

ROMA IMPORTS

CATERING MENU

PHONE: (520) 792 – 3173 www.Romaimports.com

Images available online for many catering items

We offer gluten free, vegan, whole wheat and organic options.

PARTY PLATTERS & APPETIZERS

12 inch platter serves 10 – 12

16 inch platter serves 14 – 18

18 inch platter serves 25 - 30

Antipasti Platter:

A traditional and generous platter appetizingly arranged with Genoa Salami, Capocollo, Turkey Breast, Provolone, Ricotta Salata, olives, roasted red peppers, artichokes, pepperoncini. Gardiniera, House Balsamic Dressing and sliced bread included.

12 inch - \$ 49.50 16 inch - \$ 69.50 18 inch - \$ 89.50

“Only the Best” Mixed Antipasti Alla Roma:

A colorful large platter piled high with Wine Cured Salami, Cappocollo, Hot Soppresata, Genoa Salami, Provolone, Asiago, marinated artichokes, mixed olives, marinated sun dried tomatoes, roasted red peppers, pepperoncini, Italian tuna, anchovies, eggplant, caperberries, stuffed cherry peppers, and stuffed olives. Garnished with cucumber, tomato and egg. House Balsamic Dressing and bread included.

16 inch - \$ 89.00

18 inch - \$ 115.00

Mediterranean Platter:

Homemade Hummus, toasted pita triangles, stuffed grape leaves, char-grilled feta peppers, mixed olives, fried eggplant, hard boiled eggs, tomatoes, and pepperoncini.

16 inch - \$ 72.50

18 inch – \$ 89.50

Roma's De Luxe Vegetable Antipasti Platter:

All fresh vegetable selection: sautéed eggplant slices, steamed green asparagus with balsamic vinegar, garlic and thyme sautéed mushrooms, roasted red peppers, and roasted zucchini slices.

12 inch - \$ 65.00

16 inch - \$ 89.00

18 inch platter with added chargrilled artichokes, slow roasted Roma tomatoes, Goat cheese medallions, drizzled with basil pesto sauce.

\$115.00

Cheese and Fruit Platter:

A variety of cubes and wedges from our assortment of premium and imported cheeses complemented by fresh, ripe seasonal fruit.

12 inch - \$ 49.50

16 inch - \$ 69.50

Tomato-Mozzarella Skewers:

Cherry tomatoes, baby Mozzarella balls and fresh basil on skewers, with House Balsamic Dressing.

12 inch - \$ 54.50

16 inch - \$ 74.50

Fried Ravioli Platter:

Ideal finger-food and party appetizer. Golden breaded ravioli filled with a spicy cheese mix served with marinara sauce.

12 inch - \$ 45.50

16 inch platter - \$ 69.50

Roma's De Luxe Meat Tray:

Prosciutto di Parma, Bresaola, Soppresata, Serrano Ham, Italian Rosemary Ham, Turkey Breast, Wine cured Salami, garnished with fresh baby Mozzarella balls and basil.

12 inch - \$ 65.00

16 inch - \$ 95.00

Finger Foods (sold by the piece, minimum 1 dozen)
Images available online for many catering items

Prosciutto, fresh Mozzarella and pesto crostini	\$ 2.00
Prosciutto, fresh Mozzarella, sundried tomato and basil spread crostini	\$ 2.00
Asparagus and Prosciutto bundles	\$ 2.50
Asparagus and Italian Ham bundles	\$ 2.50
Green Bean and Italian Ham bundles	\$ 2.50
Prosciutto Fontina logs with garlic, olive oil and parsley	\$ 1.25
Bacon and cheese stuffed artichoke bottoms	\$ 1.50
Sausage and cheese stuffed mushroom caps	\$ 1.50
Chicken and spinach stuffed mushroom caps	\$ 1.50
Dried figs stuffed with Gorgonzola and walnuts	\$ 1.25
Pastry Pinwheels filled with broccoli and Italian Sausage	\$ 1.50
Fresh, chargrilled baby bell peppers stuffed with Feta-chive spread	\$15.00 lb.
Peppadews stuffed with goat's cheese (30-35 per lb.)	\$15.00 lb.

Fried goat's cheese medallions	\$ 2.00
Goat's cheese medallions rolled in apricot and walnuts	\$ 2.00
Goat's cheese medallions rolled in sundried tomato and herbs	\$ 2.00
Goat's cheese medallions with fig and Prosciutto	\$ 2.00
Sliced chicken breast Focaccia sandwich with roasted red pepper pesto and Mozzarella	\$ 2.00
Italian Ham and Provolone Focaccia sandwich with sundried tomato and basil spread	\$ 2.00
Classic Caprese Focaccia sandwich with fresh Mozzarella, tomato and pesto	\$ 1.75
Prosciutto Caprese Focaccia sandwich with fresh Mozzarella, tomato and pesto	\$ 2.00
Fresh baby Mozzarella balls, tomato and basil skewers with Balsamic drizzle	\$.75
Proscuitto, fresh baby Mozzarella balls, tomato and basil skewers with Balsamic drizzle	\$ 1.50
Deli Caprese salad with crostini	\$15.00 lb.

