



# 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 buffet 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.

# LUNCH

# DEROMOMO'S BRUNCH

**Seasonal Fruit Display with Berries**

**Assorted Greek Yogurt Parfaits**

**Assortment of Breakfast Pastries**

*Served with butter and preserves*

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**Caesar Salad**

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

**Smoked Salmon Display**

*With red onions, chopped hard boiled eggs and capers*

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**Frittata**

*Select one*

**Sausage, Peppers, Onions, Mozzarella Cheese**

**Roasted Vegetable, Sharp Cheddar Cheese**

**Spinach, Sun Dried Tomato and Feta Cheese**

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**Honey Glazed Bacon**

**and Chicken Sausage Patties**

**Chicken Florentine with Marsala Sauce**

**Salmon with Herb and Lemon**

**Penne Primavera**

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**DESSERT**

**Assorted Italian Cookies and Pastries**

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**BEVERAGE**

**Soft Drinks, Iced Tea and Coffee**

**Orange Juice and Cranberry Juice**

**\$45 per person, plus 6.5% sales tax and 22% service charge.**

**Brunch must conclude by 3pm.**

# LUNCH

# CAMPIONE D' ITALIA

**SALAD**

*Select one*

**Market Salad**

*Cucumbers, tomatoes, carrots, olives, ranch and balsamic dressing*

**Caesar Salad**

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

**Bonita Salad**

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

*Select one protein:*

**Grilled Chicken Breast**

**Pan Seared Salmon**

*Select one composed salad:*

**Tuna Salad**

**Chicken Salad**

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**DESSERT**

**Assorted Italian Cookies**

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**BEVERAGE**

**Soft Drinks, Iced Tea and Coffee**

**\$34 per person, plus 6.5% sales tax and 22% service charge.**

**Lunch must conclude by 3pm.**

# LUNCH

## TASTE OF TUSCANY

### SALAD

Select one

#### Caesar Salad

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

#### Market Salad

Cucumbers, tomatoes, carrots, olives, ranch and balsamic dressing

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### MAIN ENTRÉE

Select two

#### Chicken Parmigiana

#### Cavatelli with Italian Sausage

#### Eggplant Rollatini

#### Stuffed Shells

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### VEGETABLE AND STARCH

Select two

#### Grilled Asparagus

#### Green Bean Almondine

#### Seasonal Vegetable

#### Grilled Vegetable Medley

#### Roasted potatoes

#### Au Gratin Potatoes

#### Mashed Potatoes

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### DESSERT

Assorted Italian Pastries and Cookies

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### BEVERAGE

Soft Drinks, Iced Tea and Coffee

**\$40 per person, plus 6.5% sales tax and 22% service charge.**

**Lunch must conclude by 3pm.**

# LUNCH

## BELLA ROMA

### SALAD

Select two

#### 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, 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

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### MAIN ENTRÉE

Select three

#### Cheese Tortellini aglio e olio

#### Lasagna Bolognese

#### Grouper with Sun Dried Tomato Butter Sauce

#### Chicken Parmigiana

#### Chicken Marsala

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### VEGETABLE AND STARCH

Select two

#### Grilled Asparagus

#### Green Beans Almondine

#### Grilled Vegetable Medley

#### Seasonal Vegetable Medley

#### Mashed Potatoes

#### Au Gratin Potatoes

#### Roasted Potatoes

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### DESSERT

Assorted Italian Pastries and Cookies

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### BEVERAGE

Soft Drinks, Iced Tea and Coffee

**\$46 per person, plus 6.5% sales tax and 22% service charge.**

**Lunch must conclude by 3pm.**





# DINNER

## TOWER OF PISA

### **SALAD**

*Select two*

#### **Bonita Salad**

*Baby field greens, 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**

*Cucumber, tomatoes, carrots, olives, ranch and balsamic dressing*

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### **MAIN ENTRÉE**

*Select two*

**Pan Seared Salmon with Herbs and Lemon**

**Grouper with Sun Dried Tomato Butter Sauce**

**Chicken Parmigiana**

**Stuffed Shells**

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### **VEGETABLE AND STARCH**

*Select two*

**Grilled Asparagus**

**Grilled Vegetable Medley**

**Green Beans Almondine**

**Seasonal Vegetable Medley**

**Roasted Potatoes**

**Mashed Potatoes**

**Au Gratin Potatoes**

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### **DESSERT**

**Assorted Italian Pastries and Cookies**

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### **BEVERAGE**

**Soft Drinks, Iced Tea and Coffee**

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



# DINNER

## TASTE OF ITALY

### **SALAD**

Select two

#### **Bonita Salad**

*Baby field greens, 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**

*Cucumbers, tomatoes, carrots, olives, ranch and balsamic dressing*

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### **MAIN ENTRÉE**

Select three

**Shrimp Scampi with Penne Pasta**

**Salmon with Balsamic Orange Glaze**

**Chicken Marsala or Piccata**

**Lasagna Bolognese**

**Eggplant Parmigiana**

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### **VEGETABLE AND STARCH**

