

Roma Banquets

MEMBER OF THE BURTON MANOR FAMILY

YOUR EVENT EXPERTS

Corporate and Social Event Menu Selections

You and your guests will enjoy Roma Banquets' outstanding variety of traditional foods prepared with exceptional quality and special care.

We can tailor any menu to your liking;
simply contact your Roma Banquets event expert to discuss your needs.

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Buffet Dinner Service

Your Buffet Dinner begins with a Tossed Garden Salad with Ranch and Italian dressings

Pasta

Mostaccioli Penne with Fresh Tomato Basil Sauce

Entrée

Select two

Glazed Baked Ham

Italian Sausage with Peppers and Onions

Meatballs in Bordelaise

Smoked Kielbasa with Barbeque Sauce or Sauerkraut

Oven-roasted Chicken with Herbs

Breaded Chicken

Swedish Meatballs

Add a third entrée for \$2.00 + per person

Choose a Premium Entrée of Carved Round of Beef au Jus
For an additional \$3.00 per person (replacing one entrée above)

Accompaniments

Select two

RICE: Rice Pilaf; Wild Rice Medley. **POTATOES:** Oven-roasted; Creamy Whipped; Au Gratin; or Parsley Boiled. **VEGETABLES:** Green Beans with Almondine; Corn O'Brien; or California Blend

Dessert Table

Select one

Cannoli, Assorted Cookies, or Brownies

Your Selections Include:

Fresh Baked Bread with Butter

Coffee, Decaf & Hot Tea

| | |
|---------------------------------|-----------------------------|
| Sunday through Thursday: | \$16.50 + per person |
| Friday: | \$18.50 + per person |
| Saturday: | \$21.50 + per person |

This menu can also be served family-style for an additional \$3.00 per person.

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Individual Dinner Service

Salad

Tossed Garden Greens with Ranch and Italian Dressing

Entrée

Select one

| | |
|--|-----------|
| Chicken Piccata with Mushroom and Lemon Butter Sauce | \$19.95 + |
| Stir Fry Chicken with Vegetables | \$19.95 + |
| Boneless Breast of Chicken with Slivered Almond Sauce | \$19.95 + |
| Chicken Kiev with Herbs and Butter | \$20.95 + |
| Stuffed Chicken Cordon Bleu | \$20.95 + |
| Chicken and Shrimp Stir Fry..... | \$23.50 + |
| Roast Turkey with Dressing and Giblet Sauce | \$19.95 + |
| Sliced Roast Top Round with Forestiere Sauce | \$21.00 + |
| Roasted Sliced New York Sirloin, 12 oz. portion, with Mushroom Caps..... | \$23.95 + |
| Prime Rib of Beef au Jus | \$24.00 + |
| Roasted Tenderloin with Mushroom and Wine Sauce | \$25.95 + |

A pasta course may be added for \$1.00 + per person

Accompaniments

Select two

RICE: Rice Pilaf; Wild Rice Medley. **POTATOES:** Oven-roasted; Creamy Whipped; Au Gratin; Parsley Boiled
VEGETABLES: Green Beans with Almondine; Corn O'Brien; Buttered Carrots; or California Blend

Dessert

Select one

Cannoli, Pina Colada Cake

Your Selections Include

Fresh Baked Bread with Butter

Coffee, Decaf & Hot Tea

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Optional Menu Selections

Appetizer Trays

Fresh Vegetables with Dip Tray

\$2.75 per person, inclusive

Imported and Domestic Cheese and Cracker Tray

\$ 2.75 per person, inclusive

Vegetables with Dip & Petite Sandwich Tray

\$ 2.75 per person, inclusive

Combination Cheese and Cracker & Vegetables with Dip Tray

\$ 2.75 per person, inclusive

Fruit Table

Seasonal Selection of Sliced and Whole Fruit, Melon Baskets, Seasonal Berries

Flavored Yogurt and Chocolate dipping Sauces

\$4.00 per person, inclusive

Sweet Table

Miniature French and Italian Pastries, Petite Fours, Eclairs, Cream Puffs, Cannolis, Cheesecakes and Brownies. We add fresh seasonal fruit and dip, cakes, tortes and mousse to complete your dessert table.

\$ 8.00 per person, inclusive

Late Night Pizza Station

Chef's homemade hand-tossed pepperoni pizza

Can be ordered for 1/2 the guaranteed guest count

\$ 1.50 per person, inclusive

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Reception Menu

Hors d' Oeuvres

\$ 200.00 per 100 pieces

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|---------------------------------------|---|
| Tenderloin Crostini with Garlic Aioli | Stuffed Cucumbers with whipped Feta and Sundried Tomato |
| Salami Cornets with Herbed Cheese | Assorted Canapés and Paté |
| Assorted Tea & Lawash Sandwiches | Tomato Caprese Pippets |
| Bruschetta Toscana | |

Hors d' Oeuvres

\$ 250.00 per 100 pieces

| | |
|--|----------------------------------|
| Meatballs –Marinara, Swedish or Mushroom | Assorted Flat Bread Pizza |
| Mini Crab Cakes with Lemon Aioli | Spinach and Feta in Phyllo Dough |
| Smoked Chicken Quesadilla | Spanakopita |
| Bacon-wrapped Scallops | Mini Beef Wellingtons |
| Sausage Stuffed Mushroom Caps | Shrimp Cocktail |

Carving Stations

Herb Encrusted Round of Beef

Accompanied by Mayonnaise, Mustard, Dijon and Horseradish Sauces with Hard-cruste Rolls
\$500.00 serves 100

Roast Tenderloin of Beef

Accompanied by Horseradish Cream, Dijon Mustard and Mayonnaise with Hard-cruste Rolls
\$450.00 serves 25

Baked Ham with Mustard and Brown Sugar Glaze

Accompanied by Yellow Mustard, Mayonnaise, Seed Mustard with Hard-cruste Rolls and Biscuits
\$300.00 serves 75

Roast Breast of Turkey

Slow-roasted with sage and poultry seasoning; served with house-made Cranberry, Relish, Mayonnaise, Hard-cruste Rolls and Buttermilk Biscuits
\$250.00 serves 35

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Breakfast Selections

Individual Service

American Breakfast.

