

Roma Catering

By

Chef Timothy Q Stevens

Thank you for choosing Roma Catering.

We are a catering company, offering array of catering service for all of Connecticut.

Roma Catering offers on & off premise catering. The menu is only the tip of the ice berg.

Roma will customize all our menus to the customer's needs and desires.

At Roma we can do your Backyard BBQ to an upscale Wedding.

Roma can prepare the meals for you to pick up Roma will deliver, or we can cater the whole event from start to finish.

Contact us, if you have questions or would like to discuss your event and plan it out.

Phone 860-713-3784

860-635-8888

Fax 860-613-1111

LUNCH PLATTERS

Starting at \$9.95 per person

Minimum of 10 people

Assortment of Wraps Choice of

Turkey

Ham

Roast Beef

Chicken Salad

BLT

Tuna

Veggie Wrap, Lettuce, Tomato, olives, cucumbers, peppers, Mayo, & Cheese

All include Lettuce, Tomato, Mayo, & Cheese

Comes with chips and a cookie.

Hard Rolls or Grinder Rolls Available

Assortment of Drinks

SOUP & SANDWICH LUNCH PLATTERS

Starting at \$11.95 per person

SOUP - CHOICE OF TWO DIFFERENT TYPES OF SOUP INCLUDED

Chicken & Rice

Minestrone

Clam Chowder

Chili

Vegetable Barley

Broccoli Cheddar

Tomato Basil

Butternut Squash and Apple Soup

Vegetable Soup

Corn Chowder

ASSORTMENT of WRAPS

Turkey

Ham

Roast Beef

Chicken Salad

BLT

Tuna

All include Lettuce, Tomato, Mayo, & Cheese

Comes with chips and a cookie.

Hard Rolls or Grinder Rolls Available

Assortment of Drinks

Buffet

Starting at: \$14.95 per person
Minimum of 30 people

SALADS-CHOICE OF ONE INCLUDED IN BUFFET

Mesclun Salad-Arugula, mixed greens, Fresh Tomato, Cucumbers, & Bleu Cheese.

Spinach Salad-Fresh Spinach with Chopped Walnuts, Dried Cranberries and Goat Cheese Crumble with a Balsamic Vinaigrette

Caesar Salad.-Crisp Romaine Tossed with a Traditional Caesar Dressing and Topped with Fresh Garlic Croutons and fresh Parmesan cheese.

PASTA-CHOICE OF ONE INCLUDED IN BUFFET

Stuffed Shells - Pasta Shells Stuffed with Ricotta Cheese, Topped with Marinara Sauce & Mozzarella Cheese..

Ziti Marinara- Ziti Served With Marinara Sauce.

Ziti Broccoli Alfredo-Ziti Served With Alfredo Sauce and broccoli.

VEGETABLE-CHOICE OF ONE INCLUDED IN BUFFET

Roasted Brussels Sprouts - Fresh Brussels Sprouts Roasted in Olive Oil and Sprinkled with Crushed Red Pepper

Sautéed Green Beans –Aldente Green Beans Sautéed in a light butter with Salt & Pepper

Julienned Mixed Vegetable – Carrots, Squash, Mixed Peppers, Steamed and served Aldente.

CHICKEN ENTREE - CHOICE OF ONE INCLUDED IN BUFFET

Chicken Cordon Bleu – Tender Breast of Chicken Breaded and Wrapped with Ham, a Blend of Swiss and Gruyere Cheese

Chicken Francaise – Lightly Battered Breast of Chicken Sautéed in Butter, White Wine & fresh Lemon Juice

Chicken Marsala-Tender Breast of Chicken Sautéed with Chicken Stock, Fresh Mushrooms & Marsala Wine

SOUTHERN STYLE BARBECUE

Starting at: \$18.95 per person

SALADS - CHOICE OF TWO INCLUDED IN BUFFET

Caesar Salad
Macaroni Salad
Potato Salad
Cole Slaw
Baked Beans
Tomato Mozzarella salad
Three Bean Salads

VEGETABLE-
Corn on the Cobb

GRILLING STATION INCLUDES THE FOLLOWING

Vegetable Skewers
Hot Dogs
Hamburgers w/ lettuce, tomato, cheese slices, and onions
Choice of two of the following
Chicken
Spare Ribs
BBQ Brisket
Pulled Pork

