

PRIVATE PARTY

MENUS

Winter 2025



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

We look forward to begin planning your next event.

Sincerely,

Casey Kyler

Casey Kyler, Private Events Concierge



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.

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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 surcharge. 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.

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.

\$5 per person.

AUDIO VISUAL EQUIPMENT

Screen 75

LCD Projector 150

Microphone 75



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

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.

A white silhouette of a woman in a classic, elegant pose, sitting and leaning back, is positioned above the text.

ITALIAN
SOUL FOOD

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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 3

crispy chicken wing,
orange-chili glaze

Fritto Misto 4

mixed fried seafood,
garlic aioli

Margherita Pizza 9

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



COLD

Crudo 4

bigeye tuna,
chili-garlic agrodolce, avocado

Carne Cruda 4

beef flatiron, egg yolk,
parmesan

Crostini 3

whipped ricotta, caponata

Gnocco Fritto 3

puffed dough with prosciutto,
horseradish crema

PRICED PER PIECE

STATIONARY PLATTERS

Salumi 12

assorted italian and domestic charcuterie, gnocco fritto, horseradish crema

Antipasti 9

roasted and marinated vegetables, spiced nuts, mixed olives, focaccia

Formaggi 11

local & italian cheeses, brioche, house made fruit preserves

Crudite 9

market vegetables, whipped ricotta, bagna cauda, parmesan vinaigrette

PRICED PER PERSON

ITALIAN
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**DINNER
PLATED**

ANTIPASTO

INSALATA

SELECT UP TO THREE STARTERS

Crudo

bigeye tuna, chili-garlic agrodolce,
avocado

Lioni Burrata

tomato jam, basil, grilled ciabatta

Prawns

fennel, grapefruit, brown butter,
pine nuts

Fritti

crispy braised pork, stracciatella,
pineapple, mizuna

Verde

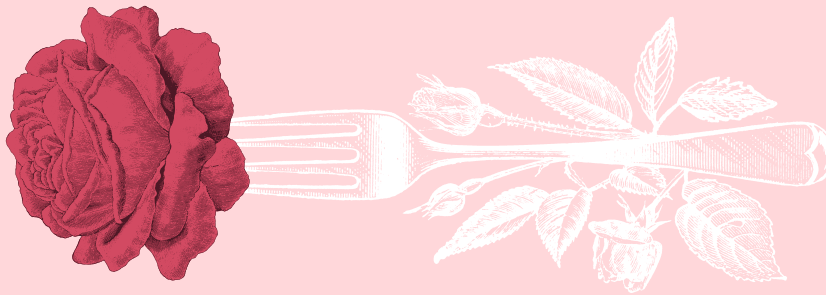
baby lettuces, parmesan, focaccia,
cava vinaigrette

Garden

baby lettuces, market vegetables,
parmesan vinaigrette, focaccia croutons

Tri Colore

baby gem, endive, apple, walnut,
blue cheese, buttermilk vinaigrette



PRIMI

SELECT UP TO TWO FOR 4 COURSE DINNER

Casoncelli

veal, golden raisin, amaretti, parmesan

Radiator

beef short rib, pork shoulder,
spicy sausage, marinara

Fusilli Frutti di Mare

shrimp, scallop, mussel, saffron,
chili oil, lemon

Gnochetti Sardi

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

Gnocchi

kennett square mushrooms,
fontina, 8 year balsamic

Campanelle

pesto, stracciatella, green beans, potato

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SECONDI

SELECT UP TO THREE ENTREES

8oz Prime Flat Iron peperonata, white bean, roasted onion

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

12oz Bone In Veal Chop ••• marinara, torn burrata

Half Roasted Chicken rosemary brown butter, marinated beech mushroom

Porchetta sakura pork belly, sweet potato, cipollini onion, pork jus

Chicken Parmesan breaded chicken breast, marinara, mozzarella, arugula, parmesan vinaigrette

