

Roma Catering Specializes in Off Premise Catering with our experience and passion we will surely impress you and your guests. From 50-800 guests we have the tools and staff to ensure quality & outstanding service. All of our off premise events include the following:

- White, Black or Ivory Tablecloths with Cloth napkins.
- White or Black Satin Skirting for Head & Cake tables.
- Royal Doulton china & cutlery along with Wine and Water glasses for the tables.
- Appropriate staff for a 4 hour reception with set up & clean up
- Fresh dinner rolls & butter
- Frog friendly & decaffeinated coffee & Mighty leaf tea's

***All prices are based on a minimum of 75 guests attending the event**

***Roma Catering reserves the right to adjust prices to reflect current market conditions if required. All prices are subject to a 16% service charge & gst.**

***Custom menus and ideas are always welcome please feel free to consult one of catering personnel should you have any questions or need clarification.**

Hors d'oeuvres Selection's to enhance your banquet
HORS D'OEUVRES PASSES AND/OR PLACED

COLD

Cherry tomatoes stuffed with dill cream cheese **\$28 GF V**

Smoked salmon in a basil cream cheese wrap **\$28**

Roasted Garlic Bruschetta served on a crostini **\$24 V**

Prosciutto & cubed melon on Bamboo picks **\$30 GF**

Beef Carpaccio served with parmesan & truffle oil **\$30**

Tabbouleh served on Cucumber rounds **\$24 V**

Ceviche served in Siljon cups **\$28.**

Snow Goat cheese stuffed Artichokes **\$26 GF V**

Stuffed Red peppers with Feta cheese **\$30 GF V**

Assorted Tuna & Salmon Sushi **\$36 GF Placed**

California Rolls with wasabi & pickled Ginger **\$24 GF Placed**

Crisp Vegetable crudité with creamy dip **\$3.50 PP Placed**

Fine Import & Domestic Cheese's with artisan breads & crackers **\$5.50 PP Placed**

Olive Tapenade with rye squares & Grain Crackers **\$1.95 PP Placed**

Mixed Medditerean Olive Platter **\$1.95 PP Placed**

Hors d'oeuvres are priced by the dozen (minimum two dozen pieces per order)

GF gluten free item: V vegetarian item:

Hors d'oeuvres Selection's to enhance your banquet
HORS D'OEUVRES PASSES AND/OR PLACED

