



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**

**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**

**MEATBALLS** ..... 60 120  
House-made jumbo meatballs in marinara with shaved parmesan. Serves 2-3 per person.

**ITALIAN BEEF** ..... 72 144  
Roasted beef chuck pulled and served in au jus with ciabatta rolls and giardiniera relish. Small pan, 4 lbs.

**HOT NEROS** Italian sausage patty smothered in marinara and cheeses. Served with ciabatta buns..... 60 120

**GREEK GYROS** Beef & lamb meat served with pitas, tzatziki sauce, and a condiments pan of veggies.. 96 192

**PORKETTA** ..... 60 120  
Roasted pork shoulder pulled and served in jus with ciabatta rolls and barbecue sauce. Small pan is 4 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** ..... 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.

**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.

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

**Servings 12 24**

**hickory & cherry wood smoked**

**BEEF BRISKET** 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

**PORK SHOULDER** 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

**PULLED CHICKEN** 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



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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**

**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**

**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

**GRILLED CROSTINI** ..... 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>GOURMET CRACKERS</b> assortment of white, wheat, and multigrain variety.....	18	36
<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> .....	24	48 96
<b>FULL CANNOLI</b> .....	<b>\$5 each</b> .....	60	120 240
<b>MINI DESSERT VARIETY PLATTER ...\$1.50 each</b> .....			
Raspberry rainbows, cocoa nibs, and red velvet cake bites, fudge topped brownies, chocolate dipped strawberries, and mini cheesecakes.	18	36	72
<b>TIRIMISU CAKE</b> ....(quarter slice).....			
Coffee-soaked ladyfingers layered with a whipped mixture of eggs, sugar, and mascarpone cheese, flavored with cocoa.	24	48	96
<b>LIMONCELLO CAKE</b> (quarter slice).....			
Golden cake layered with lemon curd and whipped cream then drizzled with limoncello liqueur.	24	48	96

**A LA CARTE**

**Pint Quart**

MARINARA SAUCE .....	5	10
ALFREDO SAUCE .....	6	12
BOLOGNESE MEAT SAUCE .....	7	14
GIARDINIERA RELISH .....	7	14



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## CATERING PARTY PANS – BUFFET MENU

*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](mailto:brian@roman-market.com)

***Buon Appetito!***