

Holiday Menus

- Pricing is based on an event of 100 guests and above. For groups less than 100 guests the price per person is the same but labour and rental charges may apply.
- Labour & Rental charges apply to groups less than 100
- Menu prices exclude 18% service charge and 5% GST
- Special dietary requirements such as Vegetarian, Gluten free can be accommodate at no extra 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 / one on one meeting to go over all details

Catering Manager: Danny Cecchetto

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Buffet Menus

Menu #1

\$53.95

Cold : Assorted breads/butter, Mixed greens salad with assorted dress, Spinach salad with balsamic dressing

Hot : Roasted turkey w/dark and white meat, Honey ham, Mashed potatoes, Stuffing, Vegetable medley

Dessert : Chocolate mousse, Christmas cookies, Coffee/Tea

Menu #2

\$63.95

Cold : Assorted breads/butter, Mixed greens salad with assorted dress, BYO Caesar salad

Hot : Baron of beef(Chef attended), Chicken lasagna, mashed potatoes, Honey glazed carrots and Crisp beans with almonds

Dessert : NY cheesecake and Crème brule, Coffee/Tea

Menu #3

\$76.95

Cold : Assorted breads/butter, Mixed greens salad with assorted dress, Spinach salad & Caprese salad

Hot : Prime rib(Chef attended), Spinach and ricotta stracci crepes, Potatoes au gratin, Honey glazed carrots and Crisp beans with almonds

Dessert : NY cheesecake, Crème brule, Tiramisu, fresh fruit, Coffee/Tea

Full service Menus

Menu #1

\$59.95

Salad: Mixed greens, chopped fruit, candied pecans, goat cheese and topped with balsamic dressing

Main course: Roasted turkey w/dark and white meat, Mashed potatoes, Stuffing, Vegetable medley

Dessert : Chocolate mousse, Coffee/Tea service

Menu #2

\$74.95

Salad: Roma Caesar salad with Pancetta

Pasta: Chicken lasagna

Main course: Stuffed chicken breast
Catarina(peppers/cheese) w/lemon zest cream sauce,
Potatoes au gratin, Vegetable medley

Dessert : NY style cheese cake, Coffee/Tea service

Menu #3

\$85.95

Salad: Roma Caesar salad with Pancetta

Pasta: Stracci crepes- 1 with Veal & pork in tomato sauce & 1 with Spianch & ricotta cheese topped with alfredo sauce

Main course: 10oz Prime rib au jus lemon zest cream sauce,
Potatoes au gratin, Fresh Carrots with stem/ Grilled Zucchini

Dessert : Crème brule, Fruit platters , Coffee/Tea service

Menu alternatives

Salad

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*)

Sides

Potato

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

Garlic mashed potatoes (*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 edges, custom chocolate writing)*



Crème Brule (*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*)