



CATERING PARTY PANS – BUFFET MENU

RESTAURANT - CRAFT BAR - BREWERY

48-Hour Notice Required

APPETIZERS

Servings: 12 24

Half pan - Full pan

| | | |
|---|----|-----|
| SMOKED CHICKEN DRUMS (3 per person) | 54 | 108 |
| Italian Dry Rub, BBQ, Buffalo, Diavolo (spicy) | | |
| MINI MEATBALLS | 48 | 96 |
| Served in marinara with shaved parmesan. Small order is 3 lbs. (3-4 per person) | | |
| SPINACH ARTICHOKE DIP | 45 | 90 |
| Small is 3 lbs (4oz ea) and is served with 36pc grilled crostini. | | |
| CAPPELETTI | 48 | 96 |
| Meat filled tortellini fried golden and tossed in herbed parmesan dry rub. Served with alfredo and marinara dipping sauces. | | |
| SPIRITO DIPS | 45 | 90 |
| Half pan served with: ½ pint Pesto, ½ pint chevre cheese, pint tomato bruschetta, and 36 grilled crostini. | | |
| FRIED CHICKEN TENDERS | 48 | 96 |
| Breaded chicken breast fillets served with honey-dijon dipping sauce. | | |

PENNE PASTAS

Servings 9 24

**All pastas are finished with parmesan cheese*

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|---|----------|-----------|
| MOSTACCIOLI | 48 | 96 |
| Alfredo and marinara sauces topped with Italian cheeses and baked golden. | | |
| MEAT MOSTACCIOLI | 60 | 120 |
| Choose 1: SAUSAGE or CHICKEN | | |
| CHICKEN ALFREDO | 72 | 144 |
| *SUB SHRIMP or STEAK | 96 | 192 |
| SAUSAGE ARRABBIATA | 60 | 120 |
| Spicy sausage in marinara with crushed red chili pepper and garlic. | | |
| BOLOGNESE | 60 | 144 |
| Rich meat sauce of marinara and alfredo with beef and pork. | | |
| BIANCO | 60 | 144 |
| Alfredo sauce with chicken, asparagus, roasted tomatoes, and prosciutto ham. | | |
| MACARONI & CHEESE | 60 | 120 |
| Creamy alfredo with cheddar and American cheeses. | | |
| DELUXE MAC & CHEESE | 60 | 120 |
| Chicken and Smokehouse bacon with alfredo, cheddar, parmesan breadcrumbs, and green onions. | | |
| BUTTERED NOODLES | 36 | 72 |
| *substitute gluten free noodles for any penne pasta | 6 | 12 |



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PASTA ENTREES

Servings 9 24

LASAGNA 60 120
Beef and pork sausage with ricotta and Italian cheeses layered between sheets of pasta with marinara.

CHEESE RAVIOLI 60 120
Creamy tomato rose' sauce.

CANNELONI 60 120
Beef and pork sausage rolled in pasta with herbed ricotta and pizza cheeses. Topped with alfredo sauce.

MEAT ENTREES

Servings 12 24

MEATBALLS 72 144
House-made jumbo meatballs in marinara with shaved parmesan. Serves 2 per person.

ITALIAN BEEF 96 192
Roasted beef chuck pulled and served in au jus with ciabatta rolls and giardiniera relish. Small pan, 4 lbs.

HOT NEROS Italian sausage patty smothered in marinara and cheeses. Served with ciabatta buns..... 120 240

GREEK GYROS Beef & lamb meat served with pitas, tzatziki sauce, and a condiments pan of veggies.. 96 192

PORKETTA 72 144
Roasted pork shoulder pulled and served in jus with ciabatta rolls and barbecue sauce. Small pan is 4 lbs.

CHICKEN MARSALA 72 144
6-ounce breasts in a marsala wine sauce with wild mushrooms.

BEEF BOURGUIGNON 120 240
Tenderloin tips in a rich red wine gravy with sauteed onions and mushrooms.

CHAMPAGNE CHICKEN 72 144
6-ounce breasts in a champagne-tarragon cream.

CHICKEN PARMESAN 72 144
4-ounce breasts dusted in seasoned flour, eggs, and parmesan breadcrumbs then fried golden.
Topped with marinara, Italian cheeses, and baked until crispy.

CHICKEN PICCATA 72 144
6-ounce breasts in a white wine sauce with sauteed capers, lemon juice, and fresh parsley.

ROAST BEEF AUJUS sliced lean beef in au jus. Small pan is 4.5 lbs..... 72 144
Choose thick-cut for entree portions or sliced thin for sandwiches.



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SALADS

Servings 12 24

| | | |
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| CAESAR | 40 | 80 |
| Crisp romaine with shaved parmesan and tomatoes. Served with creamy caesar dressing and fresh croutons. | | |
| GREEK | 48 | 96 |
| Romaine, tomatoes, cucumbers, onion, feta cheese crumbles, kalamata olives, greek peppers, fresh oregano, herbed vinaigrette. | | |
| GARDEN | 40 | 80 |
| Crisp romaine, cucumbers, tomatoes, shaved carrots, red onion, and fresh house-made croutons. Served with French & Buttermilk ranch dressings. | | |
| GORGONZOLA | 48 | 96 |
| Mixed gourmet greens with candied walnuts, sliced pears, and dollops of creamy dolce gorgonzola bleu cheese. Served with our warm apple-maple vinaigrette. | | |

