT 2PM TO BE PICKED UP SATURDAY MAY 11TH

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.

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## **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.

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*Lai Mamma*  
MENU

# Antipasto

## SERVES 12 GUESTS

**CHARCUTERIE** / DRY AGED SALAMI, PROSCIUTTO, CALABRESE, AGED PARMESAN, BLACK PEPPER PECORINO, GRAPES, STRAWBERRY, TRUFFLE HONEY, FIG MARMOLADA, GRISSINI BREAD STICKS, SAVORY PIZELLE \$125

**ROASTED CRUDITE** / CHAR GRILLED EGGPLANT, ZUCCHINI. CARAMELIZED RED ONION, BROCCOLI, CARROT, ASPARAGUS, MARINATED IN GARLIC CONFIT, ROSEMARY \$60

**MEDITERRANEAN PLATTER** / CANNELLINI BEAN HUMMUS, HERBED SALSA VERDE, CHERRY TOMATO, HEIRLOOM CARROT, CELERY, FENNEL, SWEET PEPPADEW, RADISH, GARBANZO GREEK SALAD \$75

**BRUSCHETTA** / FOCACCIA & CROSTINI. MARINATED BOCCONCINI MOZZARELLA, TOMATO BRUSCHETTA, ETNA OLIVE CAPONATA, BASIL PESTO, HONEY - BASIL WHIPPED RICOTTA. \$60

**CAPRESE** / BEEFSTEAK TOMATO, FRESH MOZZARELLA, BASIL, SICILIAN OLIVE OIL \$75

# *Specialty*

## **PRIMAVERA SALAD \$36**

SPRING PEA, RADISH, RADDICCHIO, ROASTED TOMATO, SHAVED FENNEL, ITALIAN VINAIGRETTE. SERVES 3 - 5

## **FRESH TOMATO SALAD \$32**

HEIRLOOM TOMATO, FENNEL BULB & FRAWNS, CASTELVETRANO OLIVES, GARLIC, DIJON LEMON VINAIGRETTE. SERVES 3-5

## **MEDITERRANEAN COUS COUS \$28**

CRACKED SARDINIAN COUS COUS, CUCUMBER, MINT, PICKLED BABY ARTICHOKE, RED WINE VINAIGRETTE. SERVES 3-5

## **QUICHE FLORENTINE \$60**

SUNDRIED TOMATO, SPINACH, FONTINA, CARAMELIZED ONION, EGG, FLAKY PASTRY CRUST. SERVES 10

## **PEA & PESTO LASAGNA \$70**

SWEET PEA PESTO, ROASTED GARLIC CREAM, SPINACH, MOZZARELLA, PARMESAN, SFOGLIA, BAKED. SERVES 10

# *Packages*

SPECIALY CURATED DISHES THAT WILL  
BE SURE TO MAKE LA MAMMA PROUD

## **BRUNCH \$155**

QUICHE FLORENTINE, PRIMAVERA  
SALAD, MINI SMOKED SALMON  
BOARD, CARROT CAKE LOAF.  
BRUNCH COCKTAIL + 45  
SERVES 8 - 10

## **LUNCHEON \$230**

MISTA SALAD, ROASTED CRUDITE,  
CHOICE OF CHICKEN PICCATA OR  
CHICKEN MARSALA, CANNOLI  
SERVES 8 - 10  
WINE & COCKTAIL SUPPLIEMENT || MKT

## **DINNER \$305**

MARSALA STUFFED MUSHROOM,  
HEIRLOOM TOMATO SALAD,  
MEDITERRANEAN COUS COUS, CHOICE  
OF WHOLE SALMON FILET OR SPRING  
PEA PESTO LASAGNA.  
SALTED CARAMEL TIRAMISU  
SERVES 8- 10  
WINE & COCKTAIL SUPPLIEMENT || MKT

# *Aperitivo*

SOMETIMES A LITTLE SOMETHING SAYS A LOT

## **CHARCUTERIE \$65**

THIS BOX FEATURES THE VERY FINEST 100% ITALIAN CHEESE & CHARCUTERIE FROM ARTISAN PRODUCERS, SERVED WITH CROSTINI, ANTIPASTI, FRUIT & NUTS.  
SERVES 3 -5

## **BRUSCHETTA \$42**

THIS BOX FEATURES HONEY WHIPPED RICOTTA, CROSTINI, TART CHERRY COMPOTE, MARCONA ALMONDS, TRUFFLE HONEY  
SERVES 3 - 5

## **CRUDITE \$36**

THIS BOX FEATURES FRESH, LOCAL PRODUCE DEDICATED TO THE SEASON, BASIL - WHITE BEAN HUMMUS  
SERVES 3 -5

## **FOCCACCIA \$21**

THIS BOX FEATURES HERBED FOCACCIA, HONEY RICOTTA  
SERVES 3 -5

## **PASTRY BOX \$48**

THE BOX FEATURES ASSORTMENTS OF BROWNIES, BISCOTTI, CANNOLI DIP, CANNOLI SHELLS  
SERVES 3 -5



# Salad

## SERVES 8-10 GUESTS

**CAESAR** / ROMAINE, TRUFFLE PARMESAN CROUTONS, PECORINO, CAESAR DRESSING \$38

**GREEK** / ROMAINE, TOMATO, CUCUMBER, RED ONION, BELL PEPPER, KALAMATA, FETA, GREEK DRESSING \$45

**ARUGULA** / ARUGULA, GOAT CHEESE, WALNUT, RED ONION, CRANBERRY, BALSAMIC \$50

**GORGONZOLA** / MIXED GREENS, APPLEWOOD SMOKED BACON, BLACK MISSION FIG, APPLE, GORGONZOLA, LEMON BASIL VINAIGRETTE \$45

