Cheese and Fruit Trays

CHEESE & FRUIT TRAYS - 7 varieties of Boar's Head cheeses along with fresh seasonal fruits.

Small (serves 18-20) **Per Tray \$64.95** Large (serves 32-35) **Per Tray \$99.95**

FRUIT TRAYS - A variety of seasonal fresh fruits.

Small (serves 10-12) **Market** Large (serves 22-25) **Market**

Breakfast Burrito's

Breakfast Burritos - Scrambled eggs, seasoned potatoes, your choice of bacon, sausage, or ham, along with your choice Provolone, Cheddar or Mozzerellla cheese. Served in a flour tortilla or other wrap options. Includes (1) 16 oz Rocco's fresh homemade salsa. 1/2 pan is (10) Burritos cut in half.

Egg, cheese and potato burritos - \$64.95 Egg, cheese, potato with your choice of meat burritos. - \$74.95



Deli Sides

MARINATED OLIVES
MARINATED ARTICHOKES HEARTS
MARINATED MUSHROOMS

POTATO SALAD
PASTA SALAD
MACARONI SALAD
CHICKEN SALAD

All the above each \$7.95 per lb.

ITALIAN ROLL1 LOAF\$1.75 / EA.GARLIC BREAD1 LOAF\$2.50 / EA.PICKLED EGGSSold by 12\$1.25 / EA.DILL PICKLESSold by 6\$1.25 / EA.

Rocco's GET'EM & GO" Pox Lunches

Perfect for business lunches, parties, picnics, ballgames or concerts in the park. Choose any one of our 6 inch cold signature sandwiches. Includes a bag of chips and a fresh baked cookie, boxed and ready to go. **\$11.95** Add a can of soda for **1.50**

Proudly Featuring



Deli Platter's

ITALIAN PLATTER - 1lb. Mortadella, 1lb. Genoa Salami, 1lb. Sweet Soppressata, 1lb. Hot Capicolla, 1/2 lb. Provolone, 1/2 lb. Mozzarella, 1/2 lb. Smoked Mozzarella, 1/2 lb. Sharp Provolone. 1 Platter serves 15-18 \$109.95

AMERICAN PLATTER - 1lb. Black Forest Ham, 1lb. Roast Beef, 1lb. Turkey, 1lb. Pastrami, 1/2 lb. American Cheese, 1/2 lb. Swiss Cheese, 1/2 lb. Cheddar Cheese, 1/2 lb. Jack Cheese. 1 Platter serves 15-18 \$109.95

ANTIPASTA PLATTER - A traditional Italian Favorite! An assortment of 1lb. Genoa Salami, 1lb. Sweet Soppressata, 1/2 Smoked Mozzarella, 1/2 Mild Provolone, 1 lb. each of our homemade marinated Olives, Mushrooms and Artichoke hearts. 1 Platter serves 15-18 **\$89.95**

DEVILED EGGS PLATTER - Approx. 75 of Rocco's homemade deviled eggs. 1 Platter - **\$59.95**

BRUSCHETTA PLATTER - Slices of our homemade garlic cheese crostini's with a generous protion of Rocco's tomato, garlic, basil and extra virgin olive oil bruschetta. 1 Platter serves 10-12, **\$49.95**

RELISH PLATTER - An assortment of lettuce, arugula, sliced tomatoes, sliced red onion, and pickles accompanied by mustard, mayo and our homemade balsamic vinaigrette. 1 Platter serves 15-18, **\$39.95**

BREAD PLATTER - 18 of our fresh baked six inch rolls, presliced and ready for your party. **\$34.95**

IF YOU DON'T SEE SOMETHING YOU WANT...

ASK FOR IT!

WHO KNOWS MAYBE WE WILL MAKE IT FOR YOU.

View the catering menu at roccosdeli.com

Delivery!

Delivery available within a limited area on orders of \$100 or more. Please ask if delivery is available in your area. Delivery outside of the area may be available at an additional charge. Serving utensils, dinner plates and plasticware are available for an additional charge of \$.75 per person. Menu and prices are subject to change without notice based upon availablity of seasonal ingredients meeting Rocco's high standards of quality and freshness.



Corporate Billing Available.