Beef lasagna in puff pastry cup	\$ 2.50
Puff pastry turnover stuffed with spinach and Cheese	\$ 2.00
Puff pastry turnover stuffed with chicken, potato and peas	\$ 2.00
Puff pastry turnover stuffed with Pepperoni and cheese	\$ 2.00
Zucchini and eggplant fritter	\$ 2.00
Cauliflower, goat's cheese and caramelized Onion fritter with roasted red pepper pesto	\$ 2.50
Cod cakes with horseradish marinara sauce	\$ 2.50

To insure the freshest ingredients we prefer about 3 days' notice for finger food catering orders.

GRAB & GO BAGS

Ideal for office lunches and field trips.

Choice of one “6” inch Baguette sandwich, chocolate chip cookie and bag of chips - \$ 7.99

Ultimate Roma:

Capocollo, Genoa Salami, Mortadella, Provolone, Gardiniera (hot or mild), roasted red peppers, lettuce, tomato, balsamic vinaigrette.

Classic Caprese:

Fresh Mozzarella, tomato, fresh basil, balsamic vinaigrette.

Turkey Havarti:

Sliced pan roasted turkey breast, Havarti cheese, pesto sauce, tomato, lettuce, red wine vinegar dressing.

SANDWICH PLATTERS

We will be happy to customize any combination of sandwiches from our lunch menu for any size group.

HOT ENTREES

Half pan serves 8 – 10

Full pan serves 22 - 25

Italian Sausage and Peppers:

Our own homemade all natural Italian sausage, sauteed with red and green peppers, onions and tomatoes, served over penne pasta.

Half pan - \$ 55.00

Full pan - \$ 110.00

Meat Lasagna - the all-time ROMA favorite:

Homemade zesty beef sauce layered with fresh Ricotta, Romano and Mozzarella cheeses.

Half pan - \$ 55.00

Full pan - \$ 115.00

Vegetarian Lasagna:

Fresh roasted mushrooms and zucchini, steamed fresh broccoli and spinach layered with fresh Ricotta, Romano and Mozzarella cheeses.

Half pan \$ 55.00

Full pan - \$ 115.00

Sausage Lasagna:

Hearty homemade sausage lasagna layered with spinach and fresh mushrooms baked in the Northern Italian style with Béchamel sauce and Marinara.

Half pan - \$ 59.00

Full pan - \$ 125.00

ROMA's Chicken Lasagna De Luxe:

Chopped chicken breast in a white garlic cream sauce with fresh mushrooms and roasted red peppers, layered with pasta and cheeses. No tomatoes.

Half pan - \$ 59.00

Full pan - \$ 125.00

Ravioli Selection:

Layered with homemade Marinara and grated Romano.

- *Cheese Ravioli*
- *Cheese Tortellini*
- *Beef Ravioli*
- *Gorgonzola and Spinach Ravioli*
- *Spinach and Cheese Ravioli*
- *Artichoke & Spinach Ravioli*
- *Portabella Mushroom Ravioli*
- *Asiago and Garlic Ravioli*

Half pan - \$ 55.00

Full pan - \$ 115.00

Try your Ravioli with other homemade Sauces:

Alfredo, Vodka Tomato Cream, Roasted Garlic with Tomato Cream, Pesto, Pesto Cream

Half pan - \$ 59.00

Full pan - \$ 125.00

Favorite Combinations:

Cheese Tortellini with Vodka Sauce

Portabella Mushroom Ravioli with Alfredo Sauce

Eggplant Parmesan:

Baked tender slices of breaded eggplant layered with Mozzarella and homemade Marinara and topped with grated Parmesan.

Half pan - \$ 49.00

Full pan - \$ 99.00

Chicken Cacciatore:

Boneless, skinless chicken breast simmered with tomatoes, onions, garlic, white wine, fresh mushrooms, and rosemary over pasta.

Half pan - \$ 55.00

Full pan - \$ 115.00

Baked Ziti:

Ziti pasta baked with Ricotta, Romano and Parmesan cheeses and homemade Marinara sauce.

Half pan - \$ 49.00

Full pan - \$ 99.00

Add Italian Sausage and Spinach:

Half pan - \$ 55.00

Full pan - \$ 115.00

Chicken Parmesan:

Grilled or breaded boneless skinless chicken breast, Provolone, Parmesan and Mozzarella cheeses with Marinara sauce over Linguini.

