

Delivery & Pickup Menus

Cold Menu

Menu#1 – The Deli mix

Assorted premium deli sandwiches on fresh baked bread including Italian trio and Turkey/brie on ciabatta, Chicken Kaisers, Vegetarian Caprese on focaccia cut into 1/2s and individually wrapped

Fruit platter

Assorted Cookies and dessert squares

\$17.95pp

Menu#2 – Premium Pitas

Crisp Vegetables with ranch dip served in cups

Fresh deli wraps including Chicken salad, Roast beef, Tuna salad and Vegetarian

Fruit cups

\$16.95pp

Menu#3 – The Classic

Mixed greens salad with homemade oil and vinegar dressing

Premium clubhouse & BLT sandwiches served on marble rye and sourdough bread

Fresh baked cookies

\$14.95pp

Menu#4 – The Boxed Lunch

(Packaged individually and designed to be an easy pick up meal)

****Can be arranged on platters as well 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

\$16.95pp

Menu#5 – Wrap it up

Spinach salad with strawberries, goat cheese and balsamic vinaigrette

Wrap options: Chicken salad, Tuna salad, Roast beef, Egg salad, Caprese(**Vegetarian**)

Chocolate Mousse cups

\$17.95pp

5% Service charge and 5% GST charged on top of menu prices(Service charge waived on Pick up orders)

Delivery charges may apply depending on size of order and distance

Beverage Selections

Cold Drinks

\$2.25 each

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 – Decaff 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)

Service Enhancements

Service staff **\$35/hr min1hr**

Staff to setup all food, maintain and replenish buffet items

Paper plates/Rollups/Utensils **\$2.50/person**

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

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

Menu alternatives

Salad options

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 BYO*)

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*)

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*)

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*)