



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)

Baked Penne quill shaped pasta with tomato sauce, smoked mozzarella, and eggplant

Chicken Marsala chicken breast sautéed with Marsala wine, parsley, 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, Apple Strudel, Sicilian Cannoli, Cheesecake

Bread, iced tea, and coffee service are included.

\$34 per person, plus 7.75% sales tax and 20% taxable service charge

Customize Your Menu with Additions of Café Roma Specialties

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

Braciolo - Flank steak stuffed with breadcrumbs, garlic, parsley rolled & braised in tomato sauce

(Substitute protein for an extra \$6 per person (pp) or add item for \$14pp)

Beef Short Ribs - Braised with Barolo wine (Sub protein for an extra \$6pp or add for \$14pp)

Salsicce e Pepperoni - Italian sausage and peppers (Sub protein for an extra \$2pp or add for \$14pp)

Polpettine - Traditional Sicilian meatballs (Sub protein for an extra \$2pp or add for \$8pp)

Risotto Milanese - Short grain Italian arborio rice made with saffron and chicken brodo

(Sub pasta for an extra \$2pp or add for \$7pp)

Herbed Baked Salmon *GF (Sub protein for an extra \$6pp or add for \$12pp)

True Cod Livornese *GF - Cod baked with tomatoes, olives, capers, onion, parsley

(Sub protein for an extra \$6pp or add for \$12pp)

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

Olive Bruschetta - Toasted baguette with goat cheese and olive tapenade spread (Add for \$3pp)

Arancine - Sicilian rice balls filled with meat sauce, peas, mozzarella (Add for \$3pp)

Mozzarella Caprese *GF - Fresh tomato, basil, buffalo mozzarella (Add for \$3pp)

Truffle Butter Sticks and Prosciutto (Add for \$3pp)

Prosciutto and Melon *GF (Add for \$4pp)

Smoked Salmon Crostini (Add for \$4pp)

Italian Charcuterie *GF - premium salami and prosciutto (Add \$4pp)

Antipasti Misti *GF - Platter of marinated olives, bell peppers, Parmesan cheese (Add \$4/person)



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 parmesan, served with veggies and potatoes

Cod Livornese

Alaskan cod baked with tomato, capers, olives, and fresh herbs, served with creamy polenta

Third Course

Apple Strudel

Sautéed apples baked in puff pastry with ice cream

\$38 per person, plus 20% service charge and 7.75% sales tax

Bread, iced tea, and coffee service are included.

Parties over 30 must provide the quantity of each selection in advance (72 hours prior). All parties must provide the minimum guest count, known as the guarantee, 72 hours prior to event. This will be the minimum charge.



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:

Tortelli di Spinaci

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

King Salmon

Grilled salmon with shallots served with seasonal vegetables & potatoes

Prime Chateau Top Sirloin

8 oz. beef sirloin grilled with a peppercorn sauce with seasonal vegetables & mashed potatoes

Third Course

Tiramisu

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

\$42 per person, plus 20% service charge and 7.75% sales tax

Bread, iced tea, and coffee service are included.

Parties over 30 must provide the quantity of each selection in advance (72 hours prior). All parties must provide the minimum guest count, known as the guarantee, 72 hours prior to event. This will be the minimum charge.



Plated Dinner Menu (3)

First Course

Insalata di Bietole

Butter lettuce, red and gold beets with avocado and gorgonzola crumbles

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

Fresh Halibut

California halibut with a citrus beurre blanc, vegetables and potatoes

Filetto di Manzo

8 oz. 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

\$52 per person, plus 20% service charge and 7.75% sales tax

Bread, iced tea, and coffee service are included.

Parties over 30 must provide the quantity of each selection in advance (72 hours prior). All parties must provide the minimum guest count, known as the guarantee, 72 hours prior to event. This will be the minimum charge.



Appetizer Additions

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

Choose 2 items for \$10 per person or 3 items for \$14 per person

- Arancine: Sicilian rice balls filled with meat sauce, peas and mozzarella cheese
- Polpetine: Southern Italian meatballs
- Baked brie wrapped in puff pastry with fresh seasonal fruit
- Truffle butter bread sticks and prosciutto
- Bruschetta: tomato, garlic, fresh basil over toasted baguette (can be ordered alone for \$3/person)
- 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
- Assorted cheeses (Italian and domestic)
- Bruschetta with smoked salmon and arugula
- Bruschetta with olives and goat cheese
- Bruschetta al Carpaccio: Italian crudo
- 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)

Additional Information & Policies

ADDITIONAL COSTS: A taxable 20% service charge and 7.75% 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 that event reservations are allowed two hours for lunch events and receptions. There is a \$75 per hour charge thereafter. 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: Iced tea, water, and coffee are included. All other beverages are an additional charge. Select wines are available for as low as \$24.

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 also has a main full cocktail bar.

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 \$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