

# Holiday Menus

- Pricing is based on an event of 100 guests and above. For groups less than 100 guests the price per person is the same but labour and rental charges may apply.
- Labour & Rental charges apply to groups less than 100
- Menu prices exclude 18% service charge and 5% GST
- Special dietary requirements such as Vegetarian, Gluten free can be accommodate at no extra charge

## Menu prices **INCLUDE** the following:

- Staff for setup, service & cleanup
- Royal Doulton china, glassware & cutlery
- All linens for guest & buffet tables, cloth napkins and satin skirting
- No charge samples / one on one meeting to go over all details

Catering Manager: Danny Cecchetto

Email: [info@romacatering.ca](mailto:info@romacatering.ca)

Office phone: 403-281-7270 ext.201

# Buffet Menus

## Menu #1

**\$59.95**

**Cold :** Assorted breads/butter, Mixed greens salad with assorted dress, Spinach salad with balsamic dressing

**Hot :** Roasted turkey w/dark and white meat, Honey ham, Mashed potatoes, Stuffing, Vegetable medley

**Dessert :** Chocolate mousse, Christmas cookies, Coffee/Tea

## Menu #2

**\$69.95**

**Cold :** Assorted breads/butter, Mixed greens salad with assorted dress, BYO Caesar salad

**Hot :** Baron of beef(Chef attended), Chicken lasagna, mashed potatoes, Honey glazed carrots and Crisp beans with almonds

**Dessert :** NY cheesecake and Crème brule, Coffee/Tea

## Menu #3

**\$79.95**

**Cold :** Assorted breads/butter, Mixed greens salad with assorted dress, Spinach salad & Caprese salad

**Hot :** Prime rib(Chef attended), Spinach and ricotta stracci crepes, Potatoes au gratin, Honey glazed carrots and Crisp beans with almonds

**Dessert :** NY cheesecake, Crème brule, Tiramisu, fresh fruit, Coffee/Tea

# Full service Menus

## Menu #1

Buns/butter on tables

**\$59.95**

**Salad:** Mixed greens, chopped fruit, candied pecans, goat cheese and topped with balsamic dressing

**Main course:** Roasted turkey w/dark and white meat, Mashed potatoes, Stuffing, Vegetable medley

**Dessert :** Chocolate mousse, Coffee/Tea service

## Menu #2

Buns/butter on tables

**\$76.95**

**Salad:** Roma Caesar salad with Pancetta

**Pasta:** Chicken lasagna

**Main course:** Stuffed chicken breast

Catarina(peppers/cheese) w/lemon zest cream sauce,

Potatoes au gratin, Vegetable medley

**Dessert :** NY style cheese cake, Coffee/Tea service

## Menu #3

Buns/butter on tables

**\$86.95**

**Salad:** Burrata caprese salad with pesto

**Pasta:** Stracci crepes- 1 with Veal & pork in tomato sauce & 1 with Spinach & ricotta cheese topped with alfredo sauce

**Main course:** 10oz Prime rib au jus lemon zest cream sauce, Potatoes au gratin, Fresh Carrots with stem/ Grilled Zucchini

**Dessert :** Crème brule, Coffee/Tea service

# Menu alternatives

## Salad

**Roma special salad** (*mixed greens, chopped strawberries and grapes, crumbled goat cheese, spicy candied pecans topped with raspberry vinaigrette or balsamic vinaigrette*)

**Roma Caesar** (*romaine lettuce, caesar dressing, croutons, pancetta bits, sundried tomatoes, parm cheese and lemon wedge*)

**Greek** (*tomatoes, cucumbers, peppers, onions, olives, feta, Greek dressing*)

**Caprese** (*cherry tomatoes, pearl bocconcini, garnished with basil & balsamic drizzle*)

**Arugula** (*chopped arugula, strawberries, goat cheese, raspberry or balsamic vinaigrette*)

**Spinach** (*spinach, chopped strawberries, almonds, raspberry vinaigrette*)

## Pasta

**Lasagna** (*choice of Traditional with pork, beef and veal in tomato sauce or Chicken with rose sauce or Vegetarian with tomato sauce*)

**Stracci crepes** (*choice of pork & beef crepes in tomato sauce or spinach & ricotta cheese crepes with alfredo sauce*)

**Penne La cantina style** (*chopped sausage, mushrooms, onions, peas in rose sauce*)

**Rigatoni al forno** (*rigatoni pasta with sausage, meatballs, egg and oven baked mozzarella cheese on top*)

**Penne pasta** (*made with choice of Tomato sauce, alfredo sauce, rose sauce pesto sauce or bolognese sauce*)

**Penne Carbonara** (*chopped bacon, garlic, parmigiano in alfredo*)

**Penne chicken alfredo** (*chopped chicken breast, mushrooms topped with creamy alfredo sauce*)

**Cheese Tortellini pasta** (*made with choice of Tomato sauce, alfredo sauce, rose sauce or pesto sauce*)

**Fusilli pasta** (*made with choice of Tomato sauce, alfredo sauce, rose sauce or pesto sauce*)

## Main course

### Beef

**"AAA" 10oz Alberta Prime rib of beef** (*Premium roasted Alberta prime rib of beef slow cooked with au jus & horseradish*)

