



RESTAURANT - CRAFT BAR - BREWERY

CATERING PARTY PANS – BUFFET MENU

APPETIZERS

Servings 12 24

half pan full pan

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

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



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PASTA ENTREES

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

MEAT ENTREES

Servings 12 24

MEATBALLS	60	120
House-made jumbo meatballs in marinara with shaved parmesan. Serves 2-3 per person.		
ITALIAN BEEF	70	140
Roasted beef chuck pulled and served with ciabatta rolls and giardiniera relish. Small pan is 3 lbs.		
PORKETTA	60	120
Roasted pork shoulder pulled and served with ciabatta rolls and barbecue sauce. Small pan is 3 lbs.		
CHICKEN MARSALA	90	180
6-ounce breasts in a marsala wine sauce with wild mushrooms.		
BEEF BOURGUIGNON	108	216
Tenderloin tips in a rich red wine gravy with sauteed onions and mushrooms.		
CHAMPAGNE CHICKEN	90	180
6-ounce breasts in a champagne-tarragon cream.		
CHICKEN PARMESAN	90	180
4-ounce breasts dusted in seasoned flour, eggs, and parmesan breadcrumbs then fried golden. Topped with marinara and Italian cheeses and baked.		
PORK ARISTA	90	180
Roasted pork loin seasoned with garlic and Italian herbs then carved and smothered in pork jus lie.		
CHICKEN PICCATA	90	180
6-ounce breasts in a white wine sauce with sauteed capers, lemon juice, and fresh parsley.		

ITALIAN SMOKEHOUSE (1-week notice required)

Servings 12 24

hickory & cherry wood smoked

BEEF BRISKET carved in au jus	96	192
served with soft buns, pickle chips, red onions, and barbecue sauce..... 120 240		
PORK SHOULDER in jus lie.....	84	168
served with soft buns, pickle chips, red onions, and barbecue sauce..... 108 216		
PULLED CHICKEN in jus	90	180
served with soft buns, pickle chips, red onions, and barbecue sauce..... 114 228		

SALADS

Servings 12 24

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

SIDE DISHES

Servings 12 24

GARLIC MASHED POTATOES with cream & butter	42	84
ROASTED GOLD POTATOES tossed in olive oil and Italian seasonings	42	84
RISOTTO PRIMAVERA arborio rice in our vegan stock with a medley of vegetables	48	96
VEGETABLE MEDLEY	54	108
Sautéed broccoli, cauliflower, carrots, red & green peppers, yellow squash, red onion, and zucchini in olive oil.		
ITALIAN GREEN BEANS sauteed with roasted tomatoes in an herbed olive oil.....	54	108
GRILLED ASPARAGUS with olive oil, lemon juice, and our steakhouse garlic seasoning.....	54	108
GRILLED VEGETABLES	60	120
Balsamic tomatoes, garlic zucchini, cinnamon sugar yellow squash, Spanish red onion, asparagus, marsala mushrooms.		

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
GARLIC BUTTER GRILLED BREADS	15	30



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PLATTERS

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ITALIAN MEATS salami, pepperoni, capicola ham, sopresatta, and prosciutto.....	54	108
CLASSIC CHEESE cheddar, provolone, swiss, mozzarella. Choose cubed or sliced.....	48	96
IMPORTED CHEESE fontina, dolce gorgonzola, chevre goat cheese, feta, brie.....	54	108
MEAT & CHEESE COMBO salami, pepperoni, capicola, provolone, cheddar, swiss	54	108
FRESH FRUIT red grapes, strawberries, cantelope, honeydew melon, pineapple	48	96
FRESH VEGETABLES broccoli, cauliflower, carrots, red & green peppers, celery, buttermilk ranch	48	96
DELUXE ANTIPASTO	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.		

DESSERTS

Servings 12 24 48

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

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!