



Buffet Menu (For a minimum of 30 guests)

Caesar Salad with garlic croutons and Parmesan cheese

*(Host may substitute a gluten free *GF **Mixed Green Salad** with house vinaigrette)*

Rigatoni alla Vodka pasta tubes with a vodka-cream-tomato sauce & grana padano

Chicken Marsala—bone in breast of chicken sautéed with Marsala wine and mushrooms.

*(Host may substitute with **Chicken Piccata** or gluten free **Lemon Chicken**)*

Herbed Mashed Potatoes

Farmer's Market Fresh Vegetables *GF

Dessert (select one. An additional \$3/person for a trio)

Tiramisu, Sicilian Cannoli, Cheesecake

Bread, iced tea, and coffee service are included.

\$45 per person, plus 8.75% sales tax and 20% taxable service charge

Modify Your Menu with Additions of Café Roma Specialties

We invite you to inquire about additional items or substitutions to design your ideal event menu.

Veal Osso Bucco - Braised veal shanks served over saffron risotto.

(Substitute protein for an extra \$14 per person (pp) or add item for \$20pp)

Prime Rib- slowly roasted boneless rib eye *(Substitute protein for an extra \$25 per person (pp) or add item for \$ 30pp)*

Beef Short Ribs - Braised with Barolo wine *(Sub protein for an extra \$12pp or add for \$20pp)*

Polpettine - Traditional Sicilian meatballs *(Sub protein for an extra \$3pp or add for \$8pp)*

Herbed Baked Salmon- *GF *(Sub protein for an extra \$10pp or add for \$16pp)*

Alaskan Cod alla Livornese- *GF - Cod baked with tomatoes, olives, capers, onion, parsley.

(Sub protein for an extra \$7pp or add for \$13pp)

Tomato Bruschetta- Toasted baguette with tomato, basil, garlic, olive oil *(Add for \$3pp)*

Arancini - Sicilian rice balls filled with meat sauce, peas, mozzarella *(Add for \$4pp)*

Mozzarella Caprese- *GF - Fresh tomato, basil, buffalo mozzarella *(Add for \$4pp)*

Prosciutto and Melon- *GF *(Add for \$5pp)*

Smoked Salmon Crostini *(Add for \$5pp)*

Antipasti Misti *GF - Platter of marinated olives, bell peppers,

Parmesan cheese, and selected Italian meats *(Add for \$6pp)*



Plated Dinner Menu #1

First Course

Insalata Mista

Mixed greens, tomato, cucumber, fennel, house vinaigrette

Second Course

(Each guest may choose one of the following entrées)

Tortelli di Spinaci

Handmade pasta filled with spinach and ricotta in a creamy tomato aurora sauce.

Chicken Parmigiana

Jidori airline chicken breast breaded and baked with tomato sauce, mozzarella, and parmigiana. Served with sauteed vegetables and potatoes.

King Salmon Piccata

Grilled Salmon with a lemon butter caper sauce. Served with sauteed vegetables and potatoes.

Third Course

Tiramisu

Traditional Italian cake of lady fingers, mascarpone, liquor, espresso

\$49 per person, plus 20% service charge and 8.75% sales tax

Bread, iced tea, and coffee service are included.

Parties over 30 must provide the quantity of each selection in advance and must provide the minimum guest count, known as the guarantee, 72 hours prior to event. This will be the minimum charge. Prices are subject to demand and may change without notice.



Plated Dinner Menu #2

First Course

Classic Caesar

Hearts of romaine, zesty Caesar dressing, garlic croutons

Second Course

(Each guest may choose one of the following entrées)

Mushroom Filled Ravioli

Mushroom filled ravioli with a mixed mushroom crème sauce.

King Salmon

Grilled salmon with shallots served with seasonal vegetables & potatoes.

Beef Short Ribs

Braised with Barolo wine and served with a creamy parmesan polenta.

Third Course

Tiramisu

Traditional Italian cake of lady fingers, mascarpone, liquor, espresso

\$59 per person, plus 20% service charge and 8.75% sales tax

Bread, iced tea, and coffee service are included.

Parties over 30 must provide the quantity of each selection in advance and must provide the minimum guest count, known as the guarantee, 72 hours prior to event. This will be the minimum charge. Prices are subject to demand and may change without notice.



Plated Dinner Menu #3

First Course

Classic Caesar

Hearts of romaine, zesty Caesar dressing, garlic croutons

Second Course

(Each guest may choose one of the following entrées)

Mushroom Filled Ravioli

Mushroom filled ravioli with a mixed mushroom crème sauce.

Fresh Halibut

Filet of halibut with a citrus beurre blanc, vegetables and potatoes

Filetto di Manzo

Natural beef filet mignon with herbed butter pinot noir reduction, vegetables, and potatoes

Third Course

Cannoli alla Siciliana

Traditional Sicilian pastry filled with ricotta and chocolate.

\$69 per person, plus 20% service charge and 8.75% sales tax

Bread, iced tea, and coffee service are included.

Parties over 30 must provide the quantity of each selection in advance and must provide the minimum guest count, known as the guarantee, 72 hours prior to event. This will be the minimum charge. Prices are subject to demand and may change without notice.

Appetizer Additions

Appetizers are served buffet style unless specified otherwise. Select items can be served passed. Please inquire.

Choose 1 item for \$10 per person or 2 items for \$18 per person and 3 items for \$24.

- Prosciutto e Burrata: *Prosciutto crudo & creamy burrata with arugula*
- Polpettine: *Southern Italian meatballs*
- Bruschetta: *tomato, garlic, fresh basil over toasted baguette*
- Mozzarella Caprese: *fresh mozzarella, sliced tomato, and basil drizzled with extra virgin olive oil*
- Smoked salmon crostini (one per person)
- Platter of marinated olives, bell peppers, and parmesan cheese of premium Italian salami and prosciutto
- Bruschetta with smoked salmon and arugula
- Prosciutto with Melon
- Bruschetta al Carpaccio: *Italian crudo*
- Pancetta wrapped shrimp (one per person)
- Arancini: *Sicilian rice balls filled with meat sauce, peas, mozzarella*

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: Dinner events are allowed use of the space for 3 hours. There is a \$150 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: Iced tea, water, and coffee are included. All other beverages are an additional charge. Select wines are available for as low as \$35.

PRIVATE IN-ROOM BAR: Café Roma will set up a private bar in the banquet room on request for events that agree to a \$300 consumption minimum for beer and wine bars or a \$600 consumption minimum for full cocktail bars. Café Roma also has a main full cocktail bar.

BEER & WINE STATION: If the 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 are the exception. There is a \$3.00 per person cake cutting fee. Cupcakes are also \$3 per serving.

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

Tabletop Podium: \$25

Projector Screen: \$40

Pedestal Cocktail Tables: \$25 each

Wireless Handheld Microphone: \$50

LCD Projector (cables included): \$100