



*Events - Catering*

## Catering Menu 2015 v1.9

### *Appetizers*

	12 serv Small	24 serv Large	Extra Per Person
<b>Spirito Dip</b> The colors of Italy! Pesto, chevre cheese and tomato spread. Served with flat bread and crostini. (Small = 1 flatbread, 1 baguette, 1/2 pint of each spread)	25	45	\$2
<b>Spinach Artichoke Dip</b> Fresh spinach, artichokes, garlic, herbs and seasonings in this creamy dip. Small is 1.5 lbs (2oz ea) and is served with 1 flat bread and 1 baguette cut into crostini.	25	45	\$2
<b>Mini Meatballs</b> Beef and pork blended with herbs and seasonings. Topped with house BBQ or marinara sauce. Small pan weighs 3 lbs, 2-3 meatballs per person avg.	30	55	\$2.50
<b>Beef Brochettes</b> Mini skewers of filet mignon with onion, mushrooms and peppers. Small is served with ½ pint of red pepper aioli. 1 skewer per person. (2oz each)	55	100	\$4
<b>Stuffed Mushrooms</b> Jumbo mushrooms stuffed with seasoned beef and Italian sausage. Topped with mozzarella cheese and marinara. (1 each)	30	55	\$2.50
<b>Crab Cakes</b> A smaller version of our homemade crab cakes. Fried to a golden brown. Small is served with ½ pint of remoulade sauce. (1 each)	35	65	\$3
<b>Chicken Wings</b> Choose between Italian with marinara, BBQ with ranch, Buffalo with blue cheese, Honey glazed, or Spicy Diavolo* with ranch.(very hot!) Serves 2 wings each.	30	55	\$2.5

### *Entrees*

	Small	Large	Per Person
<b>Bourbon Ribs BBQ</b> Tender racks braised to perfection with a blend of spices, then glazed with our sweet & sticky BBQ sauce. 1/3 rack per person or about 4 ribs.	90	175	\$7.50
<b>Classic Lasagna</b> A traditional blend of beef and pork slow-cooked with onions, garlic and spices, layered between sheets of pasta with marinara and four cheeses. (1 each)	50		
<b>Bianco Lasagna</b> Our unique blend of proscuitto ham, asparagus and roasted tomato layered between sheets of pasta with Alfredo Sauce and four cheeses. (1 each)	60		
<b>Corned Beef &amp; Cabbage Dinner</b> Slowly-cooked traditional corned beef brisket served with braised green cabbage. Small is 3.5 lbs or about 4oz of meat and 1 wedge of cabbage each.	60	115	\$5

	12 serv Small	24 serv Large	Extra Per Person
<b>Beef Bourguignon</b> Tenderloin beef tips with sauteed mushrooms and onions in a rich red wine gravy. Small pan is about 5 lbs, 4 oz of meat per person.	70	135	\$6
<b>Cheese Manicotti</b> Tender pasta sheets stuffed with five cheeses & herbs then topped with marinara sauce and parmesan. (1 each)	35	65	\$3
<b>Shrimp Canneloni</b> Sauteed garlic shrimp, rolled with herbs, five cheeses and Alfredo sauce. (1 each)	60	115	\$5
<b>Rigatoni Bolognese</b> A blend of beef, pork and rigatoni pasta tossed in our creamy rose' sauce. (Serving size is 6oz per person.)	45	85	\$3.75
<b>Chicken Penne Alfredo</b> Chicken, garlic, parmesan cheese and Penne pasta in a reduction of fresh cream. (Serving size is 6oz per person.)	45	85	\$3.75
<b>Italian Beef</b> Slow-roasted beef smothered in its own juices and served with ciabatta rolls and giardinera relish. (Small pan is 3.5 lbs or 4 oz per person and serves 1 each.)	60	115	\$5
<b>Roast Beef Au Jus</b> Tender Boar's Head roast beef sliced and layered in a pan with au jus. Served with slider buns. (Sm is 3 lbs)	55	100	\$4.50
<b>Chicken Marsala</b> Boneless chicken breast pan-seared and finished with traditional sauce. (4oz ea)	55	100	\$4.50
<b>Roasted Porketta</b> Pulled pork roasted with special spices and served with ciabatta rolls. (4oz, 1 ea)	50	95	\$4
<b>Champagne Chicken</b> Chicken breast filets seasoned and seared, served in a champagne tarragon cream. (Filets are 4oz each and serves 1 per person.)	55	100	\$4.50
<b>Tuscan Turkey Tenders</b> Pan-seared turkey tenderloins finished with herb-roasted tomatoes, fresh basil, and our silky chevre cream sauce. (4oz each, 1 per person.)	65	120	\$5.50
<b>Chicken Parmesan</b> Breaded chicken breast filets fried to a golden brown. Topped with our fresh marinara sauce, Calabro mozzarella, and parmesan cheese. (4oz each)	60	115	\$5
<b>Arista</b> Italian roasted pork loin seasoned with garlic, rosemary, salt and fresh cracked pepper. Served with pork jus 'lie (Carved into 4oz portions, 1 per person.)	45	85	\$3.75
<b>Pork Schnitzel</b> Tender pork cutlets breaded and fried to a golden brown and served with a German white wine sauce. (4oz each – breaded.)	55	100	\$4.50
<b>Sauerbraten</b> Marinated German beef roast in a rich gravy with carrots and onion. (4oz per person and a 4-DAY NOTICE REQUIRED please.)	60	115	\$5
<b>Chicken Picatta</b> Juicy chicken breast seasoned and pan seared in a lemon-caper sauce. (4oz each)	50	95	\$4
<b>Stromboli</b> Italian pizza-dough rolls with salami, pepperoni, basil and 4-cheeses, served with 2oz marinara sauce each. (1 each, ½ deli portion)	60	115	\$5
<b>Butternut Squash Ravioli</b> Served in a sage butter cream sauce with portabella mushrooms, dried cranberries	60	115	5 (4 ea.)

