



At Roma's we believe your menu should be a reflection of your ideas and preferences. Select any style of service: Seated, Buffet, Cocktail, Stations. Freely choose from the following suggested menu items or suggest any menu items of your own. Our Event Specialists will guide you to perfection.

APPETIZERS

Variety of Hot & Cold Hors d'oeuvres

COCKTAILS

Mocktails

Mimosas
(champagne & orange juice)

Fruit Punch

SOUPS

Chicken Broth

Stracciatella (egg drop)

Minestrone (vegetables)

Tomato Rice

Cream of Mushroom

Butternut Squash

Caldo Verde

Lobster Bisque

Shrimp Bisque

SALADS

Spring Mix

Greek

Greek Village

Raspberry & Goat Cheese with Spring Mix & Raspberry Vinaigrette

Caesar

(Individual Servings or French Service)

ANTIPASTO

ROMA'S DELUXE ANTIPASTO

prosciutto, cantaloupe, bocconcini cheese,
tomato, olives, grilled vegetables

ANTIPASTO CON INSALATA DI PESCE

marinated seafood, bocconcini cheese,
cantaloupe, tomato, grilled vegetables

ANTIPASTO STATION

*Customized menus available

Variety of the following:

Deli Meats & Cheeses

Hot & Cold Seafood

Grilled Vegetables & Giardiniera,

Variety of Olives, Salads,

Assortment of Breads, Focaccia, and Pizza

PASTA

Penne

Tortellini (meat or cheese)

Medaglione (ricotta & spinach, mushroom, or meat)

Ravioli (meat or cheese)

Lasagna

Rotollo (ricotta & spinach, meat or cheese)

Cannelloni (ricotta & spinach or meat)

Fettuccine

SAUCES

Romana (Tomato & Basil)

A Rabiata (Spicy Tomato Basil)

Bolognese (Meat Tomato Basil)

Panna (White Alfredo)

Vodka Rosé Cream

Rosé Cream

Pesto

Pesto Cream

RICE

Mushroom Risotto

Seafood Risotto

Rice with Vegetables

Rice with Sole Fish

MAIN ENTRÉES

Herb Roasted Chicken (Leg & Thigh)
Herb Roasted Chicken (Breast)
Grilled Chicken Scallopina in Wine & Mushroom Sauce
Chicken Cutlet
Chicken Breast in Lemon & Wine Sauce
Chicken Cordon Bleu
Stuffed Chicken Breast

Veal Parmigiana (with or without mozzarella cheese)
Veal Scallopina in Wine & Mushroom Sauce
Beef Scallopina in Wine & Mushroom Sauce

Sirloin Steak
Frenched Veal Chop
Prime Rib
New York Steak
Filet Mignon

Skewers of (Beef, Chicken, Pork)
Lamb Chops
Porchetta (pork)
Sausage (hot or sweet)

COMBINATION ENTRÉES

*Any combination is available

Veal Marsala with Chicken Supreme
Herb Roasted Chicken Breast & Frenched Veal Chop

SIDES

*Subject to season availability

Roasted Potatoes
Vegetable Medley
Mashed Potatoes

Peas
Green Beans
Mushrooms
Carrots
Rapini
Green Peppers
Hot Peppers
Cauliflower

Rice Pilaf
Vegetable Rice

SEAFOOD

*Customized menus available

Roma's Deluxe Mixed Seafood Platter
(mussels, calamari, shrimps, lobster)

Shrimp & Calamari Platter

SURF & TURF

Lobster Tail
Jumbo Shrimps
Seafood Skewer

(Served with your choice of meat entrée)

DESSERT

*Customized menus available

Chocolate Mousse
Crêpe with Ice cream

Ice Cream (assorted flavours)
Sorbet (assorted flavours)
Tartufo Ice Cream (assorted flavours)
Tiramisu
Crème Brûlée

Apple Crumble Blossom
Caramel Apple Crumble Blossom
Apple Crumble Blossom & Ice Cream
Caramel Apple Crumble Blossom & Ice Cream

Cheese Cake
Chocolate Mousse Cake

Assorted Pastries
Assorted Fresh Fruit

DESSERT STATIONS

SWEET TABLE

Assorted Pastries
Assorted Fresh Fruit
Variety of Cakes

Sculptures & Carvings

WAFFLE STATION

Freshly Prepared Waffles with
Ice Cream & Sauces

CHOCOLATE FOUNTAIN STATION

Fountain with Cascading Chocolate
with Fresh Fruit & Marshmallows

SAVORY STATIONS

*Any combination of the following:

Assorted Deli Meats

Assorted Cheeses

Pizza

Wings

Porchetta

Lamb

Sliders

Poutine

PORTUGUESE SEAFOOD BUFFET TABLE

Assorted Seafood & Seafood Pastries

Mussels

Clams

Baby Lobster

Snow Crab

Calamari Guisado,

Cod & Shrimp Seafood Pastries

Variety of Pastries

Custard Tarts

Assorted Fresh Fruit

DELUXE OPEN BAR

Rum, Rye, Gin, Vodka, Scotch, Peach Schnapps, Brandy

Red & White Wine

Domestic Beer

Cocktails

Soft Drinks & Juices

Coffee, Tea, Espresso

UPGRADES

Sparkling Wine for Toast

Premium Liqueurs

Premium Beer

Martinis

(Cash or Consumption Bar also available)

CONTINENTAL MENU

HORS D'OEUVRES

Variety of Hot & Cold

FIRST COURSE

Spring Mix Blend with Local Garden Vegetables
Balsamic or Raspberry Vinaigrette

SECOND COURSE

Butternut Squash Soup
Roasted Butternut Squash, Caramelized Apples & Crème Fraiche

THIRD COURSE

Herb Roasted Ontario Chicken *Au Jus*
Served with Rosemary Roasted Potatoes & Seasonal Vegetable Medley

FOURTH COURSE

French Vanilla Ice Cream with Decadent Chocolate Garnish

SWEET TABLE

Variety of Pastries & Fresh Fruit

BEVERAGES

Soft Drinks, Juices, Coffee & Tea

Choice to add Deluxe Open Bar:

*Rum, Rye, Gin, Vodka, Scotch, Peach Schnapps, Brandy,
Red & White Wine, Beer, Cocktails & Espresso*

ENHANCED CONTINENTAL MENU

HORS D'OEUVRES

Variety of Hot & Cold

FIRST COURSE

Spring Mix Blend with Local Garden Vegetables
Balsamic or Raspberry Vinaigrette

SECOND COURSE – CHOICE OF ONE

Penne alla Romana
Penne Rigate, San Marzano Sauce & Reggiano Cheese

OR

Butternut Squash Soup
Roasted Butternut Squash, Caramelized Apples & Crème Fraiche

THIRD COURSE – GUESTS CHOICE OF ENTRÉE

Herb Roasted Ontario Chicken *Au Jus*
Sirloin Steak *Au Jus*
Salmon *Balsamic Glaze*
Served with Rosemary Roasted Potatoes & Seasonal Vegetable Medley

FOURTH COURSE

Dessert Duet
French Vanilla Ice Cream Verrine & Chocolate Torte

SWEET TABLE

Variety of Pastries & Fresh Fruit

BEVERAGES

Soft Drinks, Juices, Coffee & Tea

Choice to add Deluxe Open Bar:

*Rum, Rye, Gin, Vodka, Scotch, Peach Schnapps, Brandy,
Red & White Wine, Beer, Cocktails & Espresso*

ITALIAN MENU

HORS D'OEUVRES

Variety of Hot & Cold

FIRST COURSE

Roma's Deluxe Antipasto

*Prosciutto, Melon, Cherry Tomato, Bocconcini Cheese,
Olives & Grilled Vegetables*

SECOND COURSE

Penne alla Romana & Tortellini alla Panna

*Penne Rigate, San Marzano Sauce & Reggiano Cheese
Cheese Filled Baby Tortellini, White Cream Sauce, Reggiano Cheese*

THIRD COURSE

Herb Roasted Ontario Chicken Breast *Au Jus*

Rosemary Roasted Potatoes & Seasonal Vegetable Medley

*Served with Spring Mix Blend with Local Garden Vegetables
Balsamic or Raspberry Vinaigrette*

FOURTH COURSE

Vanilla & Chocolate Tartufo Ice Cream

SWEET TABLE

Variety of Pastries & Fresh Fruit

BEVERAGES

Soft Drinks, Juices, Coffee & Tea

Choice to add Deluxe Open Bar:

*Rum, Rye, Gin, Vodka, Scotch, Peach Schnapps, Brandy,
Red & White Wine, Beer, Cocktails & Espresso*

PORTUGUESE MENU

HORS D'OEUVRES

Variety of Hot & Cold

FIRST COURSE

Caldo Verde Soup

Collard Greens, Yukon Potato & Cured Chorizo

SECOND COURSE

Portuguese Fried Fish & Rice Pilaf

Served with Spring Mix Blend with Local Garden Vegetables

Balsamic or Raspberry Vinaigrette

THIRD COURSE

Herb Roasted Ontario Chicken *Au Jus*

Rosemary Roasted Potatoes & Seasonal Vegetable Medley

FOURTH COURSE

French Vanilla Ice Cream with Decadent Chocolate Garnish

PORTUGUESE SEAFOOD BUFFET

Assorted Seafood & Seafood Pastries

Variety of Pastries, Custard Tarts & Fresh Fruit

BEVERAGES

Soft Drinks, Juices, Coffee & Tea

Choice to add Deluxe Open Bar:

Rum, Rye, Gin, Vodka, Scotch, Peach Schnapps, Brandy,

Red & White Wine, Beer, Cocktails & Espresso