



APPETIZERS & HORS D'OEUVRES

COLD

Cherry Tomatoes stuffed with Dill Cream Cheese	\$30 GF/V
Smoked Salmon in a Basil Cream Cheese Wrap	\$30
Roasted Garlic Bruschetta served on a Crostini	\$26 V
Dolmades (Stuffed Grape Leafs)	\$26 V
Hummus and Tzatziki with Pita Bread	\$28 V
Tabbouleh served on Cucumber Rounds	\$26 V
Ceviche served in Siljon Cups	\$30
Snow Goat Cheese stuffed Artichokes	\$28 GF/V
Stuffed Red Peppers with Feta Cheese	\$32 GF/V
Fine Import & Domestic Cheese's with Artisan Breads & Crackers	\$7.50 Per Person / Placed
Olive Tapenade with Rye Squares & Grain Crackers	\$7.95 Per Person / Placed
Mixed Mediterranean Olive Platter	\$7.95 Per Person / Placed
Mixed Cold Seafood Platter (Smoked Salmon, Shrimp & Crab Claws)	\$8 Per Person / Placed

HOT

Arancini (Rice Croquettes) with a Spicy Tomato Sauce	\$32 V
Grilled Lamb Chop with Mint Glaze and Rosemary	\$40 GF
Shrimp Skewers	\$32 GF
Hot & Mild Italian Chicken & Sun Dried Tomato Sausage	\$26
Greek Style Meatballs	\$26
Open Face Kiwi Mussel's au Gratin	\$30
Grilled Scallops wrapped in Bacon	\$28 GF
Crab Cakes with a Creamy Chili Sauce	\$38
Spanakopita with Feta & Spinach	\$26 V
Salt and Pepper Chicken Wings & Drumette's	\$30 Placed
Grilled Salmon Tips Finished with Lemon	\$30 GF Placed

GF *Gluten Friendly* V *Vegetarian*

Appetizers & Hors D'oeuvres are priced by the dozen

Minimum of two dozen pieces per order



BUFFET OPTION: A

\$41.95 PER PERSON + 17% SERVICE CHARGE + GST

All Buffet options include:

Fresh Dinner Rolls and Butter

Greek Salad

Salads (Choice of 2 of the following):

Cous Cous Salad

Green Bean Salad

Spinach Salad

Mixed Bean Salad

Pasta Salad

Marinated Vegetable Salad

Mixed Tuscan Greens

Tomato Salad

Caesar Salad

Vegetables and Dip

Entree Selection:

Chicken Breast with choice of Sauce (White Wine, Lemon Dill or Mushroom)

Penne with a Cream Sauce and Vegetables

Eggplant Parmigiana

Fresh Seasonal Vegetables

Dessert (Choice of 1 of the following):

** Dessert selection includes a Fresh Fruit Platter**

Italian Cream Cake

Platter of Assorted Greek Pastries

Chocolate Cake

Carrot Cake

Strawberry Shortcake

New York Cheesecake with a Triple Berry Sauce



BUFFET OPTION: B

\$44.95 PER PERSON + 17% SERVICE CHARGE + GST

All Buffet options include:

Fresh Dinner Rolls and Butter
Greek Salad

Salads (Choice of 2 of the following):

Cous Cous Salad	Green Bean Salad
Spinach Salad	Mixed Bean Salad
Pasta Salad	Marinated Vegetable Salad
Mixed Tuscan Greens	Tomato Salad
Caesar Salad	Vegetables and Dip

Entree Selection:

Chicken Leg and Thigh with fresh Rosemary and Garlic
Baron of Beef served with Gravy and Horse Radish
Roasted Lemon Potatoes
Greek Rice Pilaf
Fresh Seasonal Vegetables

Dessert (Choice of 1 of the following):

** Dessert selection includes a Fresh Fruit Platter**

Italian Cream Cake	Platter of Assorted Greek Pastries
Chocolate Cake	Carrot Cake
Strawberry Shortcake	New York Cheesecake with a Triple Berry Sauce





BUFFET OPTION: C

\$48.95 PER PERSON + 17% SERVICE CHARGE + GST

All Buffet options include:

Fresh Dinner Rolls and Butter
Greek Salad

Salads (Choice of 2 of the following):

Cous Cous Salad	Green Bean Salad
Spinach Salad	Mixed Bean Salad
Pasta Salad	Marinated Vegetable Salad
Mixed Tuscan Greens	Tomato Salad
Caesar Salad	Vegetables and Dip

Entree Selection:

Moussaka
Chicken Souvlaki and Lamb Souvlaki
Calamari
Greek Rice Pilaf
Fresh Seasonal Vegetables

Dessert (Choice of 1 of the following):

** Dessert selection includes a Fresh Fruit Platter**

Italian Cream Cake	Platter of Assorted Greek Pastries
Chocolate Cake	Carrot Cake
Strawberry Shortcake	New York Cheesecake with a Triple Berry Sauce