**"AAA" 8oz Beef tenderloin** (*Premium roasted Alberta tenderloin slow cooked with merlot demiglaze & horseradish*)

**"AAA" 8oz Alberta baron of beef** (*Premium roasted Alberta baron of beef slow cooked with au jus & horseradish*)

**Veal cutlet** (*Breaded Milk fed veal with mushroom sauce & lemon wedge*)

**Veal Parmigiana** (*Breaded Alberta raised milk fed veal with tomato sauce, mozzarella cheese baked on top & lemon wedge garnish*)

## Chicken

**Stuffed Catarina style***(Full chicken breast stuffed with bell peppers & Italian cheese topped with lemon cream sauce or mushroom sauce)*

**Stuffed Fiorentina style***(Full chicken breast stuffed with Spinach and ricotta cheese topped with lemon cream sauce or mushroom sauce)*

**Stuffed Roma style***(Full chicken breast stuffed with prosciutto & Italian cheese topped with lemon cream sauce or mushroom sauce)*

**Chicken Breast***(Full chicken breast topped with lemon cream sauce, mushroom sauce or marsala sauce)*

**Chicken Cutlet***(Breaded cutlet with mushroom sauce & lemon wedges)*

**Chicken Parmigiana***(Breaded cutlet with tomato sauce & mozzarella cheese)*

**Roasted ¼ Chicken***(Roasted leg and thigh with Italian herbs)*

## Pork

**1/3 Rack of ribs***(Slow roasted ribs served with dry rub spice or bbq sauce)*

**Porchetta***(Slow cooked & shredded porchetta leg with fried jalepeno peppers on the side)*

**Italian sausage***(Homemade Italian sausage choice of mild, spicy or a mix)*

**Honey roasted ham***(Slow cooked honey ham served with pineapple sauce)*

## **Fish**

**5oz Salmon***(Poached salmon with lemon, cappers & dill butter sauce or lemon cream sauce) \*Can also be served in 3oz size\**

**Ginger cod***(Fried ginger cod with onions, cilantro, peppers, ginger & sesame sauce)*

## **Sides**

### **Potato**

**Potatoes Au gratin***(French style potato stacks with cheese & butter)*

**Garlic mashed potatoes***( Butter, spices ,garlic)*

**Roasted potatoes***(Alberta potatoes roasted with Italian herbs & other spices)*

**Scallop potatoes***(Homestyle layered potato casserole with cheese)*

### **Vegetables**

**Medley***(Chefs choice steamed veg finished with spices & olive oil)*

**Green beans with almonds***(Steamed & finished with spices & olive oil)*

**Honey glazed carrots***(Fresh carrots finished with butter & honey)*

**Green beans & Carrot mix***(Green beans & carrots steamed & finished with spices, olive oil mixed together)*

**Peas & Carrot mix***(Peas & carrots steamed & finished with butter, spices)*

**Asparagus***(Fresh asparagus steamed or grilled finished with salt and olive oil)*

**Broccoli & Cauliflower mix***(Fresh broccoli & cauliflower steamed & finished with salt and olive oil)*

**Cauliflower Polonaise***(Polish style cauliflower with egg, butter, bread crumbs & parsley with a creamy sauce on top)*

**Corn on the cobb***(Served with butter and salt)*

**Grilled vegetable skewers***(Chefs selections of veg, skewered & grilled)*

## Dessert options

**Fresh fruit platter***(Multiple varieties of seasonal fruit including watermelon, honeydew, cantaloupe, strawberries, grapes, kiwi, pineapple & more)*

**Tiramisu***(Homemade inhouse layered with Italian espresso dipped cookies & mascarpone cream)*

**New York cheesecake***(Served with triple berry sauce, drizzled in chocolate & garnished with strawberry & whipped cream)*

**Bavarian cream cake***(Roma classic for over 50 years layered with Bavarian & fresh whipping cream, coconut edges, custom chocolate writing)*

**Crème Brulee***(Classic Caramel, basil, Nutella flavours)*

**Gelato***(Choice of strawberry, chocolate, cappuccino **or** custom flavour)*

**Mousse***(Milk chocolate, white chocolate, vanilla, lemon or strawberry flavours)*

**Trifle***(Cake chunks, whipped cream & chopped fruit)*

**Apple crisp***(Homemade layered apples & granola served warm)*