



*Roma Catering
Deli*
2626 23rd Street NE
403.281.7270
info@romacatering.com

*The Metropolitan
Conference Centre*
333 4th Ave SW
403.266.3876 ex 239
metcatering@metcentre.com

*Calgary Italian
Cultural Centre*
416 1st Ave NE
403.264.2032
laura@romacatering.ca

*La Cantina
Restaurant*
416 1st Ave NE
For Reservations
403.264.2032
Open Monday to Saturday

403.281.7270

info@romacatering.ca



contents

2
About Roma
Venues
Chefs

9
entrée
12
buffet

13
beverages

4
hors d'oeuvre

5
appetizers/
reception &
action station

6
soup &
antipasto

8
pasta &
risotto

7
salads &
pallet
refresher

10
desserts &
late night
buffet

11
childrens
menu



... se tutto via preoccupate e denaro di cui preoccuparsi... prendersi cura dei vostri clienti e le cose buone verranno



About Roma Catering & Deli

Roma Catering is the creation of the entrepreneurial spirit of a young Italian immigrant named Romano Cecchetto back in 1969. As a new resident of Calgary in 1952, Romano was forced by circumstance to work in the construction industry but his true passion was food. He recognized a void in the Calgary community, the need for an authentic, high quality Italian caterer. He began catering weekend functions with the help of his wife Antonietta. Delicious food speaks for itself and Roma was soon the caterer of choice in the Italian and non-Italian community. From these humble beginnings and based solely on word of mouth and the hard work of the Cecchetto family, Roma catering has grown into a modern, multifaceted catering company.

... if all you worry about is money, soon there will be no money to worry about... just take care of your customers and good things will come.

-Romano Cecchetto
1925 - 1997

Roma Catering & Deli Venues



Roma Catering is proud to offer our clients full event planning at these two venue's and all off site events. We arrange everything from facility bookings to entertainment and décor and of course menu selection. Our catering consultants can guide you through the process to ensure your event is second to none.

Both venue's include full set up and tear down, White, Black or Ivory linens with 12 different colour selections of napkins.

View pictures for both venues on our wedding page.

Off Premises

Roma Catering is fully equipped to cater to all events off premises.

The Metropolitan Conference Centre

is located at 333 4th Avenue SW. It offers a 5200 square foot Ballroom with a 20 foot high ceiling. It also has a great lobby entrance with access right from the entrance with a modern look that will accent any look you are trying to create. Roma catering offers you the flexibility of providing all your beverage service or you can choose our corkage option, which allows you to provide the liquor for your event with a valid A.G.L.C licence.

Please call 403. 266.3876 ext 239 or email metcatering@metcentre.com to inquire about facility charges.

- Corkage fee is \$10.00 per person (client to supply all liquor & permit)
- Corkage fee is waived if using our bar (minimum charges apply)

Corkage includes all mix, juice, glassware, fruit garnish and condiments. Bartender charged at \$22.00 per hour.

The Calgary Italian Cultural Centre

is located at 416 1st Avenue NE in the heart of historic Bridgeland. The Ballroom is approximately 3000 square feet within a 900 square foot oak hardwood dance floor. The bar is inside the ballroom, surrounded with an outstanding maple finish that will compliment any event with its classic look and design. The club also offers ample free parking. Roma catering offers you the flexibility of providing all your beverage service or you can choose our corkage option, which allows you to provide the liquor for your event with a valid A.G.L.C licence.

Please call 403.264.2032 or email laura@romacatering.ca to inquire about the facility charges.

- Corkage fee is \$8.00 per person (client to supply all liquor & permit)
- Corkage fee is waived if using our bar (minimum charges apply).

chefs

Our chefs take great pride in producing the best quality food with the freshest ingredients combined with creativity and passion! Let us customize your menu! Ask for one of our award winning Red Seal chefs.

Carlo Cecchetto

Stefan Schmidt

Arthur Chin

We Create Memories!