Select two

**Grilled Asparagus**

**Green Bean Almondine**

**Seasonal Vegetable Medley**

**Grilled Vegetable Medley**

**Au Gratin Potatoes**

**Mashed Potatoes**

**Roasted Potatoes**

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### **DESSERT**

**Assorted Italian Pastries**

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### **BEVERAGE**

**Soft Drinks, Iced Tea and Coffee**

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

# DINNER

## THE VENETIAN

### **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, 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*

#### **Iceberg Wedge**

*Wedge iceberg lettuce with bacon, tomatoes, onions with blue cheese dressing*

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### **MAIN ENTRÉE**

Select three

**Lobster Ravioli Alla Vodka**

**Beef Tenderloin with Red Wine Demi-glaze**

**Veal Marsala**

**Seabass with Sun Dried Tomato Butter Sauce**

**Chicken Florentine with Alfredo Sauce**

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### **VEGETABLE AND STARCH**

Select two

**Grilled Asparagus**

**Green Beans Almondine**

**Grilled Vegetable Medley**

**Seasonal Vegetable Medley**

**Mashed Potatoes**

**Au Gratin Potatoes**

**Roasted Potatoes**

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### **DESSERT**

**Assorted Italian Pastries and Cookies**

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### **BEVERAGE**

**Soft Drinks, Iced Tea and Coffee**

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

# HORS D'OEUVRES

**Flatbread**

*Pepperoni and Caprese*

**Tomato Bruschetta**

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

**Caprese Skewers**

*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**

**Stromboli Pinwheels**

**Chicken Wellingtons**

**Priced by the Dozen. Minimum 3 dozen.  
\$60 per dozen**

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**Prosciutto Crostini**

*Topped with fig jam, goat cheese, and arugula*

**DeRomo's Mini Meatballs with Sunday Gravy**

**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*

**Shrimp Tempura**

*Served with sweet chili sauce*

**Beef Tenderloin Crostini**

*Served with horseradish chive cream cheese*

**Priced by the dozen. Minimum 3 dozen.  
\$72 per dozen.**

# RECEPTION DISPLAY

**Fresh Fruit Platter** **\$125**

**Cheese & Fruit Platter** **\$165**

**Grilled Vegetable 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**

*Proscuitto di parma, soppressata, mortadella, pepperoni, sharp provolone, and marinated bocconcini served with caponata, roasted red peppers, artichoke hearts, and assorted fresh baked breads and crackers*

**Tenderloin Slider Platter** **\$280**

*Certified beef tenderloin served with caramelized white onions and horseradish dipping sauce*

**Serves 25 guests**

# BAR PACKAGES

## SILVER PACKAGE

DeRomo's Private Label Red and White Wines  
Domestic & Imported Beer

**\$27.00 / \$36.00 (Premium)**

*Add \$9/hr for each additional hour*

## GOLD PACKAGE

Call Brand Liquor  
DeRomo's Private Label Red and White wine  
Domestic & Imported Beer

**\$35.00**

*Add \$12/hr for each additional hour*

## PREMIUM PACKAGE

Premium Liquor  
DeRomo's Private Label Red and White Wine  
Domestic & Imported Beer

**\$40.00**

*Add \$14/hr for each additional hour*

## HOST BAR

Premium Cocktail	\$12
Call Cocktail	\$10
House Wine	\$9
Premium Wine	\$13
Domestic Beer	\$6
Imported Beer	\$7

## CASH BAR

Premium Cocktail	\$13
Call Cocktail	\$11
House Wine	\$10
Premium Wine	\$14
Domestic Beer	\$7
Imported Beer	\$8

**\$150 Bartender Fee**

### Call Liquor:

Tito's Vodka  
Beefeater Gin  
Captain Morgan Rum  
Jose Cuervo Tequila  
Jan Daniels Bourbon  
Seagrams 7 Whiskey

### Premium Liquor:

Grey Goose Vodka  
Tanqueray Gin  
Bacardi Rum  
Patron Tequila  
Makers Mark Bourbon  
Crowne Royal Whiskey  
Johnnie Walker Red

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





*DeRomo's*<sup>®</sup>  
Gourmet Market, Restaurant & Banquets

**DeRomos.com | 239.325.3583**  
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