



RESTAURANT - CRAFT BAR - BREWERY

**CATERING PARTY PANS – BUFFET MENU**

48-Hour Notice Required

**APPETIZERS**

**Servings 12 24**

	half pan	full pan
<b>SMOKED CHICKEN WINGS</b> (3 per person) .....	54	108
choose flavor: Italian Dry Rub, BBQ, Hot Buffalo, Maple Glaze, Green Dragon, Red Diavolo (spicy)		
<b>MINI MEATBALLS</b> .....	48	96
Served in marinara with shaved parmesan. Small order is 3 lbs. (3-4 per person)		
<b>SPINACH ARTICHOKE DIP</b> .....	45	90
Small is 3 lbs (4oz ea) and is served with 36pc grilled crostini.		
<b>CAPPELETTI</b> .....	48	96
Meat filled tortellini fried golden and tossed in herbed parmesan dry rub. Served with alfredo and marinara dipping sauces.		
<b>SPIRITO DIPS</b> .....	45	90
One pint of each: Pesto, Tomato bruschetta, and chevre cheese with 36 grilled crostini.		

**PENNE PASTAS**

**Servings 12 24**

*\*All pastas are finished with parmesan cheese*

<b>MOSTACCIOLI</b> .....	48	96
Alfredo and marinara sauces topped with Italian cheeses and baked golden.		
<b>MEAT MOSTACCIOLI</b> .....	60	120
Choose 1: SAUSAGE or CHICKEN		
<b>CHICKEN ALFREDO</b> .....	60	120
<b>*SUB SHRIMP or STEAK</b> .....	70	140
<b>SAUSAGE ARRABBIATA</b> .....	60	120
Spicy sausage in marinara with crushed red chili pepper and garlic.		
<b>BOLOGNESE</b> .....	60	120
Rich meat sauce of marinara and alfredo with beef and pork.		
<b>BIANCO</b> .....	70	140
Alfredo sauce with chicken, asparagus, roasted tomatoes, and prosciutto ham.		
<b>MACARONI &amp; CHEESE</b> .....	60	120
Creamy alfredo with cheddar and American cheeses.		
<b>SHELLS &amp; CHEESE</b> .....	70	140
Chicken and Smokehouse bacon with alfredo, cheddar, parmesan breadcrumbs, and green onions.		
<b>BUTTERED NOODLES</b> .....	36	72



RESTAURANT - CRAFT BAR - BREWERY

**CATERING PARTY PANS – BUFFET MENU**

**PASTA ENTREES**

**Servings 12 24**

<b>LASAGNA</b> .....	60	120
Beef and pork sausage with ricotta and Italian cheeses layered between sheets of pasta with marinara.		
<b>CHEESE RAVIOLI</b> .....	60	120
Creamy tomato rose' sauce.		
<b>CANNELONI</b> .....	60	120
Beef and pork sausage rolled in pasta with herbed ricotta and pizza cheeses. Topped with alfredo sauce.		

**MEAT ENTREES**

**Servings 12 24**

<b>MEATBALLS</b> .....	60	120
House-made jumbo meatballs in marinara with shaved parmesan. Serves 2-3 per person.		
<b>ITALIAN BEEF</b> .....	72	144
Roasted beef chuck pulled and served in au jus with ciabatta rolls and giardiniera relish. Small pan, 4 lbs.		
<b>HOT NEROS</b> Italian sausage patty smothered in marinara and cheeses. Served with ciabatta buns.....	60	120
<b>GREEK GYROS</b> Beef & lamb meat served with pitas, tzatziki sauce, and a condiments pan of veggies..	96	192
<b>PORKETTA</b> .....	60	120
Roasted pork shoulder pulled and served in jus with ciabatta rolls and barbecue sauce. Small pan is 4 lbs.		
<b>CHICKEN MARSALA</b> .....	60	120
6-ounce breasts in a marsala wine sauce with wild mushrooms.		
<b>BEEF BOURGUIGNON</b> .....	108	216
Tenderloin tips in a rich red wine gravy with sauteed onions and mushrooms.		
<b>CHAMPAGNE CHICKEN</b> .....	60	120
6-ounce breasts in a champagne-tarragon cream.		
<b>CHICKEN PARMESAN</b> .....	60	120
4-ounce breasts dusted in seasoned flour, eggs, and parmesan breadcrumbs then fried golden. Topped with marinara, Italian cheeses, and baked until crispy.		
<b>PORK ARISTA</b> .....	60	120
Roasted pork loin seasoned with garlic and Italian herbs then carved and smothered in pork jus lie.		
<b>CHICKEN PICCATA</b> .....	60	120
6-ounce breasts in a white wine sauce with sauteed capers, lemon juice, and fresh parsley.		
<b>ROASTED BEEF RIBEYE</b> sliced with au jus. Small pan is 4.5 lbs.....	100	200
Choose thick-cut for entree portions or sliced thin for sandwiches.		



