

# ***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

Nanaimo bars **\$23.95pp**

## **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**

Trifle cups

**\$23.95pp**

## **Menu#11 – English Delight**

Arugula & Strawberry Salad

Beef Shepherds pie

Mixed medley of fresh vegetables

Garlic toast

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*)