

Full service packages

Pricing is based on an event of 75 guests and above. For groups less than 75 guests the price per person is the same but labour and rental charges may apply.

All menu prices exclude 18% service and 5% GST
Vegetarians, Gluten free and any other dietary requirements can be accommodate at no charge

Menu prices **INCLUDE** the following:

- Staff for setup, service & cleanup
- Royal Doulton china, glassware & cutlery
- All linens for guest & buffet tables, cloth napkins and satin skirting
- No charge samples and a one on one meeting to go over all details

Catering Manager: Danny Cecchetto

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FULL SERVICE PACKAGE#1 \$49.95

Salad *Buns and butter baskets on tables*

Roma special salad- mixed greens, chopped strawberries, grapes, candied pecans, crumbled goat cheese topped with raspberry vinaigrette

Main

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

Dessert

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

Coffee and herbal tea service

FULL SERVICE PACKAGE#2 \$66.95

Salad *Buns and butter on tables*

Roma Caesar- *romaine lettuce, croutons, parmesan cheese, sundried tomatoes, parmigiano cheese with creamy Caesar dressing & pancetta*

Pasta

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

Main

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

Dessert

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

Coffee and herbal tea service

FULL SERVICE PACKAGE #3 \$88.95

Salad *Buns and butte & foccacia bread on tables*

Burrata Caprese- *Fresh Burrata cheese, ripe tomatoes, basil leaves on a bed of pesto sauce*

Pasta

Stuffed pasta shells- *Three pasta shells: veal/pork in tomato sauce, spinach & ricotta cheese in alfredo sauce, chicken with rose sauce*

Main

6oz Filet mignon & Portobello Mushroom- *“AAA” Alberta beef tenderloin with demi on top of full portobello mushroom served with garlic mashed potatoes, grilled asparagus and fresh carrots*

Dessert

Poached pears- *soaked in wine and stuffed with mascarpone cream with whipped cream and chocolate mint leaf garnish*

Coffee and herbal tea service

Menu alternatives

Salads

Roma special salad (*mixed greens, chopped strawberries and grapes, crumbled goat cheese, spicy candied pecans topped with raspberry vinaigrette **or** balsamic vinaigrette*)

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

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

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

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*)

Main course

Beef

"AAA" 10oz Alberta Prime rib of beef (*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 (*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 ¼ 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*)

Sides

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*)

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*)

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 Brulee (*Classic Caramel, basil, Nutella flavours*)

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

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

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

Apple crisp (*Homemade layered apples & granola served warm*)

