



## *Off Premise Catering*

*Roma Catering has catered thousands of small and large events at several venues within Calgary and surrounding areas varying from 12 to 900 people. We offer a variety of different menus that can be customized to meet your needs with an assortment of food selections including our admired Lasagna and Stracci. Roma Catering offers first class service, quality and customer satisfaction.*

### ***All off premise events include the following:***

- ❖ White, ivory or black tablecloths & napkins*
- ❖ White or black satin table skirting for a head table or cake table*
- ❖ Royal Doulton China, cutler & glassware (water and wine glasses)*
- ❖ Appropriate staff for a 4 hour reception, includes set up and clean up*
- ❖ Fresh dinner rolls and butter*
- ❖ Fresh regular and decaffeinated coffee and assorted tea's*

***Roma Catering can customize our menus to fit your needs and any dietary restrictions, please consult one of our catering managers for further details***



*\*All prices are based on a minimum of 75 guest attendance*

*\*Roma Catering reserves the right to adjust prices to reflect current market conditions if required*

*\*All prices are subject to a 17% service charge and GST*



## Hors d'Oeuvres

*Hors d'Oeuvres are ordered by the dozen ~ **Minimum order of 2 dozen of each***

### Cold Selections

Smoked Salmon in a Basil Cream Cheese Wrap	\$28.00
Roasted Garlic Bruschetta served on a Crostini ~ <b>V</b>	\$24.00
Prosciutto & Cubed Melon on Bamboo Picks ~ <b>GF</b>	\$28.00
Tabbouleh served in Cucumber Rounds ~ <b>V</b>	\$24.00
Snow Goat Cheese stuffed Artichokes ~ <b>GF / V</b>	\$26.00
Stuffed Red Peppers with Feta Cheese ~ <b>GF / V</b>	\$28.00
Cherry Tomatoes stuffed with Dill Cream Cheese ~ <b>GF / V</b>	\$26.00
Ceviche served in Siljon cups	\$28.00
Beef Carpaccio served with Parmesan & Truffle oil	\$30.00
Assorted Tuna & Salmon Sushi ~ <b>GF</b>	\$32.00 - Placed
California Rolls with Wasabi & pickled Ginger~ <b>GF</b>	\$24.00 - Placed
Vegetable Crudit� with Creamy dip	\$3.50 PP - Placed
Fine Important & Domestic Cheese's with Artisan Breads & Crackers	\$5.50 PP - Placed
Olive Tapenade with Rye squares & Grain Crackers	\$1.95 PP - Placed
Mixed Mediterranean Olive Platter	\$1.95 PP - Placed

### Hot Selections

Grilled Lambchop with Mint glaze & Rosemary ~ <b>GF</b>	\$40.00
Grilled Cheese squares with Apple & Brie ~ <b>V</b>	\$28.00
Breaded Tiger Prawns with Sriracha Aioli	\$30.00
Italian Meatballs	\$24.00
Spicy & Mild Italian Chicken & Sundried Tomato Sausage	\$24.00
Vegetarian Spring Rolls & Plum Sauce ~ <b>V</b>	\$28.00
Grilled Scallops wrapped in Bacon ~ <b>GF</b>	\$24.00
Spanakopita (Feta & Spinach) ~ <b>V</b>	\$24.00
Open face Kiwi Mussel's au Gratin	\$28.00
Salt & Peppers Chicken Wings & Drumette's	\$24.00 -Placed
Crispy Pot Stickers with Chili Oil	\$28.00
Beef, Chicken & Salmon Sliders	\$36.00 -Placed
Grilled Salmon Tips finished with Lemon ~ <b>GF</b>	\$30.00 -Placed

**All prices are per dozen. Minimum order of 2 dozen is required of each.**

**V ~ Vegetarian GF ~ Gluten Friendly**

Final guarantees are due 10 days prior to the event date. Guarantees are not subject to reduction. All food and beverage pricing is subject to change, 17% service charge and 5% GST.



*Full Service Dinner # 1 (Plated Meal)*

**\$40.00 per person + Service Charge + GST**

*Plated Meals include fresh dinner rolls, butter, freshly brewed regular & decaffeinated coffee & selection of teas*

~ Salad ~

Caprese Salad ~ layered Tomatoes with Bocconcini served with Tuscan greens and topped with a Balsamic drizzle

~ Main Course ~

Pan seared Chicken Breast finished with a Wild Mushroom Sauce  
Served with Chef's selection of Starch and Fresh Seasonal Vegetables

~ Dessert ~

Traditional Tiramisu



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*Full Service Dinner # 2 (Plated Meal)*

**\$49.00 per person + Service Charge + GST**

*Plated Meals include fresh dinner rolls, butter, freshly brewed regular & decaffeinated coffee & selection of teas*

~ **Salad** ~

Roma Caesar ~ Romaine Lettuce with dried Prosciutto and shaved Grana Padano Cheese tossed in Caesar dressing