HOT

Grilled lamb chop with mint glaze and rosemary \$32 GF

Grilled cheese squares with apple & Brie \$28 V

Panko crusted tiger prawns, Sriracha aioli \$30

Hot & mild Italian chicken & sun dried tomato sausage \$24

Vegetarian Spring Rolls served with plum sauce \$28 V

Open face Kiwi Mussel's au Gratin \$28

Grilled Scallops wrapped in bacon \$26 GF

Spanakopita with feta & spinach \$24 V

Salt & Pepper Chicken Wings & Drumette's \$24 Placed

Crispy Pot stickers with chili oil \$28

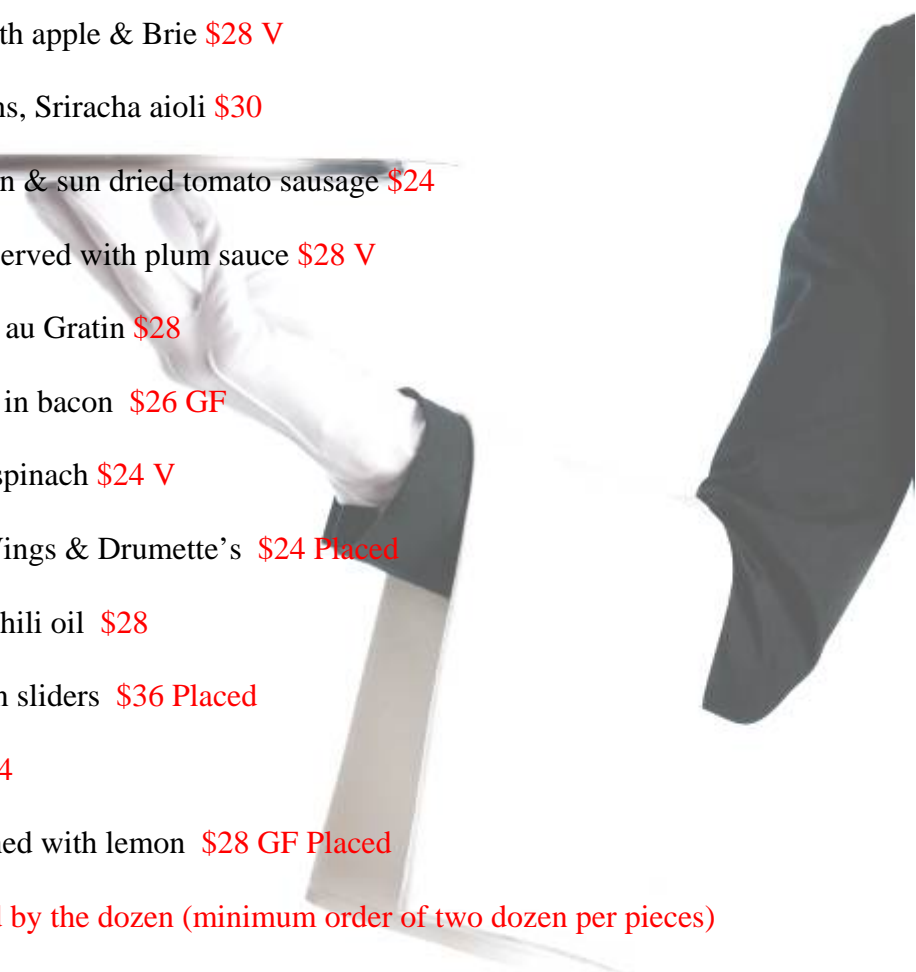
Beef, Chicken, & Salmon sliders \$36 Placed

BBQ Italian meatballs \$24

Grilled Salmon tips finished with lemon \$28 GF Placed

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GF gluten free item: V vegetarian item:



Full Service Dinner #1

~Salad~

Caprese salad (Layered tomatoes with Bocconcini Cheese served with Tuscan greens in a Balsamic Drizzle)