CATERING MENU



Proudly Featuring



Visit one of our locations.

SIGNAL HILL

PHONE: (562) 424-8400 HOURS MON. - FRI. 8AM - 3PM SAT. 10AM -3PM 2420 E 28TH ST. STE 1 • SIGNAL HILL • 90755

CARSON

PHONE: (310) 638-6159
HOURS MON. - FRI. 8 AM - 3 PM SAT. 10 AM -3 PM
20411 S. SUSANA RD., STE. A, LONG BEACH, 90810

Please reserve your catering order at least 24 hrs in advance. For parties of 100 or more, please allow 48 hrs lead time.



ORDER VIA EMAIL: ORDERS@ROCCOSDELI.COM

Pasta Pans

A Rocco's catering half pan measures 9.5" x 11" and typically serves 6 - 8 people.

CHICKEN PARMIGIANO - Fresh hand cut slices of chicken breast, tenderized and breaded with our house made breadcrumbs, then dipped in our homemade marinara sauce, topped off with parmigiano and mozzarella cheeses then baked again. Your choice of marinara or meat sauce tossed with, spaghetti, linguine, penne or rigatoni. **1 Pan - \$74.95**

VEGGPLANT PARMIGIANO - Thin slices of handpicked eggplant breaded and prepared same as the chicken parm. Your choice of marinara or meat sauce tossed with, spaghetti, linguine, penne or rigatoni pasta. **1 Pan - \$64.95**

PENNE PESTO WITH CHICKEN - Penne pasta, chicken breast sauteed in olive oil and garlic, finished off in a creamy basil pesto sauce. 1 Pan - \$74.95

CHICKEN ALFREDO - Hand cut chunks of chicken sautéed in garlic and white wine, finished off with fresh basil to create the perfect Alfredo sauce. Served with your choice of penne or linguine pasta. **1 Pan** – **\$74.95**

VINGUINE AGLIO OLIO - Linguine pasta tossed in garlic, extra virgin olive oil, chili pepper flakes, onion, parsley and white wine finished off with Romano cheese. Arugula and/or chopped tomato on request. 1 Pan - \$64.95

PENNE ARABIATTA - Penne pasta tossed in garlic, fresh basil and chili pepper flakes, that takes this dish to a pinnacle of spicy perfection. 1 Pan - \$64.95

PENNE ALA VODKA - Penne pasta smothered in a light pink sauce, sauteed garlic, vodka, marinara, with a touch of cream, finished off with delicate pieces of prosciutto, parmigiano and fresh basil.

1 Pan - \$69.95

VLINGUINE PUTTANESCA - Linguine pasta tossed with a combination of sautéed garlic, onion, chili pepper flakes, kalamata and green olives, with capers in our homemade marinara sauce. 1 Pan - \$69.95

BAKED ZITI - Tubes of pasta with our home made meat sauce and sweet Italian sausage chunks, with a creamy mixture of ricotta, mozzarella and parmigiano cheeses, then baked to a golden brown finish. Your choice of rigatoni or penne pasta.

1 Pan - \$74.95 (Available vegetarian) 1 Pan \$64.95

LASAGNE BOLOGNESE - Traditional lasagna layered with imported pasta, built with a creamy mixture of our homemade meat sauce, ricotta, mozzarella and romano cheeses, then baked to perfection.

1 Pan - \$74.95 (Available vegetarian) 1 Pan - \$64.95

RIGATONI DI ROCCO - (HOUSE SPECIALTY) Large tubes of pasta tossed with chunks of sweet Italian sausage and a creamy sauce made with sautéed garlic, sundried tomato, basil, pine nuts and finished off at a slow simmer with marinara and a generous scoop of Mascarpone cheese topped with shaved parmigiano and fresh basil. **1 Pan - \$79.95**

ORECCHIETTE WITH SAUSAGE & BROCCOLI RABE - (Rapini) Small ears of delicate pasta tossed with extra virgin olive oil, chunks of sweet Italian sausage, garlic, red chili pepper flakes, and finished with sauteed broccoli rabe, for an East Coast experience that is hard to find on the West Coast. **1 Pan - \$79.95**

SPAGHETTI MARINARA OR BOLOGNESE - Spaghetti (#5) with your choice of Rocco's homemade slow simmered marinara or meat sauce.