RESTAURANT - CRAFT BAR - BREWERY

**CATERING PARTY PANS – BUFFET MENU**

**ITALIAN SMOKEHOUSE**

**Servings 12 24**

<b>PRIME RIB</b> sliced with au jus. Small pan is 4.5 lbs.....	100	200
Platter is served with soft buns, red onions, horseradish cream, and bbq sauce.....	124	248
<b>BEEF BRISKET</b> carved with au jus. Small pan is 4.5 lbs.....	80	160
Platter is served with soft buns, pickle chips, red onions, and barbecue sauce.....	104	208
<b>PORK SHOULDER</b> in jus lie. Small pan is 4.5 lbs.....	60	120
Platter is served with soft buns, pickle chips, red onions, and barbecue sauce.....	84	168
<b>PULLED CHICKEN</b> in jus. Small pan is 4.5 lbs.....	60	120
Platter is served with soft buns, pickle chips, red onions, and barbecue sauce.....	84	168

**SALADS**

**Servings 12 24**

<b>SPINACI</b> .....	40	80
Spinach, Strawberries, mandarin oranges, red onion, and candied walnuts with a raspberry vinaigrette.		
<b>CAESAR</b> .....	40	80
Crisp romaine with shaved parmesan and tomatoes. Served with creamy caesar dressing and fresh croutons.		
<b>GREEK</b> .....	48	96
Romaine, tomatoes, cucumbers, onion, feta cheese crumbles, kalamata olives, greek peppers, fresh oregano, herbed vinaigrette.		
<b>GARDEN</b> .....	40	80
Crisp romaine, cucumbers, tomatoes, shaved carrots, red onion, and fresh house-made croutons. Served with French & Buttermilk ranch dressings.		
<b>ARUGULA</b> .....	48	96
Peppery arugula greens with tomato bruschetta, smoked bacon bits, shaved manchego cheese and our Champagne vinaigrette dressing.		
<b>GORGONZOLA</b> .....	48	96
Mixed gourmet greens with candied walnuts, sliced pears, and dollops of creamy dolce gorgonzola bleu cheese. Served with our warm apple-maple vinaigrette.		

**BREADS**

**Servings 12 24**

GARLIC BREADSTICKS 8” .....	9	18
CIABATTA ROLLS with butters .....	15	30
BRIOCHE SLIDER BUNS .....	12	24
SOFT DINNER ROLLS with butters .....	15	30
ITALIAN PEASANT BREAD with butters.....	15	30
GRILLED CROSTINI .....	15	30



RESTAURANT - CRAFT BAR - BREWERY

**CATERING PARTY PANS – BUFFET MENU**

**SIDE DISHES**

**Servings 12 24**

<b>GARLIC MASHED POTATOES</b> with cream & butter .....	42	84
<b>ROASTED GOLD POTATOES</b> tossed in olive oil and Italian seasonings .....	42	84
<b>RISOTTO PRIMAVERA</b> arborio rice in our vegan stock with a medley of vegetables .....	48	96
<b>ITALIAN GREEN BEANS</b> sauteed with roasted tomatoes in an herbed olive oil.....	48	96
<b>VEGETABLE MEDLEY</b> .....	48	96
Sauteed broccoli, cauliflower, carrots, red & green peppers, yellow squash, red onion, and zucchini in olive oil.		
<b>GRILLED ASPARAGUS</b> with olive oil, lemon juice, and our steakhouse garlic seasoning.....	48	96
<b>GRILLED VEGETABLES</b> .....	54	108
Balsamic tomatoes, garlic zucchini, cinnamon sugar yellow squash, Spanish red onion, asparagus, marsala mushrooms.		

