

Full Service Packages

Select one of our preset full service plated menu packages or allow one of our Catering managers to assist you in creating your own custom menu. All menu prices are subject to 19% service fee and 5% GST.

Once menu selection has been made an in person meeting will be booked to finalize selections

Gluten free, Vegetarian, Vegan, Dairy Free and any other dietary restriction can be accommodated

Contact

Catering Manager:
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Full Service Package #1 \$49.95

Salad

Buns and butter baskets
on tables

Roma special salad
(chopped fruit, goat
cheese, candied pecans
with raspberry
vinaigrette)

Main

Chicken breast marsala -
Full chicken breast with
marsala sauce served with
roasted potatoes, crisp
green beans and carrots

Dessets

Strawberry gelato -
Served in a frozen martini
glass with fresh
strawberry and whip
cream garnish

Coffee and Herbal tea
service



Full Service Package #2 \$69.95

Salad

Buns and butter baskets
on tables

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

Pasta

Stracci crepes - 2
homemade Italian style
crepes (1 filled with
pork/beef/veal in tomato
sauce, 1 filled with spinach
& ricotta cheese topped
with alfredo sauce)

Main

Chicken Catarina style -
Full chicken breast stuffed
with bell peppers and
cheese topped with lemon
zest cream cause. Served
with dauphinoise potatoes,
asparagus & carrots

Dessets

Creme brule - homemade
classic served with
whipped cream and fresh
strawberry garnish

Coffee and Herbal tea
service



Full Service Package #3 \$85.95

Salad

Buns and butter baskets on tables
Mixed greens/ portobello - mixed greens tied in a cucumber ribbon on top of a grilled portobello, large prosciutto crisp, parmigiana wafer, drizzled with balsamic

Pasta

Stuffed pasta shells - Four pasta shells : 2 veal/pork in tomato sauce, 2 spinach & ricotta cheese in alfredo sauce

Main

Bacon wrapped 7 oz filet mignon - "AAA" Alberta beef tenderloin wrapped in bacon with chefs demi-glaze served with mashed potatoes, grilled asparagus and fresh carrots

Dessets

Poached pears - soaked in wine and stuffed with mascarpone cream with whipped cream and chocolate mint leaf garnish
Coffee and Herbal tea service

Salad Alternatives

Caesar (creamy dressing(pre mixed), romaine lettuce, croutons, bacon bits, parm cheese and lemon wedges- can all be pre mixed or setup as 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)

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

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

Pasta Alternatives

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)

Beef

“AAA” 100z Alberta Prime rib of beef (Chef attended)
(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 (Chef attended)
(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 $\frac{1}{4}$ 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)

Calamari (Fried & finished with lemon black pepper, red onions served with fresh lemon wedges, tomato sauce & garlic aioli on the side)

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)

Potato Alternatives

Potato

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

Garlic mashed potatoes (Alberta potatoes mashed with butter, spices ,garlic)

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

Scallop potatoes (Homestyle layered potato casserole with cheese)

Dessert Alternatives

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 Brulé (Classic Caramel, basil, Nutella flavours)

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

Assorted homemade desserts (4 selections)(New York cheese cake with triple berry sauce, chocolate mousse, tiramisu & crème brulé)

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)

Pies (Choice of Apple, blueberry, pumpkin & raspberry)

Chocolate Fondue (Milk chocolate fountain served with cake pieces, assorted chopped fruit, cream puffs)