BUFFET OPTION: D

\$52.95 PER PERSON + 17% SERVICE CHARGE + GST

All Buffet options include:

Fresh Dinner Rolls and Butter
Greek Salad

Salads (Choice of 2 of the following):

Cous Cous Salad	Green Bean Salad
Spinach Salad	Mixed Bean Salad
Pasta Salad	Marinated Vegetable Salad
Mixed Tuscan Greens	Tomato Salad
Caesar Salad	Vegetables and Dip

Entree Selection:

Roasted Rack of Lamb
Greek Style Baby Back Ribs
Roasted Lemon Potatoes
Greek Rice Pilaf
Fresh Seasonal Vegetables

Dessert (Choice of 1 of the following):

** Dessert selection includes a Fresh Fruit Platter**

Italian Cream Cake	Platter of Assorted Greek Pastries
Chocolate Cake	Carrot Cake
Strawberry Shortcake	New York Cheesecake with a Triple Berry Sauce





FULL SERVICE MENUS

All full service menus are required to have a minimum of 3 courses

All Full Service options include:

Fresh Dinner Rolls and Butter
 Fresh Brewed Coffee
 Table Linens and Napkins
 Service Included

***All entrees include Chef selection of Fresh Seasonal Vegetables and Lemon Potatoes or Greek rice pilaf ***

ANTIPASTO SELECTIONS

Calamari with Red Onion Tzatziki Sauce	\$9.00
Fried Calamari served with a Red Onion Tzatziki Sauce (can also be served as a platter per table at \$24 per person)	
Portobello	\$9.00
Artisan greens topped with dried Prosciutto and shaved Parmigiano served atop a grilled Portobello Mushroom drizzled with Balsamic dressing	
Greek Dolmades, Olives, Tzatziki, Hummus and Pita Brea	\$9.00
Assortment of Greek Dolmades and Olives accompanied by Tzatziki, Hummus and Pita Bread	
Shrimp Cocktail	\$9.00
Jumbo Prawns arranged and served with a cocktail sauce and a Lemon wedge	





FULL SERVICE MENUS

SALAD SELECTIONS

Greek Salad	\$9.00
Tomatoes, Cucumbers, Sweet Peppers, Red Onions, Kalamata Olives and crumbled Feta	
Village Greek Salad	\$70.00
Tomatoes, Cucumbers, Sweet Peppers, Red Olives, Kalamata Olives Fresh lettuce and crumbled Feta	
Caesar Salad	\$9.00
Romaine Salad topped with Croutons and Parmigiano, drizzled with a creamy Garlic Caesar dressing	
Artisan Green Salad	\$9.00
Green Salad topped with fresh Pears, Walnuts and Goat Cheese, finished with a Sherry Vinaigrette	
Baby Spinach Salad	\$9.00
Spinach Salad topped with Strawberries and Red Onions, drizzled with a Raspberry Vinaigrette	

A decorative border consisting of two rows of a blue Greek key pattern.

FULL SERVICE MENUS

SOUP SELECTIONS

Vine-Ripened Tomato Soup Oven-dried Cherry Tomatoes, Basil Pesto and Balsamic Cream	\$8.00
Roasted Butternut Squash Butternut Squash soup finished with Cream and Crostini	\$8.00
Greek Lemon Chicken Soup Chicken, Vegetables and Rice in a Lemon Chicken broth	\$8.00
Cream of Wild Mushroom Soup Fresh Mushrooms in a rich creamy broth	\$8.00
Beef Barley Soup Beef and fresh Vegetables with Barley in a Beef broth	\$8.00
Lobster Bisque Atlantic Lobster with Tomato and Herbs	\$10.00





FULL SERVICE MENUS

PASTA SELECTIONS

Penne	\$8.00
Penne pasta served with your choice of sauce <i>(Tomato, Spicy Tomato, Rose or Alfredo)</i>	
Gnocchi	\$9.00
Potato and Flour dumpling pasta served with Tomato Sauce	
Traditional Roma Lasagna	\$10.00
Handmade pasta layered with a mixture of Veal and Pork Meatballs, Mozzarella and Parmigiano Cheese in a homemade Tomato Sauce.	
2 Stracci Crepes	\$10.00
1 Crepe filled with Veal and Pork and Cheese in a Tomato Sauce 1 Crepe filled with Spinach and Ricotta in a Cream Sauce	



