

# PRIVATE PARTY

## MENUS

Spring 2024



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



italian  
soul food  
rosalie



## 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 Salotto 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 between 20-35 guests. Limited a la carte menus are an option for groups up to 25 guests. Parties of 35 guests or more will select from the family style or stationary menus. 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.



ITALIAN  
SOUL FOOD  
rosalie

## DEPOSIT AND PAYMENT

We accept payments by money order, debit card, certified check, corporate check or electronic transfer. Payments with a credit card will incur a 3% credit card processing fee. 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 within ten business days. Should a confirmed reservation be canceled, the initial deposit will not be refunded but may be used for a future event. The final balance is due in full by 12 noon, seven business days prior to the event based on the final guaranteed number of guests. Any additional charges during the event, including consumption charges will be due at the end of event. Should proper payment not be received within the designated time, we reserve the right to cancel 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

>> \$55 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

>>\$45 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

» \$24 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

\$150 bartender fee for 15-50 guests. \$300 for over 50 guests or more.

ITALIAN  
SOUL FOOD  
rosalie

## ANTIPASTI

### PASSED OR STATIONARY

#### HOT

**Arancini 3**  
saffron risotto, mozzarella

**Fritti 4**  
crispy braised pork,  
seasonal mostarda

**Bruschetta 3**  
grilled ciabatta, garlic,  
aged provolone,  
marinated tomatoes

**Chicken Wing Agrodolce 4**  
crispy chicken wing,  
orange-chili glaze

**Fritto Misto 4**  
mixed fried seafood,  
garlic aioli



#### COLD

**Crudo 4**  
bigeye tuna,  
chili-garlic agrodolce, avocado

**Carne Cruda 4**  
beef flatiron, egg yolk,  
parmesan

**Crostini 3**  
whipped ricotta, caponata,  
fried focaccia

**Gnocco Fritto 3**  
puffed dough with prosciutto,  
horseradish crema

**Chicken Liver Mousse 3**  
pickled fennel, fruit preserves,  
ciabatta

### PRICED PER PIECE

### STATIONARY PLATTERS

**Salumi 12**  
prosciutto dok dall'ava, prosciutto cotto, soppressata, gnocco fritto, horseradish crema

**Antipasti 9**  
marinated vegetables and olives, pickles, spiced nuts, focaccia

**Formaggi 11**  
local and italian cheeses, house made brioche, honeycomb, jams

**Crudite 9**  
market vegetables, whipped ricotta, toasted garlic and anchovy dip

### PRICED PER PERSON

ITALIAN

SOUL FOOD

rosalie



**DINNER  
PLATED**

**ANTIPASTO**

**INSALATA**

**SELECT UP TO THREE STARTERS**

**Crudo**

bigeye tuna, chili-garlic agrodolce,  
avocado

**Rambisicci**

stuffed cabbage, chicken sausage,  
marinara sauce

**Prawns**

fennel, grapefruit, brown butter,  
pine nuts

**Fritti**

crispy braised pork, stracciatella,  
pineapple, mizuna

**Verde**

baby lettuces, parmesan, focaccia,  
cava vinaigrette

**Garden**

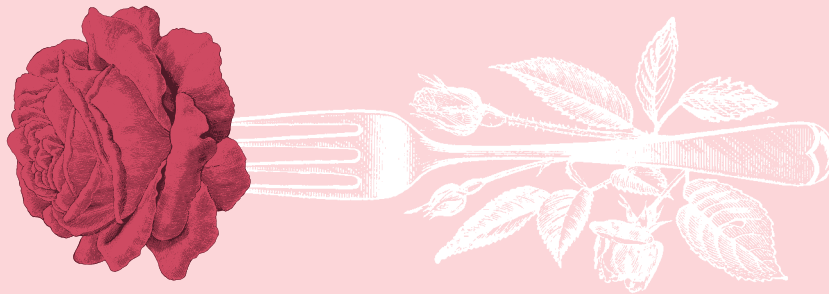
baby lettuces, market vegetables,  
parmesan vinaigrette, focaccia croutons

