

Reception Plated 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

Mandarin-Almond Salad

BLT Vinaigrette Salad

Wedge Salad

Spinach Salad

Caesar 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

Cake cutting

**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 7.25% state sales tax and 15% Service Fee

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

Romer's Catering

reception menu



Make it the event of a lifetime

Traditional Menu

ENTREES

please select two _____

Golden Fried Chicken

Signature recipe with individually fried chicken pieces

Boneless Beef Chuck Roast

Slow roasted beef cubs in our signature gravy

Homemade Mini Meatloaf

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

Glazed Baked Ham Slices

Pit ham slices glazed in pineapple/mandarin juices & honey

Smoked Pork Brisket

Cherry wood smoked pork smothered in a rich au jus

Roasted Pork

Slow roasted sliced pork smothered in gravy

Country Stuffed Sausage

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

Roasted Turkey

Oven roasted turkey seasoned to perfection & simmered in gravy

Vegetarian Cavatini

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

Italian Cavatini

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



SIDE DISHES

please select three _____

Au Gratin Potatoes

Mashed Potatoes with Gravy

Italian Green Beans with Ham or Almonds

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

SERVICE

Serve family & head tables

Cake Cutting

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Deluxe Menu

ENTREES

please select two _____

Marinated Chicken Breast

Boneless chicken breast seasoned in our signature garlic butter marinade

Chicken Breast Divine

Chicken breast 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

Marinated Pork Chops

Garlic butter marinated boneless pork chops

Stuffed Portabella Mushroom

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

Lasagna

Lasagna noodles layered with beef or sautéed Vegetables both mixed with sauces & cheeses

Chicken Lasagna

Lasagna noodles layered with chicken & cheeses all mixed in an alfredo sauce

Chicken Alfredo

Penne pasta in Alfredo sauce with chicken & vegetables

Shrimp Pasta

Sautéed shrimp & penne pasta tossed in rich garlic sauce

Citrus White Fish

Baked cod lightly seasoned in a citrus butter

Baked Herb Crusted Salmon

Salmon seasoned with herbs and baked to perfection

SIDE DISHES

please select three _____

Buttered Redskin with Parsley

Whipped Potatoes with Chives

Smashed Redskins

Baked Potato

Twice Baked Potatoes

Cheesy Potatoes

Roasted Potatoes

Baby Carrots with Parsley

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 & creamy parmesan dressing

Caesar Salad

Romaine lettuce, onions, croutons, cheese & Caesar dressing

Spinach Salad

Spinach & lettuce mix topped with bacon, onions & hard boiled eggs with our 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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