



CATERING MENU



847.836.7662
TasteCafeRoma.com

ENTRÉES

1 pound feeds 3-6 people

ITALIAN BEEF housemade family recipe, French bread buns *giardiniera optional	\$18 per pound
ITALIAN SAUSAGE 🌶️ char-grilled, perfectly spicy topped with sauté of tomato, roasted red & yellow peppers, mushrooms & sweet onion, French bread bite size or 3"	\$12.50 per pound
PULLED PORK house-rubbed, slow braised, pork shoulder, mini buns	\$12 per pound
CHICKEN PARMESAN breaded chicken breast topped with pomodoro sauce, melted mozzarella & provolone	\$2.95 per piece
EGGPLANT PARMESAN (V) thick-cut breaded eggplant topped with pomodoro sauce, melted mozzarella & provolone	\$2.50 per piece
MEATBALLS housemade beef meatballs simmered in classic tomato meat sauce	\$16 per pound
SALMON wild caught, fresh Atlantic salmon, skin on	\$9 6oz \$12 8oz
SHRIMP grilled, sautéed, popcorn or cocktail style	call for price
GRILLED CHICKEN grilled chicken breast, flavorful & juicy optional BBQ & creamy basil pesto sauce	\$2.65 per piece + \$0.30
CHICKEN MARSALA creamy Marsala sauce, fresh mushrooms	\$2.95 per piece
CHICKEN HERB & LEMON fresh squeezed lemon, EVOO, garlic, rosemary	\$2.85 per piece
CHICKEN LIMONE rich lemon cream sauce	\$2.95 per piece
CHICKEN VESUVIO white wine, peas, EVOO, garlic, oregano	\$2.95 per piece
CHICKEN PICCATA fresh lemon, capers, butter	\$2.95 per piece
3 oz seared chicken breast unless otherwise specified	

PASTA

main course: 6-8 people | side: 10-12 people
large pans available for big groups

PENNE POMODORO (V) crushed tomato, fresh basil & garlic	\$38
TORTIGLIONE ALLA VODKA (V) large, tubular pasta, tomato cream sauce, flamed vodka	\$45
PENNE ARRABIATA (V) 🌶️ crushed tomato with a refreshing spicy finish	\$39
PENNE RUSTICA light cream sauce, peas, mushrooms	\$40
FARFALLE AGLIO E OLIO (V) bow-tie pasta tossed in garlic, EVOO, crushed red pepper	\$38
FARFALLE ALFREDO (V) European butter, fresh cream, Romano cheese, a hint of garlic	\$42
FARFALLE PESTO European butter, fresh cream, Romano cheese, basil pesto	\$40
LASAGNA ricotta, mozzarella, provolone & Romano, classic meat sauce please allow 24 hrs	\$48
FUSILLI CON CARNE classic tomato meat sauce on spiral pasta	\$47
FARFALLE CREAMY GARLIC creamy roasted garlic sauce	\$42
PASTA SALAD (V) chilled pasta, grilled vegetables, topped with house dressing	\$7.50 per pound


whole wheat pasta available

PASTA ADDITIONS

CHICKEN	\$12
SAUSAGE	\$10
ROASTED VEGETABLES (V) oven roasted broccoli, red & yellow peppers, onions	\$13
AL FORNO (V) any pasta baked with melted mozzarella & provolone	\$6

GARDEN FRESH


main course: 10-15 people | side: 20-25 people

DELLA CASA SALAD (V) fresh mesclun blend of lettuce, croutons, signature vinaigrette	\$35
CAESAR SALAD (V) crisp romaine, Romano cheese, croutons, classic Caesar dressing	\$36
SOUTHWEST SALAD (V)  crisp romaine, chipotle ranch dressing, tomato, corn, black beans, shredded cheddar, avocado, tortilla strips, lime wedges	\$52
VERDURA PLATTER (V) grilled marinated vegetables: zucchini, yellow squash, portobello mushroom, roasted red & yellow peppers, artichoke heart	\$49
COBB SALAD (V) crisp romaine, red balsamic dressing, red onion, hard boiled egg, bacon, avocado, tomato, crumbled blue cheese, croutons	\$55
CHOPPED VEGGIE SALAD (V) mixed greens, grilled & chopped portobello mushrooms, zucchini, red & yellow peppers, yellow squash, garbanzo beans, signature vinaigrette	\$52
TUNA SALAD	\$12 per pound