Chilled orange juice, fluffy scrambled eggs, American-fried potatoes with choice of crisp bacon, sausage links or baked ham; freshly baked breakfast pastries; coffee, decaf & tea **\$10.00 + per person**

VIP Breakfast.

Chilled orange, tomato and grapefruit juices; seasonal fresh fruit; petite filet mignon, fluffy scrambled eggs, American-fried potatoes; fresh baked croissant with preserves; coffee, decaf & tea **\$14.75 + per person**

Traditional Breakfast Buffet

Select one:

Chilled Orange Juice or Fresh Fruit Cocktail

Select one:

Crisp Bacon, Sausage Links or Baked Ham

Select one:

Silver Dollar Pancakes or French Toast with Warm Syrup

Your selections are accompanied by:

Fluffy scrambled eggs

American-fried potatoes; toast with preserves

Coffee, decaf & tea

\$ 11.00+ per person

Add an additional breakfast meat for \$2.00 + per person

Continental Breakfast

Chilled Orange Juice

Fresh-baked Danish Pastries

Coffee, decaf & tea

\$ 5.75+ per person

Continental Extraordinaire

Chilled Orange, Tomato and Grapefruit Juices

Sliced and cubed seasonal fresh fruit

Assorted fruit muffins, Danish pastries, toasted bagels with cream cheese & preserves

Coffee, decaf & tea

\$ 8.00 + per person

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Luncheon Buffet

Salad

Fresh Iceberg Lettuce with Cherry Tomatoes and Red Onion; Ranch and Italian Dressings

Pasta

Select one

Mostaccioli or Rotini served with Tomato Basil Meat Sauce

Entrée

Select one

Oven Roasted Chicken with Herbs

Glazed Baked Ham

Swedish Meatballs

Smoked Polish Kielbasa with Sauerkraut

Meatballs in Marinara

Italian Sausage with Bell Peppers

Chef's Selection of Vegetable and Potato or Rice

Dessert

Select one

Cannoli or Pina Colada Cake

Your Selections Include

Fresh Baked Bread with Butter

Coffee, Decaf & Hot Tea

\$13.50 + per person for one Entrée Buffet

\$15.00 + per person for two Entrée Buffet

Market Street Deli Buffet

Market Street Deli Buffet includes relish trays, pasta salad, tossed salad with toppings and dressings and sliced deli meats with imported and domestic cheeses along with assorted breads, rolls and condiments.

Deli Dessert Options

Select One:

Cannoli, Pina Colada Cake, Fudge Brownie

Your Selections Include

Fresh Baked Bread with Butter

Coffee, Decaf & Hot Tea

\$ 15.00 + per person

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Individual Luncheon

Appetizers

Select one

Tossed Garden Greens with Ranch and Italian dressing
Fresh Fruit Plate with Strawberry Yogurt, add \$2.00 + (in season)

Entrée

Select One

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|---|-----------|
| Roasted Sliced Tenderloin with Cabernet Sauce | \$17.50+ |
| Cannelloni filled with Ricotta Cheese with Tomato Basil Meat Sauce..... | \$12.00+ |
| Vegetable or Meat Lasagna with Cream or Marinara Sauce | \$12.00+ |
| Chicken Piccata with Mushroom and Lemon Butter Sauce..... | \$15.00+ |
| Breaded Chicken Kiev with Herbs and Butter..... | \$15.50+ |
| Chicken Marsala with Fresh Mushrooms and Wine Sauce | \$15.25+ |
| Stuffed Chicken Breast Florentine with Spinach and Ricotta..... | \$15.25+ |
| Chicken Cordon Bleu with Smoked Ham and Swiss Cheese | \$15.25+ |
| Stuffed Chicken with Apple and Pecan Dressing | \$15.25+ |
| Orange Roughy with Chardonnay and Fresh Dill Sauce..... | \$15.50+ |
| Baked Scrod with Lemon Butter Sauce | \$13.75+ |
| Sautéed Shrimp and Chicken Strips with Oriental Vegetables | \$16.75+ |
| *California Fruit Platter with Fresh Cottage Cheese..... | \$ 12.50+ |
| *Executive Box Lunch: Pasta Salad, Deli Sandwich on Onion Roll, Fresh Fruit, Potato Chips, Crisp Pickle Spear, Fudge Nut Brownie | \$12.50+ |

** Appetizer and/or accompaniments are not included with these selections.*

Accompaniments

Select Two

RICE: Rice Pilaf; Wild Rice Medley. **POTATOES:** Oven-roasted; Baked; Boiled Red Skin.

VEGETABLES: Buttered Carrots; Green Beans Almondine; California Blend

Dessert

Select One

Cannoli or Pina Colada Cake

Your Selections Include

Fresh Baked Bread with Butter

Coffee, Decaf & Hot Tea