



La Fontana Room Banquet Menus





Thank you for considering DeRomo's La Fontana Room for your upcoming special event. In this booklet you will find our banquet menus which include food and beverage selections to suit any occasion.

We are equipped to meet all of your special occasion needs from business meetings and seminars to showers, memorials and holiday parties.

Our new, beautifully decorated private room can comfortably accommodate parties of up to 120 guests. We also have a beautiful outdoor terrace overlooking the fountain.

DeRomo's offers plated lunches & dinners customized to fit your event, theme, and Italian favorites. We take great pride in making every visit a truly unique and unforgettable experience. Our event planner looks forward to assisting you in designing your perfect menu and all other aspects of your event.

Please feel free to call us at 239.333.3554 to reserve a date, discuss your menu selections or to schedule an appointment or tour. Again, thank you for giving us the opportunity to make your occasion a truly memorable one.

DEROMOMO'S BRUNCH

Chilled Orange and Grapefruit Juices
Seasonal Fruit Display with Berries
Assorted Greek Yogurt Parfaits
Breakfast Pastries, Croissants, and Bagels
Served with butter, preserves, and cream cheese

Caesar Salad
Romaine hearts, Parmesan, shredded Romano cheese, croutons, served with house made Caesar dressing

Smoked Salmon Display
With red onions, tomatoes, and capers

Charcuterie Board
Assorted Italian meats and cheeses with mustards, jams, and breads

STRATA
Select one

Ham or Sausage and Cheese
Roasted Vegetable
Sun Dried Tomato and Feta Cheese

Honey Glazed Bacon
and Chicken Sausage Patties
Chicken Florentine with Marsala Sauce
House-made Lasagna Bolognese
Vegetable Medley
Herb Roasted Potatoes

DESSERT
Assorted Italian Cookies

BEVERAGE
Freshly Brewed Regular and Decaffeinated
Coffee and Teas

\$45 per person, plus 6.5% sales tax and
22% service charge.
Brunch must conclude by 3pm.

CAMPIONE D' ITALIA

SALAD
Select one

House Salad
Cucumbers, tomatoes, carrots, onions, olives, ranch and balsamic dressing

Caesar Salad
Crisp romaine lettuce, house-made croutons, shaved parmigiano reggiano, Caesar dressing

Bonita Salad
Artisan mixed greens, cantaloupe, papaya, strawberries, candied walnuts, citrus dressing, shaved parmigiano reggiano

Select one for your salad choice

Grilled Chicken Breast
Grilled or Blackened Salmon

DESSERT
Assorted Italian Cookies

BEVERAGE
Soft Drinks, Iced Tea and Coffee

\$30 per person, plus 6.5% sales tax and
22% service charge.
Lunch must conclude by 3pm.

TASTE OF TUSCANY

SALAD

Select one

Caesar Salad

Romaine hearts, Parmesan, shredded Romano cheese, croutons, served with house made Caesar dressing

House Salad

Romaine, baby greens, cucumbers, shaved carrots, grape tomatoes, black olives, and shaved Parmesan served with our house dressing

MAIN ENTRÉE

Select two

Chicken Parmigiana

Lasagna Bolognese

Eggplant Rollatini

Stuffed Shells

VEGETABLE AND STARCH

Select two

Grilled Asparagus

Green Bean Almondine

Seasonal Vegetable

Au Gratin Potatoes

Rice Pilaf

Mashed Potatoes

DESSERT

Assorted Italian Pastries

BEVERAGE

Soft Drinks, Iced Tea and Coffee

\$36 per person, plus 6.5% sales tax and 22% service charge.

Lunch must conclude by 3pm.

