

ROMA

RESTAURANT - CRAFT BAR - BREWERY

Catering Menu 2019 v1.2

<i>Appetizers</i>	<i>Small</i>	<i>Large</i>	
	10-12 servings Small Pan Cost	24-30 servings Large Cost	Cost Per Person
Spirito Dip The colors of Italy! Pesto, chevre cheese and tomato bruschetta. Served with grilled crostini. (Small = 36pc grilled bread, 1 pint each spread.)	35	70	\$3
Spinach Artichoke Dip Fresh spinach, artichokes, garlic, herbs and seasonings. Small is 1.5 lbs (2oz ea) and is served with 36pc grilled crostini.	35	70	\$3
Mini Meatballs Beef and pork blended with herbs and seasonings. Topped with marinara. Small pan weighs 3 lbs, 3-4 meatballs per person avg.	35	70	\$3
Smoked Chicken Wings Choose between Italian Dry Rub, BBQ, Maple-glazed, Buffalo, or Spicy Diavolo* (very hot!) Serves 3 wings each. Served with buttermilk ranch.	54	108	\$4.50
<i>Pastas</i>			
	Small Cost	Large Cost	
Mostaccioli Baked penne noodles tossed in Alfredo, then topped with marinara and four cheeses. (6oz per person) Add Sausage or Chicken breast for \$12/SM, \$24/LG	48	95	\$4
Classic Lasagna A traditional blend of beef and pork with onions, garlic, and spices layered between sheets of pasta with marinara and four cheeses. 12 servings	60		\$5
Bianco Penne Chicken breast, prosciutto ham, asparagus, and roasted tomatoes tossed in penne pasta with alfredo sauce and parmesan cheese.	60	120	\$5
Canneloni Ground beef & seasoned pork, rolled with herbed five- cheese blend and Alfredo or Marinara sauces. Serves 1 roll per person. Sub sauteed shrimp for extra \$1ea	72	144	\$6
Penne Bolognese A blend of seasoned beef & pork sausage and penne pasta tossed in our creamy rose' sauce. (6oz per person.)	48	95	\$4
Chicken Alfredo Chicken, garlic, parmesan cheese, and Penne pasta in a reduction of fresh cream. (Serving size is 6oz per person.)	60	120	\$5

Jumbo Cheese Ravioli Served with your choice of Marinara, Alfredo, or Rose' sauce. (1 cup or about 4 each)	50	95	\$4
Butternut Squash Ravioli Served in a brown butter sauce with smoked bacon and scallions.	60	115	\$5 (4 ea.)
<i>Meat Entrees</i>			
	12 serv Small	24 serv Large	Extra Per Person
Italian Beef Slow-roasted beef chuck pulled and served with ciabatta buns and giardinera relish. (4oz each)	60	120	\$5
Beef Bourguignon Tenderloin beef tips with sauteed mushrooms and onions in a red wine gravy. (4oz of meat per person.)	100	195	\$8
Chicken Marsala Boneless chicken breast and mushrooms in a Marsala wine sauce. (6oz ea)	90	168	\$7
Roasted Porketta Pulled pork roasted with herbs & spices. Served with ciabatta rolls. (4oz, 1 ea)	50	95	\$4
Champagne Chicken Chicken breasts seasoned and seared, served in a champagne-tarragon cream sauce. (6oz each)	90	168	\$7
Chicken Parmesan Breaded chicken breasts fried to a golden brown. Topped with our fresh marinara sauce, shredded cheeses, and shaved parmesan. (4oz ea)	60	115	\$5
Ale Beef Pot Roast Beef roast slowly braised in beer and smothered in a rich gravy with carrots and onion. (4oz per person)	60	115	\$5
Chicken Picatta Chicken breasts in seasoned flour pan seared in a lemon beurre blanc sauce with capers. (6oz each)	90	168	\$7
<i>Green Salads</i>			
	Small	Large	Per Person
Spinach Salad *Seasonal toppings	50	95	\$4
Greek Salad Romaine lettuce with olives, feta cheese, Greek peppers, red onions, cucumber, fresh oregano, tomato, and croutons. Greek Vinaigrette	50	95	\$4
Julius Caesar Classic Caesar of romaine, shaved parmesan reggiano, croutons, tomatoes, and our creamy Caesar dressing.	35	65	\$3
Garden Salad Romaine lettuce topped with tomato, cucumber, red onion, and carrots with French & ranch dressings and croutons.	35	65	\$3
Arugula Salad Fresh arugula with champagne vinaigrette dressing, tomato bruschetta, and smoked bacon. Topped with grated manchego cheese.	50	95	\$4
Dolce Gorgonzola Salad Field greens, bleu cheese, candied walnut, apple-maple vin	50	95	\$4