(Marinara sauce) 1 Pan - \$59.95 (Meat sauce) 1 Pan - \$69.95

SPAGHETTI & MEATBALLS OR SAUSAGE - Spaghetti (#5) with your choice of Rocco's slow simmered marinara or meat sauce, topped with our homemade, hand rolled meatballs or sweet Italian sausage. **(12) 1 Pan - \$74.95**

MAC & CHEESE - Bowtie pasta with our secret blend of Boar's Head cheeses and a homemade béchamel sauce mixed with mascarpone cheese, topped off with our seasoned house made bread crumbs baked to a golden brown. (Great by itself or Compliments one of our Signature sandwich platters)

1 Pan - \$64.95

Vegetarian, Gluten free and Vegan options available.

Pasta sides

MEATBALLS - Rocco's homemade meatballs with a generous splash of marinara for all occasions. **1 Pan (30 Meatballs) 54.95**

SAUSAGE & PEPPERS - Chicago style sweet Italian sausage served w/ sautéed sweet peppers & onions. "Great for tailgating". **1 Pan (24 Sausage) 59.95**

CHICKEN PARMIGIANO - Fresh hand cut slices of chicken breast, tenderized and breaded with our house bread crumbs: 1 Pan (12 Parmigianos) 64.95

VEGGPLANT PARMIGIANO - Thin slices of handpicked eggplant, breaded with our house made bread crumbs, and baked to perfection:

1 Pan (24 Parmigianos) 59.95

Signature Sandwich Platters

Boar's Head

Rocco's platters come with your choice of any four 12" signature sandwiches. All sandwiches come "Rocco's Way" (extra virgin olive oil & aged balsamic vinegar) except the St Patrick's & South Street Seaport. All made on a fresh baked Italian roll. Build your platters from sandwich choices below. 1 PLATTER - \$69.95

SOUTH STREET SEAPORT - Our house made line caught, dolphin safe chunk white tuna salad with Monterey Jack cheese, romaine, chopped tomatoes, Extra Mayo on request.

TIMES SQUARE - Ovengold Turkey with smoked mozzarella, romaine, sliced tomatoes, and our house made basil pesto, finished "Rocco's Way".

MULBERRY STREET - Mortadella and Genoa Salami with fresh mozzarella, romaine, sliced tomatoes, and our house made artichoke pesto, finished "Rocco's Way".

HELLS KITCHEN - Hot Sopressata, Hot Capicolla and Pepperoni with Provolone, romaine, sliced tomatoes, and our house made spicy cherry pepper pesto, finished "Rocco's Way".

BOWERY - Black Forest Ham, Sweet Sopressata and Pepperoni with smoked mozzarella, romaine, red onion, pepperoncini, and our house made olive tapenade, finished "Rocco's Way".

GREENWICH VILLAGE - Everoast Chicken Breast with fresh mozzarella, romaine, sliced tomatoes, and our house made artichoke pesto, finished "Rocco's Way".

ARTHUR AVENUE - Mortadella, Genoa Salami and Sweet Capicolla with Provolone, baby arugula, and our house made sun dried tomato spread, finished "Rocco's Way".

ST PATRICK'S - Top Round Roast Beef with aged cheddar, romaine, red onion, sliced tomatoes and our house made horseradish aioli.

PARK AVENUE - Prosciutto, Sweet Sopressata, and Sweet Capicolla with fresh mozzarella, baby arugula, and our house made roasted red pepper pesto, finished "Rocco's Way".

GRAND CENTRAL - Ovengold Turkey with provolone, baby arugula, sliced tomatoes and our house made roasted red pepper spread, w/ "Rocco's Way".

WALL STREET - Prosciutto di Parma with fresh mozzarella, fresh basil leaves, and our house made sun dried tomato spread, finished "Rocco's Way".

CENTRAL PARK - House made basil pesto, with fresh mozzarella, baby arugula, and sliced tomatoes, finished "Rocco's Way".

VBOTANICAL GARDENS - House made olive tapenade, with fresh mozzarella and Provolone, romaine, chopped tomatoes, and finished "Rocco's Way".

