

ROCCO'S RISTORANTE

Banquets & Parties Catering Menu / Call 304-654-2154 For More Details

Appetizers

SHRIMP COCKTAIL

Peeled shrimp served on decorated trays with homemade cocktail sauce.

FRUIT & CHEESE TRAY

Fresh cut watermelon, pineapple, honeydew, cantaloupe, and other varieties of Fruit accompany these four cheese (gouda, avarty, pepperjack, cojack.)

TOMATOBREAD

Thin Italian sliced bread roasted with garlic olive oil topped with tomatoes, Provolone cheese, basil, and pesto. (Served hot)

SAUTEED MUSHROOMS

Sauteed button mushrooms in a light butter garlic olive oil with a splash of Marsala wine, Italian tomatoes.

SMOKED TROUT

Sauteed trout in a vodka cream sauce served with portebello ravioli.

BLACK MUSSELS

Sauteed in a light Marsala cream sauce.

LITTLE NECK CLAMS

Sauteed clams in a marinara sauce.

ANTIPASTA SALAD

Mix of salami, mortadella, hot ham, pepperoni with medley of condiments, cherry Peppers, baby corn, olives, and provolone cheese.

ROASTED RED PEPPER, EGGPLANT MARINATED, SLICED HAM (PROSCIUTTO).

This Italian trio is one of the typical dishes you'll find in the south, with three Distinct flavors.

Available Per Person

Lasagna Baked Italian Lasagna

Rigatoni in Meat Sauce

Rigatoni in Tomato Sauce

Shell pasta in Alfredo Sauce

RIGATONI CALABRESE

Mix of onion, mushrooms, pepper mix, Italian Sausage

PEPPER STEAK

Choice tenderloin sautéed in olive oil with onion, mushrooms, red peppers, pepper mix, whole tomatoes served with or without Penne Pasta

SLICED WHOLE TENDERLOIN

Seared, then baked with a light Marsala Sauce, shitake mushrooms, pepper mix

LANGOSTINO

Sautéed Langostino in butter, Ricotta cheese, and cream topped with Feta and Crumbled cheese, served over shells

LOBSTER RAVIOLI

Topped with a Langostino sautéed in butter pepper mix sundried tomato pesto cream sauce.

CHICKEN POMODORO

Sautéed chicken in olive oil, herbs, garlic, compiled with Artichoke heart, pepper mix, whole tomatoes over bowtie pasta.

CHICKEN JOVANO

Sautéed chicken in butter, herbs, garlic. Compiled with sliced mushrooms, sundried tomato, walnuts in cream sauce, served over bowtie pasta.

CHICKEN CACCIATORE

Sautéed chicken in olive oil, herbs, garlic. Complete with slice mushrooms, onions, pepper mix, whole tomatoes served over bowtie pasta.

CHICKEN PARMESAN

Tenderized chicken breast, breaded and deepfried with melted Munster cheese in tomato sauce served over Penne Pasta.

ROASTED CHICKEN

Marinated chicken breast roasted, served with mixed vegetables, potato au gratin, au jus over Rotini Pasta.

EGGPLANT PARMESAN

Layers of lightly fried eggplant slices with mushrooms, provolone cheese, peas, herbs, garlic in tomato sauce.

VEAL PARMESAN – BREADED

Deep fried, tenderized veal cutlets in tomato sauce with melted cheese over Penne Pasta.

PASTA PRIMAVERA

Sauteed vegetable in cream or tomato sauce over penne pasta
Available with Chicken or Shrimp for additional charge

SALMON

Served with sautéed vegetables in citrus butter sauce over bowtie pasta.

PORK LOIN

Roasted Loin sliced and served with vegetable, au jus, sautéed potatoes or Au Gratin with Rotini pasta.

SPAGHETTI

Served in meat or tomato sauce.

VEAL CHOP

6 oz. Veal chop sautéed served with sautéed vegetables, and rotini in tomato sauce.

[Market Price](#)

EXTRAS

Salad and Bread

Coffee, tea, soft drinks

DESSERTS

ZUPPA ANGLESE

FUDGE BROWNIE, VANILLA ICE CREAM

Warm baked brownies served with vanilla ice cream.

SPUMONI ICE CREAM

2 scoops of authentic Italian Spumoni ice cream with whipped cream and maraschino cherries.

APPLE DUMPLINGS

Served warm with homemade cinnamon sauce.

Italian Sheet Cake

Mandarin Sheet Cake

Chocolate Sheet Cake

Cheese Cake

Crème Brulee Cheese Cake

* Additional charges will be added for delivery, set-up, clean-up, bartenders and servers for off-site events.