

Plated Banquet Menu

ENTREES

priced per person
please select one

Chicken Cordon Bleu

Chicken Scallopini

Marinated Chicken Breast

Chicken Breast Divine

Swiss Steak

Filet Mignon

Marinated Pork Chops

Sliced Tender Turkey Breast

Baked Herb Crusted Salmon

Steak & Salmon (Includes 2 sides)

Stuffed Portabella Mushroom (vegetarian)



SIDE DISHES

please select three

Buttered Redskin with Parsley

Whipped Potatoes with Chives

Smashed Redskins

Baked Potato

Twice Baked Potatoes

Cheesy Potatoes

Wild Rice

Old Fashioned Dressing

Macaroni & Cheese

Baby Carrots with Parsley

Buttered Broccoli

California Blend (carrots, cauliflower and broccoli)

Sunshine Blend (green beans, wax beans & carrots)

Fresh Green Beans

Stuffed Green Pepper

SALADS

please select one

Fresh Garden Salad

Mandarin-Almond Salad

BLT Vinaigrette Salad

Wedge Salad

Spinach Salad

Arugula Salad

INCLUDES

all guests

Dinner Rolls with butter & freshly brewed coffee

China place setting (plate, flatware & water glass)

Linen napkin

SERVICE

Full Table Service for all Guests which includes:

Served Salad, Water Glass & Plated Dinner

**Romer's Catering is always willing to entertain special requests including food pairings not listed and themed meals*

◆ The meal price is subject to change according to the food requirements of the event
◆ Prices do not include state sales tax and Service Fee

◆ Additional charge for extra choices based on selection
◆ Prices are subject to change

(Revised 7/6/2021)

Romer's Catering

banquet menu



Make it the event of a lifetime

Traditional Banquet Menu

ENTREES

please select two

Glazed Baked Ham Slices

Pit ham slices glazed in pineapple/mandarin juices & honey

Boneless Beef Chuck Roast

Slow roasted beef in our signature gravy

Homemade Mini Meatloaf

Individual miniature meatloaves of ground beef glazed with a sweet tomato sauce

Smoked Pork Brisket

Cherry wood smoked pork smothered in a rich au jus

Roasted Pork

Slow roasted pork finished with gravy

Country Stuffed Sausage

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

Golden Fried Chicken

Signature recipe with individually fried chicken pieces

Roasted Turkey

Oven roasted turkey seasoned to perfection & simmered in gravy

Vegetarian Cavatini

Sautéed peppers, onions & mushrooms with penne pasta, parmesan & mozzarella cheese

Meat Cavatini

Seasoned ground beef with sautéed vegetables, penne pasta, parmesan & mozzarella cheese



SIDE DISHES

please select three

Au Gratin Potatoes

Mashed Potatoes with Gravy

Green Beans with Ham

Green Beans Almandine

Baby Carrots with Parsley

Buttered Corn

Chicken & Noodles

Beef & Noodles

Wild Rice

Old Fashioned Dressing

Macaroni & Cheese

SALADS

please select one

Fresh Garden Salad

Fresh greens with cheese, carrots, cabbage, croutons & choice of Ranch or French dressing

BLT Vinaigrette Salad

Spring mix, tomatoes, bacon, cheese & red vinaigrette dressing

Vegetable Tray with Dip

Assorted fresh veggies with our special blend dip

Coleslaw

Homemade—just like Grandma's

INCLUDES

all guests

Dinner Rolls with butter

Freshly brewed coffee

All condiments

Flatware

Disposable plates

Dinner napkin

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Deluxe Banquet Menu

ENTREES

please select two

Marinated Chicken Breast

Garlic butter marinated boneless chicken breast

Chicken Breast Divine

Chicken breast pieces baked in a rich & creamy bacon sauce

Chicken Scallopini

Hand breaded fried chicken cutlets sautéed and topped with a smokey bacon gravy

Chicken Cordon Bleu

Stuffed chicken breast with ham & swiss served with a white sauce

Beef Burgundy

Tender chuck roast tips braised in a red blend reduction and garnished with onions & mushrooms

Prime Rib

Boneless choice beef served with au jus & horseradish sauce

Swiss Steak

Tenderized steaks baked with mushroom gravy

BBQ Ribs

St. Louis style ribs coated with BBQ sauce

Marinated Pork Chops

Garlic butter marinated boneless pork chops

Sliced Turkey Breast

Oven roasted turkey seasoned to perfection & drizzled with gravy

Stuffed Portabella Mushroom

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

Lasagna (vegetarian or meat)

Lasagna noodles layered with meats, vegetables, sauces & cheeses

Chicken Alfredo

Penne pasta in Alfredo sauce with chicken & vegetables

Creamy Shrimp Pasta

Sautéed garlic & penne pasta tossed in rich alfredo sauce

Baked Herb Crusted Salmon

Salmon seasoned with herbs and baked to perfection

Citrus White Fish Baked cod lightly seasoned in a citrus butter

SIDE DISHES

please select three

Buttered Redskin with Parsley

Whipped Potatoes with Chives

Smashed Redskins

Baked Potato

Cheesy Potatoes

Roasted Potatoes

Twice Baked Potatoes

Buttered Broccoli

California Blend (carrots, cauliflower and broccoli)

Sunshine Blend (green beans, wax beans & carrots)

Fresh Green Beans

Stuffed Green Peppers

SALADS

please select one

Mandarin-Almond Salad

Romaine & leaf lettuce blend, onions, almonds, oranges & sweet tangy dressing

Cranberry Apple Salad

Mixed greens topped with walnuts, craisins, fresh apples & our signature raspberry vinaigrette

Wedge Salad

Iceberg lettuce, diced tomatoes, bacon, red onion, hard-boiled eggs & creamy parmesan dressing

Caesar Salad

Romaine lettuce, onions, croutons, cheese & Caesar dressing

Spinach Salad Spinach & lettuce mix topped with bacon, onions and hard boiled eggs with a red-wine vinaigrette

Arugula Salad

Arugula mix with bleu cheese crumbles, candied almonds & blueberries drizzled with a honey lemon dressing

INCLUDES

all guests

Dinner Rolls with butter & freshly brewed coffee

China place setting (plate, flatware & water glass)

Linen napkin for all guests

SERVICE

Served Salad & Table Clearing for all guests

YOU MAY SUBSTITUTE ANY ENTREES,
SIDE DISHES & SALADS FROM THE
TRADITIONAL MENU

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