BELLA ROMA

SALAD

Select three

Antipasti Salad

Arugula, Italian ham, sharp provolone, marinated artichoke, sun dried tomatoes, fire-roasted peppers, mushrooms served with our own extra virgin oil and vinaigrette dressing

Bonita Salad

Baby field greens, Belgian endive, fresh radicchio, fresh cantaloupe, papaya and strawberries tossed in tropical vinaigrette and topped with candied walnuts and shaved Parmesan cheese

Caprese Salad

Our own fresh Mozzarella cheese, wine-ripe tomatoes, fresh basil, olive oil and balsamic

Caesar Salad

Romaine hearts, Parmesan, shredded Romano cheese, croutons, served with house made Caesar dressing

MAIN ENTRÉE

Select two

Cheese Tortellini aglio e olio

Lasagna Bolognese

Pesto Roasted Salmon

Chicken Parmigiana

Chicken Marsala

VEGETABLE AND STARCH

Select three

Grilled Asparagus

Green Beans Almondine

Grilled Vegetable Medley

Mashed Potatoes

Rice Pilaf

Au Gratin Potatoes

Roasted Potatoes

DESSERT

Assorted Italian Pastries

BEVERAGE

Soft Drinks, Iced Tea and Coffee

\$42 per person, plus 6.5% sales tax and 22% service charge.

Lunch must conclude by 3pm.



TOWER OF PISA

SALAD

Select two

Bonita Salad

Baby field greens, Belgian endive, fresh radicchio, fresh cantaloupe, papaya and strawberries tossed in tropical vinaigrette and topped with candied walnuts and shaved Parmesan cheese

Caesar Salad

Romaine hearts, Parmesan, shredded Romano cheese, croutons, served with house made Caesar dressing

Market Salad

Romaine, baby greens, cucumbers, shaved carrots, grape tomatoes, black olives, and shaved Parmesan served with our house dressing

MAIN ENTRÉE

Select two

Grilled Salmon with herbs and lemon

Grouper Puttanesca

Chicken Parmigiana

Stuffed Shells

Farfalle with Chicken and Broccoli

VEGETABLE AND STARCH

Select two

Roasted Cauliflower

Green Beans Almondine

Seasonal Vegetable Medley

Roasted Potatoes

Mashed Potatoes

DESSERT

Assorted Italian Pastries and Cookies

BEVERAGE

Soft Drinks, Iced Tea and Coffee

\$64 per person, plus 6.5% sales tax and 22% service charge

SALAD

Select two

Bonita Salad

Baby field greens, Belgian endive, fresh radicchio, fresh cantaloupe, papaya and strawberries tossed in tropical vinaigrette and topped with candied walnuts and shaved Parmesan cheese

Caesar Salad

Romaine hearts, Parmesan, shredded Romano cheese, croutons, served with house made Caesar dressing

Caprese Salad

Our own fresh Mozzarella cheese, wine-ripe tomatoes, fresh basil, olive oil and balsamic

Market Salad

Romaine, baby greens, cucumbers, shaved carrots, grape tomatoes, black olives, and shaved Parmesan served with our house dressing

MAIN ENTRÉE

Select three

Shrimp Scampi with Penne Pasta

Teriyaki Salmon

Veal Marsala

Lasagna Bolognese

Eggplant Parmigiana

VEGETABLE AND STARCH

Select three

Grilled Asparagus

Green Bean Almondine

Seasonal Vegetable Medley

Au Gratin Potatoes

Rice Pilaf

Mashed Potatoes

DESSERT

Assorted Italian Pastries

BEVERAGE

Soft Drinks, Iced Tea and Coffee

\$74 per person, plus 6.5% sales tax and 22% service charge

SALAD

Select two

Antipasti

Arugula, Italian ham, sharp provolone, marinated artichoke, sun dried tomatoes, fire-roasted peppers, mushrooms served with our own extra virgin oil and vinaigrette dressing

Bonita Salad

Baby field greens, Belgian endive, fresh radicchio, fresh cantaloupe, papaya and strawberries tossed in tropical vinaigrette and topped with candied walnuts and shaved Parmesan cheese

Caprese Salad

Our own fresh Mozzarella cheese, wine-ripe tomatoes, fresh basil, olive oil and balsamic

