

Buffet Packages

Select one of our preset buffet 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. Labour and rentals not included

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

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Contact



Buffet Package #1 \$49.95

Cold

Ciabatta buns and butter

Mixed greens salad with
assorted dressings

Greek salad

Hot

Chicken breast with lemon
zest cream sauce

Penne La Cantina rose
sauce

Roasted potatoes

Green beans with chopped
almonds

Honey glazed carrots

Desserts

Chocolate Mousse and
assorted cookies and
dessert squares

Coffee and Herbal tea
station



Buffet Package #2 \$59.95

Cold

Ciabatta buns and butter

Mixed greens salad with
assorted dressings

Caesar salad

Hot

“AAA” 8oz Alberta baron
of beef (Chef attended)

Chicken lasagna with rose
sauce

Garlic mashed potatoes

Fresh peas & carrot mix

Cauliflower polonaise

Dessets

Tiramisu/ Creme brule/
Chocolate mousse

Coffee and Herbal tea
station



Buffet Package #3 \$76.95

Cold

Ciabatta buns and butter

Mixed greens salad with
assorted dressings

Caesar salad

Hot

“AAA” 100z Alberta Prime
rib (Chef attended)

Chicken breast in
mushroom sauce

Spinach & ricotta stracci
crepes with alfredo sauce

Garlic mashed potatoes

Green beans with slivered
almonds

Honey glazed carrots

Dessets

Tiramisu/ Creme brule/
Chocolate mousse/ NY
cheesecake

Coffee and Herbal tea
station

Salad Alternatives

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

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)

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 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)

Paella (Classic Spanish style with rice & assorted seafood)

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)