**PLATTERS**

**Servings 12 24**

<b>ITALIAN MEATS</b> salami, pepperoni, capicola ham, sopresatta, and prosciutto.....	54	108
<b>CLASSIC CHEESE</b> cheddar, provolone, swiss, mozzarella. Choose cubed or sliced.....	48	96
<b>IMPORTED CHEESE</b> fontina, dolce gorgonzola, chevre goat cheese, feta, brie.....	54	108
<b>MEAT &amp; CHEESE COMBO</b> salami, pepperoni, capicola, provolone, cheddar, swiss .....	54	108
<b>FRESH FRUIT</b> red grapes, strawberries, cantelope, honeydew melon, pineapple .....	48	96
<b>FRESH VEGETABLES</b> broccoli, cauliflower, carrots, red & green peppers, celery, buttermilk ranch .....	48	96
<b>GOURMET CRACKERS</b> assortment of white, wheat, and multigrain variety.....	18	36
<b>DELUXE ANTIPASTO</b> .....	60	120
Smoked salmon, prosciutto-wrapped mozzarella sticks, dolce gorgonzola, sopresatta, pepperoni, roasted red peppers, Greek olives, roasted tomatoes, grilled artichokes, quail eggs, and chevre cheese.		

**DESSERT PLATTERS**

**Servings 12 24 48**

<b>GODIVA CHOCOLATE LIQUEUR CANNOLIS</b>		
<b>MINI CANNOLI</b> ..... <b>\$2 each</b> .....	24	48 96
<b>FULL CANNOLI</b> .....	<b>\$5 each</b> .....	60 120 240
<b>MINI DESSERT VARIETY</b> .....	<b>\$1.50 each</b> .....	18 36 72
Raspberry rainbows, cocoa nibs, red velvet cake bites, fudge topped brownies, chocolate dipped strawberries, and mini cheesecakes.		
<b>TIRIMISU CAKE</b> (quarter slice).....	24	48 96
Coffee-soaked ladyfingers layered with a whipped mixture of eggs, sugar, and mascarpone cheese, flavored with cocoa.		
<b>LIMONCELLO CAKE</b> (quarter slice).....	24	48 96
Golden cake layered with lemon curd and whipped cream then drizzled with limoncello liqueur.		



RESTAURANT - CRAFT BAR - BREWERY

**CATERING PARTY PANS – BUFFET MENU**

**A LA CARTE**

**Pint**

**Quart**

MARINARA SAUCE .....	5	10
ALFREDO SAUCE .....	6	12
BOLOGNESE MEAT SAUCE .....	7	14
ROSE' SAUCE creamy tomato .....	6	12
GIARDINIERA RELISH .....	7	14
SWEET & SPICY BARBECUE SAUCE.....	5	10
HORSERADISH CREAM .....	6	12
DIABOLO SAUCE (spicy) .....	10	20
BUFFALO SAUCE .....	6	12

PLATE SETS (Fork, Knife, Napkin, Plate) .... \$1 Each

\*We use Eco-friendly non-plastic flatware.

*In-House Banquet Events:*

*\*ROMA charges an 18% gratuity on all in-house banquet orders. We accept cash or personal checks for banquet events with no fee and add a 3% convenience fee for non-cash payments.*

*We deliver orders of \$500 or more within the Twin Cities. A 10% delivery charge will be added as well as a 3% convenience fee for non-cash payments.*

*We also accept cash, personal, and/or business checks at no extra fee.*

For questions regarding Banquet room rentals and catering orders please email  
General Manager Brian Pilrain at: **brian@roman-market.com**

***Buon Appetito!***