



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

Servings 12 24

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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

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| 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. | | |



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SALADS

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| 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

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| 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

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| 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

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| 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!