Roma catering is fully equipped to cater to all of your requests and needs! If there is something you would like that is not within the pages of this menu, please do not hesitate to inquire further, as we would be more than happy to accomodate in anyway we can.





full service
hors d'oeuvres

Hot

Grilled Lamb Chops with
Mint Glaze and Rosemary

Arrancini Rice Balls with
Cheese and White Wine

Tiger Prawns with
Garlic & Butter

Hot & Mild Italian Homemade
Sausage

Vegetarian Spring Rolls served
with Plum Sauce

Open face Kiwi Mussel's au Gratin

Grilled Scallops
wrapped in Bacon

Spanakopita with Feta & Spinach

Samosas
(Beef, Chicken or Vegetarian)

Chicken Skewers
(Terriyaki, Peanut Sauce or
Italian Spices)

Fig wrapped with
Gorgonzola and Prosciutto

Beef Tenderloin Meatballs

“There is no sincerer love
than the love of food.”
-George Bernard Shaw

Cold

Cherry Tomatoes stuffed with Dill Cream Cheese

Smoked Salmon in a Basil Cream Cheese Wrap

Roasted Garlic Bruschetta served on a Crostini

Skewered Prosciutto & Melon

Beef Carpaccio served with Parmesan & Truffle Oil

Tabbouleh served on Cucumber Rounds

Ceviche (Citrus Marinated Seafood)

Goat Cheese stuffed Artichokes

Stuffed Red Peppers with Feta Cheese

Cherry Tomato and Bocconcini Skewers Marinated in Balsamic Vinegar

Caprina (Strawberries and Goat Cheese with Balsamic Drizzle)

Salmon Mousse served on Crostini

Fig and Bacon compote with Almond & Candied Strawberries on crostini

Shrimp Cocktail with Seafood Sauce and Lemon

Aged Parmesan on Belgian Endive's with Balsamic Vinegar

stationary appetizers

cold appetizers

Crisp Vegetable crudité
with creamy dip

Fine Import & Domestic Cheeses
with artisan breads & crackers

Italian Cold Cuts
Capicola, Salami, Prosciutto
served with sliced Ciabatta Buns

Quattro Olive Tapenade

Mixed Mediterranean Olive
Platter

Assorted Tuna & Salmon Sushi

Sashimi and/or Sushi

California Rolls
with Wasabi & Pickled Ginger



hot appetizers

Salt & Pepper Chicken Wings
& Drumette's

Crispy Pot stickers with Chili Oil

Beef, Chicken, & Salmon Sliders

Italian Meatballs
(Tomato sauce, BBQ or Plain)

Grilled Salmon Tips
finished with Lemon



Reception Action Stations

"AAA" Slow Roast Beef or
Beef Tenderloin
Served on freshly baked buns with
horseradish and gravy options

Custom Pasta Station
Roma Chefs create custom pasta
for your guests. (Assorted pasta's,
sauces and condiments)

Smoked Brisket
served on fresh buns

Jumbo Prawns Flambe
Sautéed in Garlic Butter
Sambucca optional

Fresh Forno Pizza
made to order

Asian Stir Fry Station
Stirfried vegetables, noodles
with chicken and Hoison
sauce. Served in authentic
'chinese take-out'
containers with chop sticks

Oyster Bar
Selections of fresh shucked
west coast oysters with
tabasco and lemon

Soup Station
Assorted soups served
in coffee cups

Antipasto Bar Buffet

Cold Selections:

Assorted Italian Cold Cuts
(Capicola, Salami, Prosciutto Towers)
Import and Domestic Cheese Platter,
Roasted Garlic Bruschetta on Crostini,
Roasted Red Peppers on Crostini,
Assorted Olive Platter, Assorted
Cold Seafood with Lemon:
Smoked Salmon with Basil Cream
Cheese.

