



ROSIE'S
ITALIAN GRILLE
Catering

An event's food sets the tone of any gathering, and our exceptional recipes and attention to detail can be trusted to provide an amazing experience for each and every one of your guests. Whether it be a small luncheon or an intricate dinner experience, we have the menu and services that you need! From the beginning of your event to the very end, Rosie's Italian Grille will make sure that your occasion is one to remember.

Our top-rated staff has been cooking up and serving mouthwatering food in Toledo since 1982. Rosie's catering team specializes in creating personalized menus to accommodate everything from specific dietary needs to theme parties. Simply tell us how many people you're expecting and we'll handle the rest. Our culinary team takes pride in providing you with the freshest ingredients and products, from Hors D'oeuvres to grand dessert displays, buffets or plated dinners.

We provide each client with personalized attention and ease throughout the planning process and we are dedicated to making your event a memorable one. Our exceptional and experienced catering staff can handle any size event. Pickup, delivery and setup, and full service catering options are available anywhere in Toledo, Northwest Ohio, or Southeast Michigan. Let Rosie's Italian Grille add the special touch to your special event.

To speak with one of our catering specialists, call 419-866-5007.

FAQ

What types of events do you cater?

Our menu options are designed to fit a wide range of needs from casual gatherings to elegant galas and everything in-between.

Do you require a deposit?

We do require a 10% non-refundable deposit to hold the date for your event. Once you have paid your deposit, your date will be reserved for the event.

How do I make a deposit?

You can bring your cash or check payment to our restaurant at 606 North McCord Road. You can also mail checks to 606 North McCord. Alternatively, if you'd like to make your deposit with a credit card, call 419-866-5007 and ask for a catering specialist.

Can you provide for vegetarian and special dietary needs?

Yes! We are very accustomed to helping you meet the dietary needs of your guests. We are happy to customize menus to meet the needs of your guests.



Can you arrange for the rental of dishware, flatware, glassware, linens, tents, etc.?

Rosie's Italian Grille catering specialists work closely with the top rental companies in Toledo, Ohio to provide our clients with a wide variety of rental options and event decor/design. Although we do not have these items available within our facility, our relationship with these rental companies allows us to provide our clients with a one-stop-shop feel. The relationships we have established with these vendors allow us to cover any of our clients' rental needs, ranging from classic designs to cutting edge styles that can add distinction to any event.

How does the staff dress for events?

Our trained and professional wait staff are attired in black slacks and black button down shirts with straight ties.

What happens to the leftovers at my event?

n the event that there are leftovers, they are yours to enjoy! It is your responsibility to provide proper storage and proper temperatures for these foods. We bring disposable containers to pack these foods for you. Our staff will make the final decision on what is safe to be given to you at the end of the event and what should be disposed of. Any food items not deemed suitable or not in safe temperature ranges will be disposed of. If you do not want to take the leftovers, we can donate them to a shelter for you.

When do I need to get a final guest count to you?

Final guest count is due one week prior to your event

Are you licensed and insured?

Yes! We are fully licensed and insured!

What makes your catering service different from other services in town?

Rosie's Italian Grille has built a solid reputation in Northwest Ohio for over 30 years by offering an exceptional quality cuisine and service to each of our clients. Not only do we have the best chef in town, our dishes are prepared with superior quality ingredients that are both fresh and seasonal. Doing business the right way has a certain level of overhead. And we would not have it any other way. You deserve the absolute best and that is what we will do for you.

What is the catering fee on my invoice for?

A catering fee, determined by how elaborate your event will be, applies to all events whereas on site staff is present. The catering charge is an industry standard fee that covers all the behind the scenes preparation and time incurred planning your event. This fee covers everything from the labor to produce the food for your event to the wear & tear on our catering equipment, delivery costs, insurance expenses, to the time we spend with you revising your menu. Event staff hired for your event is paid hourly and you will see a flat rate per staff member listed on your quote.

Is gratuity part of the catering fee?

The catering fee is not a gratuity that is shared amongst on-site catering staff. Gratuity is not included in your bill (unless you direct us to do so), nor is it required. It is, however, graciously accepted by our staff for a job well done. If you'd like to add gratuity on for the staff at your event, we most commonly see tips ranging between 15-20%.

