



## CATERING MENU



847.836.7662

TasteCafeRoma.com | TasteCafeRoma@gmail.com

# ENTRÉES

1 pound feeds 3-6 people

<b>ITALIAN BEEF</b> housemade family recipe, French bread buns *giardiniera optional	<b>\$21.50</b> per pound
<b>ITALIAN SAUSAGE</b> 🌶️ char-grilled, perfectly spicy topped with sauté of tomato, roasted red & yellow peppers, mushrooms & sweet onion, cut bite size or 3" pc with French Bread	<b>\$16.50</b> per pound
<b>PULLED PORK</b> house-rubbed, slow braised, pork shoulder, mini buns	<b>\$16.50</b> per pound
<b>CHICKEN PARMESAN</b> breaded chicken breast topped with pomodoro sauce, melted mozzarella & provolone	<b>\$3.50</b> per 3oz piece
<b>EGGPLANT PARMESAN (V)</b> thick-sliced, breaded eggplant topped with pomodoro sauce, melted mozzarella & provolone	<b>\$3</b> per 3oz piece
<b>MEATBALLS</b> housemade beef meatballs simmered in classic tomato meat sauce, 2oz each	<b>\$19</b> per pound
<b>SALMON (GF)</b> fresh Atlantic salmon, skin on	<b>\$11</b> 6oz <b>\$14</b> 8oz
<b>SHRIMP (GF)</b> grilled, sautéed, popcorn or cocktail style	call for price
<b>GRILLED CHICKEN (GF)</b> grilled chicken breast, flavorful & juicy optional BBQ & creamy basil pesto sauce (SAUCE NOT GF)	<b>\$3.25</b> per 3oz piece + \$0.25
<b>CHICKEN MARSALA</b> creamy Marsala sauce, fresh mushrooms	<b>\$3.50</b> per 3oz piece
<b>CHICKEN HERB &amp; LEMON</b> fresh squeezed lemon, EVOO, garlic, rosemary	<b>\$3.25</b> per 3oz piece
<b>CHICKEN LIMONE</b> rich lemon cream sauce	<b>\$3.50</b> per 3oz piece
<b>CHICKEN VESUVIO</b> white wine, peas, EVOO, garlic, oregano	<b>\$3.50</b> per 3oz piece
<b>CHICKEN PICCATA</b> fresh lemon, capers, butter	<b>\$3.50</b> per 3oz piece

# PASTA

main course: 4-6 people | side: 8-10 people per 1/2 pan

<b>PENNE POMODORO (V)</b> crushed tomato, fresh basil & garlic	<b>\$45</b>
<b>TORTIGLIONE ALLA VODKA (V)</b> large, tubular pasta, tomato cream sauce, flamed vodka	<b>\$54</b>
<b>PENNE ARRABIATA (V)</b> 🌶️ crushed tomato with a refreshing spicy finish	<b>\$44</b>
<b>PENNE RUSTICA</b> light cream sauce, peas, mushrooms	<b>\$48</b>
<b>FARFALLE AGLIO E OLIO (V)</b> bow-tie pasta tossed in garlic, EVOO, crushed red pepper	<b>\$45</b>
<b>FARFALLE ALFREDO (V)</b> European butter, fresh cream, Romano cheese, a hint of garlic	<b>\$50</b>
<b>FARFALLE PESTO</b> European butter, fresh cream, Romano cheese, basil pesto	<b>\$48</b>
<b>LASAGNA</b> ricotta, mozzarella, provolone & Romano, classic meat sauce   please allow 24 hrs	<b>\$56</b>
<b>FUSILLI CON CARNE</b> classic tomato meat sauce on spiral pasta	<b>\$56</b>
<b>FARFALLE CREAMY GARLIC</b> creamy roasted garlic sauce	<b>\$50</b>


whole wheat or gluten free pasta available

# PASTA ADDITIONS

<b>CHICKEN</b>	<b>\$14.50</b>
<b>SAUSAGE</b>	<b>\$12</b>
<b>ROASTED VEGETABLES (V)</b> oven roasted broccoli, red & yellow peppers, onions	<b>\$15</b>
<b>AL FORNO (V)</b> any pasta baked with melted mozzarella & provolone	<b>\$8</b>

# SALADS

main course: 10-15 people | side: 20-25 people

<b>DELLA CASA SALAD</b> (V) fresh mesclun blend of lettuce, croutons, signature vinaigrette	<b>\$42</b>
<b>CAESAR SALAD</b> (V) crisp romaine, Romano cheese, croutons, classic Caesar dressing	<b>\$43</b>
<b>SOUTHWEST SALAD</b> (V)  crisp romaine, chipotle ranch dressing, tomato, corn, black beans, shredded cheddar, avocado, tortilla strips, lime wedges	<b>\$62</b>
<b>VERDURA PLATTER</b> (V) grilled marinated vegetables: zucchini, yellow squash, portobello mushroom, roasted red & yellow peppers, artichoke heart	<b>\$60</b>
<b>COBB SALAD</b> (V) crisp romaine, red balsamic dressing, red onion, hard boiled egg, bacon, avocado, tomato, crumbled blue cheese, croutons	<b>\$66</b>
<b>CHOPPED VEGGIE SALAD</b> (V) mixed greens, grilled & chopped portobello mushrooms, zucchini, red & yellow peppers, yellow squash, garbanzo beans, signature vinaigrette	<b>\$62</b>
<b>PASTA SALAD</b> (V) chilled pasta, grilled vegetables, topped with house dressing	<b>\$9.50</b> per pound
<b>TUNA SALAD</b>	<b>\$15</b> per pound