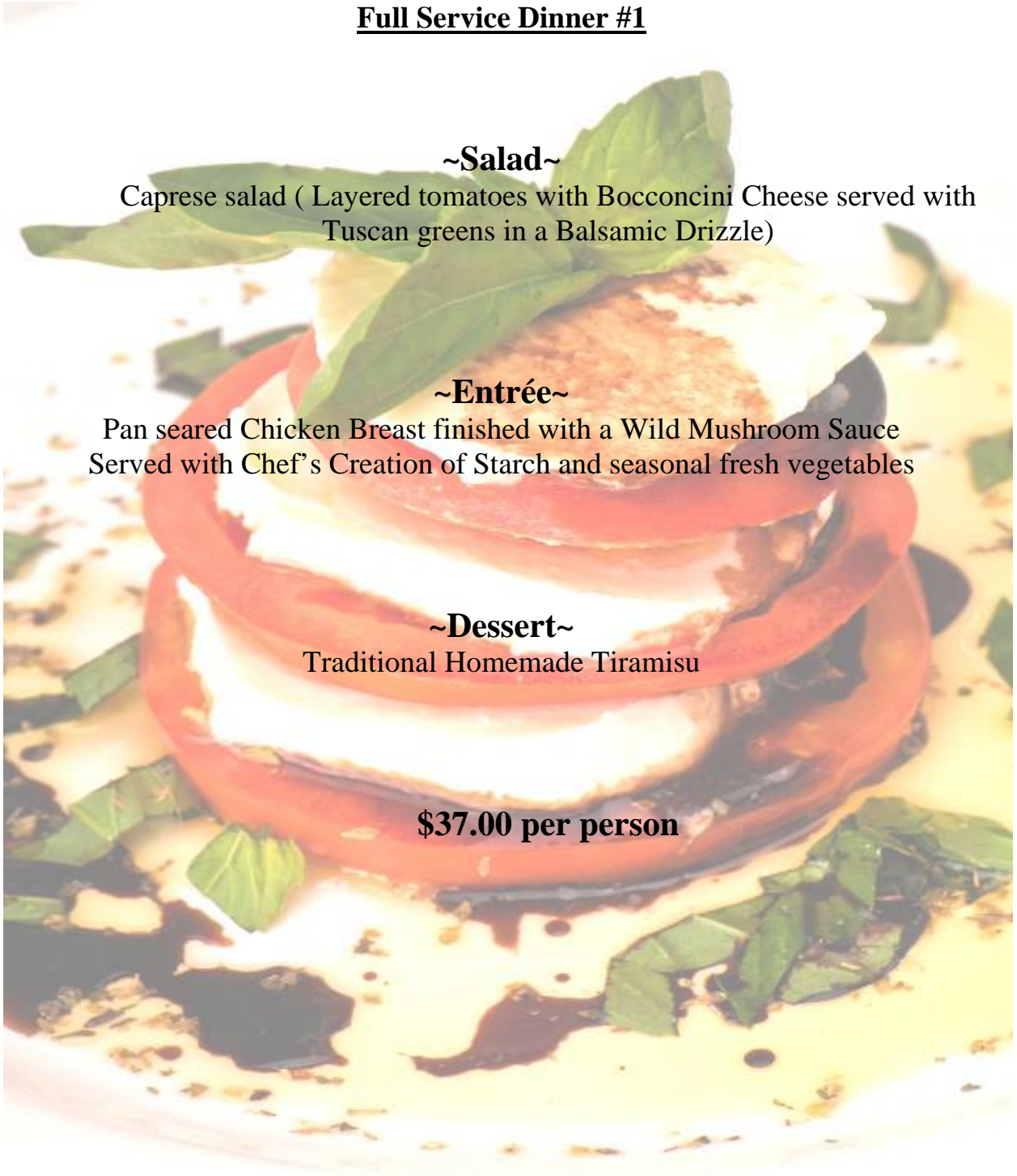
~Entrée~

Pan seared Chicken Breast finished with a Wild Mushroom Sauce
Served with Chef's Creation of Starch and seasonal fresh vegetables

~Dessert~

Traditional Homemade Tiramisu

\$37.00 per person



Full service dinner #2

~Salad~

Roma Caesar: crisp romaine with dried prosciutto and shaved grana padano cheese topped with fresh dressing

~Pasta~

Traditional Roma Lasagna: layered six times and filled with fresh grana padana & mozzarella cheese with beef & pork and tomato sauce

~Main Course~

Chicken Fiorentina (stuffed with baby spinach and Provolone Cheese)
Topped with a orvieto wine sauce
And served with chef's creation of starch & seasonal vegetables

