



MENU OPTIONS

CALGARY HELLENIC GREEK COMMUNITY HALL



PREPARED BY: ROMA CATERING SERVICES LTD.

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BUFFET OPTION: A

\$36.95 per person + GST+ GRATUITY

All Buffet options include:

Fresh Ciabatta Buns and Butter
Greek Salad

Salads (Choice of 2 of the following):

Cous Cous Salad	Green Bean Salad
Spinach Salad	Mixed Bean Salad
Pasta Salad	Marinated Vegetable Salad
Mixed Tuscan Greens	Tomato Salad
Caesar Salad	Vegetables and Dip

Entree Selection:

Chicken Breast with choice of Sauce (White Wine, Lemon Dill or Mushroom)
Penne with a Cream Sauce and Vegetables
Eggplant Parmigiana
Fresh Seasonal Vegetables

Dessert (Choice of 1 of the following):

* Dessert selection includes a Fresh Fruit Platter*

Italian Cream Cake	Platter of Assorted Greek Pastries
Chocolate Cake	Carrot Cake
Strawberry Shortcake	New York Cheesecake with a Triple Berry Sauce





BUFFET OPTION: B

\$39.95 per person + GST+ GRATUITY

All Buffet options include:

Fresh Ciabatta Buns and Butter
Greek Salad

Salads (Choice of 2 of the following):

Cous Cous Salad	Green Bean Salad
Spinach Salad	Mixed Bean Salad
Pasta Salad	Marinated Vegetable Salad
Mixed Tuscan Greens	Tomato Salad
Caesar Salad	Vegetables and Dip

Entree Selection:

Chicken Leg and Thigh with fresh Rosemary and Garlic
Baron of Beef served with Gravy and Horse Radish
Roasted Lemon Potatoes
Greek Rice Pilaf
Fresh Seasonal Vegetables

Dessert (Choice of 1 of the following):

* Dessert selection includes a Fresh Fruit Platter*

Italian Cream Cake	Platter of Assorted Greek Pastries
Chocolate Cake	Carrot Cake
Strawberry Shortcake	New York Cheesecake with a Triple Berry Sauce





BUFFET OPTION: C

\$42.95 per person + GST+ GRATUITY

All Buffet options include:

Fresh Ciabatta Buns and Butter
Greek Salad

Salads (Choice of 2 of the following):

Cous Cous Salad	Green Bean Salad
Spinach Salad	Mixed Bean Salad
Pasta Salad	Marinated Vegetable Salad
Mixed Tuscan Greens	Tomato Salad
Caesar Salad	Vegetables and Dip

Entree Selection:

Moussaka
Chicken Souvlaki and Lamb Souvlaki
Calamari
Greek Rice Pilaf
Fresh Seasonal Vegetables

Dessert (Choice of 1 of the following):

* Dessert selection includes a Fresh Fruit Platter*

Italian Cream Cake	Platter of Assorted Greek Pastries
Chocolate Cake	Carrot Cake
Strawberry Shortcake	New York Cheesecake with a Triple Berry Sauce





BUFFET OPTION: D

\$46.95 per person + GST+ GRATUITY

All Buffet options include:

Fresh Ciabatta Buns and Butter
Greek Salad

Salads (Choice of 2 of the following):

Cous Cous Salad	Green Bean Salad
Spinach Salad	Mixed Bean Salad
Pasta Salad	Marinated Vegetable Salad
Mixed Tuscan Greens	Tomato Salad
Caesar Salad	Vegetables and Dip

Entree Selection:

Roasted Rack of Lamb
Greek Style Baby Back Ribs
Roasted Lemon Potatoes
Greek Rice Pilaf
Fresh Seasonal Vegetables

Dessert (Choice of 1 of the following):

* Dessert selection includes a Fresh Fruit Platter*

Italian Cream Cake	Platter of Assorted Greek Pastries
Chocolate Cake	Carrot Cake
Strawberry Shortcake	New York Cheesecake with a Triple Berry Sauce