Half pan - \$ 59.00

Full pan - \$ 118.00

Chicken Farfalle:

Grilled chicken breast strips, fresh mushrooms and roasted red peppers in a garlic cream sauce with Farfalle bow-tie pasta.

Half pan - \$ 59.00

Full pan - \$ 125.00

ROMA'S Bow-Tie Special:

Farfalle bow-tie pasta tossed with sautéed cherry tomatoes, fresh basil and grated Pecorino Romano.

Half pan - \$ 39.00

Full pan - \$ 79.00

Fettucini Alfredo:

The classic combination.

Half pan - \$ 49.00

Full pan - \$ 105.00

Add Chicken Breast Strips:

Half pan - \$ 59.00

Full pan - \$ 125.00

Italian Meatballs - with Homemade Marinara Sauce and Grated Parmesan:

Half pan - (approx. 60 - 1 oz. meatballs) \$ 55.00

Half pan - Spaghetti \$ 12.00

Full pan - (approx. 120 - 1 oz. meatballs) \$ 110.00

Full pan - Spaghetti \$ 25.00

Pesto Pasta - Vegetarian:

Fussili pasta with our homemade Pesto sauce, a touch of cream, artichoke hearts, sundried tomatoes and lots of grated Parmesan.

Half pan - \$ 49.00

Full pan - \$ 99.00

Add Chicken Breast Strips:

Half pan - \$ 59.00

Full pan - \$ 125.00

Pollo al Limone – Lemon Chicken with Olives & Capers:

Boneless, skinless chicken thighs marinated and baked with lemon, garlic and oregano with olives and capers.

Half pan - \$ 69.00

Includes half pan of Spaghetti and Marinara

Full pan - \$ 145.00

Includes full pan of Spaghetti and Marinara

Porchetta - Slow roasted Rosemary Pork:

Pork shoulder slow roasted for six hours in fresh herbs, garlic and white wine.

Half pan - \$ 85.00

Includes half pan of Spaghetti and Marinara

Full pan - \$ 175.00

Includes full pan of Spaghetti and Marinara

Oven-Roasted Rosemary Garlic Potatoes

Half pan - \$ 25.00

Full pan - \$ 55.00

Garlic and Cheese Breadsticks

Per Dozen - \$ 9.00

Garlic Bread

Per Loaf - \$ 6.99

Serves 10

SALADS

Half pan serves 12 - 14

Full pan serves 35 - 40

The Green Addition:

Fresh tossed salad with mixed greens, tomato, cucumber, red onion, olives, Provolone, and House Balsamic Dressing.

Half pan - \$ 22.50

Full pan - \$ 49.00

The Green Antipasti:

Fresh tossed salad made with mixed greens, tomato, cucumber, red onion, mixed olives, Genoa salami, Capocola, Provolone and House Balsamic Dressing.

Half pan - \$ 29.50

Full pan - \$ 65.00

Caprese Salad:

Baby Mozzarella balls, tomatoes, fresh basil, mixed greens and House Balsamic Dressing.

Half pan - \$ 29.50

Full pan - \$ 65.00

Greek Salad:

Mixed salad greens, tomato, cucumber, red onion, pitted Kalamata olives, pepperoncini, stuffed grape leaves and Feta cheese with a lemon red wine vinegar dressing.

Half pan - \$ 29.50

Full pan - \$ 65.00

BEVERAGES

Assorted sodas and Arrowhead Water \$ 1.00 each

Arizona Ice Teas and Snapple \$ 1.75 each

San Pellegrino Lemon and Orange Drinks \$ 1.75 each

DESSERTS

Tirami Su:

Our own homemade heavenly creation.

Medium tray (8 x 8 in.)	serves 9 – 12	\$ 15.50
Large tray (9 x 13 in.)	serves 18	\$ 24.50
Half cake sheet	serves 40 – 45	\$ 68.00
Full cake sheet	serves 80 – 90	\$ 125.00

Cannoli:

Filled with homemade Ricotta cheese and chocolate chip creamy filling.

Large Cannoli \$ 2.75 each

Small Cannoli \$ 1.50 each

Chocolate dipped large Cannoli \$ 3.50 each

Chocolate dipped small Cannoli \$ 2.00 each

Assorted Cookie Tray:

A selection of our own homemade delicious cookies.

12 inch - \$ 45.50

16 inch - \$ 65.50

Italian Ricotta Cheesecake:

Homemade, traditionally light cheesecake. \$ 29.90

Strawberry Cheesecake Cupcakes: (minimum 1 doz.)

Homemade and decorated. \$ 3.00 each

Your variations to our menu are welcome.

Contact Lilian or Veronica

Phone: (520) 792 – 3173

627 S. Vine

Tucson, AZ 85719

www.Romaimports.com