

Make it the event of a lifetime



Romer's Catering

Off-Site Traditional Banquet Menu

ENTREES

Please select two

Glazed Baked Ham Slices Pit ham slices glazed in pineapple/mandarin juices and 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 BBO Pork

Tender sliced smoked pork simmered in a house made BBQ sauce

Roasted Pork Slow roasted pork finished with gravy

Country Stuffed Sausage

Our homemade 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 and mushrooms with penne pasta, parmesean & mozzarella cheese

Italian Cavatini

Seasoned ground beef with sautéed vegetables, penne pasta, parmesean & 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 and Cheese

SALADS

Please select one

Fresh Garden Salad

Fresh greens with cheese, carrots, cabbage, croutons, and 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

Dinner rolls with butter Flatware **Disposable plates** Dinner napkin

• The meal price is subject to change according to the food requirements of the event • Prices are subject to change

• Prices do not include service fee

• Additional charge for extra choices based on selection

Off - Site 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 and creamy bacon sauce

Chicken Scallopini Hand breaded fried chicken cutlets sauteed 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 and mushrooms

Prime Rib Boneless choice beef served with an 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

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

Stuffed Portabella Mushroom

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

Lasagna (vegetarian or meat) Lasagna noodles layered in meats, vegetables, sauces and cheeses

Chicken Alfredo Penne pasta in Alfredo sauce with chicken & vegetables

Creamy Shrimp Pasta Sauteed 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, broccoli) 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 parmesean dressing

Caesar Salad Romaine lettuce, onions, crutons, 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

Dinner rolls with butter Tableware **Disposable Plates Dinner napkins**

> You may substitute any entrees, sides or salads from the traditional menu

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