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A LA CARTE LUNCH MENU

SALADS

Crab Salad

Crabmeat mixed with celery, red onions, snow peas and dill

Exotic Chicken Salad

Chunks of chicken combined with walnuts, pineapple and celery in a creamy dressing with a hint of curry on a bed of lettuce

Fresh Spinach Salad

Tossed with basil dressing, bacon, Kasserri cheese, walnuts and topped with sweet Italian red onions

Oriental Chicken Salad

Strips of chicken cooked in an oriental flavored wine sauce covering assorted greens with a seasoned rice vinegar base dressing

Mediterranean Salad

Green beans, artichoke hearts and ham in balsamic vinaigrette

Rosa's Pasta Plum Salad

Pasta combined with celery, plums and Parmesan cheese

Bok Choy Salad

Chinese cabbage, scallions, almonds and noodles tossed with toasted sesame seeds, soy sauce and vinegar

Fresh Tossed Side Salad with Assorted Dressing

Shredded lettuce, purple cabbage and carrots topped with your choice of dressings

SIDE SALADS ONLY

Sangria Gelatin

Fresh apple chunks, red seedless grape halves, orange sections and Rose' wine in a gelatin base

Apple Melody Salad

Diced tart apples, pineapple, dates, nuts and whipping cream in a cherry gelatin

Garden Pea Salad

Small green peas, chopped onion, celery and cheese

Yucatan Delight

Black beans and brown rice mixed with salsa, vinegar, diced peppers and red onions

Cherry Gelatin Squares

A delightful blend of pie cherries, pineapple and pecans in a cherry gelatin

Pasta Pesto Salad

Pasta tossed with olive oil, white vinegar, garlic and pesto sauce

Tabbouleh

Middle Eastern salad made with bulgur wheat, parsley, cucumber, tomato, onion, lemon juice and olive oil

Fruit Garnish

Melon slices, pineapple wedges, strawberries and grapes

SOUPS & STEWS

Hot and Sour Thick Soup

Traditional Chinese recipe

Hot House Chili

Made with fresh ground beef and ranch style beans

Black Bean

Black beans simmered with tomatoes, onions, green peppers and seasonings

Gazpacho

Chilled Mexican tomato soup with chopped tomatoes, cucumbers, onions and seasonings

Hungarian Cream of Green

Pureed potato and green beans with chicken broth and seasonings

Lentil

Made with lentil beans, ham and seasonings

Red Beans and Rice

A classic Cajun dish with red kidney beans, ham, steamed brown rice and Andouille sausage

Burgoo

A Kentucky Derby traditional stew. Beef, pork and chicken are combined with onions, potatoes, cabbage, carrots, corn, okra, butter beans, celery and tomatoes

Gumbo

A tasty Louisiana dish containing chicken, Andouille sausage, small chunks of baked sweet potatoes, bell peppers, celery, okra, and rice all blended together in a spicy hot sauce

SANDWICHES

Roast Beef with Béarnaise Sauce

Tender Roast Beef stuffed in a croissant and served with homemade Béarnaise sauce

Curried Turkey

Thinly sliced turkey breast with lettuce and tomato served in a pita pocket and topped with a curry apricot dressing

Chicken Salad

Rosa's famous homemade chicken salad on a bed of lettuce served with your choice of bread

Reuben

Homemade rye bread topped with sliced corned beef, sauerkraut, and Swiss cheese

Ham and Cheese

Thin-sliced honey cured ham on homemade sweet-sourdough bread topped with Monterey Jack cheese and lettuce

Country-Style Pork Barbecue

Hickory smoked pork topped with Cole slaw and accompanied with Rosa's BBQ Sauce

LUNCHEON ENTREES

Lobster or Crab Newberg

A puff pastry shell filled with lobster or crab Newberg creamy wine sauce

Beef Stroganoff

Sautéed beef tenderloin strips simmered in a wine sauce and served over buttered noodles or rice

Chicken Piccata

A lightly breaded boneless breast of chicken sautéed and topped with a lemon sauce

Oven Baked Pork Loin

An entire center cut ribless rack is baked to a SUCCULENT degree of doneness then carved to a 7 oz. serving

Chicken in Creamy Wine Sauce

A boneless rolled breast of chicken simmered in a delicate white wine sauce served with seasoned long grain and wild rice