**Chicory**

castelfranco, radicchio, parmesan,  
anchovy, toasted garlic

**Lioni Burrata**

lioni burrata, mission figs,  
brown butter, peanuts



**PRIMI**

**SELECT UP TO TWO FOR 4 COURSE DINNER**

**Casoncelli**

veal, golden raisin, amaretti, parmesan

**Radiator**

beef short rib, pork shoulder,  
spicy sausage, san marzano tomato

**Mafaldine**

white chicken ragu, napa cabbage,  
parmesan

**Orecchiette**

house made pork sausage, broccoli rabe,  
calabrian chili, pecorino

**Gnocchi**

kennett square mushrooms,  
fontina, 8 year balsamic

**ITALIAN  
SOUL FOOD**

**rosalie**

## SECONDI

### SELECT UP TO THREE ENTREES

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

**Half Roasted Chicken** rosemary brown butter, marinated beech mushroom

**"Veal Brisket"** - winter squash, cipollini onion, new potato, black truffle

**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** parsnip, brown butter, pistachio pesto

**Halibut •** poached in white wine and butter with tomato oil and crispy potato

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

## DOLCE

### SELECT ONE DESSERT

**Seasonal Cheesecake**  
graham cracker, seasonal fruit

**Olive Oil Cake**  
whipped cream, seasonal fruit

**Cannoli**  
mascarpone mousse,  
chocolate chips, fresh berries

**Chocolate Tiramisu**  
chocolate espresso sponge cake,  
chocolate mascarpone mousse

**Chocolate Budino**  
caramel, salted crème fraiche

**Trio of Miniature Desserts**  
pastry chef's seasonal selection

**Lavazza Coffee**

**Harney & Sons Teas**

**THREE COURSE DINNER \$70**

**FOUR COURSE DINNER \$80**

• ADD \$8    •• ADD \$10    ••• ADD \$18

ITALIAN  
SOUL FOOD  
**rosalie**

## DINNER

### STATIONS

SELECT ONE INSALATA, ONE PRIMI, TWO CARNE E PESCE & TWO CONTORNI  
AVAILABLE FOR FAMILY STYLE SERVICE AS WELL

#### INSALATA

##### *Verde 7*

baby lettuces, parmesan, focaccia,  
cava vinaigrette

##### *Lioni Burrata 9*

lioni burrata, mission figs,  
brown butter, peanuts

##### *Garden 8*

baby lettuces, market vegetables,  
parmesan vinaigrette, focaccia croutons

#### PIZZA

##### *Margherita 9*

roman-style pan pizza, san marzano tomato,  
mozzarella, basil

Inquire about custom available toppings.

#### PRIMI

##### *Gnocchi 12*

kennett square mushrooms,  
fontina, 8 year balsamic

##### *Radiator 14*

beef short rib, pork shoulder,  
spicy sausage, san marzano tomato

##### *Mafaldine 13*

white chicken ragu, napa cabbage,  
parmesan

##### *Orecchiette 14*

house made pork sausage,  
broccoli rabe, calabrian chili, pecorino

##### *Gnocchi alla Romana 14*

sunday gravy, san marzano tomato,  
bechamel, mozzarella

#### CARNE E PESCE

##### *New York Strip Roast 25*

horseradish crema

##### *Half Roasted Chicken 15*

rosemary brown butter, marinated mushrooms

##### *Berkshire Pork Loin 18*

romesco sauce

##### *Verlasso Salmon 17*

horseradish crema

##### *Grilled Prawns 16*

caponata

PRICES ARE PER PERSON

ITALIAN  
SOUL FOOD  
rosalie



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

**CONTORNI**

**Broccoli 8**  
calabrian chili, pecorino

**Crispy Potatoes 8**  
garlic aioli

**Grilled and Marinated  
Peppers 6**  
golden raisin, toasted garlic

A decorative border of white floral and leaf patterns surrounds the entire page. In the center, a white ribbon banner contains the word "DOLCE" in a dark red, serif font.

**DOLCE**

**Chef's Dessert Trio 10**

**Lavazza Coffee**

**Harney & Sons Teas**

**PRICES ARE PER PERSON**

A white silhouette of a woman sitting on a large, stylized flower, possibly a rose, in the bottom right corner of the page.

**ITALIAN  
SOUL FOOD**  
**rosalie**



LUNCH

PLATED

ANTIPASTO

SELECT ONE OF EACH

INSALATA

*Crudo*

bigeye tuna, chili-garlic agrodolce,  
avocado

*Rambisicci*

stuffed cabbage, chicken sausage,  
marinara sauce

*Prawns*

fennel, grapefruit, brown butter,  
pine nuts

*Fritti*

crispy braised pork, stracciatella,  
pineapple, mizuna

*Verde*

baby lettuces, parmesan, focaccia,  
cava vinaigrette

*Garden*

baby lettuces, market vegetables,  
parmesan vinaigrette, focaccia croutons

*Chicory*

castelfranco, radicchio, parmesan,  
anchovy, toasted garlic

*Lioni Burrata*

lioni burrata, mission figs,  
brown butter, peanuts

SECONDI

SELECT UP TO THREE 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

*Radiator*

beef short rib, pork shoulder,  
spicy sausage, san marzano tomato

*Chicken Parmesan*

breaded chicken breast, san marzano  
tomato, mozzarella, arugula,  
parmesan vinaigrette