Verlasso Salmon romanesco, mushroom, brown butter zabaglione

Halibut • artichoke, fingerling potato, celery root crema

Grilled Shrimp caponata, castelvetro olive, charred lemon

DOLCE

SELECT ONE DESSERT

Spiced Apple Cake
brown sugar caramel

Olive Oil Cake
whipped cream, seasonal fruit

Cannoli
pumpkin mascarpone mousse,
caramel sauce, pepitas

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 \$75
FOUR COURSE DINNER \$85

• ADD \$8 •• ADD \$10 ••• ADD \$20

ITALIAN
SOUL FOOD
rosalie

DINNER

STATIONS

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

\$80 PER PERSON

INSALATA

Verde

baby lettuces, parmesan, focaccia,
cava vinaigrette

Tri Colore

baby gem, endive, apple, walnut,
blue cheese, buttermilk vinaigrette

Garden

baby lettuces, market vegetables,
parmesan vinaigrette, focaccia croutons

PRIMI

Gnocchi

kennett square mushrooms,
fontina, 8 year balsamic

Radiatori

beef short rib, pork shoulder,
spicy sausage, marinara

Fusilli Frutti di Mare

shrimp, scallop, mussel, saffron,
chili oil, lemon

Gnochetti Sardi

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

Campanelle

cherry tomato ragu, stracciatella,
bread crumb

CARNE E PESCE

New York Strip Roast •••

horseradish crema

Half Roasted Chicken

rosemary brown butter, marinated beech mushroom

Sakura Pork Loin

romesco sauce

Verlasso Salmon

horseradish crema

Grilled Prawns

caponata

ITALIAN
SOUL FOOD

rosalie

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

CONTORNI

Broccoli
calabrian chili, pecorino

Crispy Potatoes
garlic aioli

*Grilled and Marinated
Peppers*
golden raisin, toasted garlic

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

DOLCE

Chef's Dessert Trio

Lavazza Coffee

Harney & Sons Teas

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

**ITALIAN
SOUL FOOD**

rosalie

LUNCH

PLATED

ANTIPASTO

SELECT ONE OF EACH

INSALATA

Crudo

bigeye tuna, chili-garlic agrodolce,
avocado

Lioni Burrata

tomato jam, basil, grilled ciabatta

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

Tri Colore

baby gem, endive, apple, walnut,
blue cheese, buttermilk vinaigrette

SECONDI

SELECT UP TO THREE ENTREES

Gnocchi

kennett square mushrooms,
fontina, 8 year balsamic

Chicken Parmesan

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

Italiano Sandwich

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

Fusilli Frutti di Mare

shrimp, scallop, mussel, saffron,
chili oil, lemon

Radiator

beef short rib, pork shoulder,
spicy sausage, marinara

Verlasso Salmon

romanesco, mushroom,
brown butter zabaglione

Campanelle

pesto, stracciatella, green beans, potato

ITALIAN
SOUL FOOD

rosalie



DOLCE

SELECT ONE DESSERT

Spiced Apple Cake

brown sugar caramel

Olive Oil Cake

whipped cream, seasonal fruit

Cannoli

pumpkin mascarpone mousse,
caramel sauce, pepitas

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



**ITALIAN
SOUL FOOD**

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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

