

Delivery & Pickup Package Menus

Minimum of 10 orders/Menu

Hot Menu

Menu#1 – The Roma Special

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 **\$19.95pp**

Menu#2 – The Full Meal Deal

Potato Focaccia & Ciabatta buns and butter

Mixed greens salad with homemade oil and vinegar dressing

Chicken breast(Choice of Lemon zest cream sauce **or** mushroom sauce)

Lasagna **or** Stracci

(**Lasagna-** Choice of **Traditional** pork/beef w/tomato sauce, **Chicken** meatballs w/ rose sauce or **Vegetarian** w/ tomato sauce)

(**Stracci-** Choice of **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 **\$32.95pp**

Menu#3 – BBQ Chicken

Caesar salad(BYO w/croutons, bacon, parm cheese, lemon wedges *on the side*)

Roasted ¼ Chicken with BBQ sauce

Potatoes au gratin

Garlic toast

Strawberries and fresh whipped cream **\$23.95pp**

Menu#4 – The Albertan

Pasta salad & Coleslaw

Butter brioche buns(Pre sliced for beef)

BBQ sliced beef (BBQ sauce **or** Au jus)

Fresh baked cookies and dessert squares **\$19.95pp**

Menu#5 – BYO Fajitas

Assorted 10" Tortillas

Condiment platter: sour cream, shredded cheese, lettuce, guacamole & salsa

Mexican style taco salad

Chopped chicken breast marinated with Mexican spices

Sauteed vegetables

Fried Rice

Fruit platter **\$23.95pp**

Menu#6 – Chicken Parmigiana

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 **\$23.95pp**

Menu#7 – West Coast

Potato Focaccia bread

Spinach salad w/ strawberries, almonds and balsamic vinaigrette

Poached Salmon with dill cream sauce

Coconut rice & Mixed medley of fresh vegetables

Nanaimo bar **\$25.95pp**

Menu#8 – Asian stir fry

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 **\$20.95pp**

Menu#9 – Greek Souvlaki

Chopped pita bread

Greek salad

Condiment platter: Tzatziki sauce, diced onions and tomatoes and Hummus

Chicken souvlaki skewers/**2pp**

Fried Rice

Baklava

\$23.95pp

Menu#10 – Taste of India

Tomato and cucumber salad

Butter Chicken **or** Tandoori Chicken

Basmati rice & Curried vegetables

Toasted Naan bread/**2pp**

Fruit platter

\$25.95pp

Menu#11 – English Delight

Arugula & Strawberry Salad

Beef Shepherds pie

Mixed medley of fresh vegetables

Garlic toast/**2pp**

Chocolate mousse

\$21.95pp

Menu#12 – The Pub Break

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 into ¼'s)/2pcs pp

Fruit platter

\$29.95pp

Menu#13 – Ukrainian Special

Mixed greens salad with homemade oil and vinegar dressing

Cheese Perogies with bacon & onions/5pp (sour cream on the side)

Mild sausage

Cauliflower Polonaise

Trifle cups

\$19.95pp

Menu#14 – The Holiday Special

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 & Fresh peas and carrot mix

Pumpkin pie or Bavarian cream cake

\$36.95pp

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 – 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 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 works well to keep pizza and other hot appetizers 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

5% Service charge and 5% GST charged on top of menu prices

Delivery charges may apply depending on size of order and distance

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*)

Pasta options

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*)

Side options

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)*

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*)