



Romer's

Catering & Entertainment Facilities

Banquet Menus

St. Henry Facility
419.678.8482

Celina Facility
419.584.0606

Greenville Facility
937.548.2202

** Exclusive Caterer at Overdrive Entertainment & Sidney Inn*

** Approved Caterer at Ft. Piqua Plaza & Lima Civic Center*

www.romerscatering.com



Traditional Banquet

ENTREES

** please choose two selections**

 Boneless Beef Chuck Roast
Slow roasted beef in our signature gravy

Roasted Pork
Slow roasted pork finished with gravy

Baked Ham Slices
Pit ham slices glazed in pineapple/mandarin
juices & honey

 Country Stuffed Sausage
Our home-made country sausage adorned with
sauerkraut or peppers and onions

Cavatini (vegetarian or meat)
Penne pasta garnished with peppers, onions,
mushrooms & marinara sauce

Mini Meatloaf
Individual miniature loaves of ground beef glazed with
a sweet tomato sauce baked on

Roasted Turkey
Oven roasted turkey seasoned to perfection and
simmered in gravy

 Golden Fried Chicken
Signature recipe of individually fried chicken pieces

Pork Brisket
Seasoned & smoked with mesquite wood chips

VEGETABLES

Green Beans w/ham
Green Beans Almondine
Baby Carrots w/parsley
Buttered Corn

SIDE DISHES

please choose one selection

 Chicken & Noodles
Beef & Noodles
Wild Rice
Rice Pilaf
 Old Fashioned Dressing

POTATO

please choose one selection

Au Gratin Potatoes
Mashed Potatoes w/gravy

SALADS

please choose one selection

Fresh Garden Salad
Fresh greens with cheese, carrots, cabbage, & croutons

Vegetable Tray w/dip
Assorted fresh veggies with our special blended dip

Cole Slaw
Homemade - just like grandma's

- ◆ Buffet includes dinner rolls w/ butter, freshly brewed coffee, and all condiments.
- ◆◆ Place setting includes flatware, disposable plates, and embossed dinner napkin.

 represents signature menu items.

* Prices do not include sales tax and are subject to change without notice.

* The meal price is subject to change according to the food demands of the event.

* Additional charge for extra choices based on selection.

* Service Fee printed on invoice.

(Revised 2/19/12)

Deluxe Banquet

ENTREES

Pork Tenderloin

Slow roasted and specially seasoned tenderloin
thin sliced and adorned with gravy

* please choose two selections*

Lasagna (vegetarian or meat)

Lasagna noodles layered with meats, vegetables,
sauces & cheeses

Shrimp Pasta

Fettuccine noodles in white sauce & seasoned shrimp

Chicken Alfredo

Fettuccine noodles in alfredo sauce, chicken, & veggies



Marinated Pork Chops

Boneless pork chops with our signature marinade



Marinated Breast of Chicken

Boneless breast of chicken simmered to perfection

Sliced Turkey Breast

Oven roasted turkey seasoned to perfection and
drizzled with gravy



Chicken Breast Divine

Chicken breast on bed of dried beef, bacon pieces and
creamy sauce

Swiss Steak

Tender steaks glazed with mushroom gravy

Pasta Medley

Your choice of sausage or chicken tossed in a select
wine sauce

You may select entrees from the traditional menu

VEGETABLES

please choose one selection

Green Beans w/ham

Green Beans Almondine

Baby Carrots w/parsley

Buttered Corn

Buttered Broccoli w/cheese

California Blend

Roasted Vegetables

SIDE DISHES

please choose one selection



Chicken & Noodles

Beef & Noodles

Wild Rice

Rice Pilaf



Old Fashioned Dressing

POTATO

please choose one selection

Au Gratin Potatoes

Mashed Potatoes w/gravy

Buttered Redskin w/parsley

Baked Potato

Whipped Potatoes w/chives

SALADS

please choose one selection

Fresh Garden Salad

Fresh greens with cheese, carrots, cabbage, & croutons
Choice of ranch or french dressing



Mandarin-Almond Salad

Lettuce, onions, almonds, oranges,
& sweet tangy dressing

Cranberry Apple Salad

variegated mix of spring greens topped with walnuts
and a signature dressing

Caesar

Romaine lettuce, onions, croutons, cheese
& caesar dressing

Fresh Fruit Cup

Cupped & chilled fresh fruit



BLT Vinaigrette Salad

Lettuce, tomatoes, bacon, cheese, & creamy dressing

Italian Salad

Lettuce, olives, tomatoes, with house Italian dressing

- ◆ Extra services include served salad, freshly brewed coffee, and dinner rolls w/butter.
- ◆◆ Place setting includes flatware, china plates, water glass, and linen napkin.
- ◆◆◆ Tables will be cleared by our experienced staff.



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Exclusive Banquet

ENTREES

* please choose two selections*

Pork Tenderloin

Slow roasted and specially seasoned tenderloin thin sliced and adorned with gravy

Shrimp Pasta

Fettuccine noodles in alfredo sauce & seasoned shrimp

Marinated Pork Chops

Boneless pork chops with our signature marinade

Sliced Turkey Breast

Oven roasted turkey seasoned & drizzled with gravy

Prime Rib of Beef

Boneless choice slow roasted beef served with au jus and horseradish sauce

BBQ Ribs

St. Louis style tender ribs glazed in our bbq sauce

Stuffed Portabella Mushroom

Succulent portabella mushroom stuffed with blend of Italian sausage, spinach and cheese

Marinated Breast of Chicken

Marinated boneless breast of chicken grilled to perfection

Swiss Steak

Tender steaks glazed with mushroom gravy

Chicken Alfredo

Fettuccine noodles in alfredo sauce, chicken, & veggies

Baked White Fish

Fish baked with herbs & seasonings

Chicken Breast Divine

Chicken breast on bed of dried beef, bacon pieces and creamy sauce

Chicken Cordon Bleu

Flattened, rolled and breaded chicken breast stuffed with swiss cheese and ham served with a white garlic sauce

You may also select entrées from the traditional/deluxe menus

VEGETABLES

please choose one selection

Green Beans w/ham

Green Beans Almondine

Baby Carrots w/parsley

Buttered Corn

Buttered Broccoli w/cheese

California Blend

Fresh Green Beans (seasonal)

Roasted Vegetables

Caesar Salad

 Mandarin-Almond Salad

SIDE DISHES

please choose one selection

 Chicken & Noodles

Beef & Noodles

Wild Rice

Rice Pilaf

 Old Fashioned Dressing

Stuffed Green Peppers

SALADS

please choose one selection

 BLT Salad

Fresh Fruit Cup

POTATO

please choose one selection

Au Gratin Potatoes

Mashed Potatoes w/gravy

Buttered Redskin w/parsley

Baked Potato

Whipped Potatoes w/chives

Twice Baked Potatoes

◆ Extra services include served salad, freshly brewed coffee, and dinner rolls w/butter.

◆◆ Place setting includes flatware, china plates, water glass, and linen napkin.

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