BREADS

Servings 12 24

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| GARLIC BREADSTICKS 8" | 12 | 24 |
| CIABATTA ROLLS with butters | 18 | 36 |
| SOFT DINNER ROLLS with butters | 18 | 36 |
| ITALIAN PEASANT BREAD with butters..... | 18 | 36 |
| GRILLED CROSTINI | 18 | 36 |

SIDE DISHES

Servings 12 24

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| GARLIC MASHED POTATOES with cream & butter | 48 | 96 |
| ROASTED GOLD POTATOES tossed in olive oil and Italian seasonings | 48 | 96 |
| ITALIAN GREEN BEANS sauteed with roasted tomatoes in an herbed olive oil..... | 60 | 120 |
| VEGETABLE MEDLEY | 60 | 120 |
| Sauteed broccoli, cauliflower, carrots, red & green peppers, yellow squash, red onion, and zucchini in olive oil. | | |
| GRILLED ASPARAGUS with olive oil, lemon juice, and our steakhouse garlic seasoning..... | 60 | 120 |
| GRILLED VEGETABLES | 72 | 144 |
| Balsamic tomatoes, garlic zucchini, cinnamon sugar yellow squash, Spanish red onion, asparagus, marsala mushrooms. | | |



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PLATTERS

Servings 12 24

| | | |
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| ITALIAN MEATS salami, pepperoni, capicola ham, sopresatta, and prosciutto..... | 54 | 108 |
| CLASSIC CHEESE cheddar, provolone, swiss, mozzarella. Choose cubed or sliced..... | 48 | 96 |
| IMPORTED CHEESE fontina, dolce gorgonzola, chevre goat cheese, feta, brie..... | 54 | 108 |
| MEAT & CHEESE COMBO salami, pepperoni, capicola, provolone, cheddar, swiss | 54 | 108 |
| FRESH FRUIT red grapes, strawberries, cantelope, honeydew melon, pineapple | 48 | 96 |
| FRESH VEGETABLES broccoli, cauliflower, carrots, red & green peppers, celery, buttermilk ranch | 48 | 96 |
| GOURMET CRACKERS assortment of white, wheat, and multigrain variety..... | 18 | 36 |
| DELUXE ANTIPASTO | 72 | 144 |
| Smoked salmon, prosciutto-wrapped mozzarella sticks, dolce gorgonzola, sopresatta, pepperoni, roasted red peppers, Greek olives, roasted tomatoes, grilled artichokes, fontina and chevre cheeses. | | |

DESSERT PLATTERS

Servings 12 24 48

GODIVA CHOCOLATE LIQUEUR CANNOLIS

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|---|-----------------------|----|-----|-----|
| MINI CANNOLI \$3 each | 36 | 72 | 144 | |
| FULL CANNOLI | \$6 each | 72 | 144 | 288 |

| | | | | |
|--|-----------------------|----|----|----|
| MINI DESSERT VARIETY | \$2 each | 24 | 48 | 96 |
| Raspberry rainbows, cocoa nibs, red velvet cake bites, fudge topped brownies, chocolate dipped strawberries, and mini cheesecakes. | | | | |

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|--|----|----|-----|
| TIRIMISU CAKE (half square) | 48 | 96 | 192 |
| Coffee-soaked ladyfingers layered with a whipped mixture of eggs, sugar, and mascarpone cheese, flavored with cocoa. | | | |

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|--|----|----|-----|
| LIMONCELLO CAKE (half square) | 48 | 96 | 192 |
| Golden cake layered with lemon curd and whipped cream then drizzled with limoncello liqueur. | | | |



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A LA CARTE

Pint Quart

| | | |
|-----------------------------------|----|----|
| MARINARA SAUCE | 6 | 12 |
| ALFREDO SAUCE | 7 | 14 |
| BOLOGNESE MEAT SAUCE | 7 | 14 |
| ROSE' SAUCE creamy tomato | 6 | 12 |
| GIARDINIERA RELISH | 7 | 14 |
| SWEET & SPICY BARBECUE SAUCE..... | 5 | 10 |
| HORSERADISH CREAM | 6 | 12 |
| DIABOLO SAUCE (spicy) | 10 | 20 |
| BUFFALO SAUCE | 6 | 12 |
| SMALL PIZZA DOUGH | 3 | |
| LARGE PIZZA DOUGH | 6 | |

DISPOSIBLE PLATE SETS (Fork, Knife, Napkin, Plate) \$1 Each
*We use Eco-friendly non-plastic flatware when available.

SERVING UTENSILS

- Catering Tongs disposable.. \$1 ea
- Catering Spoon disposable.. \$1 ea

In-House Banquet Events:

ROMA charges an 18% gratuity on all in-house banquet orders. We accept cash or personal checks for banquet events with no fee and add a 3% convenience fee for non-cash payments.

Off-Site Events:

We deliver orders of \$500 or more within the Twin Cities. A 10% delivery charge will be added as well as a 3% convenience fee for non-cash payments.

We also accept cash, personal, and/or business checks at no extra fee.

We require a 30% Deposit on orders over \$500. This deposit is non-refundable if cancellation occurs within 48 hours of scheduled event.

Please review your summary invoice to assure that all details are correct for your event. Once deposit is received your invoice becomes a contract between both parties.

For questions regarding Banquet room rentals and catering orders please email
General Manager Brian Pilrain at: **brian@roman-market.com**

Buon Appetito!