~ **Pasta** ~

Traditional Roma Lasagna ~ Beef & Pork, fresh Grana Padano Cheese, Mozzarella and Tomato Sauce

~ **Main Course** ~

Chicken Fiorentina ~ stuffed with Spinach and Provolone, topped with a orvieto wine sauce  
Served with Chef's selection of Starch and Fresh Seasonal Vegetables

~ **Dessert** ~

White Chocolate Mousse topped with a Raspberry Coulis



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*Full Service Dinner # 3 (Plated Meal)*

**\$49.00 per person + Service Charge + GST**

*Plated Meals include fresh dinner rolls, butter, freshly brewed regular & decaffeinated coffee & selection of teas*

**~ Salad ~**

Tuscan greens with Tomatoes and Cucumbers finished with a Red Wine Vinaigrette

**~ Main Course ~**

8-9 oz. "AAA" Prime Rib and Au Jus  
Served with Chef's selection of Starch and Fresh Seasonal Vegetables

**~ Dessert ~**

New York Cheesecake topped with a Triple Berry sauce



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## *Buffet Dinner # 1*

**\$42.00 per person + Service Charge + GST**

*Dinner buffet includes fresh dinner rolls, butter, freshly brewed regular & decaffeinated coffee & selection of teas*

### **~ Cold Selections ~**

Tuscan Greens and Assorted Dressings  
Italian Pasta Salad  
Traditional Caesar Salad

### **~ Hot Selections ~**

Chef Attended "AAA" Baron of Beef with Au jus & Horseradish  
Pan seared Chicken Breast with a Lemon Zest Cream sauce  
Roasted Rosemary Potatoes  
Chef's selection of Fresh Seasonal Vegetables

### **~ Dessert Selection ~**

Cheesecake Lovers  
(Assorted Cheesecakes with Sauces and Garnish)



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## *Buffet Dinner # 2*

**\$42.00 per person + Service Charge + GST**

*Dinner buffet includes fresh dinner rolls, butter, freshly brewed regular & decaffeinated coffee & selection of teas*

### **~ Cold Selections ~**

Marinated Baby Shrimp Salad  
Caprese Salad ~ Cherry Tomatoes & Peral Bocconcini  
Traditional Greek Salad

### **~ Hot Selections ~**

**Stracci Duo** ~ Veal & Pork with a Tomato Sauce  
Spinach & Ricotta with a Cream Sauce  
Herb crusted Pork Tenderloin topped with a Brandy Peppercorn Sauce  
Rice Pilaf  
Chef's selection of Fresh Seasonal Vegetables

### **~ Dessert Selections ~**

Crème Brûlée  
Chocolate Mousse Cake topped with a Berry Coulis



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## *Buffet Dinner # 3*

**\$42.00 per person + Service Charge + GST**

*Dinner buffet includes fresh dinner rolls, butter, freshly brewed regular & decaffeinated coffee & selection of teas*

### **~ Cold Selections ~**

Spinach Salad with Orange Segments  
Marinated Vegetable Salad  
Tuscan Greens with assorted Dressings

### **~ Hot Selections ~**

Chef Attended "AAA" Prime Rib with Au Jus  
Garlic Mashed Potatoes  
Chef's selection of Fresh Seasonal Vegetables

### **~ Dessert Selection ~**

Traditional Tiramisu



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## *Buffet Dinner # 4*

*\$35.00 per person + Service Charge +GST*

*Dinner buffet includes fresh dinner rolls, butter, freshly brewed regular & decaffeinated coffee & selection of teas*

### **~ Cold Selections ~**

Pasta Salad  
Tossed Garden Salad  
Caesar Salad

### **~ Hot Selections ~**

“AAA” Baron of Beef with Au Jus  
Roasted Potatoes  
Rice Pilaf  
Chef's selection of Fresh Seasonal Vegetables

### **~ Dessert Selection ~**

Chef selection of assorted cakes



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## Late Night Snack

*All the following are served with Paper Plates & Cutlery*

<b>Assorted Italian Pizza ~ 3 pieces per person</b> Chef's Family Recipe: Italiano, Hawaiian, Vegetarian (or) Margherita	<b>\$8.00 PP</b>	<b>Seasonal Vegetables Platter ~ GF / V</b> Fresh seasonal Vegetable platter with Ranch Dip	<b>\$3.50 PP</b>
<b>Domestic &amp; Imported Meats and Cheeses</b> Domestic & Italian Cold Cuts, Cheese Platter and Relish tray	<b>\$7.00 PP</b>	<b>Chocolate Fountain</b> Served with Fresh Seasonal Fruit, Sponge Cake and Cream Puffs * Minimum order for 75 guests*	<b>\$9.00 PP</b>
<b>Seasonal Fresh Fruit Platter ~ GF / V</b> Assorted Fresh Seasonal Fruit	<b>\$5.00 PP</b>	<b>Frog Friendly Coffee</b> With paper cups, cream & sugar * 50-cup minimum (must be ordered with food)	<b>\$100 - per 50 cups</b>



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