



# H O T M E N U S

## M E N U # 1 - T H E R O M A S P E C I A L

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**

## M E N U # 2 - T H E F U L L M E A L D E A L

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**





# H O T M E N U S

## **M E N U # 3 - B B Q C H I C K E N**

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**

## **M E N U # 4 - T H E A L B E R T A N**

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**

## **M E N U # 5 - B Y O F A J I T A S**

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**





## H O T M E N U S

### **M E N U # 6 - C H I C K E N P A R M I G I A N A**



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**

### **M E N U # 7 - W E S T C O A S T**



Potato Focaccia bread

Spinach salad w/ strawberries, almonds and balsamic vinaigrette

Poached Salmon with dill cream sauce

Rice Pilaf

Nanaimo bars

**\$24.95/Person**

### **M E N U # 8 - A S I A N S T I R F R Y**



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**





## H O T M E N U S

### M E N U # 9 - G R E E K S O U V L A K I



Chopped pita bread

Greek salad

Condiment platter: Tzatziki, diced onions, tomatoes and Hummus

Chicken souvlaki skewers/2pp

Fried Rice

Baklava

**\$23.95/Person**

### M E N U # 1 0 - T A S T E O F I N D I A



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**

### M E N U # 1 1 - E N G L I S H D E L I G H T



Arugula & Strawberry Salad

Beef Shepherds pie

Mixed medley of fresh vegetables

Garlic toast

Chocolate mousse cups

**\$21.95/Person**





## H O T M E N U S

### **M E N U # 1 2 - T H E P U B B R E A K**



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**

### **M E N U # 1 3 - U K R A I N I A N S P E C I A L**



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**





# H O T M E N U S

## M E N U # 1 4 - T H E H O L I D A Y S P E C I A L



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)**



# M E N U   A L T E R N A T I V E S

## S A L A D   O P T I O N S

**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)

# M E N U   A L T E R N A T I V E S

## P A S T A   O P T I O N S

**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)



# M E N U   A L T E R N A T I V E S

## S I D E   O P T I O N S

### 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)

# M E N U   A L T E R N A T I V E S

## D E S S E R T   O P T I O N S

**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 Brulee**(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

**Pop**-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

**Bubly**- 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)



# R O M A C A T E R I N G

## S E R V I C E E N H A N C E M E N T S

### 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