

Banquet Menu

Make it the event of a lifetime



Romer's Catering

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 BBQ 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, 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 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

Freshly brewed coffee

All condiments

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 state sales tax and service fee
- Additional charge for extra choices based on selection

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 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 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

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 in meats, vegetables, sauces and 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, 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, raisins, fresh apples, & our signature vinaigrette

Wedge Salad

Iceberg lettuce, diced tomatoes, bacon, red onion, & creamy parmesan 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

INCLUDES

Dinner rolls with butter, Freshly brewed coffee, China place setting (plate, flatware, and water glass), Linen napkins for all guests

SERVICE

Served salad & Table clearing for all guests

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

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

Cheesy Potatoes

Wild Rice

Twice Baked Potatoes

Old Fashioned Dressing

Macaroni and Cheese

Baby Carrots with Parsley

Buttered Broccoli

California Blend (carrots, cauliflower, broccoli)

Fresh Green Beans

Stuffed Green Peppers

SALADS

Please select one

Fresh Garden Salad

Mandarin - Almond Salad

BLT Vinaigrette Salad

Wedge Salad

Spinach Salad

INCLUDES

Dinner rolls with butter, Freshly brewed coffee, China place setting (plate, flatware, and water glass), Linen napkins for all guests

SERVICE

Full table service for all guests which includes:
Served salad, water glass, and 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 are subject to change
- Prices do not include state sales tax and service fee
- Additional charge for extra choices based on selection