Sweet and Sour Pork

Tender chunks of pork roast, pineapple, onion and green pepper in a homemade sweet and sour sauce served over rice and topped with Chinese noodles

Reuben Pie

Fresh baked homemade piecrust topped with corned beef, cheese and sauerkraut

Steak Cantonese

Marinated strips of steak sautéed with fresh broccoli, green onions and mushrooms served over rice

Burgundy Beef

Tender chunks of beef simmered in a wine sauce with onions and mushrooms. Served over noodles or rice

Sliced Roast Beef with Au Jus

Marinated sliced roast beef, cooked to perfection

LUNCHEON ENTREES - CONTINUED

Three-peppered Pasta

Pesto and pasta topped with sautéed diced red, yellow and orange peppers

Eggplant Parmesan

Rosa's signature recipe of this classic dish

Stuffed Flounder

Baked flounder stuffed with crabmeat

Chicken A La King

A puff pastry shell filled with chicken in a delicate cream sauce

Enchiladas Acapulco

A delicious combination of chicken, peppers and spices rolled in tortillas and topped with Monterey Jack cheese and a cream sauce

Ravioli

Homemade pasta filled with Ricotta cheese and spinach, then topped with Rosa's fresh tomato sauce

Chicken Hawaiian

Chicken mixed with a delightful blend of pineapple chunks, peas, sliced mushrooms and water chestnuts and chopped celery in a traditional Hawaiian sauce

Hickory Smoked Pulled Pork Barbecue Luncheon Plate

Lasagna

Layers of pasta, meat and cheeses topped with Rosa's fresh tomato sauce

Chicken Tetrazzini

A casserole made with chicken, mushrooms, cheese and pasta then mixed together with a hint of sherry

Spaghetti with Asparagus in a Cream Sauce

Asparagus mixed with spaghetti and Romano cheese in a creamy sauce

SIDE ITEMS

Pepperonata

Sautéed red, yellow, and green bell peppers and red onions

Sautéed Sugar Snap Peas

Sautéed with mushrooms and water chestnuts

Green Beans Amandine

French style string beans with sautéed onions, almonds and bacon

Caribbean Black Beans and Rice

The jerk seasoning and polish sausage add a delicious taste to this rice dish

Country Green Beans

Simmering white onions, ham and seasonings with green beans give this dish a perfect country flavor

Gingered Carrots

Diagonal sliced carrots cooked with orange juice, ginger, lemon, and cloves

Waldorf Slaw

Incorporates diced apples and raisins

Seasoned Long Grain and Wild Rice

A nice compliment to any entrée

Potato Salad

Choose from an original mustard base or a new potato and sour cream mix

Baked Beans

DESSERTS

Baked Alaska

Angel food cake topped with vanilla ice cream and coated with meringue;
baked in the oven to a golden brown

Savoy Raspberry Tart (or Raspberry-Peach Tart)

Classic sweet French pastry filled with Chambord custard topped with fresh raspberries

End of the Rainbow Cake

Layered cake with assorted fruit flavored fillings; a First Place prizewinner
in the Dogwood Arts Baking Contest

English Trifle

Multi-layered lady fingers topped with raspberry jam, rum, rum custard and Coconut Macaroons.
Layered in a crystal bowl and topped with whipped cream and slivered almonds

German Apple Custard Pie

Fresh sliced apples and raisins baked in a homemade crust;
First Place prizewinner in the Dogwood Arts Baking Contest

Bananas Foster

A flambé' which blends bananas, brown sugar, cinnamon,
rum and banana liquor ladled over vanilla ice cream

Cherries Jubilee

A classic flaming French dessert served over vanilla ice cream

Mississippi Fudge Cake

A rich fudge cake filled with chopped nuts and topped
with marshmallows and chocolate frosting

Creamy Cheese Cake

A shortbread crust topped with a cream cheese layer,
blueberry pie filling chopped pecans and whipped cream

Carrot Cake Squares

Rosa's recipe uses fresh grated carrots, chopped pecans and homemade cream cheese icing

Four Layer Chocolate Delight

A layered semifrozen dessert with a walnut flour crust, a cream cheese layer
and a chocolate fudge pudding layer all topped with whipped cream

Washington Apple Cake

A mild spice cake layered on top of Granny Smith Apple slices and topped with cream cheese icing