



Design 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 or vegetarian), followed by dessert. Prices are based on your meat selection, per person plus 20% service charge and 7.75% 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. Bread, iced tea, and coffee service are included in the winter menu.

STARTERS

(host selects one for the entire group)

Mixed Lettuces with blue cheese crumbles, candied walnuts, pomegranate vinaigrette

Polenta Funghi creamy polenta with a wild mushroom sauce

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

Potato Leak Soup made with local organic leaks

Tuscan Tomato Soup with herb crusted crostino

MEATS

(host selects one for the entire group)

Beef Short Ribs braised with red wine and porcini mushrooms over creamy polenta - \$45

Prime Chateau Top Sirloin 8 oz. grilled with a peppercorn sauce, mashed potatoes and veggies- \$46

Prime New York Steak grilled 10 oz. cut served natural or with a peppercorn sauce, vegetables and potatoes - \$55

Osso Buco braised veal shanks with vegetable gremolata on saffron mashed potatoes - \$46

Jidori Airline Chicken Parmigiana breaded & served with tomato sauce, mozzarella with mashed potatoes - \$44

Volcano Pork Shank braised and served with mashed potatoes and veggies - \$46

Filet Mignon 8 oz. steak with truffle butter and Nebbiolo wine reduction, mashed potatoes and veggies - \$60

FISH

(host selects one for the entire group)

Risotto Capesante saffron zucchini arborio rice with seared Diver scallops

New Zealand King Salmon with a dill citrus chardonnay sauce, vegetables, and mashed potatoes

Cod Livornese Alaskan cod baked with tomato, olives, capers and herbs over creamy polenta

Scampi Spumante prawns sautéed in Italian sparkling wine with vegetables and potatoes

VEGETARIAN OPTION

(host selects one for the entire group)

Casonsei con Stracchino e Pere—house-made ravioli filled with gorgonzola & pear in butter sage

Gnocchi Sorrentina potato dumplings baked with fresh mozzarella and tomato sauce

Tortelli di Spinaci housemade pasta filled with spinach and ricotta in an aurora creamy tomato sauce

DESSERT

(host selects one for the entire group)

Poached Pear in a Port Wine Sauce

Flowerless Chocolate Cake

Mini Chocolate Mousse

Cheesecake with a Caramel Sauce

Sicilian Cannoli

Classic Tiramisu

Apple Strudel with Gelato

Gelato with Berries

Bread Pudding

HOLIDAY BUFFET MENU

\$52 per person plus 20% service charge and 7.75% sales tax
(For parties of 30 or more)

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

Mixed Greens with blue cheese crumbles, candied walnuts, and pomegranate vinaigrette

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

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

Chicken Marsala boneless breasts of chicken with a classic Marsala Wine, mushrooms sauce

Beef Short Ribs slow braised with wine

Creamy Polenta

Farmer's Market Fresh Vegetables

Focaccia Bread housemade with olives and sundried tomato

Dessert Trio: Tiramisu, Bread Pudding, Sicilian Cannoli

Bread, iced tea and coffee are included.

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 for \$14 per person

- Polenta Cakes with mixed mushrooms
- Arancine: Sicilian rice balls filled with meat sauce, peas and mozzarella cheese
- Polpetine: Southern Italian meat balls
- 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 is 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 per bottle.

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

Registration Table: complimentary

Registration Table, Gift or Auction Tables: complimentary