Shrimp Cocktail**MAIN ENTRÉE**

Select three

Lobster Ravioli Alla Vodka

**Beef Tenderloin Medallions
with Red Wine Demi-glace**

Veal Parmigiana

Seabass Puttanesca

Scallops with Orange Citrus

VEGETABLE AND STARCH

Select three

Grilled Asparagus

Green Beans Almondine

Grilled Vegetable Medley

Mashed Potatoes

Rice Pilaf

Au Gratin Potatoes

Roasted Potatoes

DESSERT

Assorted Italian Pastries and Cookies

BEVERAGE

Soft Drinks, Iced Tea and Coffee

\$84 per person, plus 6.5% sales tax and 22% service charge

HORS D'OEUVRES

Deviled Eggs

Bruschetta Crostini

Served with tomato, Mozzarella, basil drizzled with balsamic and olive oil

Bocconcini Lollipops

Mozzarella with grape tomatoes, fresh basil, and olive oil drizzle

Chicken Satay

Served with peanut sauce

Arancini di Riso

Rice and sausage stuffed with red pepper, Ricotta, Mozzarella and Parmesan cheese

Parmesan Italian-stuffed Mushrooms

Prosciutto Crostini

Topped with caramelized onion and extra virgin olive oil

Stromboli Pinwheels

\$5 priced per piece, plus 6.5% sales tax and 22% service charge

Beef Satay

Served with teriyaki sauce

Crab-stuffed Mushrooms

Smoked Salmon

On a cucumber canape topped with dill cream cheese

Mini Crab Cakes

Served with remoulade sauce

Cajun Shrimp Skewer

Served with mango chutney

Beef Tenderloin Crostini

Served with horseradish chive cream cheese

\$6 priced per piece, plus 6.5% sales tax and 22% service charge

RECEPTION DISPLAY

Fresh Fruit Platter \$125

Cheese & Fruit Platter \$165

Vegetable Crudit  Platter \$125

Traditional Baked Brie \$140

Garnished with green apples, fresh berries, and sliced almonds with assorted crackers

Mozzarella Caprese Platter \$100

DeRomo’s Spinach & Artichoke Dip \$105

Served with toasted crostini

Shrimp Cocktail Platter \$210

Served with fresh-made cocktail sauce and lemon wedges

Italian Meat & Cheese Platter \$220

Prosciutto di parma, soppressata, mortadella, traditional caponata, fire-roasted red peppers, assorted olives, burrata cheese, artichoke hearts, sharp provolone cheese and pepperoni, served with our fresh baked focaccia breads

Italian Stromboli Platter \$238

Ham, soppressata, pepperoni, provolone, pesto sauce, sun-dried tomatoes and Parmesan cheese

Serves 25 guests

BAR PACKAGES

SILVER PACKAGE

House Wine
Domestic & Imported Beer
Soft Drinks/Bottled Water

\$27.00 / \$36.00 (Premium)

Add \$9/hr for each additional hour

GOLD PACKAGE

Call Brand Liquor
House Wine
Domestic & Imported Beer
Soft Drinks/Bottled Water

\$35.00

Add \$12/hr for each additional hour

PREMIUM PACKAGE

Premium Liquor
Premium Wine
Domestic & Imported Beer
Soft Drinks/Bottled Water

\$40.00

Add \$14/hr for each additional hour

HOST BAR

Premium Cocktail	\$11
Call Cocktail	\$9
House Wine	\$9
Premium Wine	\$14
Domestic Beer	\$5
Imported Beer	\$6
Soft Drinks/Bottle Water	\$4

CASH BAR

Premium Cocktail	\$13
Call Cocktail	\$10
House Wine	\$10
Premium Wine	\$14
Domestic Beer	\$7
Imported Beer	\$8
Soft Drinks/Bottle Water	\$4

\$150 Bartender Fee

Plus 6.5% sales tax and 22% service charge on bar packages and host bar





DeRomo's[®]
GOURMET MARKET & RESTAURANT

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