*Verlasso Salmon*

caponata, castelvetrano olive,  
charred lemon



ITALIAN  
SOUL FOOD

rosalie

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**

*Seasonal Cheesecake*

graham cracker, seasonal fruit

*Olive Oil Cake*

whipped cream, seasonal fruit

*Cannoli*

mascarpone mousse,  
chocolate chips, fresh berries

*Chocolate Tiramisu*

chocolate espresso sponge cake,  
chocolate mascarpone mousse

*Chocolate Budino*

caramel, salted crème fraiche

*Trio of Miniature Desserts*

pastry chef's seasonal selection

*Lavazza Coffee*

*Harney & Sons Teas*

**THREE COURSE LUNCH \$45**

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

A white silhouette of a woman sitting on a bench, positioned above the "ITALIAN SOUL FOOD" banner.

**ITALIAN  
SOUL FOOD**

**rosalie**



## LUNCH

### STATIONS

**SELECT ONE INSALATA, ONE PRIMI, TWO CARNE E PESCE & TWO CONTORNI  
PIZZA & DOLCE MAY BE ADDED AS AN ADDITION  
AVAILABLE FOR FAMILY STYLE SERVICE AS WELL**

#### INSALATA

##### *Verde 7*

baby lettuces, parmesan, focaccia,  
cava vinaigrette

##### *Lioni Burrata 9*

lioni burrata, mission figs,  
brown butter, peanuts

##### *Garden 8*

baby lettuces, market vegetables,  
parmesan vinaigrette, focaccia croutons

#### PIZZA

##### *Margherita 9*

roman-style pan pizza, san marzano tomato,  
mozzarella, basil

Inquire about custom available toppings.

#### PRIMI

##### *Gnocchi 12*

kennett square mushrooms,  
fontina, 8 year balsamic

##### *Rigatoni 14*

beef short rib, pork shoulder,  
spicy sausage, san marzano tomato

##### *Mafaldine 13*

white chicken ragu, napa cabbage,  
parmesan

##### *Orecchiette 14*

house made pork sausage,  
broccoli rabe, calabrian chili, pecorino

##### *Gnocchi alla Romana 14*

sunday gravy, san marzano tomato,  
bechamel, mozzarella

#### SECONDI

##### *Italiano Sandwich 12*

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

##### *Half Roasted Chicken 15*

rosemary brown butter, marinated mushrooms

##### *Sunday Gravy Shakshuka 16*

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

##### *Chicken Parmesan 15*

breaded chicken breast, san marzano, tomato, mozzarella

##### *Verlasso Salmon 17*

horseradish crema

**PRICES ARE PER PERSON**

ITALIAN  
SOUL FOOD  
**rosalie**

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

**CONTORNI**

**Broccoli 8**  
calabrian chili, pecorino

**Crispy Potatoes 8**  
garlic aioli

**Grilled and Marinated  
Peppers 6**  
golden raisin, toasted garlic

A decorative border of white floral and leaf patterns surrounds the entire page. In the center, a white ribbon banner contains the word "DOLCE" in a dark red, serif font.

**DOLCE**

**Chef's Dessert Trio 10**

**Lavazza Coffee**

**Harney & Sons Teas**

**PRICES ARE PER PERSON**

A white silhouette of a woman sitting on the ground, reading a book, is positioned above the text "ITALIAN SOUL FOOD".

**ITALIAN  
SOUL FOOD**

**rosalie**



**BRUNCH**

**PLATED**

**ANTIPASTO**

**SELECT UP TO TWO**

**INSALATA**

***Parfait***

ronnybrook dairy yogurt, market fruit,  
granola, honey

***Verde***

baby lettuces, parmesan, everything spice  
focaccia, cava vinaigrette

***Lioni Burrata***

lioni burrata, mission figs,  
brown butter, peanuts

***Chicory***

castelfranco, radicchio, parmesan,  
anchovy, toasted garlic

***Garden***

baby lettuces, market vegetables,  
parmesan vinaigrette, focaccia croutons

**SECONDI**

**SELECT UP TO THREE ENTREES**

***Americano***

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

***Gnocchi***

kennett square mushrooms,  
fontina, 8 year balsamic

***Sunday Gravy Shakshuka***

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

***Italiano Sandwich***

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

***French Toast***

house-made brioche, whipped  
butter, house made fruit preserves,  
hazelnut butter

***Verlasso Salmon***

caponata, castelvetro olive,  
charred lemon

**ITALIAN  
SOUL FOOD**

**rosalie**



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**

*Seasonal Cheesecake*

graham cracker, seasonal fruit

*Olive Oil Cake*

whipped cream, seasonal fruit

*Cannoli*

mascarpone mousse,  
chocolate chips, fresh berries

*Chocolate Tiramisu*

chocolate espresso sponge cake,  
chocolate mascarpone mousse

*Chocolate Budino*

caramel, salted crème fraiche

*Trio of Miniature Desserts*

pastry chef's seasonal selection

*Lavazza Coffee*

*Harney & Sons Teas*

**THREE COURSE BRUNCH \$45**

A white silhouette of a woman sitting on a large, stylized leaf or branch, holding a book or tablet.