**MIXED GREEN** / MIXED GREENS, TOMATO, CUCUMBER, RED ONION, BALSAMIC VINAIGRETTE \$40

**MISTA SALAD** / ARUGULA, CHERRY TOMATO, RED ONION, SHAVED FENNEL, CAPERS, PEPPERONCINI, LEMON BASIL VINAIGRETTE \$50

# Pasta

**SERVES 8-10 OR 15-20**

**PASTA LAROSA** / VODKA CREAM SAUCE,  
TOMATO, BASIL, RIGATONI \$55/\$105

**GNOCCHI AL FORNO** / GNOCCHI,  
POMODORO, MOZZARELLA BOCCONCINI,  
BASIL \$70/\$135

**LASAGNA BOLOGNESE** / LAMB & SHORT  
RIB BOLOGNESE, MASCARPONE, RICOTTA,  
PARMESAN, BAKED \$80/\$155

**CHEESE LASAGNA** / POMODORO SAUCE,  
RICOTTA, MOZZARELLA, PROVOLONE,  
PARMESAN, BAKED \$60/\$115

**BAKED ZITI** / POMODORO SAUCE, HONEY  
WHIPPED RICOTTA, MOZZARELLA,  
PARMESAN \$55/\$105

**CHICKEN BROCCOLI ZITI** / CHICKEN,  
BROCCOLI, GARLIC WHITE WINE SAUCE \$65/\$125

GLUTEN FREE OPTIONS AVAILABLE

# Entrée

## SPECIALTY ENTREE

**BEEF TENDERLOIN** / GARLIC  
RUBBED

SERVES 10 / \$MKP

**SALMON** / FENNEL POLLEN,  
MEYER LEMON, PARSLEY

SERVES 10 / \$MKP

## CLASSIC ITALIAN

**SERVES 8-10 OR 15-20**

**CHICKEN PARMIGIANO** / BAKED &  
BREADED CHICKEN CUTLET, POMODORO  
SAUCE, MOZZARELLA, PROVOLONE,  
PARMESAN

\$70/\$135

**VODKA PARMIGIANO** / CHICKEN CUTLET,  
VODKA CREAM SAUCE, TOMATO, BASIL,  
MOZZARELLA, PROVOLONE, PARMESAN

\$70/\$135

**EGGPLANT PARMIGIANO** / POMODORO,  
MOZZARELLA, PROVOLONE, PARMESAN

\$60/\$115

# Entrée

## CLASSIC ITALIAN

SERVES 8-10 OR 15-20

**MEATBALL PARMIGIANO** / OUR FAMILY RECIPE, PORK, VEAL & BEEF MEATBALL, POMODORO, PARMESAN \$60/\$115

**CHICKEN MARSALA** / CHICKEN, PROSCIUTTO, MUSHROOM, SAGE, MARSALA WINE SAUCE \$70/\$135

**CHICKEN PICCATA** / CHICKEN, CAPERS, MUSHROOM, LEMON WHITE WINE SAUCE \$65/\$125

**SAUSAGE, PEPPER, & ONION** / SAUTÉED SAUSAGE, PEPPER, ONION, SICILIAN OLIVE OIL, WHITE BALSAMIC, PARSLEY \$70/\$135

# Sides

**SERVES 8-10 OR 15-20**

**ROASTED VEGETABLES** / GARLIC,  
ROSEMARY, SICILIAN OLIVE OIL \$50/\$95

**POTATO RUSTICCA** / FINGERLING POTATO,  
HERBS, GARLIC, OLIVE OIL \$50/\$95

**CARROTS** / TRUFFLE HONEY GLAZED,  
LEMON, PARSLEY \$50/\$95

**GREEN BEAN ALMANDINE** / LEMON -  
ALMOND COMPOUND BUTTER \$50/\$95

# La Dolce

## GLUTEN FREE OPTIONS AVAILABLE

### SEA SALTED CARAMEL TIRAMISU

VANILLA BEAN SOAK , ESPRESSO, SALTED CARAMEL MASCARPONE MOUSSE, \$55

### CARROT CAKE

SERVES 10  
CARROT & GINGER SPICE, CREAM CHEESE FROSTING. AVAILABLE IN CUPCAKE \$60

### WHITE CHOCOLATE RASPBERRY CHEESECAKE

WHITE CHOCOLATE CHEESECAKE, RASPBERRY SWIRL, WHITE CHOCOLATE CURLS \$55

# Cocktails

ALL COCKTAILS ARE TO SERVE 6-8 GUESTS

**ESPRESSO MARTINI** / VODKA, ESPRESSO, IRISH CREME, ITALIAN COFFEE LIQUEUR \$55

**TIRAMISU MARTINI** / RUM, TIRAMISU CREME LIQUEUR, CHOCOLATE, ESPRESSO \$50

**COOL MOM** / GIN, CUCUMBER, ELDERFLOWER, BASIL, LIME \$60

**ALMOND MOM** / EARL GREY INFUSED SMOKED TEQUILA, WHITE PEACH LIQUEUR, LIME, ALMOND LIQUEUR \$55

**HOT MOM** / LEMON VODKA, LIMONCELLO, FRESH LEMON, MINT SIMPLE \$45

**WINE MOM** / PINOT GRIGIO SANGRIA, APPLE, PEAR SPICED LIQUEUR, CITRUS \$38

## WINE LIST

ELEVATE YOUR CATERING EXPERIENCE WITH A CUSTOM CURATED WINE PAIRING DEVELOPED BY OUR GENERAL MANAGER. WINES OFFERED UPON REQUEST