Hot Selections:

Garlic and Butter Shrimp,
Homemade Italian Sausage,
Homemade Italian Meatballs (Half in
Tomato Sauce and Half Plain) Open
Face Kiwi Mussels, Lamb Chops



full service antipasto

Prosciutto and Melon

Prosciutto, Genoa Salami Bocconcini, Olives and Bruschetta
(Can also be served on platters Family Style at guest tables)

Fritto Misto: Trio of Calamari, East Coast Cod and Breaded Shrimp
Served with Fresh Lemon
(Can be served as a platter on guest tables or Individually Plated)

Portobello Mushroom topped with Arugula and Green Leaf Lettuce tied in a
Cucumber Ribbon and finished with Balsamic Drizzle with grated Parmesan
and oven Dried Prosciutto

Grilled Halibut on a bed of Tuscan Greens finished with Lemon Dressing

Bruschetta served on Baguette, Smoked Salmon mousse on
crostini with Beef and Tuna Tataki

Grilled Seabass on a Polenta round



full service soup

Cream of Wild Mushroom
White Bean and Pancetta
Lobster Bisque
Potato Leek
Cream of Basil/ Tomato
Clam Chowder
Butternut Squash
Minestrone
French Onion
Tortellini
Curried shrimp
Beef or Bison Barley
Wonton
Italian Wedding





pallet refresher

Sorbet (Any Flavour)
served in a martini glass

Champagne Sorbet Shooter

Frozen Grape Skewers
(either Sambucca or Grappa)

Frozen Grape Skewers soaked
in Blue Curacao Liqueur, with
Sprite and Mint Leaf, Sugar

full service salads

Specialties

Roma Cobb Salad

Radicchio wedge, Butter leaf, Baby Romaine wedges with crisp Pancetta,
Heirloom Tomatoes shaved Asiago with Wild Berries Balsamic vinaigrette

Roma Caesar

Quartered Baby Romaine with Dried Prosciutto and shaved Grana Padano
cheese topped with fresh dressing

*Can be made with Kale

Mixed Greens salad with chopped Strawberries, candied Pecans, crumbled
Goat Cheese and Balsamic vinaigrette (or Maple Balsamic)

Arugula with Mixed Nuts and Blue Cheese

Beet and Goat Cheese with white Balsamic vinaigrette

Micro Greens topped with Ahi Tuna and Wasabi dressing

Classics

Mixed Greens salad with any Custom dressing

Greek salad

Spinach salad with Mushrooms and Bacon

Spinach salad with Orange segments

Tomato and Cucumber salad

Marinated Baby Shrimp salad

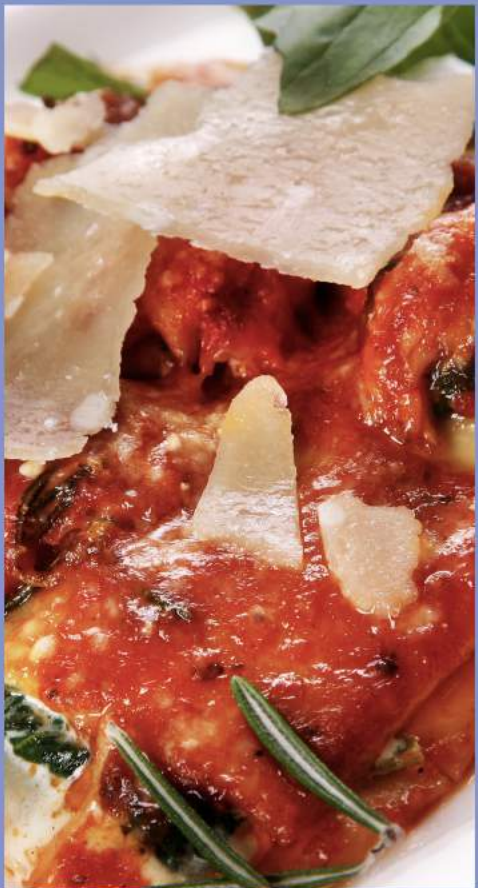
Caprese salad

Layered Tomatoes with
Bocconcini cheese served with
Tuscan greens with Balsamic vinaigrette

Pasta salad with Prosciutto bits



full service
pasta



Lasagna

Layered six times and filled with fresh Grana Padana & Mozzarella cheese with Beef & Pork Tomato sauce.

