



Roma Restaurant

Wedding & Event Packages





Our buffet packages are designed to provide a simplified way to choose a menu for your special event! Our priority is to deliver a fresh and tasteful experience for you and your guests. Below are our guidelines, as well as additional services, for booking your event. Our food and beverage minimum for any event is \$6,000.

Booking.

To book your event date, it is our policy to have a signed contract and a 25% deposit. We can continue to update your guest count and menu along the way if needed. We request final payment of balances 7 days before your event. A 6% sales tax, and 30% service and gratuity fee will be added for all events. There is a 5 % credit card fee for all credit card transactions.



Rentals

We work closely with vendor partners who can recommend and provide linens, china, flatware, and glassware. All rentals are the responsibility of the host.



Beverages

We provide water, tea, and lemonade with our package. Alcohol is not provided and is the responsibility of the host. If your event is planning on offering alcohol to guests, we can provide bartending services for an additional \$250 per bartender for 5 hours. This includes beer, wine, and liquor services. The host must obtain a one day ABC license prior to the event for alcohol beverage services .

Mobile Kitchen

Our mobile kitchen allows us to provide hot, freshly prepared food on site. Two Sous chefs are included with the mobile kitchen. A set up and fuel charge of \$700 will be applied.



That's Amore

BUFFET PACKAGE

\$46.00 per person

Includes homemade rolls and cake cutting services

Your choice of:

- 3 Hors D'oeuvres
- 2 Entrees
- 2 Sides

Additional Hors D'oeuvre- \$5 per person

Additional Side- \$5 per person

Additional Entree- \$10 per person

Hors D'oeuvres

- Fresh Fruit Display
- Vegetable Display with Ranch
- Bruschetta
- Crab Dip
- Caprese Skewers
- Homemade Mini Meatballs
- Spinach and Artichoke Dip
- Tomato Caprese
- Mussels (white or red sauce)
- Cantaloupe with Prosciutto
- Bang Shrimp (sweet and spicy)
- Arancini
- Assorted Meats, Cheese, and Olives (+\$10 per person)

Sides

- Mashed Potatoes
- Wild Rice
- Vegetable Medley
- Rosemary Oven Roasted Potatoes
- Kernel buttered corn
- Fresh Green Beans sautéed in garlic
- Baked Mac & Cheese
- Steamed Broccoli
- Italian Salad
- Caesar Salad
- Garden Salad
- Mediterranean Pasta Salad
- Traditional Pasta Salad
- Grilled Asparagus (+\$2 per person)

Entrees

- Herb Roasted Chicken Breasts with lemon garlic sauce
- Chicken Parmigiana
- Chicken Marsala
- Chicken Piccata
- Seasoned Grilled Shrimp or chicken Kabobs
- Linguine Clams with your choice of red or white wine sauce
- Pulled Pork (Sweet or Carolina style BBQ)
- Lasagna
- Penne Vodka
- Baked Penne (Meat, Marinara, or Tomato sauce)
- Penne Alfredo
- Manicotti
- Blackened Chicken Pasta Primavera
- Penne Florentine
- Cheese Ravioli (Meat, Marinara, or Tomato sauce)
- Cheese Tortellini (Meat, Marinara, or Tomato sauce)
- Eggplant Parmigiana
- Eggplant Stack (Layers of stacked eggplant with ricotta cheese)
- Hand Tossed Pizza
- Bone in Pork Chop with Marsala Wine Reduction
- Salmon- topped with your choice of sauce; lemon butter herb, lemon caper cream sauce, cajun cream sauce, grilled, or blackened
- Linguine Di Mare (Shrimp, Clams, Mussels, and Scallops) tossed in your choice of red or white wine sauce (+\$12 per person)
- Seafood Risotto (+\$12 per person)
- Grilled Ribeye Steak (+\$12 per person)
- Fillet Medallions with a Marsala Wine Reduction (+\$12 per person)



Desserts

\$6 per guest for each
Choose 3 for \$15 per guest

- Fruit Cups
- Assorted Macaroons
- Mini Cannoli
- Tiramisu Cups
- Assorted Mini Cheesecakes
- Brownie Rock slide (with toasted pecans and caramel)
- Assorted Dessert Bars
(Chocolate Raspberry, Marble Cheese Truffle, Lemon Berry, and Oreo Bar)

