

### #1- THE ROMA SPECIAL



Mixed greens salad with homemade oil and vinegar dressing Lasagna (Choice of Traditional pork/beef w/tomato sauce, Chicken meatballs w/rose sauce or Vegetarian w/tomato sauce) Garlic Toast

New York style cheesecake

\$19.95/Person

## MENU #2- THE FULL MEAL DEAL



Potato Focaccia & Ciabatta buns and butter

Mixed greens salad with homemade oil and vinegar dressing

Chicken breast (Lemon cream sauce or mushroom sauce)

Lasagna or Stracci crepes (1.5 per person)

(Lasagna- Traditional pork/beef w/tomato sauce, Chicken meatballs w/rose sauce or Vegetarian w/tomato sauce)

(Stracci- Meat pork/beef w/tomato sauce, or Vegetarian Spinach and ricotta cheese w/ Alfredo sauce)

Roasted Potatoes

Mixed medley of fresh vegetables

New York style cheesecake or Fresh fruit platter

\$33.95/Person









## MENU #3-BBQ CHICKEN 🔫

Caesar salad (BYO w/croutons, bacon, parmesan cheese, lemon wedges and dressing on the side)

Roasted ¼ Chicken with BBQ sauce

Potatoes au gratin

Garlic toast

Strawberries and fresh whipped cream

\$24.95/Person

#### MENU#4 - THE ALBERTAN



Pasta salad & Coleslaw

Butter brioche buns (Pre sliced)

BBQ sliced beef (BBQ sauce or Au jus)

Fresh baked cookies and dessert squares

\$20.95/Person

## MENU #5-BYO FAJITAS (3)



Assorted 10" Tortillas

Condiment platter: sour cream, cheese, lettuce, guacamole & salsa Mexican style taco salad

Chopped chicken breast and Sauteed vegetables mixed and marinated with Mexican spices

Fried Rice

Fruit platter

\$23.95/Person









# OMA HOT MENUS

#### MENU #6-CHICKEN PARMIGIANA



Potato Focaccia & Ciabatta buns and butter

Roma special salad (Mixed greens w/chopped fruit, candied pecans, goat cheese and balsamic vinaigrette)

Chicken Parmigiana

Potatoes au gratin

Fresh baked cookies & Dessert squares

\$24.95/Person

## MENU #7-WEST COAST (\*)



Potato Focaccia bread

Spinach salad w/ strawberries, almonds and balsamic vinaigrette Poached Salmon with dill cream sauce

Rice Pilaf

Nanaimo bars

\$24.95/Person

## MENU#8 - ASIAN STIR FRY

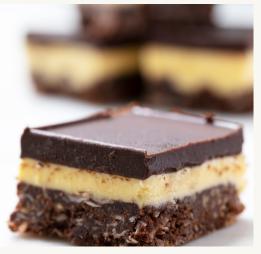


Spinach salad w/ strawberries, almonds and balsamic vinaigrette Chicken stir fry with snap peas and assorted vegetables Fried rice

Mixed medley of fresh vegetables

Chocolate mousse cups

\$20.95/Person









## MENU #9- GREEK SOUVLAKI

Chopped pita bread

Greek salad

Condiment platter: Tzatziki, diced onions, tomatoes and Hummus Chicken souvlaki skewers/2pp

Fried Rice

Baklava

\$23.95/Person

## MENU #10 - TASTE OF INDIA 💿



Tomato and Cucumber salad

Condiment platter: Plain Greek yogurt

Butter Chicken or Tandoori Chicken

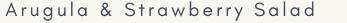
Basmati rice & Curried vegetables

Toasted Naan bread/2pp

Trifle cups

\$23.95/Person

## MENU #11-ENGLISH DELIGHT



Beef Shepherds pie

Mixed medley of fresh vegetables

Garlic toast

Chocolate mousse cups

\$21.95/Person









#### MENU#12 - THE PUB BREAK



Potato Focaccia & Ciabatta buns and butter

Mixed greens salad with homemade oil and vinegar dressing

Chicken Lasagna with rose sauce

Baby back ribs/2pp

Chicken wings/3pp

Italian sausage (Mix of Hot and mild cut 1/2 sausage/ Person)

Fruit platter

\$29.95/Person

#### MENU #13-UKRAINIAN SPECIAL



Mixed greens salad with homemade oil and vinegar dressing

Cheese Perogies with bacon & onions/5pp (sour cream on the side)

