



## Custom Buffet Menu

*(For a minimum of 30 guests)*

### **SALAD – select one**

**Caesar Salad** hearts of romaine, garlic croutons, Grana Padano cheese, zesty dressing  
**Mixed Green Salad** mixed lettuces, fennel, tomato, cucumber, house vinaigrette \*gluten free

### **MEAT – select one**

**Chicken Piccata**—chicken breast sautéed with lemon, butter, capers  
**Chicken Valdostana** – topped with prosciutto, fontina cheese  
**Chicken Marsala** – mushrooms and Marsala wine  
**Bracirole** - Flank steak stuffed with breadcrumbs, garlic, parsley rolled & braised in tomato sauce  
**True Cod Livornese** - Cod baked with tomatoes, olives, capers, onion, parsley \*gluten free

### **PASTA & POTATOES – select one**

**Penne Pasta** with fresh tomato, smoked mozzarella, eggplant  
**Rigatoni** with wild boar ragu  
**Garganelli Pasta** quill shaped pasta, Italian sausage, tomato sauce, rappini broccoli, Grana Padano  
**Herbed Mashed Potatoes** \*gluten free  
**Roasted Potatoes** \*gluten free  
**Creamy Polenta** \*gluten free

### **VEGETABLES**

**Farmer's Market Fresh Vegetables** \*gluten free

### **DESSERT – select one**

Tiramisu > Apple Strudel > Sicilian Cannoli > Cheesecake > Ice Cream with Berries  
Bread, iced tea, and coffee service are included.

\$26 per person plus 20% taxable service charge and 7.75% sales tax and



Plated Lunch Sorrento (1)

Each guest may choose one of the following entrées:

**Caesar with Grilled Shrimp**

Classic Caesar - hearts of romaine, zesty dressing, garlic croutons, Grana Padano

**Gnocchi Sorrentina**

Potato dumplings baked with fresh mozzarella and tomato sauce

**Chicken Piccata**

Chicken breast with lemon, butter and capers, vegetables and potatoes

**Dessert**

Gelato with seasonal berries

Bread, iced tea and coffee are included.

\$24 per person, plus 20% taxable service charge and 7.75% sales tax

Parties over 30 must provide the quantity of each selection in advance (72 hours prior).



Plated Lunch Siena (2)

First Course

**Insalata Mista**

Mixed lettuces with fennel, tomato, cucumber, house vinaigrette

Second Course

Each guest may choose one of the following entrées:

**Eggplant Parmigiana**

Eggplant with tomato sauce, mozzarella, provolone and parmesan

**Ravioli della Casa**

Homemade meat filled ravioli with a Bolognese meat sauce

**Chicken Marsala**

Chicken breast with Marsala wine and mushrooms, vegetables and potatoes

Third Course

**Tiramisu**

Traditional Italian cake of lady fingers, mascarpone, espresso

Bread, iced tea and coffee are included.

\$28 per person, plus 7.75% sales tax and 20% service charge

Parties over 30 must provide the quantity of each selection in advance (72 hours prior).



Lunch Amalfi (3)

First Course

**Insalata Bietole**

Butter lettuce, beets, gorgonzola crumbles, avocado, house vinaigrette

Second Course

Each guest may choose one of the following entrées:

**Tortelli di Spinaci**

Homemade spinach and ricotta filled ravioli with creamy tomato Aurora sauce

**King Salmon**

With a chardonnay sauce, vegetables and mashed potatoes

**Osso Buco**

Petite veal shank braised with saffron mashed potatoes

Third Course

**Sicilian Cannoli**

Filled with ricotta and chocolate

Bread, iced tea, and coffee are included.

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

Parties over 30 must provide the quantity of each selection in advance (72 hours prior).

## 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 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