

Dinner At Roma

All menu selections include china, cutlery, wine and water glasses for the tables, cloth linens, napkins & staff for a four hour reception
Prices are based on a minimum of 50 guests.



All Food & Beverage Is Subject to 15 % Service Charge and 5% GST

Buffet Dinner Selections

Buffet Number One

Fresh dinner rolls & butter
Spring mixed greens with assorted dressing
Greek Salad
Grilled tuscan chicken topped with lime & parsley
Chef attended carved "AAA" roast beef served with au jus
Roasted rosemary potatoes
Chef's seasonal vegetables
New York cheesecake with seasonal berry topping
Coffee & tea

\$31.00 per person

Buffet Number Two

Fresh dinner rolls & butter
Spinach salad with mandarines in a raspberry vinaigrette
Signature caesar salad
Baked salmon with lemon herb butter
Spinach & ricotta stracci (stuffed crepes in an alfredo sauce)
Vegetable rice pilaf
Chef's seasonal vegetables
Chocolate torte topped with a coulis
Coffee & tea

\$34.00 per person



Buffet Dinner Selections

Buffet Number Three

Fresh dinner rolls & butter
Spring mixed greens with assorted dressing
Cherry tomato & pearl bocconcini salad in a balsamic vinaigrette
Domestic & import cheese platter served with crackers
Baked hand rolled lasagna
Chicken Catarina (stuffed with sweet peppers & cheese)
Parmisienne Potatoes
Prosciutto wrapped asparagus
Honey glazed carrots
Tiramisu
Coffee & tea

\$38.00 per person

Buffet Number Four

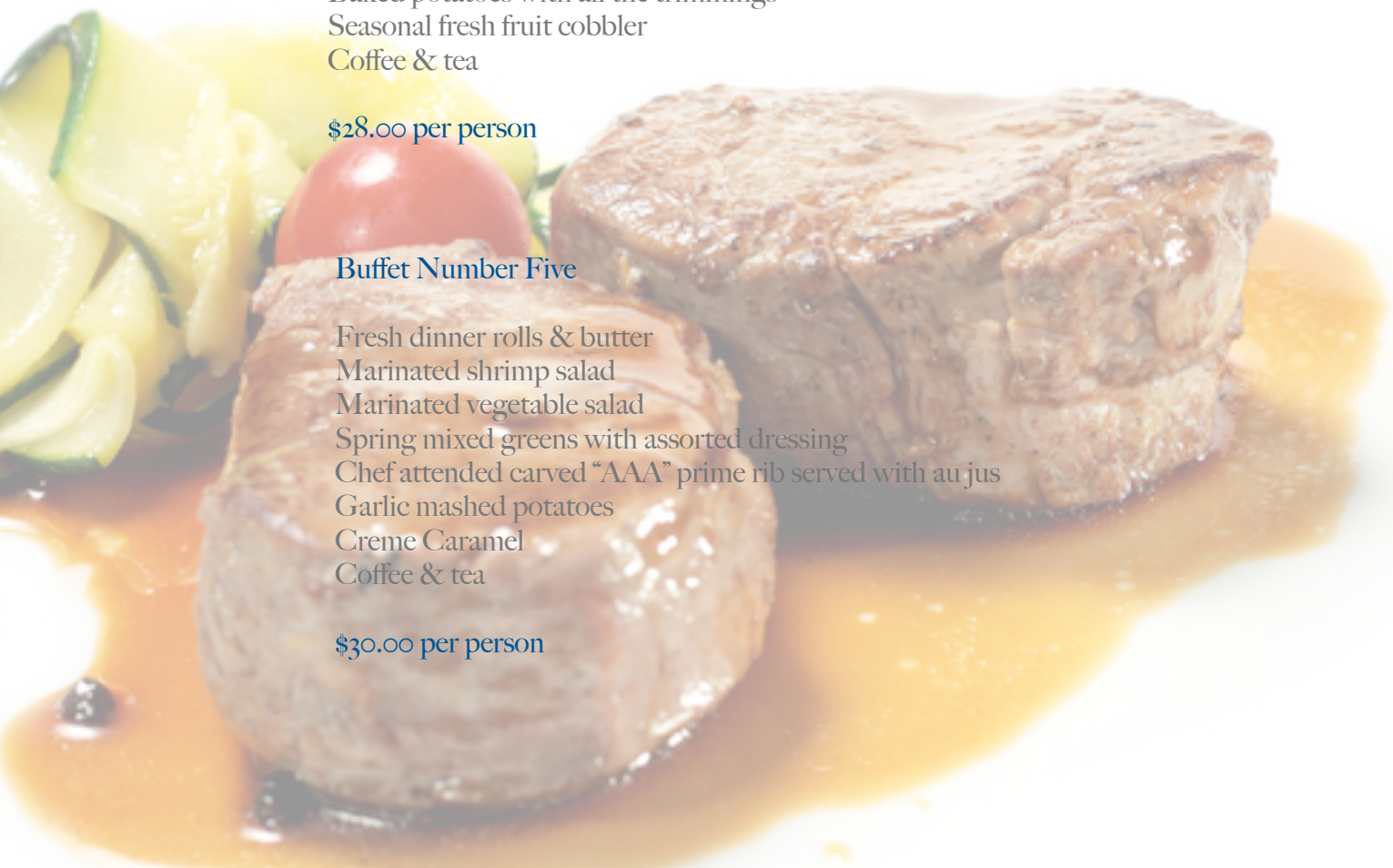
Fresh dinner rolls & butter
Signature pasta salad
Coleslaw
BBQ St Louis Ribs
Roasted chicken
Baked beans
Baked potatoes with all the trimmings
Seasonal fresh fruit cobbler
Coffee & tea

\$28.00 per person

Buffet Number Five

Fresh dinner rolls & butter
Marinated shrimp salad
Marinated vegetable salad
Spring mixed greens with assorted dressing
Chef attended carved "AAA" prime rib served with au jus
Garlic mashed potatoes
Creme Caramel
Coffee & tea

\$30.00 per person



Plated Dinner Selections

Dinner Number One

Fresh dinner rolls & butter

Signature caesar salad

10 oz "AAA" prime rib - served with au jus & horseradish

Roasted rosemary potatoes

Chef's seasonal vegetables

Ice cream crepes served with a seasonal berry topping

Coffee & tea

\$32.00 per person

Dinner Number Two

Fresh dinner rolls & butter

Italian salad served with a red wine vinaigrette

Traditional lasagna

Grilled chicken breast topped with a mushroom demi glaze

Rice pilaf

Chef's seasonal vegetables

Seasonal fresh fruit salad with a honey nut dressing

Coffee & tea

\$34.00 per person



Plated Dinner Selections

Dinner Number Three

Fresh dinner rolls & butter

Minestrone soup

Caprese salad (layer tomato and bocconcini with greens)

Veal Parmesan

Pan fried potatoes & peppers

Broccoli au gratin

Fresh baby carrots

Tiramisu

Coffee & tea

\$36.00 per person

