



RESTAURANT - CRAFT BAR - BREWERY

**CATERING PARTY PANS – BUFFET MENU**

**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



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**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>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> .....	90	180
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> .....	90	180
6-ounce breasts in a champagne-tarragon cream.		
<b>CHICKEN PARMESAN</b> .....	72	144
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> .....	90	180
Roasted pork loin seasoned with garlic and Italian herbs then carved and smothered in pork jus lie.		
<b>CHICKEN PICCATA</b> .....	90	180
6-ounce breasts in a white wine sauce with sauteed capers, lemon juice, and fresh parsley.		

**ITALIAN SMOKEHOUSE (\*3-day notice required)**

**Servings 12 24**

**hickory & cherry wood smoked**

<b>BEEF BRISKET</b> carved in 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> .....	48	96
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> .....	48	96
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.		

### **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>VEGETABLE MEDLEY</b> .....	54	108
Sautéed broccoli, cauliflower, carrots, red & green peppers, yellow squash, red onion, and zucchini in olive oil.		
<b>ITALIAN GREEN BEANS</b> sauteed with roasted tomatoes in an herbed olive oil.....	54	108
<b>GRILLED ASPARAGUS</b> with olive oil, lemon juice, and our steakhouse garlic seasoning.....	54	108
<b>GRILLED VEGETABLES</b> .....	60	120
Balsamic tomatoes, garlic zucchini, cinnamon sugar yellow squash, Spanish red onion, asparagus, marsala mushrooms.		

### **BREADS**

**Servings 12 24**

<b>GARLIC BREADSTICKS</b> 8" .....	9	18
<b>CIABATTA ROLLS</b> with butters .....	15	30
<b>BRIOCHE SLIDER BUNS</b> .....	12	24
<b>SOFT DINNER ROLLS</b> with butters .....	15	30
<b>ITALIAN PEASANT BREAD</b> with butters.....	15	30
<b>GARLIC BUTTER GRILLED BREADS</b> .....	15	30



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**PLATTERS**

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<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>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.		

**DESSERTS**

**Servings 12 24 48**

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