~Dessert~

White Chocolate mousse with raspberry coulis

\$43.00 per person



~Full service Dinner #3~

~Salad~

Tuscan greens with tomatoes & cucumbers finished with red wine vinaigrette

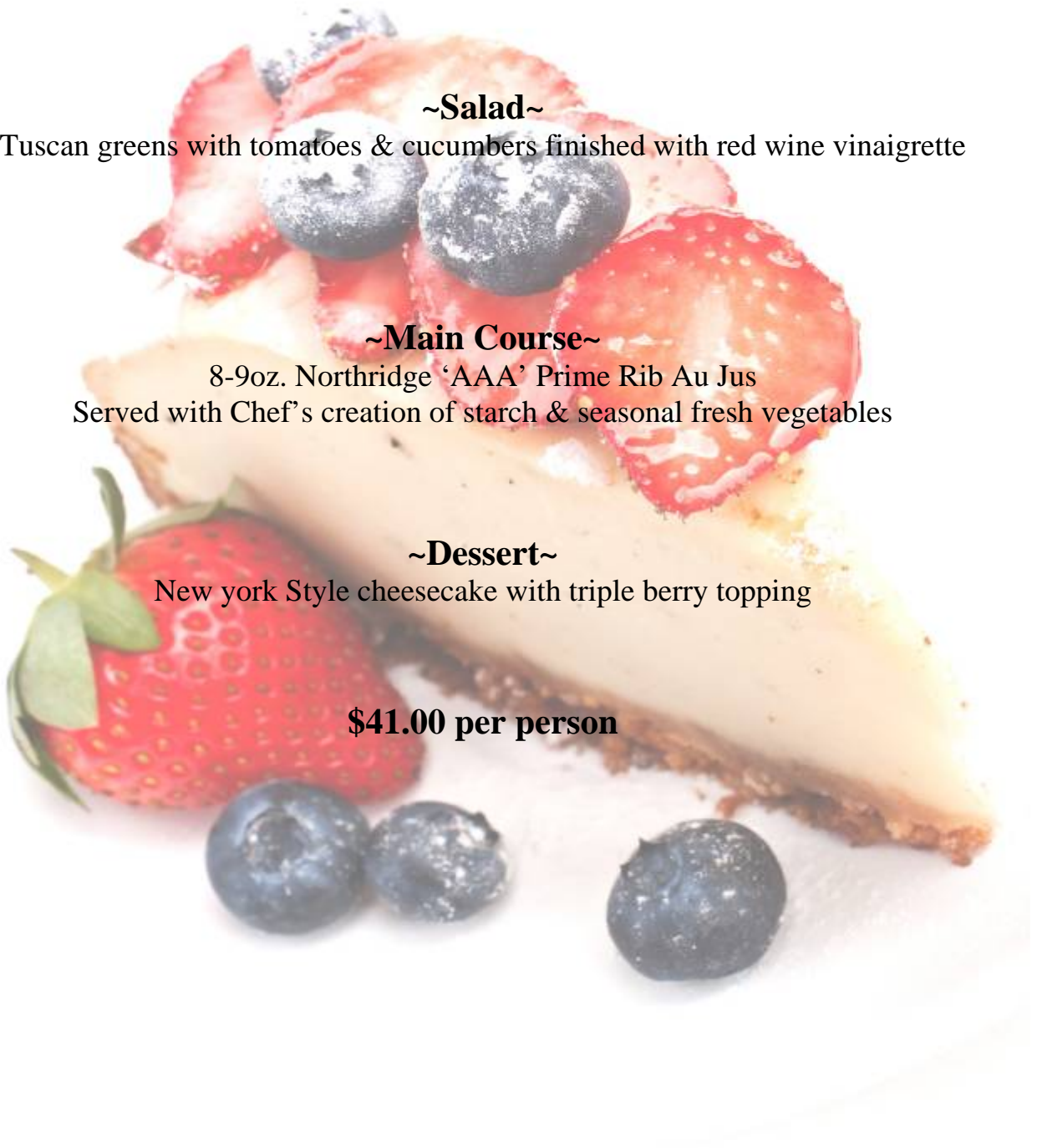
~Main Course~

8-9oz. Northridge 'AAA' Prime Rib Au Jus
Served with Chef's creation of starch & seasonal fresh vegetables

~Dessert~

New York Style Cheesecake with triple berry topping

\$41.00 per person



~Buffet Dinner #1~

Cold Selections

Tuscan greens accompanied with dressings
Italian Pasta salad
Traditional Caesar salad