FULL SERVICE MENUS

All full service menus are required to have a minimum of 3 courses

All Full Service options include:

Fresh Ciabatta Buns and Butter
 Fresh Brewed Coffee
 Table Linens and Napkins
 Service Included

***All entrees include Chef selection of Fresh Seasonal Vegetables and Lemon Potatoes or Greek rice pilaf ***

ANTIPASTO SELECTIONS

Calamari with Red Onion Tzatziki Sauce Fried Calamari served with a Red Onion Tzatziki Sauce (can also be served as a platter per table at \$24 per person)	\$7.00
Portobello Artisan greens topped with dried Prosciutto and shaved Parmigiano served atop a grilled Portobello Mushroom drizzled with Balsamic dressing	\$8.00
Greek Dolmades, Olives, Tzatziki, Hummus and Pita Bread Assortment of Greek Dolmades and Olives accompanied by Tzatziki, Hummus and Pita Bread	\$9.00
Shrimp Cocktail Jumbo Prawns arranged and served with a cocktail sauce and a Lemon wedge	\$9.00

A decorative border consisting of two rows of a blue Greek key pattern.

FULL SERVICE MENUS

SALAD SELECTIONS

Greek Salad Tomatoes, Cucumbers, Sweet Peppers, Red Onions, Kalamata Olives and crumbled Feta	\$9.00
Horiatiki Salad Tomatoes, Cucumbers, Onions, Peppers, Olives and Feta in an Olive Oil and Raspberry dressing	\$9.00
Caesar Salad Romaine Salad topped with Croutons and Parmigiano, drizzled with a creamy Garlic Caesar dressing	\$9.00
Artisan Green Salad Green Salad topped with fresh Pears, Walnuts and Goat Cheese, finished with a Sherry Vinaigrette	\$9.00
Baby Spinach Salad Spinach Salad topped with Strawberries and Red Onions, drizzled with a Raspberry Vinaigrette	\$9.00





FULL SERVICE MENUS

SOUP SELECTIONS

Vine-Ripened Tomato Soup Oven-dried Cherry Tomatoes, Basil Pesto and Balsamic Cream	\$8.00
Roasted Butternut Squash Butternut Squash soup finished with Cream and Crostini	\$8.00
Greek Lemon Chicken Soup Chicken, Vegetables and Rice in a Lemon Chicken broth	\$8.00
Cream of Wild Mushroom Soup Fresh Mushrooms in a rich creamy broth	\$8.00
Beef Barley Soup Beef and fresh Vegetables with Barley in a Beef broth	\$8.00
Lobster Bisque Atlantic Lobster with Tomato and Herbs	\$10.00



FULL SERVICE MENUS

PASTA SELECTIONS

Penne	\$8.00
Penne pasta served with your choice of sauce <i>(Tomato, Spicy Tomato, Rose or Alfredo)</i>	
Gnocchi	\$8.00
Potato and Flour dumpling pasta served with Tomato Sauce	
Traditional Roma Lasagna	\$10.00
Handmade pasta layered with a mixture of Veal and Pork Meatballs, Mozzarella and Parmigiano Cheese in a homemade Tomato Sauce.	
2 Stracci Crepes	\$10.00
1 Crepe filled with Veal and Pork and Cheese in a Tomato Sauce 1 Crepe filled with Spinach and Ricotta in a Cream Sauce	