and scallions.			
<b>Jumbo Cheese Ravioli</b> Served with your choice of marinara or Alfredo sauce. (1 cup or about 4 each)	45	85	\$3.75
<b><i>Entrees cont.</i></b>			
	12 serv Small	24 serv Large	Extra Per Person
<b>Paella</b> Chicken and shrimp pan-fried Catalan-style and braised with rice in a light saffron broth. (Serving size is 6oz each, with 2oz meat)	70	135	\$6
<b><i>Green Salads</i></b>			
	Small	Large	Per Person
<b>Spinach Salad</b> Fresh spinach tossed with strawberries, kiwi and almonds. Dressed with a raspberry vinaigrette. (1 cup per person)	35	65	\$3
<b>Greek Salad</b> Romaine lettuce tossed with olives, feta, peppers, onions, cucumber, oregano and tomato in a garlic-herb seasoning. (1 cup per person. Small served in a med pan.)	40 med.	65	\$3
<b>Julius Caesar</b> Classic Caesar of romaine, parmesan, croutons, tomato and our creamy Caesar dressing. (1 cup per person)	25	45	\$2
<b>Garden Salad</b> Romaine lettuce topped with tomato, cucumber, onion, and carrots with French & ranch dressing and croutons. (1 cup per person, Small = ½ pint each dressing.)	30	55	\$2.50
<b>Arugula Salad</b> Fresh arugula with champagne dressing, Bruschetta mix and crisp bacon bits. Topped with grated manchego cheese. (1 cup per person.)	30	55	\$2.50
<b>Gorgonzola Salad</b> Gourmet greens with creamy Dolce gorgonzola bleu cheese, candied walnuts and warm apple-maple dressing. (1 cup per person)	35	65	\$3
<b><i>Deli Salads</i></b>			
	Small	Large	Per Person
<b>Bacon &amp; Beans (Hot or Cold)</b> Old Smokehouse thick bacon diced and tossed with our favorite Captain Ken's baked beans. (1/2 cup or 4oz per person)	25	45	\$2
<b>Italian Pasta Salad</b> A variety of meats, cheese, peppers, onions and olives, tossed with penne pasta in a roasted tomato vinaigrette. (4oz per person)	30	55	\$2.50
<b>Potato Salad</b> Onions, celery, peppers, egg, mustard and a rich traditional dressing. (4oz per person)	25	45	\$2
<b>Bacon Bleu Potato Salad</b> Smokehouse bacon, onion, celery, egg and bleu cheese dressing tossed with roasted potatoes. (4oz per person)	30	55	\$2.50
<b>Cole Slaw</b> Classic creamy dill-infused slaw with cabbage and carrots. (4oz per person)	25	55	\$2.50
<b>Monaco Crab Salad</b>	35	65	\$3