Side Dishes	12 serv Small	24 serv Large	Extra Per Person
Garlic Mashed Potatoes Roasted garlic cloves are combined with potatoes and mashed with cream, butter and seasonings. (4oz serving per person.)	35	65	\$3
Au Gratin Potatoes Large diced potatoes roasted and smothered in a rich cream sauce with cheeses. (4oz serving per person. Sm pan is 5 lbs)	40	75	\$3.50
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	\$4
Grilled Asparagus Plump spears are grilled to perfection with extra virgin olive oil and seasonings, then finished with a hint of lemon. (3oz each/6 spears)	45	75	\$4
Roasted Potatoes Skin-on potatoes seasoned with our special blend of Italian spices and olive oil then baked to perfection. (4oz serving per person.)	35	65	\$3
Italian Green Beans Green beans sauteed in a garlic-herb infused olive oil and mixed with oven-roasted tomatoes. (4oz serving per person.)	45	75	\$4
Risotto Primavera Arborio rice cooked in our house-made vegetable stock with carrot, onions, yellow squash, green zucchini, red peppers. (4oz per person)	35	65	\$3

Platters			
	12 serv Small	24 serv Large	Extra Per Person
Italian Meats Hard salami, cappicola ham, sopresatta, prosciutto, smoked ham.	40	75	\$3.50
Classic Cheeses (Sliced for crackers) Cheddar, swiss, provolone, mozzarella (Sm order is 1.5 lbs)	35	65	\$3
Imported Cheeses Fontina, Gorgonzola, Aged Sharp Cheddar, Chevre and Brie. (2oz/serv)	50	95	\$4
Meat and Cheese Combo A blend of our Italian meats and cheeses. (2 oz meat, 1oz cheese ea)	40	75	\$3
Deluxe Antipasto Smoked salmon, Calabro mozzarella, proscuitto ham, dolce gorgonzola sopresatta, roasted red bell peppers, eggs, capers, assorted olives.	60	115	\$5
Classic Fruit Honeydew, cantaloupe, grapes, strawberries and pineapple (Sm, 3 lb)	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, cajun red onions, and buttered asparagus. (Small pan is 3 lbs)	50	95	\$4

Artisan Breads and Rolls			
Ciabatta Rolls			.75 ea.
Dinner Rolls			.75 ea
Italian Peasant Loaf - Serves 10 slices			\$9.00 ea.
French Hoagie Rolls			\$1.00 ea.
Garlic Breadsticks 8"			.75 ea
Gourmet Crackers (each sleeve serves 5)			\$5.00 ea

DESSERT OPTIONS

Tiramisu Cake

Coffee-soaked ladyfingers layered with a whipped mixture of eggs, sugar, and mascarpone cheese, flavored with cocoa. Serves 24-48. | \$90

Limoncello Cake

Golden cake layered with lemon curd and whipped cream. Serves 24-48 | \$90

Mini-Dessert Variety Platter

Cheesecakes, chocolate-dipped brownies, raspberry rainbows, red velvets, chocolate mocha nibs, chocolate dipped strawberries.

50pc | \$50 100pc | \$100

An 18% banquet gratuity will be added to all in-house catering orders as well as delivery orders over \$500. We deliver orders over \$500.00 within 30 miles.

Roma accepts cash, check, or Paypal for order payment at no fee.

A convenience fee of 3% will be added for all other forms of payment.

Prices and availability subject to change seasonally.

Email Catering Orders/Questions to:

admin@roman-market.com

Catering Manager Brian Pilrain