Chicken made with rose sauce

Vegetarian

Stracci Stuffed Italian Crêpe's (served as a duo)

Fresh Ricotta Cheese & Spinach with Cream sauce

Ground Beef & Pork with Tomato sauce

Chicken made with a rose sauce

Others Selections

Penne Arrabiatta
al dente pasta topped with a spicy tomato sauce and fresh Parmesan cheese

Tortellini al Panna
cheese stuffed finished with an Alfredo sauce from scratch and fresh Parmesan

Ravioli Funghi
Stuffed with fresh Mushrooms and finished with a Rose sauce and fresh Parmesan

Gnocchi al a Romano
with Rose sauce and Proscuitto

Lobster Mac and Cheese

Eggplant Zucchini Parmigiana

Walnut Pesto Penne

Risotto

Wild Mushroom Risotto

Chicken and Artichoke Risotto

Roasted Vegetables Risotto

Spicy Sausage Risotto

Lobster Risotto

risotto



full service
entrée

Specialties

9

½ Chicken Breast

4oz Filet Mignon

Mixed Grill
Lamp Chop/ 3oz Filet/
4oz Chicken

Rack of Lamb
with Mint and Rosemary

Filet or Chicken Oscar
with Crab, Asparagus
and Hollandaise Sauce

Duck Breast l'orange

Grilled Steaks

AAA Prime Rib Au Jus

6oz, 8oz, or 10oz

Beef Tenderloin Demi Glaze

Manhattan Striploin

New York Steak with
Peppercorn sauce

Veal

10oz Veal Chop

Veal Scallopini

Veal Parmigiana

Veal Tenderloin

Pork

Stuffed Pork Loin
with Pancetta and Prunes

Double cut Pork Chop Ribs

Pork Tenderloin
with Green Peppercorn sauce



Chicken

Chicken Breast 6oz
Pan Seared Garnished with Lime
and Parsley

Chicken Breast Supreme 9oz
Pan Seared with a Lemon zest sauce

Roasted Chicken
Italian Herb or Cacciatore Style

Chicken Cutlet
With Lemon Wedge

Stuffed Chicken Breast

Catarina
Bell Peppers and Provolone Cheese

Fiorentina
Spinach and Provolone

Cordon Bleu
Capicollo and Swiss Cheese

Sauce Selections for Chicken Breast:

Lemon Zest Cream Sauce

Mushroom Sauce

Brandy Cream

Parsley/ Lemon Olive Oil

Fish

Salmon Filet
with Lemon Dill sauce

Maple Glazed Salmon

Seared Ahi Tuna

Sea Bass with Mango
Peach Chutney sauce

Halibut with Lemon and
Capper Olive Oil



*One cannot think well,
love well, sleep well, if
one has not dined well.*

-Virginia Woolf



full service desserts

Traditional Tiramisu
Espresso soaked Italian cookies
and Mascarpone cream

Kahlua Crème Brulee
sugar glazed finished with berries

Ice Cream Crepes
Rolled with Vanilla ice cream, topped
with Berries and Chocolate sauce

New York Style Cheesecake
finished with three Berry topping

Wine Poached Pear
Mascarpone cream and Merlot syrup

Chocolate Mousse
White chocolate & Seasonal berries

Bacio Bianco
White Chocolate Gelato with
a Raspberries Coulis centre

Chocolate Fudge Mouse Cake
with Berry Coulis

Dessert x 4
Chocolate and Strawberry mouse,
Crème Brulee, Panna cotta

Viennese Café
an assortment of displayed mini
pasteries, tarts, desserts, cake pops,
warm cookies, milk and espresso

late evening buffet

Pizza, Pizza
Hawaiian, Margarita,
Italiano & Vegetarian Pizza

The Deli
Domestic & Italian cold cuts,
Cheese platter, Pickles, Olives
with buns

Vegetable Crudete
Crisp vegetables with a creamy dip

The Fondue
Chocolate fountain with Fruit,
Beignet's and Sponge cake

Pasta A Gli Olio
Spaghetti tossed with Garlic and
Olive Oil in a Parmesan Wheel

Fancy Sandwiches
Assorted tea sandwiches with Pickles

The Pub
Dry Rub Ribs & Salt and Pepper
chicken wings

The Panini Bar
Chef attended with fresh cold cuts
sliced to order with all the
condiments, Cheese and spreads
you can imagine and grilled to
perfection

Gelato Bar
4 types of Italian Gelato served in
cones and cups with toppings and
sauces all right from the freezer.