Salad Pans

ANTIPASTO SALAD - Fresh romaine lettuce topped with a variety of Boar's Head Meats and Cheeses and our homemade marinated olives, mushrooms, roasted peppers and artichoke hearts. HALF PAN - \$54.95, FULL PAN \$94.95

GREEN SALAD - 1/2 PAN - \$34.95, FULL PAN \$64.95

GREEK SALAD - Fresh Romaine lettuce, cucumber, tomatoes, red onion, feta cheese and Kalamata olives accompanied by our homemade Greek dressing. 1/2 PAN - \$49.95 FULL PAN \$89.95

CAPRESES SALAD - Slices of ripe tomatoes, topped with fresh mozzarella and fresh basil accompanied by our homemade balsamic vinegarette.

1/2 PAN - \$44.95 FULL PAN \$74.95

CAESAR SALAD - Fresh romaine tossed with imported parmesan cheese and our homemade Italian herb croutons with Caesar dressing. 1/2 PAN - \$34.95 FULL PAN \$54.95 w/ grilled chicken breast 1/2 PAN - \$44.95 FULL PAN \$79.95

PASTA SALAD - Bow-tie pasta tossed with housemade vingarette, broccoli, garlic, red onion, sundried tomatoes, pine nuts and imported romano cheese. 1/2 PAN - \$49.95 FULL PAN \$79.95

POTATO SALAD - Red potatoes in our house made dressing with red onion, celery, Italian parsely, bacon and hard boiled eggs
1/2 PAN - \$44.95 FULL PAN \$79.95

MACARONI SALAD - Elbow macaroni, with chopped bell peppers, red onion, pickles, celery and sliced olives all tossed with the perfect amount mayo.

1/2 PAN - \$44.95 FULL PAN \$79.95

"Build Them Hot" Sandwiches

All Roccos hot sandwiches available "NOW" for all your catering needs. Includes all ingredents to build Ten **6**" East Coast sandwiches. Choose from the sandwiches below. Everthing included to make a complete sandwich.

BRONX BOMBER - Homemade meatballs and sweet Italian sausage with homemade tomato sauce, Parmigiano and your choice of mozzarella or provolone cheese. **Per Build - \$84.95**

ITALIAN MEATBALL - Homemade meatballs with our own homemade tomato sauce, Parmigiano and your choice of Mozzarella or Provolone cheese.

Per Build - \$79.95

PHILLY CHEESE STEAK - Choice Ribeye thinly sliced South Philly style with grilled onions and your choice of Cheese WIz or Provolone. Hot Cherry peppers on request. **Per Build - \$94.95**

CHICKEN PHILLY CHEESE STEAK - Boneless chicken breast served South Philly style with sweet peppers 'n' onions with your choice of Cheese Wiz or Provolone. Hot Cherry peppers on request. **Per Build** - \$79.95

ITALIAN BEEF - Slow roasted seasoned Top Sirloin served with grilled sweet peppers 'n' onions and dipped in Au Jus with hot pepper giardinara on request. Chicago style but we love it anyway. **Per Build - \$79.95**

ITALIAN SAUSAGE 'N' PEPPERS - Sweet Italian Sausage served with grilled sweet peppers 'n' onions with hot pepper giardinara on request. **Per Build - \$79.95**

ITALIAN SAUSAGE and BEEF COMBO - Do we have to explain it?
Per Build - \$89.95

FEGGPLANT PARMIGIANO - Thin slices of eggplant, breaded and baked, then layered with our homemade marinara sauce, parmigiano and mozzarella cheeses, then baked again. Just like Mama used to make and vegetarian to boot. Imagine that. Per Build - \$69.95

CHICKEN PARMIGIANO - Just like the eggplant but with Boneless chicken breast pounded thin and breaded. A house favorite. **Per Build** - \$79.95

PASTRAMI and SWISS - Boar's Head Cap Off Top Round Pastrami and Swiss Cheese with Gulden's spicy mustard and dill pickle chips. **Per Build** - \$79.95

ROAST PORK and BROCCOLI RABE (RAPINI) - Slow roasted Pork Loin thinly sliced and dipped in Au Jus with sharp provolone cheese and Broccoil Rabe sauteed in olive oil and garlic. You never had 'nuttin like this. **Per Build - \$84.95**