BREAD OPTIONS

Hamburger Buns
Hot Dog buns
Corn Bread
Buttermilk Biscuits

DESSERT OPTIONS

Brownies
Watermelon
Fruit Cobbler

BEVERAGE OPTIONS

Misc array of Soda
ICED TEA
LEMONADE

Traditional BBQ

Starting at: \$16.95 per person

SALADS - CHOICE OF TWO INCLUDED IN BUFFET

Caesar Salad
Macaroni Salad
Potato Salad
Cole Slaw
Baked Beans
Tossed Salad

VEGETABLE

Corn on the Cobb

GRILLING STATION INCLUDES THE FOLLOWING

Vegetable Skewers
Hot Dogs
Hamburgers w/ lettuce, tomato, cheese slices, and onions

BREAD OPTIONS

Hamburger Buns
Hot Dog buns
Corn Bread
Buttermilk Biscuits

DESSERT OPTIONS

Brownies
Watermelon
Fruit Cobbler

BEVERAGE OPTIONS

Misc array of Soda
ICED TEA
LEMONADE

Wedding Packages

Starting at: \$59.95 per person

An elegant cocktail reception with light Hors d'oeuvre

Choice of several Hors d'oeuvres

Chicken Skewers, Seafood stuffed Mushrooms, Eggplant Parmesan Bites, Pulled Pork Sliders
Clam Casino, Bacon wrapped Scallop, Vegetable Skewer
Bruschetta, Meatball sliders Mac and cheese wedges, Shrimp Thai style Spring rolls,
Beef tenderloin skewers, Cocktail franks (pigs in a blanket)
Peking Duck Pot stickers, Mini French onion soup bowls, Gazpacho,
Arancini gorgonzola cakes, Crab Rangoon, Beef Skewer. Quiche Loraine,
Quiche spinach and feta, Asian Dumpling Vegetable Spring rolls.

Dinner Service

Entrée Course accompanied by a Vegetable and Starch Selection

Choice of two options.

Stuffed chicken breast

Chicken Cordon Blue

Chicken Masala

Salmon w/Cranberry Cream Sauce

Stuffed Tilapia

Beef roast with vegetables

Top Sirloin in a Mushroom Sauce

Filet of Beef w/ coffee beans

Prime Rib

Eggplant Parm

Vegan options available

Choice of two vegetables

Sauté Green Beans

Roasted Carrots with honey and tarragon

Roasted Asparagus

Roasted Brussels Sprouts

Starch Options

Roasted Potato

Garlic Mashed Potato

Rice Pilaf

Dinner Rolls

Dessert and Coffee Station

Includes Assortment of Pastries Petit Fours

Gourmet Regular and decaffeinated Coffees and Teas

CONTINENTAL BREAKFAST - \$6.95 PER PERSON

Assorted Danish & Coffee Cake
Bagels with Butter & Cream Cheese
Orange Juice
Regular & Decaffeinated Coffee
Assorted Teas
Paper Plates, Napkins, Knives & Beverage Cups

Hot Traditional Breakfast - \$ 9.95 per person

Scrambled Egg
Sausage or Bacon
Home Fried Potatoes
Muffins with Butter
Choice of Two Juices
Regular & Decaffeinated Coffee
Assorted Teas
Paper Plates, Napkins, Cutlery, Cups

Continental Assortment - \$3.95 per person

Assortment of Danish, Muffins, Coffee Cake & Bagels,
Cream Cheese, Butter & Assorted Jellies

French Toast with Maple Syrup \$ 3.50 per person

Juice Selection - Orange Juice, Tomato Juice, Grapefruit Juice,
Apple Juice, Cranberry Juice & Prune Juice - \$1.00 per person

Deposits-

Cash or Credit Card deposit is required to reserve your date.
This deposit will be deducted from your invoice on the day of the function.
Deposits are non-refundable after 30 days of receipt.

Payment-

Final payment is to be made the day of event upon our arrival. We will contact you via Phone or email the day ahead to give you the total due the day of the event.

Wedding Payments-

All wedding customers will have an appointment a week before their wedding date.
At this time you will be responsible for the final payment of your wedding bill.

Menu Choice (For Wedding and large events)

Please contact us 25 days prior to your event to finalize your menu selection.

Count

We must have a guaranteed count, 14 days before your event. At this time, you may add guests for your count.

Tax & Gratuity-

*All prices on menus are subject to 6.35% Connecticut Sales Tax and 20% Service Charge for events catered off premises of 75 people or more.

*If you are tax exempt please send us a copy of your tax-exempt certificate.
We cannot grant exemption without this certificate.