



Events - Catering

Luncheon Catering Menu 2016 v1.2

Appetizers

	12 serv Small	24 serv Large	Extra Per Person
Spirito Dip 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
Spinach Artichoke Dip 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
Mini Meatballs 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
Beef Brochettes 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
Stuffed Mushrooms Jumbo mushrooms stuffed with Italian sausage and topped with marinara & mozzarella. Topped with mozzarella cheese and marinara. (1 each)	30	55	\$2.50
Crab Cakes 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
Chicken Wings 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
<i>Entrees</i>			
	Small	Large	Per Person
Bourbon Ribs BBQ 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
Classic Lasagna 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		
Bianco Lasagna Our unique blend of proscuitto ham, asparagus and roasted tomato layered between sheets of pasta with Alfredo Sauce and four cheeses. (1 each)	60		
Corned Beef & Cabbage Dinner 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
Beef Bourguignon 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
Cheese Manicotti Tender pasta sheets stuffed with five cheeses & herbs then topped with marinara sauce and parmesan. (1 each)	35	65	\$3
Shrimp Canneloni Sauteed garlic shrimp, rolled with herbs, five cheeses and Alfredo sauce. (1 each)	60	115	\$5
Rigatoni Bolognese A blend of beef, pork and rigatoni pasta tossed in our creamy rose' sauce. (Serving size is 6oz per person.)	45	85	\$3.75
Chicken Penne Alfredo Chicken, garlic, parmesan cheese and Penne pasta in a reduction of fresh cream. (Serving size is 6oz per person.)	45	85	\$3.75
Italian Beef 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
Roast Beef Au Jus 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
Chicken Marsala Boneless chicken breast pan-seared and finished with traditional sauce. (4oz ea)	55	100	\$4.50
Roasted Porketta Pulled pork roasted with special spices and served with ciabatta rolls. (4oz, 1 ea)	50	95	\$4
Champagne Chicken 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
Tuscan Turkey Tenders 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
Chicken Parmesan 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
Arista 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
Pork Schnitzel 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
Sauerbraten 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
Chicken Picatta Juicy chicken breast seasoned and pan seared in a lemon-caper sauce. (4oz each)	50	95	\$4
Stromboli 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
Butternut Squash Ravioli Served in a sage butter cream sauce with portabella mushrooms, dried cranberries	60	115	5 (4 ea.)

and scallions.			
Jumbo Cheese Ravioli Served with your choice of marinara or Alfredo sauce. (1 cup or about 4 each)	45	85	\$3.75
<i>Entrees cont.</i>			
	12 serv Small	24 serv Large	Extra Per Person
Paella 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
<i>Green Salads</i>			
	Small	Large	Per Person
Spinach Salad Fresh spinach tossed with strawberries, kiwi and almonds. Dressed with a raspberry vinaigrette. (1 cup per person)	35	65	\$3
Greek Salad 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
Julius Caesar Classic Caesar of romaine, parmesan, croutons, tomato and our creamy Caesar dressing. (1 cup per person)	25	45	\$2
Garden Salad 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
Arugula Salad Fresh arugula with champagne dressing, Bruschetta mix and crisp bacon bits. Topped with grated manchego cheese. (1 cup per person.)	30	55	\$2.50
Gorgonzola Salad Gourmet greens with creamy Dolce gorgonzola bleu cheese, candied walnuts and warm apple-maple dressing. (1 cup per person)	35	65	\$3
<i>Deli Salads</i>			
	Small	Large	Per Person
Bacon & Beans (Hot or Cold) 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
Italian Pasta Salad 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
Potato Salad Onions, celery, peppers, egg, mustard and a rich traditional dressing. (4oz per person)	25	45	\$2
Bacon Bleu Potato Salad Smokehouse bacon, onion, celery, egg and bleu cheese dressing tossed with roasted potatoes. (4oz per person)	30	55	\$2.50
Cole Slaw Classic creamy dill-infused slaw with cabbage and carrots. (4oz per person)	25	55	\$2.50
Monaco Crab Salad	35	65	\$3

Tender mock crab dressed with classic Louis dressing, roasted tomatoes and bell pepper. (4oz per person)			
<i>Vegetables and Sides</i>			
	12 serv Small	24 serv Large	Extra Per Person
Mostaccioli Baked penne noodles tossed in Alfredo, then topped with marinara and four cheeses. (6oz per person)	35	65	\$3
Garlic Mashed Potatoes Roasted garlic cloves are combined with potatoes and mashed with cream, butter and seasonings. (4oz serving per person.)	25	45	\$2
Au Gratin Potatoes Large diced potatoes roasted and smothered in our bacon-cheddar (6oz serving per person. (Sm pan is 4 lbs)	30	55	\$2.50
Vegetable Medley 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
Grilled Asparagus 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
Roasted Red Potatoes 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
Italian Green Beans Green beans sauteed in a garlic-herb infused olive oil and mixed with oven-roasted tomatoes. (4oz serving per person.)	35	65	\$3
Pasta Parmigiana Linguini noodles tossed with cracked pepper oil, coarse salt and garlic butter. Topped with parmesan cheese. (6oz per person)	25	45	\$2
Risotto Alla Romana Arborio rice cooked in the traditional way in saffron broth and finished with parmesan cheese. (4oz per person)	30	55	\$2.50
Braised Red Cabbage 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
Potato Pancakes 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

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

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

<i>Platters</i>			
	12 serv Small	24 serv Large	Extra Per Person
Sandwich Platter 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
Deluxe Antipasto Spinach artichoke dip, smoked salmon, mozzarella-proscuitto pinwheels, bleu cheeses, fire-roasted red bell peppers, eggs, capers, and Spanish olives.	60	115	\$5
Exotic Fruit Mango, papaya, kiwi, golden pineapple and berries. (Small is 3 lbs)	50	95	\$4
Classic Fruit Honeydew, cantaloupe, grapes, strawberries and fresh pineapple. (Small, 3 lbs)	35	65	\$3
Fresh Vegetables Baby carrots, celery, broccoli, bell peppers, cauliflower, and cherry tomatoes served with buttermilk ranch dressing. (Small order is 3 lbs)	35	65	\$3
Grilled Vegetables (Hot or Cold) Garlic zucchini, yellow squash, balsamic tomatoes, smoky mushrooms and asparagus. (Small pan is 3 lbs)	45	85	\$3.75

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

An 18% kitchen gratuity will be added to all catering orders.

**We deliver orders over \$500.00 within 30 miles.
\$1.00 per mile charge**



**460 Stillwater Road, Willernie, MN 55090
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www.roman-market.com *Prices and availability subject to change seasonally.

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