FULL SERVICE MENUS

ENTREE SELECTIONS

Moussaka Traditional Greek Moussaka with eggplant, potatoes and ground Lamb with a Béchamel topping	\$15.00
Grilled Chicken Breast Grilled Chicken Breast served with your choice of sauce (Mushroom, Lemon or White Wine)	\$20.00
Stuffed Chicken Stuffed Chicken Breast with your choice of 1 of the following ingredients: <i>Sweet Peppers and Provolone (Catarina), Baby Spinach and Provolone (Fiorentina) Ham and Swiss Cheese (Cordon Blu)</i>	\$22.00
Greek Marinated Baby Back Ribs Baked, Greek marinated Baby Back Ribs	\$24.00
Lamb and Chicken Souvlaki Marinated Chicken and Lamb skewered	\$26.00
Grilled East Coast Salmon Grilled Salmon fillet topped with a Lemon Dill sauce	\$27.00
Rack of Lamb Slow cooked Rosemary spiced Lamb served with a Mint sauce	\$34.00
Roma Combo Half a grilled Chicken Breast and 4oz Filet Mignon	\$36.00
Prime Rib 10 oz Prime Rib cooked medium served with Au Jus	\$37.00
Filet Mignon 8 oz Filet Mignon served with a demi-glaze	\$38.00

A decorative border consisting of two rows of a blue Greek key pattern.

FULL SERVICE MENUS

DESSERT SELECTIONS

Chocolate or Strawberry Mousse White/Milk chocolate mousse or Strawberry mousse topped with fresh Berries	\$7.00
Italian Cream Cake Layered Vanilla cake with Italian Cream and Whipping Cream	\$8.00
New York Cheesecake Creamy Cheesecake topped with Triple Berry Sauce	\$8.00
Chocolate Cake Layered Chocolate cake	\$8.00
Strawberry Shortcake Vanilla Sponge cake layered with Strawberries and topped with Whipped Cream	\$8.00
Assorted Greek Pastry Plate An assortment of Greek Pastries and Cookies	\$8.00



APPETIZERS & HORS D'OEUVRES

COLD

Cherry Tomatoes stuffed with Dill Cream Cheese	\$30 GF/ V
Smoked Salmon in a Basil Cream Cheese Wrap	\$30
Roasted Garlic Bruschetta served on a Crostini	\$26 V
Dolmades (Stuffed Grape Leafs)	\$26 V
Hummus and Tzatziki with Pita Bread	\$28 V
Tabbouleh served on Cucumber Rounds	\$26 V
Ceviche served in Siljon Cups	\$30
Snow Goat Cheese stuffed Artichokes	\$28 GF/ V
Stuffed Red Peppers with Feta Cheese	\$32 GF/ V
Fine Import & Domestic Cheese's with Artisan Breads & Crackers	\$7.50 Per Person / Placed
Olive Tapenade with Rye Squares & Grain Crackers	\$1.95 Per Person / Placed
Mixed Mediterranean Olive Platter	\$1.95 Per Person / Placed
Mixed Cold Seafood Platter (Smoked Salmon, Shrimp & Crab Claws)	\$8 Per Person / Placed

HOT

Arancini (Rice Croquettes) with a Spicy Tomato Sauce	\$32 V
Grilled Lamb Chop with Mint Glaze and Rosemary	\$34 GF
Shrimp Skewers	\$32 GF
Hot & Mild Italian Chicken & Sun Dried Tomato Sausage	\$26
Greek Style Meatballs	\$26
Open Face Kiwi Mussel's au Gratin	\$30
Grilled Scallops wrapped in Bacon	\$28 GF
Crab Cakes with a Creamy Chili Sauce	\$38
Spanakopita with Feta & Spinach	\$26 V
Salt and Pepper Chicken Wings & Drumette's	\$26 Placed
Grilled Salmon Tips Finished with Lemon	\$30 GF Placed

GF *Gluten Free* V *Vegetarian*

Appetizers & Hors D'oeuvres are priced by the dozen

Minimum of two dozen pieces per order

LATE EVENING BUFFET

Pizza 1.5 slices per person Hawaiian, Margherita, Italiano & Vegetarian Pizza	\$6	Per Person
The Deli Domestic & Italian Cold Cuts, Cheese platter, Pickles and Olives with Buns	\$8	Per Person
Roasted Porchetta Leg Oven roasted pork, sliced and served with buns	\$8	Per Person
Pasta Aglio Olio Spaghetti tossed with Garlic & Olive Oil in a Parmesan wheel	\$4	Per Person
Fancy Sandwiches Assorted tea Sandwiches with Pickles	\$6	Per Person
The Pub Dry Rub Ribs & Salt and Peppers Chicken Wings	\$6	Per Person
Gelato Bar 4 types of Italian Gelato served in cones and cups with toppings and sauces.	\$7	Per Person
Seasonal Fresh Fruit Platter Fresh Fruit, sliced and cubed	\$4.50	Per Person
Fresh Pastries Assorted sweets tray	\$3	Per Person



