

# ROMA

RESTAURANT - CRAFT BAR - BREWERY

## Catering & Banquet Buffet Menu 2019 v1.3

	<i>Appetizers</i>	<i>Small</i>	<i>Large</i>	
		10-12 servings Small Pan Cost	24-30 servings Large Cost	Cost Per Person
<b>Spirito Dip</b> The colors of Italy! Pesto, chevre cheese and tomato bruschetta. Served with grilled crostini. (Small = 36pc grilled bread, 1 pint each spread.)		35	70	\$3
<b>Spinach Artichoke Dip</b> Fresh spinach, artichokes, garlic, herbs and seasonings. Small is 1.5 lbs (2oz ea) and is served with 36pc grilled crostini.		35	70	\$3
<b>Mini Meatballs</b> Beef and pork blended with herbs and seasonings. Topped with marinara. Small pan weighs 3 lbs, 3-4 meatballs per person avg.		35	70	\$3
<b>Smoked Chicken Wings</b> Choose between Italian Dry Rub, BBQ, Maple-glazed, Buffalo, or Spicy Diavolo* (very hot!) Serves 3 wings each. Served with buttermilk ranch.		54	108	\$4.50
<b><i>Pastas</i></b>				
		Small Cost	Large Cost	
<b>Mostaccioli</b> Baked penne noodles tossed in Alfredo, then topped with marinara and four cheeses. (6oz per person) <b>Add Sausage or Chicken breast for \$12/SM, \$24/LG</b>		48	95	\$4
<b>Classic Lasagna</b> A traditional blend of beef and pork with onions, garlic, and spices layered between sheets of pasta with marinara and four cheeses. 12 servings		60	120	\$5
<b>Bianco Penne</b> Chicken breast, prosciutto ham, asparagus, and roasted tomatoes tossed in penne pasta with alfredo sauce and parmesan cheese.		60	120	\$5
<b>Canneloni</b> Ground beef & seasoned pork, rolled with herbed five-cheese blend and Alfredo or Marinara sauces. Serves 1 roll per person. Sub sauteed shrimp for extra \$1ea		72	144	\$6
<b>Penne Bolognese</b> A blend of seasoned beef & pork sausage and penne pasta tossed in our creamy rose' sauce.(6oz per person.)		60	120	\$5
<b>Chicken Alfredo</b> Chicken, garlic, parmesan cheese, and Penne pasta in a reduction of fresh cream.(Serving size is 6oz per person.)		60	120	\$5

<b>Jumbo Cheese Ravioli</b> Served with your choice of Marinara, Alfredo, or Rose' sauce. (1 cup or about 4 each)	50	95	\$4
<b>Butternut Squash Ravioli</b> Served in a brown butter sauce with smoked bacon and scallions.	60	120	\$5 (4 ea.)
<b><i>Meat Entrees</i></b>			
	12 serv Small	24 serv Large	Extra Per Person
<b>Italian Beef</b> Slow-roasted beef chuck pulled and served with ciabatta buns and giardinera relish. (4oz each)	60	120	\$5
<b>Beef Bourguignon</b> Tenderloin beef tips with sauteed mushrooms and onions in a red wine gravy. (4oz of meat per person.)	100	195	\$8
<b>Chicken Marsala</b> Boneless chicken breast and mushrooms in a Marsala wine sauce. (6oz ea)	90	168	\$7
<b>Roasted Porketta</b> Pulled pork roasted with herbs & spices. Served with ciabatta rolls. (4oz, 1 ea)	50	95	\$4
<b>Champagne Chicken</b> Chicken breasts seasoned and seared, served in a champagne-tarragon cream sauce. (6oz each)	90	168	\$7
<b>Chicken Parmesan</b> Breaded chicken breasts fried to a golden brown. Topped with our fresh marinara sauce, shredded cheeses, and shaved parmesan. (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> Chicken breasts in seasoned flour pan seared in a lemon beurre blanc sauce with capers. (6oz each)	90	168	\$7
<b><i>Green Salads</i></b>			
	Small	Large	Per Person
<b>Spinach Salad</b> *Seasonal toppings	50	95	\$4
<b>Greek Salad</b> Romaine lettuce with olives, feta cheese, Greek peppers, red onions, cucumber, fresh oregano, tomato, and croutons. Greek Vinaigrette	50	95	\$4
<b>Julius Caesar</b> Classic Caesar of romaine, shaved parmesan reggiano, croutons, tomatoes, and our creamy Caesar dressing.	35	65	\$3
<b>Garden Salad</b> Romaine lettuce topped with tomato, cucumber, red onion, and carrots with French & ranch dressings and croutons.	35	65	\$3
<b>Arugula Salad</b> Fresh arugula with champagne vinaigrette dressing, tomato bruschetta, and smoked bacon. Topped with grated manchego cheese.	50	95	\$4
<b>Dolce Gorgonzola Salad</b> Field greens, bleu cheese, candied walnut, apple-maple vin	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. (4oz serving per person. Sm pan is 5 lbs)	40	75	\$3.50
<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 Potatoes</b> Skin-on 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 Primavera</b> Arborio rice cooked in our house-made vegetable stock with carrot, onions, yellow squash, green zucchini, red peppers. (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, prosciutto, smoked ham.	40	75	\$3.50
<b>Classic Cheeses (Sliced for crackers)</b> Cheddar, swiss, provolone, mozzarella (Sm order is 1.5 lbs)	35	65	\$3
<b>Imported Cheeses</b> Fontina, Gorgonzola, Aged Sharp Cheddar, Chevre and Brie. (2oz/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> Smoked salmon, Calabro mozzarella, proscuitto ham, dolce gorgonzola sopresatta, roasted red bell peppers, eggs, capers, assorted 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, cajun red onions, and buttered asparagus. (Small pan is 3 lbs)	50	95	\$4

<b>Artisan Breads and Rolls</b>			
Ciabatta Rolls			.75 ea.
Dinner Rolls			.75 ea
Italian Peasant Loaf - Serves 10 slices			\$9.00 ea.
French Hoagie Rolls			\$1.00 ea.
Garlic Bread Sticks 8"			.75 ea
Gourmet Crackers (each sleeve serves 5)			\$5.00 ea

## ***DESSERT OPTIONS***

### ***Tiramisu Cake***

*Coffee-soaked ladyfingers layered with a whipped mixture of eggs, sugar, and mascarpone cheese, flavored with cocoa. Serves 24-48. | \$90*

### ***Limoncello Cake***

*Golden cake layered with lemon curd and whipped cream. Serves 24-48 | \$90*

### ***Mini-Dessert Variety Platter***

*Cheesecakes, chocolate-dipped brownies, raspberry rainbows, red velvets, chocolate mocha nibs, chocolate dipped strawberries.*

***50pc | \$50      100pc | \$100***

**An 18% banquet gratuity will be added to all in-house catering orders as well as delivery orders over \$500. We deliver orders over \$500.00 within 30 miles.**

**Roma accepts cash, check, or Paypal for order payment at no fee.**

**A convenience fee of 3% will be added for all other forms of payment.**

*Prices and availability subject to change seasonally.*

**Email Catering Orders/Questions to:**

**admin@roman-market.com**

Catering Manager Brian Pilrain