**ITALIAN**

**SOUL FOOD**

**rosalie**

## BRUNCH

### STATIONS

SELECT ONE INSALATA, ONE PRIMI, TWO SECONDI & TWO CONTORNI  
PASTICCINI, PIZZA & DOLCE MAY BE ADDED AS AN ADDITION  
AVAILABLE FOR FAMILY STYLE SERVICE AS WELL

## PASTICCINI

*Assorted House Made Pastries & Breakfast Breads 6*  
honey butter and fruit preserves

## INSALATA

### *Verde 7*

baby lettuces, parmesan, focaccia,  
cava vinaigrette

### *Lioni Burrata 9*

lioni burrata, mission figs,  
brown butter, peanuts

### *Garden 8*

baby lettuces, market vegetables,  
parmesan vinaigrette, focaccia croutons

### *Parfait 6*

ronnybrook dairy yogurt, market fruit,  
granola, honey

## PRIMI

### *Gnocchi 12*

kennett square mushrooms,  
fontina, 8 year balsamic

### *Radiator 14*

beef short rib, pork shoulder,  
spicy sausage, san marzano tomato

### *Mafaldine 13*

white chicken ragu, napa cabbage,  
parmesan

### *Orecchiette 14*

house made pork sausage,  
broccoli rabe, calabrian chili, pecorino

### *Gnocchi alla Romana 14*

sunday gravy, san marzano tomato,  
bechamel, mozzarella

## PIZZA

### *Margherita 9*

roman-style pan pizza, san marzano tomato,  
mozzarella, basil

Inquire about custom available toppings.

ITALIAN  
SOUL FOOD

rosalie

PRICES ARE PER PERSON

## SECONDI

### *French Toast 9*

house made brioche, whipped butter, fruit preserves

### *Americano 15*

scrambled eggs, breakfast sausage, crispy potatoes, brioche toast, honey butter, jam

### *Sunday Gravy Shakshuka 16*

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

### *Italiano Sandwich 12*

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

### *Chicken Parmesan 15*

breaded chicken breast, san marzano, tomato, mozzarella

## CONTORNI

### *Broccoli 8*

calabrian chili, pecorino

### *Crispy Potatoes 8*

garlic aioli

### *Grilled and Marinated Peppers 6*

golden raisin, toasted garlic

## DOLCE

### *Chef's Dessert Trio 10*

*Lavazza Coffee*

*Harney & Sons Teas*

PRICES ARE PER PERSON

ITALIAN  
SOUL FOOD  
rosalie



## ADDITIONS

### House Made Cakes

#### Cake Flavors

Vanilla, Chocolate, Lemon, Marble, Carrot, Red Velvet, Devil's Food, Citrus, Funfetti Pound

#### Cake Fillings

Lemon Curd, White Chocolate Mousse, Chocolate Mousse, Peanut Butter Mousse, Raspberry Mousse, Cream Cheese, Mocha Buttercream, Coffee Buttercream, Funfetti Icing, Vanilla Buttercream with Raspberry Jam, Vanilla Buttercream with Strawberry Jam

#### Icing Flavors

American Vanilla Buttercream, American Chocolate Buttercream, Swiss Vanilla Buttercream, Swiss Chocolate Buttercream

**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 and Intricate Decoration are available at an additional cost. Please inquire.

### House Made Cupcakes

#### Cake Flavors

Vanilla, Chocolate, Lemon, Red Velvet, Citrus

#### Cake Fillings

Lemon Curd, White Chocolate Mousse, Chocolate Mousse, Peanut Butter Mousse, Raspberry Mousse, Cream Cheese, Raspberry Jam

#### Icing Flavors

American Vanilla Buttercream, American Chocolate Buttercream, Swiss Vanilla Buttercream, Swiss Chocolate Buttercream.

**3.5 Each, Minimum of 12, Add Filling +1**

### 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**

### 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.

### DESSERT FEE

When a cake or dessert is brought in from an outside vendor, we will cut, plate and add an ice cream scoop.

**\$4 per person.**

### AUDIO VISUAL EQUIPMENT

**Screen 75**

**LCD Projector 150**

**Microphone 75**

ITALIAN  
SOUL FOOD  
**rosalie**