# SALAD ADDITIONS

<b>CHICKEN</b> (GRILLED)	<b>\$22</b>
<b>RAW</b> (V) tomato, cucumber, garbanzo beans & red onions	<b>\$14</b>
<b>GRILLED VEGETABLES</b> (V) grilled zucchini, grilled yellow squash, roasted red & yellow peppers, grilled portobello mushrooms	<b>\$16</b>
<b>CHEESE</b> (V) fresh mozzarella, crumbled blue, goat or feta	<b>\$16</b>
<b>AVOCADO</b> (V)	<b>\$11</b>

# COLD SIDES

<b>PESTO CILIEGINE</b> (V) grape tomatoes, bite sized fresh mozzarella, fresh basil pesto	<b>\$18</b> per pound
<b>CAPRESE</b> (V) fresh mozzarella sliced thick, stacked on vine ripened tomatoes, topped with basil leaf, sea salt, black pepper, EVOO	<b>\$3.25</b> per piece
<b>BRUSCHETTA</b> (V) diced tomatoes, basil, EVOO, on garlic rubbed grilled bread	<b>\$1.95</b> per piece
<b>POTATO SALAD</b> housemade American classic	<b>\$8.75</b> per pound
<b>COLE SLAW</b> (V) housemade, hand cut cabbage, fresh & creamy	<b>\$8.75</b> per pound
<b>FRESH CUT FRUIT</b> (SEASONAL) bowl or skewers	call for price
<b>CHIPS &amp; SALSA</b> (V)  housemade tomatillo salsa	<b>\$11</b> per pound
<b>CHIPS &amp; GUACAMOLE</b> (V) housemade guacamole	<b>\$17</b> per pound

# HOT SIDES

<b>GARLIC BREAD</b> (V) toasted bread, mozzarella & provolone, garlic, butter	<b>75¢</b> per piece
<b>JASMINE RICE</b> (V) jasmine rice cooked to fragrant perfection	<b>\$3</b> per person
<b>ROASTED POTATOES</b> (V) pan roasted wedges, garlic	<b>\$4.5</b> per person
<b>BAKED POTATO</b> (V) baked potato with a crisp skin & fluffy interior, butter, sour cream	<b>\$4.5</b> each
<b>VESUVIO POTATOES</b> (V) white wine, peas, EVOO, garlic, oregano	<b>\$4.5</b> per person
<b>GARLIC MASHED POTATOES</b> (V) whipped potatoes, roasted garlic	<b>\$54</b>
<b>FRENCH GREEN BEANS</b> (V)	<b>\$9</b> per pound
<b>FRESH ASPARAGUS</b> (V) grilled or seared	<b>\$16</b> per pound

# REGIONAL SPECIALS

some items require 24 hour notice

## MEXICAN FIESTA

includes beef & chicken | red & yellow peppers, onions | flour tortillas  
housemade tomatillo salsa & chips | romaine & tomato salad | Spanish rice  
\* add chips & guacamole \$14 per pound

**\$14.50**  
per person

## MEDITERRANEAN & MIDDLE EASTERN

any combination of gyros, lemon oregano chicken, falafel | hummus | couscous or saffron rice  
Kalamata olives, feta, cucumbers, red onions, tomato, romaine, tzatziki sauce

**\$15.50**  
per person

## STIR FRY

chicken | carrots, celery, peppers, green onions, zucchini, pineapple, bean sprouts  
sweet & tangy pineapple ginger soy sauce | jasmine rice

**\$14.50**  
per person

## AMERICAN DELI

turkey, ham, roast beef | cheddar, Swiss | breads | tomato, lettuce, pickles, condiments | 2 sides

**\$14.50**  
per person

## BACKYARD PICNIC

burgers | brats | hot dogs

call for price

## SKEWERS

chicken & veggie | beef & veggie | veggie | caprese | Hawaiian | fruit

call for price

WE CUSTOMIZE FOR ALL DIETARY RESTRICTIONS

### GLUTEN FREE

gluten free pizza crust & pasta available.  
Several salad dressings, many entrées & pasta  
sauces are gluten free.

### VEGETARIAN & VEGAN

verdura wrap, portobello burger, caprese,  
stuffed peppers, pasta, falafel, stir fry



**ASK ABOUT OUR HOUSEMADE SOUPS!**

## SWEETS

call for additional options

### COOKIES

chocolate chunk | white chocolate macadamia  
oatmeal raisin | peanut butter | snickerdoodle

**\$2.5**  
each

4 minis = 1 regular cookie

### BROWNIES

**\$2.5**  
each

### RICE KRISPIE TREATS

**\$2.5**  
each

### MINI CANNOLI

crunchy shell, sweet ricotta filling

**\$2.25**  
each

### PANNA COTTA

mini sized, light & creamy, vanilla infused,  
housemade custard

**\$2.5**  
each

### TIRAMISU

Imported from Italy

**\$62**  
per tray



Catering available anytime  
Any size group  
Special requests welcome

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