Tender mock crab dressed with classic Louis dressing, roasted tomatoes and bell pepper. (4oz per person)			
<b><i>Vegetables and Sides</i></b>			
	12 serv Small	24 serv Large	Extra Per Person
<b>Mostaccioli</b> Baked penne noodles tossed in Alfredo, then topped with marinara and four cheeses. (6oz per person)	35	65	\$3
<b>Garlic Mashed Potatoes</b> Roasted garlic cloves are combined with potatoes and mashed with cream, butter and seasonings. (4oz serving per person.)	25	45	\$2
<b>Au Gratin Potatoes</b> Large diced potatoes roasted and smothered in our bacon-cheddar (6oz serving per person. (Sm pan is 4 lbs)	30	55	\$2.50
<b>Vegetable Medley</b> Broccoli, cauliflower, carrots, peppers, summer squash and zucchini sauteed with butter and seasonings. (*seasonal vegetables may vary) (Small pan is 3 lbs)	45	75	\$3
<b>Grilled Asparagus</b> Plump spears are grilled to perfection with extra virgin olive oil and seasonings, then finished with a hint of lemon. (3oz each or about 8 spears)	35	65	\$3
<b>Roasted Red Potatoes</b> Red bliss potatoes seasoned with our special blend of Italian spices and olive oil, then baked to perfection. (4oz serving per person.)	25	45	\$2
<b>Italian Green Beans</b> Green beans sauteed in a garlic-herb infused olive oil and mixed with oven-roasted tomatoes. (4oz serving per person.)	35	65	\$3
<b>Pasta Parmigiana</b> Linguini noodles tossed with cracked pepper oil, coarse salt and garlic butter. Topped with parmesan cheese. (6oz per person)	25	45	\$2
<b>Risotto Alla Romana</b> Arborio rice cooked in the traditional way in saffron broth and finished with parmesan cheese. (4oz per person)	30	55	\$2.50
<b>Braised Red Cabbage</b> Shaved cabbage is cooked with onion, Applewood smoked bacon and spices. This dish has a fantastic sweet and sour flavor. (4oz per person)	25	45	\$2
<b>Potato Pancakes</b> An old-Europe favorite served for breakfast, lunch, or dinner. Served with chive sour cream and apple chutney. (Two 2oz cakes per serving)	25	45	\$2

<b><i>Meat and Cheese Platters</i></b>			
	12 serv Small	24 serv Large	Extra Per Person
<b>Premium Meats</b> Boar's Head brand Italian roast beef, Virginia ham, Ovengold turkey and hard salami. (3oz each)	40	75	\$3
<b>Classic Cheeses</b> (Cubed or Sliced) Cheddar, Swiss, Pepper-jack and Colby-jack. (3oz each)	35	65	\$2.75

<b>Imported Cheeses</b> Fontina, Gorgonzola, Aged Sharp Cheddar, Chevre and Brie. (3oz each)	50	95	\$4
<b>Meat and Cheese Combo</b> A blend of our classic meats and cheeses. (2 oz meat, 1oz cheese each)	40	75	\$3

<b><i>Platters</i></b>			
	12 serv Small	24 serv Large	Extra Per Person
<b>Sandwich Platter</b> 2 oz. of our favorite Boar's Head brand deli meats make this variety sandwich tray perfect for a finger-food party! Complete with a condiment platter and vegetable toppings, these ½ sandwiches are a favorite. (1 each.)	50	95	\$4
<b>Deluxe Antipasto</b> Spinach artichoke dip, smoked salmon, mozzarella-prosciutto pinwheels, bleu cheeses, fire-roasted red bell peppers, eggs, capers, and Spanish olives.	60	115	\$5
<b>Exotic Fruit</b> Mango, papaya, kiwi, golden pineapple and berries. (Small is 3 lbs)	50	95	\$4
<b>Classic Fruit</b> Honeydew, cantaloupe, grapes, strawberries and fresh pineapple. (Small, 3 lbs)	35	65	\$3
<b>Fresh Vegetables</b> Baby carrots, celery, broccoli, bell peppers, cauliflower, and cherry tomatoes served with buttermilk ranch dressing. (Small order is 3 lbs)	35	65	\$3
<b>Grilled Vegetables (Hot or Cold)</b> Garlic zucchini, yellow squash, balsamic tomatoes, smoky mushrooms and asparagus. (Small pan is 3 lbs)	45	85	\$3.75

<b><i>Artisan Breads and Rolls</i></b>			
<b>Small Ciabatta Rolls</b>			1.00 ea.
<b>Silver Dollar Buns</b>			.50 ea.
<b>Italian Peasant Loaf</b>			\$5.00 ea.
<b>French Hoagie Rolls</b>			\$1.00 ea.
<b>French Baguette</b>			\$5.00 ea.
<b>Crackers (each sleeve)</b>			\$2.00 ea

***ASK US ABOUT DESSERT OPTIONS!***

***Tiramisu Cake \$70***

***Limoncello Mascarpone Cake \$60***

***Red Velvet Cake \$60***

***\*\*Mini-Dessert Variety Platter\*\****

***(Cheesecakes, chocolate dipped brownies, raspberry rainbows, mini-red velvets, chocolate mocha nibs, chocolate dipped strawberries)***

**We deliver orders over \$500.00 within 30 miles.  
\$1.00 per mile charge and a 15% gratuity will be added.**



**460 Stillwater Road, Willernie, MN 55090  
(651) 653-4733**

**[www.roman-market.com](http://www.roman-market.com)** \*Prices and availability subject to change seasonally.

**Email Catering Orders/Questions to:  
admin@roman-market.com**  
Catering Manager Brian Pilrain