



C O L D M E N U S

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

Assorted premium deli sandwiches on fresh baked bread including Italian cold cut trio, turkey & brie on ciabatta, chicken kaiser, Vegetarian caprese on focaccia, Vegetarian Lido

(All cut into 1/2s and individually wrapped)

Roma special salad: Mixed greens, chopped strawberries, candied pecans, goat cheese with balsamic vinaigrette

Assorted cookies and dessert squares

\$20.95/ Person

M E N U # 2 - B Y O P O W E R B O W L S

Base - Quinoa pilaf and Coconut rice

Protein - Choice of chicken breast, seasoned seared tofu, hard boiled eggs, poached salmon, seared ahi tuna

Bowl condiments - black beans, chickpeas, edamame beans, crushed almonds, cashews, carrots, onions, tomatoes, yellow & red peppers, jalapenos, shredded lettuce, chopped kale

Dressing - spicy Dijon tahini sauce & peanut sauce options

Strawberry and Cream Cups

\$24.95/ Person





C O L D M E N U S

M E N U # 3 - T H E C L A S S I C

Mixed greens salad with homemade oil and vinegar dressing
Premium clubhouse sandwiches served on marble rye and sourdough bread
Fresh baked cookies
\$16.95/ Person

M E N U # 4 - P R E M I U M P I T A S

Crisp vegetables with ranch dip served in cups
Fresh deli wraps including chicken salad, roast beef, tuna salad and vegetarian
Fruit cups
\$19.95/ Person



M E N U # 5 - I N D I V I D U A L E N T R E E S A L A D B O W L S

Assorted Individual premium entrée salad bowls choices:

Roma salad - *Mixed greens salad, chopped fruit, candied pecans, goat cheese with balsamic vinaigrette*

Caesar salad - *Romaine lettuce, croutons, bacon bits, parmesan cheese with creamy Caesar dressing*

Cobb salad - *Mixed greens, boiled egg, bacon, cucumber, sliced ham, cheddar cheese*

Asian Salad - *Iceberg lettuce, Asian noodles, teriyaki chicken, matchstick carrots, topped with crushed peanuts*

Taco Salad - *Chopped romaine, diced vegetables, beans, peppers, onions, cheddar cheese, crushed jalapeno peppers, cilantro, crushed taco chips, Mexican dressing, salsa and sour cream on the side* **Add ground beef \$5.95/ Person

Salad without chicken \$11.95

Chicken add on \$6.95/ Person



M E N U # 6 - T H E B O X E D L U N C H

(Packaged individually and bagged/ grab and go meal)

****Can be arranged on platters on request****

Mixed greens salad with homemade oil and vinegar dressing

Sandwich options: Smoked turkey, roast beef, tuna salad, chicken salad, egg salad , ham and cheese, caprese (vegetarian)

Fresh baked cookie

\$18.95/ Person

M E N U # 7 - W R A P I T U P

Vegetable Crudit  with ranch dip

Wrap options: Cobb salad wrap, Chicken Caesar, Fajita Chicken, Spinach Salad (vegetarian)

Chocolate mousse cups

\$19.95/ Person

10 PERSON MINIMUM

\$37.95 DELIVERY CHARGE WITHIN CITY LIMITS

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



B E V E R A G E S E L E C T I O N S

C O L D B E V E R A G E S - \$ 2 . 2 5

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

C O F F E E / T E A S T A T I O N S

Mother Parkers Coffee **\$3.45/ Person min 20 people**

(Comes with Paper cups/lids, sugar(white/brown/sugar free), cream, stir sticks and served in stainless steel thermos - Decaf included)

Add Teavana tea to coffee station Add \$0.50pp

(Ginger peach, Chamomile Blush, Radiant Green tea, Hibiscus spice, Chai tea, English breakfast, Earl grey, Peppermint)



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

Service staff ***\$37.95/ Hr min 1hr***

Staff to setup all food, maintain and replenish hot items

Paper plates/Rollups/Utensils ***\$2.75/ Person***

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

Chafing dishes ***\$13.50/ Each***

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

Heat lamps ***\$13.50/ Each***

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

Individually packaged meals ***\$2.50/ Person***

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

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)

Asian (spinach, orange segments, cashews and sesame dressing)

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 (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

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 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)

All menu substitutes are subject to additional fees