

CATERING MENU



ENTRÉES 1 pound feeds 3-6 people	
ITALIAN BEEF housemade family recipe, French bread buns giardiniera optional	\$22.50 per pound
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	\$17.50 per pound
PULLED PORK house-rubbed, slow braised, pork shoulder, mini buns	\$17.50 per pound
CHICKEN PARMESAN breaded chicken breast topped with pomodoro sauce, melted mozzarella & provolone	\$3.95 per 3oz piece
EGGPLANT PARMESAN (v) thick-sliced, breaded eggplant topped with pomodoro sauce, melted mozzarella & provolone	\$3.5 per 3oz piece
MEATBALLS housemade beef meatballs simmered in classic tomato meat sauce, 2oz each	\$20 per pound
SALMON (GF) fresh Atlantic salmon, skin on	\$12 6oz \$15 8oz
SHRIMP (GF) grilled, sautéed, popcorn or cocktail style	call for price
GRILLED CHICKEN (GF) grilled chicken breast, flavorful & juicy BBQ & creamy basil pesto sauce (SAUCE NOT GF)	\$3.75 per 3 oz piece
CHICKEN MARSALA creamy Marsala sauce, fresh mushrooms	\$3.75 per 3oz piece
CHICKEN HERB & LEMON fresh squeezed lemon, EVOO, garlic, rosemary	\$3.75 per 3oz piece
CHICKEN LIMONE rich lemon cream sauce	\$3.75 per 3 oz piece
CHICKEN VESUVIO white wine, peas, EVOO, garlic, oregano	\$3.75 per 3oz piece
CHICKEN PICCATA fresh lemon, capers, butter	\$3.75 per 3oz piece

PASTA main course: 4-6 people side: 8-10 people p	per half pan
PENNE POMODORO (V) crushed tomato, fresh basil & garlic	\$47
TORTIGLIONE ALLA VODKA (V) large, tubular pasta, tomato cream sauce, flamed vodka	\$56
PENNE ARRABIATA (V) crushed tomato with a refreshing spicy finish	\$46
PENNE RUSTICA light cream sauce, peas, mushrooms	\$50
FARFALLE AGLIO E OLIO (V) bow-tie pasta tossed in garlic, EVOO, crushed red pepper	\$47
FARFALLE ALFREDO (V) European butter, fresh cream, Romano cheese, a hint of garlic	\$53
FARFALLE PESTO European butter, fresh cream, Romano cheese, basil pesto	\$50
LASAGNA ricotta, mozzarella, provolone & Romano, classic meat sauce please allow 24 hrs	\$58
FUSILLI CON CARNE classic tomato meat sauce on spiral pasta	\$58
FARFALLE CREAMY GARLIC creamy roasted garlic sauce	\$52
whole wheat or gluten free pasta available	
PASTA ADDITIONS	
CHICKEN	\$15.50
SAUSAGE	\$13
ROASTED VEGETABLES (v) oven roasted broccoli, red & yellow peppers, onions	\$16

AL FORNO (V)

any pasta baked with melted mozzarella & provolone

\$10

SALADS Full pan: 15-30 people Half pan: 10-15 people		
DELLA CASA SALAD (V)	Half \$27	
fresh mesclun blend of lettuce, croutons, signature vinaigrette	Full \$43	
CAESAR SALAD (V)	Half \$28	
crisp romaine, Romano cheese, croutons, classic Caesar dressing	Full \$ 44	
SOUTHWEST SALAD (V) crisp romaine, chipotle ranch dressing,	Half \$40	
tomato, corn, black beans, shredded cheddar, avocado, tortilla strips, lime wedges	Full \$63	
VERDURA PLATTER (V) grilled marinated vegetables: zucchini,	Half \$37	
yellow squash, portobello mushroom, roasted red & yellow peppers, artichoke heart	Full \$62	
COBB SALAD (v) crisp romaine, red balsamic dressing, red	Half \$44	
onion, hard boiled egg, bacon, avocado, tomato, crumbled blue cheese, croutons	Full \$68	
CHOPPED VEGGIE SALAD (v) mixed greens, grilled & chopped portobello mushrooms, zucchini, red & yellow peppers, yellow squash, garbanzo beans, signature vinaigrette	Half \$39	
	Full \$ 64	
PASTA SALAD (v) chilled pasta, grilled vegetables, topped with house dressing	\$10 per pound	
TUNA SALAD	\$16 per pound	
SALAD ADDITIONS		
CHICKEN (GRILLED)	\$23	
RAW (V) tomato, cucumber, garbanzo beans & red onions	\$15	
GRILLED VEGETABLES (V) grilled zucchini, grilled yellow squash, roasted red & yellow peppers, grilled portobello mushrooms	\$17	
CHEESE (v) fresh mozzarella, crumbled blue, goat or feta	\$17	
AVOCADO (V)	\$12	

COLD SIDES	
PESTO CILIEGINE (V) grape tomatoes, bite sized fresh mozzarella, fresh basil pesto	\$19 per pound
CAPRESE (v) fresh mozzarella sliced thick, stacked on vine ripened tomatoes, topped with basil leaf, sea salt, black pepper, EVOO	\$3.75 per piece
BRUSCHETTA (v) diced tomatoes, basil, EVOO, on garlic rubbed grilled bread	\$1.95 per piece
POTATO SALAD housemade American classic	\$8.75 per pound
COLE SLAW (V) housemade, hand cut cabbage, fresh & creamy	\$8.75 per pound
FRESH CUT FRUIT (SEASONAL) bowl or skewers	call for price
CHIPS & SALSA (V) housemade tomatillo salsa	\$12 per pound
CHIPS & GUACAMOLE (V) housemade guacamole	\$18 per pound
HOT SIDES	
GARLIC BREAD (V) toasted bread, mozzarella & provolone, garlic, butter	90¢ per piece
JASMINE RICE (V) jasmine rice cooked to fragrant perfection	\$3.5 per person
ROASTED POTATOES (V) pan roasted wedges, garlic	\$5 per person
BAKED POTATO (V) baked potato with a crisp skin & fluffy interior, butter, sour cream	\$ 5 each
VESUVIO POTATOES (v) white wine, peas, EVOO, garlic, oregano	\$5 per person
GARLIC MASHED POTATOES (V) whipped potatoes, roasted garlic	\$55
FRENCH GREEN BEANS (V)	\$10 per pound
FRESH ASPARAGUS (v) grilled or seared	\$17 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	\$15.50 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	\$16.50 per person
STIR FRY chicken carrots, celery, peppers, green onions, zucchini, pineapple, bean sprouts sweet & tangy pineapple ginger soy sauce jasmine rice	\$15.50 per person
AMERICAN DELI turkey, ham, roast beef cheddar, Swiss breads tomato, lettuce, pickles, condiments 2 sides	\$15.50 per person
BACKYARD PICNIC burgers brats hot dogs	call for price
SKEWERS chicken & veggie beef & veggie caprese Hawaiian fruit	call for price



Ask about our housemade soups!

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



SWEETS call for additional	options
COOKIES chocolate chunk white chocolate macadamia oatmeal raisin peanut butter snickerdoodle 4 minis = 1 regular cookie	\$2.75 each
BROWNIES	\$2.75 each
RICE KRISPIE TREATS	\$2.75 each
MINI CANNOLI crunchy shell, sweet ricotta filling	\$2.75 each
PANNA COTTA mini sized, light & creamy, vanilla infused, housemade custard	\$2.75 each
TIRAMISU Imported from Italy	\$64 per tray

Catering available anytime Any size group Special requests welcome

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