



## 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 \$6/person for a trio of desserts)**

*Tiramisu, Sicilian Cannoli, Cheesecake, Panna Cotta with blackberries*

*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 \$20 pp)*

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

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

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

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

**Seabass**- (\*GF) - Seabass baked with a dill beurre Blanc *(Sub protein for an extra \$10 pp or add for \$ 16 pp)*



## Plated Dinner Menu #1

*First Course (please make one choice for the whole group)*

### **Insalata Mista**

Mixed greens, tomato, cucumber, fennel, house vinaigrette

Or

### **Classic Caesar**

Hearts of romaine, a zesty Caesar dressing, garlic croutons and shaved parmesan

### *Second Course*

*(Each guest may choose one of the following entrées, entrée counts needed 72 hours prior to event)*

### **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.

### **Salmon Piccata**

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

*Dessert (please make one choice for the whole group)*

### **Panna Cotta**

Traditional Italian custard with a blackberry coulis

Or

### **Chocolate Hazelnut Cake**

**\$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, a zesty Caesar dressing, garlic croutons and shaved parmesan

### Second Course

*(Each guest may choose one of the following entrées)*

#### **Tortelli di Zucca**

Squash filled pasta with parmesan brown butter creme sauce & fresh sage

#### **Salmon**

Grilled salmon with shallots served with seasonal vegetables & potatoes.

**(please choose one of the following dishes for an entrée)**

#### **Prime Wagu Top Sirloin**

Served with an aged balsamic vinegar glaze

**or**

#### **Tomahawk Pork Chop**

Served with a rosemary garlic and brandy sauce

### Dessert (please make one choice for the whole group)

#### **Panna Cotta**

Traditional Italian custard with a blackberry coulis

**Or**

#### **Chocolate Hazelnut Cake**

***\$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, a zesty Caesar dressing, garlic croutons and shaved parmesan

### Second Course

*(Each guest may choose one of the following entrées)*

#### **Penne alla Norma**

Penne pasta with a tomato, ricotta, and roasted eggplant

#### **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

### Dessert (please make one choice for the whole group)

#### **Panna Cotta**

Traditional Italian custard with a blackberry coulis

Or

#### **Chocolate Hazelnut Cake**

***\$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 \$8 per person or 2 items for \$15 per person and 3 items for \$20.***

- Assorted Pizza's: *Calabrese (spicy Italian salami, mozzarella and tomato) and Margarita (mozzarella, tomato and basil)*
- Polpettine: *Southern Italian meatballs (3pp)*
- Bruschetta: *tomato, garlic, fresh basil over toasted baguette (2pp)*
- Mozzarella Caprese: *fresh mozzarella, sliced tomato, and basil drizzled with extra virgin olive oil (2 pp)*
- Smoked salmon crostini *(2 pp)*
- Platter of marinated olives, bell peppers, and parmesan cheese of premium Italian salami and prosciutto
- Prosciutto with Melon *(2 pp)*
- Jumbo shrimp cocktail *(2 pp)*
- Arancini: *Sicilian rice balls filled with meat sauce, peas, mozzarella (2pp)*

## 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 \$200 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.

**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.

**PRIVATE IN-ROOM BAR:** Café Roma will set up a private bar in the banquet room on request: there will be a service fee of \$100 per hour fee (minimum 3 hours) for staffing the bar. Wine and cocktail charges will be billed separately. Banquets will also have access to our main bar at no additional cost.

**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