



### COOKIES

*Assorted Spritz* (Vanilla, almond, & espresso, dipped in chocolate & nuts)

*Assorted Butter* (Chocolate chunk, oatmeal, gingersnap, chocolate truffle, honey roasted peanut butter, macaroons, raspberry jimmies, chock full of crunchies, snickerdoodles...and more)

*Assorted Bars* (Fudge brownies with or without nuts, raspberry walnut, lemon shortbread, caramel nut, creamy cheesecake brownies, chocolate shortbread)

*Rollouts* (Rugeloh, linzer, butterscotch, pecan shortbread, carrot cake, sugar, chocolate sugar)

*Assorted Biscotti* (Vanilla bean, double chocolate, lemon pistachio, orange walnut, cranberry almond, anise)

*Pignoli Macaroons*

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**COOKIE FAVORS and seasonal hand-dipped & decorated sugar cut-outs...Call for pricing.**

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*Pastries* (Cream puffs, milky way tarts, lemon/passion fruit meringue tarts, berry tarts, banana macaroon, truffle nut, chocolate dipped berries, caramel-nut tart, blueberry coconut tart, cannoli, plus many more...)

*Assorted Petit Fours* (Traditional Almond, tiramisu, white/dark chocolate mousse, raspberry mousse, Grand Marnier mousse, cheesecake, coconut cake)

*Truffles* (White, milk, & dark chocolate, Grand Marnier, mocha, cappuccino, peanut caramel, raspberry, hazelnut praline, German chocolate, seasonals—eggnog, peppermint, pumpkin)

*Confections* (Caree pyramids, honey-almond toffee, peanut butter cups, vanilla bean or chocolate caramel, assorted nut barks, rochers, croquants, praline jewels)

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**Please call SweetCraft for pricing, daily selections of cookies, pastries, truffles, & confections, 201-670-4891.**



### SPECIAL OCCASION CAKES

*Cakes:* Vanilla\*, Chocolate\*, Hazelnut or Espresso Sponge; Carrot\* (nuts optional), Bohemian Walnut, Black Midnight, Pound Cake, Buttermilk Spice, Flourless Chocolate, Red Velvet\*

*Mousse & Fillings:* White, Milk or Dark Chocolate Mousse; Strawberry or Raspberry Mousse; Grand Marnier Mousse, Peanut Butter Mousse, Caramel Mousse, Carrot Mousse, Tangy Lemon Curd or Mousse, Passion Fruit Curd or Mousse, Hazelnut Praline Mousse, Spiced Pumpkin Mousse, Cannoli, Mocha, Chocolate Truffle, Bavarian Cream, Coconut, Tiramisu

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*All cakes can be finished in white or chocolate butter cream, chocolate ganache or rolled chocolate or vanilla fondant.*  
*\*Cupcakes available in these flavors.*

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#### Sizes

8" serves 12-14 people  
10" serves 20 people  
12" serves 30 people  
14" serves 40 people  
16" serves 50 people

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*Please allow 2-4 weeks notice when placing a cake order. Please call 201-670-4891 for an appointment.*

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**Thank you for choosing RōCCA,  
The Market & SweetCraft for all of  
your catering needs!**

[www.roccaitalianrestaurant.com](http://www.roccaitalianrestaurant.com)

## The Market at RōCCA

Specialty Foods  
and Catering



195 Rock Road  
Glen Rock, NJ 07452

(201) 444-2550  
Fax (201) 444-2574  
[www.roccaitalianrestaurant.com](http://www.roccaitalianrestaurant.com)

**Hors d'Oeuvres** (minimum 12)

Assorted Bruschetta \$.75/piece

Beef Satay \$1.50/pc

Vegetable Spring Rolls \$1.25/pc

Chicken Vegetable Spring Rolls \$1.75/pc

Mini Crab Cakes with Mango Salsa \$1.75/pc

Filet Mignon Crostini w/ Gorgonzola butter  
\$2.25pc

Eggplant Rollatini with Fresh Ricotta and  
Mozzarella \$1.50/pc

Chicken Satay w/ Peanut Sauce \$1.25/pc

Cold Antipasto Platter \$28/45/58

**Salads** (half tray/full tray)

Classic Caesar with Romaine & Shaved  
Parmagiano \$20/35

Chopped Salad with Romaine, Radicchio, Endive,  
Crumbled Goat Cheese, Balsamic Vinaigrette  
\$30/49

Seafood Salad with Shrimp, Scallops, Calamari,  
Baby Arugula, Tomato and Avocado  
\$45/80

House Salad with Mescaline, Chopped Tomato,  
Onion and Balsamic Herb Vinaigrette  
\$20/35

Baby Spinach Salad with Toasted Walnuts,  
Parmagiano, Lemon & Thyme Dressing  
\$25/45

Pasta Salad (choice of pasta) with Roasted  
Vegetables, Fresh Mozzarella, Arugula  
\$30/49

[1/2 Trays serve ~15, Full Trays serve ~25]

**Sandwich Platters** (\$5.99/person)

*Composed on your choice of Balthazar  
Cranberry-Walnut, Ciabatta, Focaccia,  
Semolina, Tortilla Wrap, Sub Roll, or Wheat:*

Roast Turkey with Brie & Apricot Preserves

Roast Beef with Bermuda Onion,  
Gorgonzola and Watercress

Chicken Salad with Toasted Walnuts, Dried  
Cranberries and Arugula

Italian Hero with Ham, Salami, Provolone,  
Lettuce and Tomato

Fresh Mozzarella and Tomato, Basil Pesto

Roasted Vegetables, Sundried Tomato,  
Goat Cheese, Arugula, Black Olive Spread

*Add a tray of our Focaccia bread to any order.  
Please call for pricing.*

**Pasta** (half tray/full tray)

Rigatoni a la Vodka \$40/65

Baked Ziti with Fresh Mozzarella  
and Ricotta \$37/60

Lasagna with Sausage, Fresh Mozzarella  
and Ricotta, Basil Pesto \$45/89

Penne with Sausage Bolognese \$48/80

Penne Telefono with Roasted Eggplant,  
Fresh Mozzarella, Tomato \$55/85

Orecchiette with Wild Mushrooms,  
Parmagiano & White Truffle Oil \$45/69

Cavatelli, Broccoli, Garlic & Oil \$37/60

**Entrees** (half tray/full tray)

Grilled Marinate Swordfish with Oven  
Roasted Tomato and Caramelized Onion  
Compote \$65/120

Eggplant Parmagiano with Fresh  
Mozzarella and Ricotta \$43/70

Roasted Garlic Chicken Stuffed with  
Prosciutto, Fresh Mozzarella, and Broccoli  
Rabe \$55/89

Chicken Parmagiano \$58/110

Salmon Oreganato \$60/110

Flank Steak with Caramelized Onions,  
Red Wine Glaze \$55/89

Chicken Marsala/Piccata/Francese  
\$48/80

Chicken Paillard with Balsamic Marinated  
Bruschetta \$55/89

**Accompaniments** (half tray/full tray)

Sautéed Spinach with Toasted Pine Nuts  
and Lemon \$30/45

Roasted Potatoes with Rosemary and  
Extra Virgin Olive Oil \$23/35

Sautéed Broccoli Rabe with Oven  
Roasted Tomato \$26/40

String Beans with Toasted Almonds  
\$30/45

Assorted Grilled Vegetables \$35/65

Potato Gratin \$35/\$49

*Items not limited to the above.  
Please consult with our Chef or Staff  
for custom catering. Customizations  
may result in additional charge.*

ALL PRICES SUBJECT TO CHANGE  
WITHOUT NOTICE