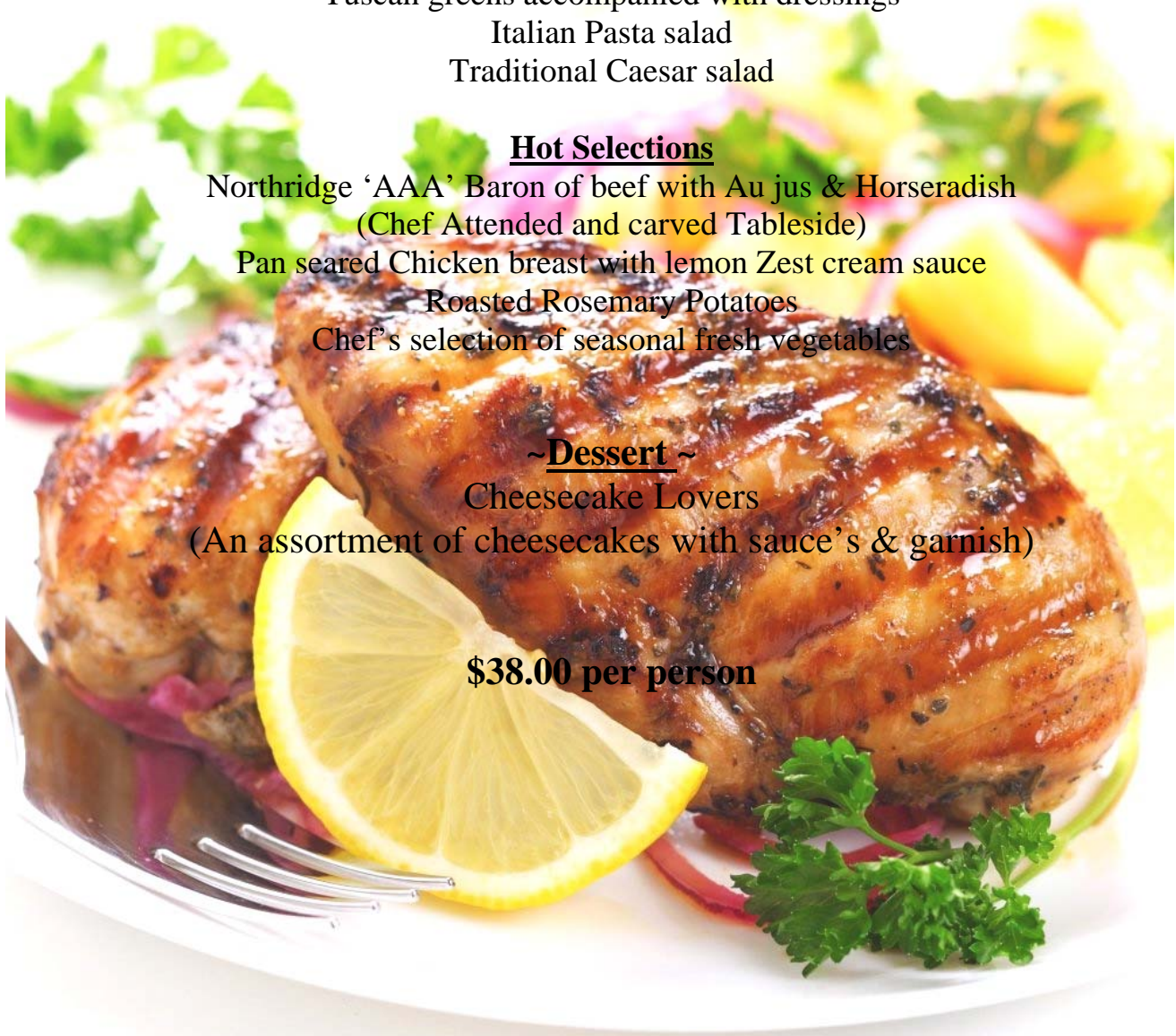
Hot Selections

Northridge 'AAA' Baron of beef with Au jus & Horseradish
(Chef Attended and carved Tableside)
Pan seared Chicken breast with lemon Zest cream sauce
Roasted Rosemary Potatoes
Chef's selection of seasonal fresh vegetables

~Dessert ~

Cheesecake Lovers
(An assortment of cheesecakes with sauce's & garnish)

\$38.00 per person



~Buffet Dinner #2~

~Cold Selections~

Marinated Baby shrimp salad
Caprese Salad (cherry tomatoes & Pearl Bocconcini)
Traditional Greek salad

~Hot Selections~

Stuffed Stracci crepes
1 filled with Ricotta cheese & spinach with cream sauce
1 filled with beef & pork with tomato sauce
Herb crusted Pork Tenderloin topped with a brandy peppercorn sauce
Rice pilaf
Chef's creation of seasonal vegetables

~Dessert selections~

Crème brulee
Chocolate mousse cake with berry coulis

\$39.00 per person



~Buffet Dinner #3~

~Cold selections~

Spinach salad with orange segments
Marinated vegetable salad
Tuscan greens accompanied with dressings

~Hot Table~

Northridge 'AAA' Prime rib of Beef with au jus Chef attended
Garlic mashed Potatoes
Chef's creation of seasonal fresh vegetables

~Dessert selections~

Traditional Homemade Tiramisu

\$38.00 per person





~Buffet dinner #4~

~Cold selections~

Pasta Salad
Tossed Garden and Caesar Salad

~Hot selections~

Roasted Northridge 'AAA' Baron of Beef with Au Jus
Roasted Potatoes and Rice Pilaf
Chef's Creation of Seasonal Fresh Vegetables

~Dessert~

Cream Caramel

\$33.00 per person

Late Night Suggestions

(These selections in conjunction with Dinner Menus)
All of the following are served with paper plates & cutlery

Assorted Italian Pizza

(1.5 pieces per person)
\$5.50 per person

Italian & French Pastries

\$2.00 per person

Domestic & Imported Cheese Platters, Assorted Deli Meats with Cheese & Relish Tray

\$7.50 per person

Seasonal Fresh Fruit Platter

\$3.50 per person

Crisp Vegetable Platter w/ Ranch Dip

\$3.50 per person

Chocolate Fountain

Served with Fruit, Sponge Cake & Cream Puffs
\$8.00 per person

Frog Friendly Coffee

With paper cups, cream & sugar
50-cup minimum (must be ordered with food)
\$100 per 50 cups