\$50 PER PERSON

INSALATA

Verde

baby lettuces, parmesan, focaccia,
cava vinaigrette

Tri Colore

baby gem, endive, apple, walnut,
blue cheese, buttermilk vinaigrette

Garden

baby lettuces, market vegetables,
parmesan vinaigrette, focaccia croutons

PRIMI

Gnocchi

kennett square mushrooms,
fontina, 8 year balsamic

Rigatoni

beef short rib, pork shoulder,
spicy sausage, marinara

Fusilli Frutti di Mare

shrimp, scallop, mussel, saffron,
chili oil, lemon

Gnochetti Sardi

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

Campanelle

cherry tomato ragu, stracciatella,
bread crumb

SECONDI

Italiano Sandwich

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

Half Roasted Chicken

rosemary brown butter, marinated beech mushroom

Sunday Gravy Shakshuka

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

Chicken Parmesan

breaded chicken breast, marinara, mozzarella

Verlasso Salmon

horseradish crema

ITALIAN
SOUL FOOD

rosalie

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

CONTORNI

Broccoli
calabrian chili, pecorino

Crispy Potatoes
garlic aioli

*Grilled and Marinated
Peppers*
golden raisin, toasted garlic

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

DOLCE

Chef's Dessert Trio

Lavazza Coffee

Harney & Sons Teas

A white silhouette of a woman in a relaxed, seated pose is positioned above the text. Below her, a white ribbon banner contains the words "ITALIAN SOUL FOOD" in red, serif, all-caps font.

**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 "BRUNCH".

BRUNCH

PLATED

ANTIPASTO

Fruit and Yogurt

ronnybrook dairy yogurt, market fruit,
granola, honey

Lioni Burrata

tomato jam, basil,
grilled ciabatta

INSALATA

Verde

baby lettuces, parmesan, focaccia,
cava vinaigrette

Garden

baby lettuces, market vegetables,
parmesan vinaigrette, focaccia croutons

Tri Colore

baby gem, endive, apple, walnut,
blue cheese, buttermilk vinaigrette

A white ribbon banner with a slight shadow, containing the word "SECONDI" in red capital letters.

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,
marinara, grilled ciabatta

Italiano Sandwich

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

French Toast

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

Gnocchi

kennett square mushrooms,
fontina, 8 year balsamic

Verlasso Salmon

romanesco, mushroom,
brown butter zabaglione

Campanelle

pesto, stracciatella, green beans, potato

A white silhouette of a woman in a relaxed, seated pose, part of the decorative floral border.

**ITALIAN
SOUL FOOD**

rosalie

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

DOLCE

SELECT ONE DESSERT

Spiced Apple Cake

brown sugar caramel

Olive Oil Cake

whipped cream, seasonal fruit

Cannoli

pumpkin mascarpone mousse,
caramel sauce, pepitas

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 person sitting on a bench, part of the decorative border.

**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

\$50 PER PERSON

PASTICCINI

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

INSALATA

Verde

baby lettuces, parmesan, focaccia,
cava vinaigrette

Tri Colore

baby gem, endive, apple, walnut,
blue cheese, buttermilk vinaigrette

Garden

baby lettuces, market vegetables,
parmesan vinaigrette, focaccia croutons

Fruit and Yogurt

ronnybrook dairy yogurt, market fruit,
granola, honey

PRIMI

Gnocchi

kennett square mushrooms,
fontina, 8 year balsamic

Rigatoni

beef short rib, pork shoulder,
spicy sausage, marinara

Fusilli Frutti di Mare

shrimp, scallop, mussel, saffron,
chili oil, lemon

Gnochetti Sardi

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

Campanelle

cherry tomato ragu, stracciatella,
bread crumb

ITALIAN
SOUL FOOD

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SECONDI

French Toast

brioche, whipped butter, fruit preserves

Americano

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

Half Roasted Chicken

rosemary brown butter, marinated beech mushroom

Verlasso Salmon

horseradish crema

Sunday Gravy Shakshuka

baked eggs, beef short rib, pork shoulder and sausage, marinara, grilled ciabatta

Italiano Sandwich

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

Chicken Parmesan

breaded chicken breast, san marzano, tomato, mozzarella

CONTORNI

Broccoli

calabrian chili, pecorino

Crispy Potatoes

garlic aioli

Grilled and Marinated

Peppers

golden raisin, toasted garlic

DOLCE

Chef's Dessert Trio

Lavazza Coffee

Harney & Sons Teas

ITALIAN
SOUL FOOD

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ADDITIONS

House Made Cakes

Flavors

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

Fillings

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

Icing

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

6" CAKE 48 (serves up to 6-15)

8" CAKE 80 (serves up to 10-20)

10" CAKE 128 (serves up to 15-30)

12" CAKE 240 (serves up to 30-50)

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

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