



Events - Catering

Catering Menu 2016 v1.3

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
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

Entrees & Pasta

	Small	Large	Per Person
Mostaccioli Baked penne noodles tossed in Alfredo, then topped with marinara and four cheeses. (6oz per person)	35	65	\$3
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.	50		
Bianco Lasagna Our unique blend of prosciutto ham, asparagus and roasted tomato layered between sheets of pasta with Alfredo Sauce and four cheeses.	60		
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
Shrimp Canneloni Sauteed garlic shrimp, rolled with herbs, five cheeses and Alfredo sauce.	60	115	\$5
Penne 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 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	60	115	\$5

rolls and giardinera relish. (4oz meat per person and serves 1 each.)			
Chicken Marsala Boneless chicken breast and mushrooms in a Marsala wine sauce.(3oz 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. (3oz filets)	55	100	\$4.50
Chicken Parmesan Breaded chicken breast filets fried to a golden brown. Topped with our fresh marinara sauce, Calabro mozzarella, and parmesan cheese. (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 Juicy chicken breast seasoned and pan seared in a lemon-caper sauce. (3oz each)	50	95	\$4
Butternut Squash Ravioli Served in a sage butter cream sauce with portabella mushrooms, dried cranberries and scallions.	60	115	5 (4 ea.)
Jumbo Cheese Ravioli Served with your choice of marinara or Alfredo sauce. (1 cup or about 4 each)	45	85	\$3.75

Green Salads

	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

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.)	25	45	\$2
Au Gratin Potatoes Large diced potatoes roasted and smothered in a rich cream sauce with cheeses.(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/6 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
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

Platters			
	12 serv Small	24 serv Large	Extra Per Person
Italian Meats Hard salami, cappicola ham, sopresatta, and prosciutto & smoked ham	40	75	\$3
Classic Cheeses (Sliced for crackers) Cheddar, swiss, provolone, mozzarella (Sm order is 2.5 lbs)	35	65	\$3
Imported Cheeses Fontina, Gorgonzola, Aged Sharp Cheddar, Chevre and Brie. (3oz/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 Spinach artichoke dip, smoked salmon, mozzarella-proscuitto pinwheels, bleu cheeses, fire-roasted red bell peppers, eggs, capers, and Spanish 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 and asparagus. (Small pan is 3 lbs)	50	95	\$4

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Artisan Breads and Rolls			
Small Ciabatta Rolls			1.00 ea.
Silver Dollar Buns			.50 ea.
Italian Peasant Loaf - Serves 10 slices			\$7.00 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

*****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

www.roman-market.com **Prices and availability subject to change seasonally.*

Email Catering Orders/Questions to:

admin@roman-market.com

Catering Manager Brian Pilrain