SERVICE MENU

STANDARD SERVICE RATES

Supervisor	1 Supervisor per 300 guests	\$30 per hour
Servers	1 Server per 25 guests	\$23 per hour
Bartender	1 Bartender per 100 guests	\$25 per hour
Dishwasher	1 Dishwasher per 100 guests	\$20 per hour

LINEN RENTALS & RATES

Round Tablecloths	85 x 85 (White or Black)	\$5 each
Long Tablecloths	53 x 118 (White or Black)	\$5 each
Napkins	15 Assorted Colors <i>*stock of napkin colors may vary*</i>	\$.75 each
Skirting & Clips	14 ft. (White or Black)	\$10 each

DECORATING SERVICES

Pink Orchid	Anna Murchison 403-390-1964	www.pinkorchiddecor.com anna@pinkorchid.com
Wedding Finesse	Masha 403-700-3773	www.weddingfinesse.com info@weddingfinesse.ca



CORKAGE AND LIQUOR SERVICE

OPTION 1: CLIENT TO SUPPLY LIQUOR

ROMA CATERING TO SUPPLY & INCLUDE:

Corkage Fee: **\$8** per person

All Soft Drinks (Pepsi, Diet Pepsi, Ginger Ale, 7 up, Tonic and Soda)

All Juice (Clamato, Cranberry & Orange)

All Glassware, Ice, Straws and Garnishes

Bartenders: **\$25** per hour with a minimum of 4 hours charged

Note: Bartender requires 1 hour for set up & 1 hour for tear down

CLIENT TO PROVIDE:

All Alcoholic Beverages

Valid Resale or Non Sale AGLC permit with all receipts attached

OPTION 2: ROMA CATERING TO PROVIDE HOST OR CASH BAR SERVICE

ROMA CATERING TO SUPPLY & INCLUDE:

All Alcoholic Beverages

Valid Resale or Non Sale AGLC permit with all receipts attached

All Soft Drinks (Pepsi, Diet Pepsi, Ginger Ale, 7 up, Tonic and Soda)

All Juices (Clamato, Cranberry & Orange)

All Glassware, Ice, Straws and Garnishes

Bartenders: **\$25** per hour with a minimum of 4 hours charged

Note: Bartender requires 1 hour for set up & 1 hour for tear down

*Corkage Fee will be waived, minimum charges will apply **\$750** *

LIQUOR SELECTION

SPIRITS

REGULAR | **\$5.50**

Skyy Vodka
 Tanquerary Gin
 Captain Morgan White Rum
 Captain Morgan Dark Run
 Gibson's Rye
 Grant's Scotch

PREMIUM | **\$6.00**

Grey Goose Vodka
 Jack Daniel's
 Captain Morgan Spiced Rum
 Cognac
 Glenfiddich Scotch
 Ouzo

BEER

DOMESTIC | **\$6.00**

Canadian
 Kokanee
 Coors Light

IMPORT | **\$6.50**

Corona
 Heineken
 Stella
 Mythos

WINE

RED | **\$6.00** per glass

Machiavelli Serristeri Chianti (**\$32** per bottle)

WHITE | **\$6.00** per glass

Lamberti Pinot Grigio (**\$30** per bottle)

Sanotrini Assyrtiko (**\$32** per bottle)

***Note:** Table wine available upon request*

SPARKLING WINE

PROSECCO | **\$35.00** per bottle

Cinzano Prosecco

CHAMPAGNE | **\$30.00** per bottle

Martini & Rossi Asti