



Appetizer Reception Menu

(For parties of 30 or more after 3 p.m.)

Select four Items for \$25 per person or six items for \$30 per person

- Arancini- Sicilian rice balls filled with meat sauce, peas and mozzarella cheese
- Baked brie wrapped in puff pastry with fresh seasonal fruit
- Truffle butter bread sticks and prosciutto
- Bruschetta – tomato, garlic, fresh basil over toasted baguette
- Goat Cheese Bruschetta with Olive Tapenade
- Polpettine – Traditional Sicilian meat balls
- Mozzarella Caprese – fresh mozzarella, sliced tomato and basil
- Penna alla Norma–baked penne pasta with tomato, ricotta and eggplant
- Beef Carpaccio – small plates of thinly sliced raw angus beef with capers, parmesan, arugula and Dijon aioli
- Assorted cheeses (Italian and domestic) and fresh fruit platter
- Smoked salmon crostini with crème fraiche
- Papa Pomodoro–mini tomato soups with garlic bread crumbs
- Potato leak soup shooters – local leaks, pancetta crumbles
- Platter of marinated olives, bell peppers and parmesan cheese
- Crab cakes (one per person)
- Platter of premium Italian salami and prosciutto
- Pancetta wrapped shrimp (one per person)
- Shrimp cocktail – chilled prawns over ice with cocktail sauce
- Mini chocolate mousse

RECEPTION POLICIES

ADDITIONAL COSTS: A taxable 20% service charge and 7.75% sales tax is added to all events.

FOOD & BEVERAGE MINIMUM & ROOM RENTAL: Private use of any Café Roma event space, including the Deruta room, La Sala, and Garden Patio, requires a food and beverage minimum spending of \$1,000. Any unmet minimum will be charged as room rental.

EVENT SPACE USE: Appetizer receptions include 2 hours of event space use during normal business hours (Monday thru Friday 11:30 a.m. – 2:30 p.m.; Monday thru Saturday 5pm to close). Each additional hour is \$100 per hour and will be charged as room rental. Host access for any set up, AV checks, or decorating is allowed 1-hour prior. Event times that begin outside of normal operating hours will be assessed \$100 per hour, exception being set-up time.

MENU: Menu selections are due 10 days prior to the event date.

GUARANTEE: Your final guest count (the guarantee) is the minimum you will be charged for following your event. The guarantee is due 72 hours prior to your event. For Monday events, the guarantee is due the Friday prior.

ADDITIONAL ITEMS: For parties that request additional appetizers during the event beyond what was ordered, the price is \$2 for each piece (if available).

BEVERAGES: Beverages are an additional charge. Select wines are available for as low as \$24 per bottle.

PRIVATE IN-ROOM BAR: Café Roma will set up, staff and service a private bar in the banquet room on request for events that agree to a \$250 consumption minimum for beer and wine bars or a \$400 consumption minimum for full cocktail bars. Café Roma does have a full cocktail bar near the entrance where guests can order no-host drinks.

BEER & WINE STATION: If organizer is hosting beer and wine, a station may be set up at no fee to facilitate self-service during cocktail hour. Please inform Café Roma whether you would like bottles of wine on each table, a beer & wine table, or full service (not allowing guests to self-serve). Café Roma staff would track consumption of beer and wine to assess charges for proper billing, based on open bottles.

OUTSIDE FOOD & BEVERAGES: No outside food and beverages are allowed, including wine. Cakes for special celebrations are the exception. There is a \$1.50 per person cake cutting fee.

AUDIO VISUAL & EQUIPMENT: The following equipment is available for rental:

LCD Projector (cables included): \$80

Tabletop Podium: \$25

Projector Screen: \$30

Pedestal Cocktail Tables: \$20 each

Wireless Handheld Microphone: \$50