



*Events - Catering*

## Catering Menu 2016 v1.4

### Appetizers

	12 serv Small	24 serv Large	Extra Per Person
<b>Spirito Dip</b> 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)	35	65	\$3
<b>Spinach Artichoke Dip</b> 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.	35	65	\$3
<b>Mini Meatballs</b> Beef and pork blended with herbs and seasonings. Topped with marinara. Small pan weighs 3 lbs, 2-3 meatballs per person avg.	35	65	\$3
<b>Chicken Wings</b> Choose between Italian with marinara, BBQ with ranch, Buffalo with blue, Honey glazed, or Spicy Diavolo* with ranch. (very hot!) Serves 2 wings each.	48	95	\$4

### Entrees & Pasta

	Small	Large	Per Person
<b>Mostaccioli</b> Baked penne noodles tossed in Alfredo, then topped with marinara and four cheeses. (6oz per person)	48	95	\$4
<b>Classic Lasagna</b> 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		
<b>Bianco Lasagna</b> Our unique blend of prosciutto ham, asparagus and roasted tomato layered between sheets of pasta with Alfredo Sauce and four cheeses.	60		
<b>Beef Bourguignon</b> 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.	100	195	\$8
<b>Shrimp Canneloni</b> Sauteed garlic shrimp, rolled with herbs, five cheeses and Alfredo sauce.	60	115	\$5
<b>Penne Bolognese</b> A blend of beef, pork and rigatoni pasta tossed in our creamy rose' sauce. (Serving size is 6oz per person.)	48	95	\$4
<b>Chicken Alfredo</b> Chicken, garlic, parmesan cheese, and Penne pasta in a reduction of fresh cream. (Serving size is 6oz per person.)	48	95	\$4
<b>Italian Beef</b> Slow-roasted beef served with ciabatta rolls and giardinera relish. (4oz)	60	115	\$5

<b>Chicken Marsala</b> Boneless chicken breast and mushrooms in a Marsala wine sauce.(3oz ea)	60	115	\$5
<b>Roasted Porketta</b> Pulled pork roasted with special spices and served with ciabatta rolls. (4oz, 1 ea)	50	95	\$4
<b>Champagne Chicken</b> Chicken breast filets seasoned and seared, served in a champagne-tarragon cream. (3oz filets)	60	115	\$5
<b>Chicken Parmesan</b> 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
<b>Ale Beef Pot Roast</b> Beef roast slowly braised in beer and smothered in a rich gravy with carrots and onion. (4oz per person)	60	115	\$5
<b>Chicken Picatta</b> Juicy chicken breast seasoned and pan seared in a lemon-caper sauce. (3oz each)	60	115	\$5
<b>Butternut Squash Ravioli</b> Served in a sage butter cream sauce with portabella mushrooms, dried cranberries and scallions.	60	115	\$5 (4 ea.)
<b>Jumbo Cheese Ravioli</b> Served with your choice of marinara or Alfredo sauce. (1 cup or about 4 each)	50	95	\$4
<b>Green Salads</b>			
	Small	Large	Per Person
<b>Spinach Salad</b> Fresh spinach tossed with strawberries, kiwi and almonds. Dressed with a raspberry vinaigrette. (1 cup per person)	50	95	\$4
<b>Greek Salad</b> 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.)	50 med.	95	\$4
<b>Julius Caesar</b> Classic Caesar of romaine, shaved parmesan reggiano, croutons, tomato and our creamy Caesar dressing. (1 cup per person)	35	65	\$3
<b>Garden Salad</b> Romaine lettuce topped with tomato, cucumber, onion, and carrots with French & ranch dressing and croutons. (1 cup per person, Small = ½ pint each dressing.)	35	65	\$3
<b>Arugula Salad</b> Fresh arugula with champagne dressing, Bruschetta mix and crisp bacon bits. Topped with grated manchego cheese. (1 cup per person.)	35	65	\$3
<b>Gorgonzola Salad</b> Gourmet greens with creamy Dolce gorgonzola bleu cheese, candied walnuts and warm apple-maple dressing. (1 cup per person)	50	95	\$4

<b>Side Dishes</b>			
	12 serv Small	24 serv Large	Extra Per Person
<b>Garlic Mashed Potatoes</b> Roasted garlic cloves are combined with potatoes and mashed with cream, butter and seasonings. (4oz serving per person.)	35	65	\$3
<b>Au Gratin Potatoes</b> Large diced potatoes roasted and smothered in a rich cream sauce with cheeses.(6oz serving per person. Sm pan is 4 lbs)	35	65	\$3
<b>Vegetable Medley</b> 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
<b>Grilled Asparagus</b> 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
<b>Roasted Red Potatoes</b> Red bliss potatoes seasoned with our special blend of Italian spices and olive oil, then baked to perfection. (4oz serving per person.)	35	65	\$3
<b>Italian Green Beans</b> Green beans sauteed in a garlic-herb infused olive oil and mixed with oven-roasted tomatoes. (4oz serving per person.)	45	75	\$4
<b>Risotto Alla Romana</b> Arborio rice cooked in the traditional way in saffron broth and finished with parmesan cheese. (4oz per person)	35	65	\$3

<b>Platters</b>			
	12 serv Small	24 serv Large	Extra Per Person
<b>Italian Meats</b> Hard salami, cappicola ham, sopresatta, and prosciutto & smoked ham	40	75	\$3
<b>Classic Cheeses (Sliced for crackers)</b> Cheddar, swiss, provolone, mozzarella (Sm order is 2.5 lbs)	35	65	\$3
<b>Imported Cheeses</b> Fontina, Gorgonzola, Aged Sharp Cheddar, Chevre and Brie. (3oz/serv)	50	95	\$4
<b>Meat and Cheese Combo</b> A blend of our Italian meats and cheeses. (2 oz meat, 1oz cheese ea)	40	75	\$3
<b>Deluxe Antipasto</b> Spinach artichoke dip, smoked salmon, mozzarella-proscuitto pinwheels, bleu cheeses, fire-roasted red bell peppers, eggs, capers, and Spanish olives.	60	115	\$5
<b>Classic Fruit</b> Honeydew, cantaloupe, grapes, strawberries and pineapple (Sm,3 lb)	35	65	\$3
<b>Fresh Vegetables</b> Baby carrots, celery, broccoli, bell peppers, cauliflower, and cherry tomatoes served with buttermilk ranch dressing. (Small order is 3 lbs)	35	65	\$3
<b>Grilled Vegetables (Hot or Cold)</b> Garlic zucchini, yellow squash, balsamic tomatoes, smoky mushrooms and buttered asparagus. (Small pan is 3 lbs)	50	95	\$4

<b>Artisan Breads and Rolls</b>			
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			\$6.00 ea.
Gourmet Crackers (each sleeve)			\$3.00 ea.

***ASK US ABOUT DESSERT OPTIONS!***

***Tiramisu Cake \$70***

***Limoncello Mascarpone Cake \$60***

***\*\*Mini-Dessert Variety Platter\*\****

***(Cheesecakes, chocolate dipped brownies, raspberry rainbows, 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](http://www.roman-market.com) \*Prices and availability subject to change seasonally.**

**Email Catering Orders/Questions to:**

**admin@roman-market.com**

Catering Manager Brian Pilrain