FULL SERVICE MENUS

ENTREE SELECTIONS


Moussaka	\$16.00
Traditional Greek Moussaka with eggplant, potatoes and ground Lamb with a Béchamel topping	
Grilled Chicken Breast	\$22.00
Grilled Chicken Breast served with your choice of sauce (Mushroom, Lemon or White Wine)	
Stuffed Chicken	\$24.00
Stuffed Chicken Breast with your choice of 1 of the following ingredients: <i>Sweet Peppers and Provolone (Catarina), Baby Spinach and Provolone (Fiorentina) Ham and Swiss Cheese (Cordon Blu)</i>	
Greek Marinated Baby Back Ribs	\$26.00
Baked, Greek marinated Baby Back Ribs	
Lamb and Chicken Souvlaki	\$30.00
Marinated Chicken and Lamb skewered	
Grilled East Coast Salmon	\$28.00
Grilled Salmon fillet topped with a Lemon Dill sauce	
Rack of Lamb	\$40.00
Slow cooked Rosemary spiced Lamb served with a Mint sauce	
Roma Combo	\$40.00
Half a grilled Chicken Breast and 4oz Filet Mignon	
Prime Rib	\$37.00
10 oz Prime Rib cooked medium served with Au Jus	
Filet Mignon	\$42.00
8 oz Filet Mignon served with a demi-glaze	



FULL SERVICE MENUS

DESSERT SELECTIONS

Chocolate or Strawberry Mousse White/Milk chocolate mousse or Strawberry mousse topped with fresh Berries	\$8.00
Italian Cream Cake Layered Vanilla cake with Italian Cream and Whipping Cream	\$8.00
New York Cheesecake Creamy Cheesecake topped with Triple Berry Sauce	\$8.00
Chocolate Cake Layered Chocolate cake	\$8.00
Strawberry Shortcake Vanilla Sponge cake layered with Strawberries and topped with Whipped Cream	\$8.00
Assorted Greek Pastry Plate An assortment of Greek Pastries and Cookies	\$9.00



LATE EVENING BUFFET

<p>Pizza 1.5 slices per person Hawaiian, Margherita, Italiano & Vegetarian Pizza</p>	\$6 Per Person
<p>The Deli Domestic & Italian Cold Cuts, Cheese platter, Pickles and Olives with Buns</p>	\$8 Per Person
<p>Roasted Porchetta Leg Oven roasted pork, sliced and served with buns</p>	\$10 Per Person
<p>Pasta Aglio Olio Spaghetti tossed with Garlic & Olive Oil</p>	\$4 Per Person
<p>Fancy Sandwiches Assorted tea Sandwiches with Pickles</p>	\$7 Per Person
<p>The Pub Dry Rub Ribs & Salt and Peppers Chicken Wings</p>	\$7 Per Person
<p>Gelato Bar 4 types of Italian Gelato served in cones and cups with toppings and sauces.</p>	\$8 Per Person
<p>Seasonal Fresh Fruit Platter Fresh Fruit, sliced and cubed</p>	\$5 Per Person
<p>Fresh Pastries Assorted sweets tray</p>	\$4 Per Person



CORKAGE AND LIQUOR SERVICE

OPTION 1: CLIENT TO SUPPLY LIQUOR

ROMA CATERING TO SUPPLY & INCLUDE:

Corkage Fee: \$6 per person + 17% Service Charge + GST

All Juice (Clamato, Cranberry & Orange)

All Glassware, Ice and Garnishes

Bartenders: \$30 per hour + \$17% Service Charge + GST

with a minimum of 4 hours charged

Note: Bartender requires 1 hour for set up & 1 hour for tear down

All soft drinks will be provided at an additional cost by the Hellenic Society

CLIENT TO PROVIDE:

All Alcoholic Beverages

Valid Resale or Non Sale AGLC permit with all receipts attached

OPTION 2: ROMA CATERING TO PROVIDE HOST OR CASH BAR SERVICE

ROMA CATERING TO SUPPLY & INCLUDE:

All Alcoholic Beverages

AGLC permit

All Juices (Clamato, Cranberry & Orange)

All Glassware, Ice and Garnishes

Bartenders: \$30 per hour + 17% Service Charge + GST

with a minimum of 4 hours charged

Note: Bartender requires 1 hour for set up & 1 hour for tear down

All soft drinks will be provided at an additional cost by the Hellenic Society



LIQUOR SELECTION

SPIRITS

REGULAR | \$6.50 (1oz)

Wyborowa Vodka
 Tanquerary Gin
 Captain Morgan White Rum
 Captain Morgan Dark Run
 Gibson's Rye
 Grant's Scotch

PREMIUM | \$8.00 (1oz)

Grey Goose Vodka
 Jack Daniel's
 Captain Morgan Spiced Rum
 Courvoisier
 Glenfiddich Scotch
 Ouzo

BEER

DOMESTIC | \$6.50

Canadian
 Kokanee
 Coors Light

IMPORT | \$7.50

Corona
 Heineken
 Stella
 Mythos

WINE

RED | \$6.50 (5oz)

Pasqua Sangiovese

WHITE | \$6.50 (5oz)

Lamberti Pinot Grigio

Note: Table wine available upon request, please consult catering manager for prices and selections

SPARKLING WINE

PROSECCO | \$35.00 per bottle

Cinzano Prosecco

CHAMPAGNE | \$30.00 per bottle

Martini & Rossi Asti

****ALL LIQUOR SALES ARE SUBJECT TO 17% SERVICE CHARGE AND GST****