FRESH ADDITIONS

CHICKEN (GRILLED)	\$18
RAW (V) tomato, cucumber, garbanzo beans & red onions	\$10
GRILLED VEGETABLES (V) grilled zucchini, grilled yellow squash, roasted red & yellow peppers, grilled portobello mushrooms	\$13
CHEESE (V) fresh mozzarella, crumbled blue, goat or feta	\$13
AVOCADO (V)	\$9

COLD SIDES

PESTO CILIEGINE (V) grape tomatoes, bite sized fresh mozzarella, fresh basil pesto	\$15 per pound
CAPRESE (V) sliced fresh mozzarella stacked on vine ripened tomatoes, topped with basil leaf, sea salt, black pepper, EVOO	\$2.95 per piece
BRUSCHETTA (V) diced tomatoes, basil, EVOO, on garlic rubbed grilled bread	\$1.60 per piece
POTATO SALAD housemade American classic	\$7 per pound
COLE SLAW (V) housemade, hand cut cabbage, fresh & creamy	\$6 per pound
FRESH CUT FRUIT (SEASONAL) bowl or skewers	call for price
CHIPS & SALSA (V)  housemade tomatillo salsa	\$9 per pound
CHIPS & GUACAMOLE (V) housemade guacamole	\$14 per pound

HOT SIDES

GARLIC BREAD (V) toasted bread, mozzarella & provolone, garlic, butter	50¢ per piece
JASMINE RICE (V) jasmine rice cooked to fragrant perfection	\$2.50 per person
ROASTED POTATOES (V) pan roasted wedges, garlic	\$4 per person
BAKED POTATO (V) baked potato with a crisp skin & fluffy interior, butter, sour cream	\$4 each
VESUVIO POTATOES (V) white wine, peas, EVOO, garlic, oregano	\$4 per person
GARLIC MASHED POTATOES (V) whipped potatoes, roasted garlic	\$45
FRENCH GREEN BEANS (V)	\$6 per pound
FRESH ASPARAGUS (V) grilled or seared	\$15 per pound

REGIONAL SPECIALS

some items require 24 hour notice

MEXICAN FIESTA

includes beef & chicken | red & yellow peppers, onions | flour tortillas
housemade tomatillo salsa & chips | romaine & tomato salad | Spanish rice
* add chips & guacamole \$14 per pound

\$12.50
per person

MEDITERRANEAN & MIDDLE EASTERN

any combination of gyros, lemon oregano chicken, falafel | hummus | couscous or saffron rice
Kalamata olives, feta, cucumbers, red onions, tomato, romaine, tzatziki sauce

\$14.50
per person

STIR FRY

chicken | carrots, celery, peppers, green onions, zucchini, pineapple, bean sprouts
sweet & tangy pineapple ginger soy sauce | jasmine rice

\$13.50
per person

AMERICAN DELI

turkey, ham, roast beef | cheddar, Swiss | assorted breads | tomato, lettuce, pickles, condiments

call for price

BACKYARD PICNIC

call for price

SKEWERS

chicken & veggie | beef & veggie | veggie | caprese | Hawaiian | fruit

call for price



ASK ABOUT OUR HOUSEMADE SOUPS!

WE CUSTOMIZE FOR ALL DIETARY RESTRICTIONS

GLUTEN FREE

gluten free pizza crust & pasta available.
Several salad dressings, many entrées & pasta
sauces are gluten free.

VEGETARIAN & VEGAN

verdura wrap, portobello burger, black bean
burger, caprese, vegetarian chili, stuffed peppers,
lentils, pasta, falafel, stir fry

SWEETS

call for additional options

COOKIES

chocolate chunk | white chocolate macadamia
oatmeal raisin | peanut butter | snickerdoodle

\$1.95
each

4 minis = 1 regular cookie

BROWNIES

\$1.95
each

RICE KRISPIE TREATS

\$1.95
each

MINI CANNOLI

crunchy shell, sweet ricotta filling

\$1.50
each

PANNA COTTA

mini sized, light & creamy, vanilla infused,
housemade custard

\$2.25
each

TIRAMISU

Imported from Italy

\$58
per tray



Catering available anytime
Any size group
Special requests welcome

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