



HOLIDAY BUFFET MENU #1

\$59.95 per person plus 20% service charge and 8.75% sales tax
(For parties of 30 or more)

Mixed Antipasto with Italian prosciutto, Tuscan salami, Bresaola, mixed olives, roasted bell peppers and cheeses

Holiday Salad mixed greens with blue cheese crumbles, candied walnuts, pomegranate vinaigrette

Baked Penne Melanzane penne pasta with tomato sauce, smoked mozzarella, and eggplant

Chicken Scaloppini boneless breasts of chicken with a classic Marsala wine & mushrooms or piccata sauce

Served with Farmer's Market Fresh Vegetables and Mashed Potatoes

Fresh Baked Breads with extra virgin olive oil and balsamic vinegar

Desserts: Tiramisu or Sicilian Cannoli

Coffee Service: and Coastal Peaks coffee

HOLIDAY BUFFET MENU #2

\$69.95 per person plus 20% service charge and 8.75% sales tax
(For parties of 30 or more)

Shrimp Cocktail chilled prawns with cocktail sauce (1 per person)

Classic Caesar with hearts of romaine, zesty Caesar dressing and garlic croutons

Asparagus Salad asparagus, radicchio, marinated tomatoes, and fresh basil with extra virgin olive oil

Penne alla Sorrentino fresh tomato sauce, buffalo mozzarella and basil

Herb Baked Salmon with a lemon piccata sauce

Beef Short Ribs slow braised in red wine

Farmer's Market Fresh Vegetables and Mashed Potatoes

Dessert Trio: Tiramisu, Torta Di Mele (apple cake), Sicilian Cannoli

Fresh Baked Breads with extra virgin olive oil and balsamic vinegar

Coffee Service Coastal Peaks coffee

CUSTOMIZE A PLATED DINNER

Create your own plated meal with Café Roma specialties. Simply choose one from each category: starters, meats, fish, vegetarian option, dessert. This will help us create your ideal menu. Each guest will receive the starter you choose then will have a choice of one of the three entrees (meat, fish, and vegetarian), followed by dessert. Prices are as listed per person, plus a 20% service charge and 8.75% sales tax. Once you have finalized a menu, you can distribute your entrée choices to your entire group during your RSVP process to gather selections. Meal counts are due no later than 72 hours prior to your event. All parties must provide the minimum guest count, known as the guarantee, 72 hours prior to the event. This will be the minimum charge.

STARTERS

House made bread with extra virgin olive oil and balsamic vinegar

Host selects one of the following for the entire group's starter selection:

Holiday Salad mixed greens with blue cheese crumbles, candied walnuts, pomegranate vinaigrette

Roasted Beet Salad local red and golden beets over butter lettuce with avocado and gorgonzola crumbles

Classic Caesar hearts of romaine, zesty Caesar dressing, garlic croutons

MEATS

Host selects one of the following for the entire group's meat option:

Beef Short Ribs braised with red wine and porcini mushrooms over creamy polenta - \$59

Osso Bucco braised veal shanks with vegetable gremolata with saffron risotto- \$65

Jidori Airline Chicken Parmigiana breaded & served with tomato sauce, mozzarella with mashed potatoes - \$55

Filet Mignon 8 oz. steak with herbed butter and Nebbiolo wine reduction, mashed potatoes, and veggies - \$75

FISH

Host selects one of the following for the entire group's fish option:

Grilled Salmon with a dill citrus chardonnay sauce, vegetables, and mashed potatoes- \$ 59

Pacific Halibut with a citrus beurre Blanc \$68

VEGETARIAN SELECTION

Host selects one of the following for the entire group's vegetarian option:

Gnocchi house made potato dumplings with a creamy gorgonzola sauce or baked with tomato & mozzarella \$45

Eggplant Parmigiana baked eggplant with fresh mozzarella and tomato sauce \$45

Penne Rapini quill shaped pasta, marinara, broccoli rabe, grana Padano cheese (can be made vegan) \$45

DESSERT & COASTAL PEAKS COFFEE

Trio Served Family Style

Tiramisu, Apple Cake, and Sicilian Cannoli

Or host may select one of the following for a plated service:

Chocolate Mousse

Cheesecake with seasonal berries

Sicilian Cannoli

Classic Tiramisu

Apple Cake

Lemon Bars

APPETIZER ADDITIONS

Appetizers are served buffet style unless specified otherwise.

Select items can be served passed. Please inquire.

(Priced per dozen except where noted)

Arancini di Riso - Sicilian rice balls filled with meat sauce, peas, and mozzarella cheese - \$36

Polpettine - Southern Italian meatballs - \$28

Baked brie wrapped in puff pastry with crostini - \$38 each

Bruschetta - tomato, garlic, fresh basil over toasted baguette - \$24

Mozzarella Caprese - fresh mozzarella, sliced tomato, and basil with extra virgin olive oil - \$46

Smoked salmon crostini - \$48

Bruschetta of goat cheese and olive tapenade - \$36

Antipasto Misto: assorted imported and domestic cheese, Italian Charcuterie, marinated olives, cornichons - \$10 per person

Pancetta wrapped shrimp - \$56

Imported cheese platter- \$56

Mushroom Crostini- mixed crostini over a toasted baguette- \$36

Grilled Polenta- \$22

HOSTED BEER & WINE STATION

No minimum requirements or fees applied. Drinks must be hosted (posted to master bill).
Charges based on consumption. Outside wines will be assessed a corkage fee of \$20.00 per bottle.

Mineral Water 500 ml	\$ 5.00
Domestic Beer/Imported Beer	\$ 6.00
Wines by the bottle	\$35.00 and up

TENDED BEER & WINE BAR

Minimum \$300

Soft Drinks & Juice	\$ 4.00
Mineral Water 500 ml	\$ 5.00
Domestic Beer/Imported Beer	\$ 6.00
Wine by the glass	\$ 10.00 and up
Wines by the bottle	\$ 35.00 and up

TENDED FULL COCKTAIL BAR

\$500 Minimum

Soft Drinks & Juice	\$ 4.00
Mineral Water 500 ml	\$ 5.00
Domestic Beer/Imported Beer	\$ 6.00
Wine by the glass	\$ 10.00 and up
Wines by the bottle	\$ 35.00 and up
Mixed House Drinks	\$ 10.00 and up
Premium Drinks	\$ 15.00 and up

ADDITIONAL INFORMATION & POLICIES

ADDITIONAL COSTS: A taxable 20% service charge and 8.75% sales tax are 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. Any unmet minimum will be charged as room rental. See your agreement for designated F&B minimum. Host access for any set up, AV checks, or decorating is allowed 1-hour prior.

EVENT TIME: When you plan your event time, keep in mind dinner events are allowed use of the space for 3 hours. There is a \$100 per hour charge thereafter.

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.

BEVERAGES: Water and coffee are included. All other beverages are an additional charge. Select wines are available for as low as \$35 per bottle.

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.

OUTSIDE FOOD & BEVERAGES: No outside food and beverages are allowed, including wine. Cakes for special celebrations is the exception. There is a \$3.50 per person cake cutting fee.

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

LCD Projector (cables included): \$100

Tabletop Podium: \$25

Projector Screen: \$40

Pedestal Cocktail Tables: \$25 each

Wireless Handheld Microphone: \$50

Registration Table: complimentary

Registration Table, Gift or Auction Tables: complimentary