Seasonal Fresh Fruit Platter
Sliced and Cubed

Italian & French Pastries
Assorted Sweets Tray



Children's ^{full service!} Menu

Appetizers

Chicken Noodle Soup

Mixed Greens with Ranch Dressing

Carrot, Celery and Cucumber Sticks with Dip

Entrée

Chicken Fingers with French Fries, Plum sauce and Ketchup

Hamburger with French Fries and Ketchup

Spaghetti with Meatballs and Parmesan Cheese

Macaroni and Cheese



Sweets

Trio of Pops:

Chocolate Dipped Rice Krispy Pop

S'mores on a Stick

Marshmallow Pop

Vanilla Ice Cream with Chocolate sauce

Chocolate Brownie with Whipped Cream

Fresh Fruit Cup



Children's plated menu is designed for those 9 years and under. Choice of one appetizer, one entree and one dessert.

buffet

salad



- Traditional Caesar Salad
- Tuscan Greens with 2 Types of dressings
- Grape Tomato & Pearl Bocconcini salad
- Greek salad
- Spinach salad and mushrooms and bacon
- Fresh vegetable salad
- Marinated Baby Shrimp salad
- Tomato & Cucumber salad with fresh dill
- Chefs salad with ham, sliced egg and cheddar cheese
- Bruschetta served with baked crostini

12

dessert selections

- New York Cheesecake with berry topping
- White chocolate mousse with raspberry coulis
- Ice Cream crepes with Triple Berry topping
- Traditional Tiramisu
- Chocolate Mousse cake
- Crème Brulee
- Crème Caramel
- Bacio Bianco filled with Raspberry
- Flourless Chocolate cake with fruit garnish
- Fresh fruit salad with honey nut dressing
- Strawberry Shortcake

entree

- AAA Prime Rib chef attended with au jus
- Pan seared Chicken Breast garnished with Lime and Parsley
- Veal Parmigianna baked with mozzarella and tomato sauce
- AAA Baron of Beef chef attended with au jus
- Roasted Rosemary Chicken and BBQ Danish Baby Ribs
- Baked east coast Salmon with Herb Butter
- Stuffed Chicken Fiorentina with baby Spinach and Provolone
- Catarina with baby Bell Peppers and Provolone
- Cordon Bleu with Black forest Ham & Swiss

buffet enhancements

- Traditional Lasagna with veal and pork
- 2 Stracci Crepes 1 filled with Ricotta & Spinach in an Alfredo sauce 1 filled with Beef & Pork in a Tomato Sauce
- Rice Pilaf lightly tossed with vegetables
- Penne Arrabiatta in a spicy tomato sauce
- Baby Calamari garnished with Lemon and Parsley
- Baked Lobster Mac & Cheese
- Seasonal Fresh fruit platter
- Crisp vegetables crudité with creamy ranch
- Domestic and Import Cheese platter with crackers
- Baked Eggplant & Zucchini Provencal
- Grilled Chicken Breast



Beverages

Beverage Service

Roma catering offers the flexibility of choosing in house beverage service or the corkage option that allows you to bring in your liquor With a valid A.G.L.C licence.

Roma can also provide bar services to any offsite venue or residence.

Host Bar:

Premium Spirits & Domestic beer
Import beer & top shelf spirits
House Red & White wine
Assortment of Soft drinks & Juice

Martini Bar:

A Martini Luge Ice Sculpture with a bartender, glasses and mix for your type of Martini (Liquor not included)

“Wine a Little,
You’ll feel better”
-unknown



Roma Catering works closely with sommelier's and wine representatives to ensure superior pairing of wines for your event.

Please ask of for our catering consultants for our wine selections.



13



*Roma
Catering Deli*

Phone: (403) 281-7270 ex. 201
Email: info@romacatering.ca
Website: www.romacatering.ca