Sausage (1 full sausage/ Person)

Cauliflower Polonaise (bread crumbs, eggs, cheese)

Trifle cups

\$20.95/Person









## MENU #14-THE HOLIDAY SPECIAL



Potato Focaccia & Ciabatta buns and butter Roma special salad Roasted Turkey(Dark/White separated) Gravy and Cranberry sauce on side Garlic mashed potatoes Italian style stuffing with Pancetta Fresh peas and carrot mix Pumpkin pie or Bavarian cream cake

\$36.95/Person

\*\*Please note that not during Holiday season there is a 20 person minimum for Menu #14

10 PERSON MINIMUM
\$35.00 DELIVERY CHARGE WITHIN CITY LIMITS
ADDITIONAL DELIVERY MAY APPLY TO OUTSIDE CITY LIMITS
5% SERVICE CHARGE AND 5% GST CHARGED ON TOP OF MENU PRICES
(5% SERVICE CHARGE WAIVED ON PICK UP ORDERS)







#### SALAD OPTIONS

**Mixed greens salad**(mixed greens, assorted dressings or oil/vinegar dressing)

Caesar(creamy dressing, romaine lettuce, croutons, bacon bits, parmesan cheese and lemon wedges) - all on the side to build your own

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

**Roma special salad**(chopped fruit, goat cheese, candied pecans with raspberry & balsamic vinaigrette options)

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

Pasta salad(fusilli pasta, olives, mayo, vinegar, tomatoes, onion asiago cheese, pancetta – Note: can be made vegetarian by removing pancetta)

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

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

Quinoa(cooked quinoa with mixed veg and chefs dressing)

Mediterranean bean (Cannellini, garbanzo, cherry tomatoes, onions, peppers, olives, artichokes, feta, olive oil and red wine vinaigrette)

**Mexican taco salad**(romaine lettuce, diced veg, cheese, sour cream, salsa topped with crushed taco chips)

#### PASTA OPTIONS

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)

#### SIDE OPTIONS

#### Potato

Potatoes Au gratin(Potato stacks w/cheese & butter)

Garlic mashed potatoes (Butter, spices, garlic)

Roasted 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 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 (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 or almond edges, custom chocolate writing)

Crème Brule (Classic Caramel)

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

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

**Cookies/Squares**(Fresh baked in house with flavours such as chocolate chip, oatmeal, macadamia nut, brownies, Nanaimo bars & more)

Apple crisp(Homemade layered apples & granola served warm)

## ROMA CATERING

#### BEVERAGE SELECTIONS

#### COLD BEVERAGES - \$2.25

<u>Pop</u>-Pepsi, Diet Pepsi, 7-up, Schweppes Ginger ale, Mug Root beer, Orange/Purple Crush, Brisk Iced tea

San Pellegrino - Sparkling water, Limonata(Lemon),

Pompelmo(Grapefruit), Orange, Aranciata Rosa(Blood Orange),

Melograno & Arancia (Pomegranate & Orange)

Juice - Orange juice, Apple, Cranberry cocktail

<u>Bubly</u>- Lime, Cherry, Grapefruit, Pineapple, Peach, Strawberry, Blackberry

Bottled water - 500ml Premium filtered water

#### COFFEE/ TEA STATIONS

Mother Parkers Coffee \$3.45/Person min20 (Comes with Paper cups/lids, sugar(white/brown/sugar free), cream, stir sticks and served in stainless steel thermos – Decaf included)

Add Mighty leaf tea Add \$0.50pp

(Ginger w/orange blossom, Chamomile, Green tea, Gun powder green tea, Chai tea, English breakfast, Earl grey, Peppermint)







## ROMA CATERING

#### SERVICE ENHANCEMENTS

Service staff

\$35/hr min1hr

Staff to setup all food, maintain and replenish hot items

Paper plates/Rollups/Utensils \$2.50/person

(High quality, Fully compostable plates, Full size napkins with fork/knife rollups, machine washable serving utensils)

**Chafing dishes** 

\$12.50/each

Stainless steel chafing dishes with sterno fuel - keeps food hot for 30-45min and makes serving easier and food more presentable

Heat lamps

\$12.50/each

Comes w/extension chord and keeps pizza and other hot appetizers hotter and fresher for longer

Individually packaged meals \$1.95pp

All food packaged individually. Cold items in plastic clamshell containers or plastic cups and all hot food in aluminum pans with sealed lid