

Buffet packages

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.

All menu prices exclude 18% service and 5% GST

Vegetarians, Gluten free and any other dietary requirements can be accommodated 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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BUFFET PACKAGE #1

\$55.95

Cold selections

Ciabatta buns & butter

Mixed greens salad with assorted dressings

Greek salad

Hot selections

Chicken breast with lemon zest cream sauce

Penne la cantina rose sauce

Roasted potatoes

Green beans with chopped almonds

Honey glazed carrots

Dessert selections

Chocolate, Lemon & strawberry mousse

Coffee & herbal tea station

BUFFET PACKAGE#2

\$66.95

Cold selections

Ciabatta buns & butter

Mixed greens salad with assorted dressings

Caesar salad

Hot selections

“AAA” 8oz Alberta baron of beef(Chef attended)

Chicken lasagna with rose sauce

Garlic mashed potatoes

Fresh peas & Carrot mix

Cauliflower polonaise

Dessert selections

Tiramisu/Crème brule/Chocolate mousse

Coffee & herbal tea station

BUFFET PACKAGE #3

\$79.95

Cold selections

Ciabatta buns & Focaccia bread

Mixed greens salad with assorted dressings

Caesar salad

Hot selections

"AAA" 10oz Alberta Prime rib of beef (Chef attended)

Chicken breast with mushroom sauce

Spinach & ricotta stracci crepes with alfredo sauce

Garlic mashed potatoes

Green beans with almonds

Honey glazed carrots

Dessert selections

**Tiramisu/Crème brule/Chocolate mousse/NY
cheesecake**

Coffee & herbal tea station

Menu alternatives

Salads

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

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 (Chef attended)

(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 (Chef attended)

(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)*

Paella*(Classic Spanish style with rice & assorted seafood)*

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)*

Assorted homemade desserts(4 selections) *(New York cheese cake with triple berry sauce, chocolate mousse, tiramisu & crème brulee)*

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)*

Pies *(Choice of Apple, blueberry, pumpkin & raspberry)*

Chocolate Fondue *(Milk chocolate fountain served with cake pieces, assorted chopped fruit, cream puffs)*