



CATERING MENU

Let us do the work so you can enjoy the party!



Deanno's[®]
Gourmet Market, Restaurant & Banquets

HORS D'OEUVRES

Deviled Egg Platter – 20pc GF	\$28
Bruschetta Crostini – 20pc	\$38
House made crostini topped with tomato, mozzarella and basil	
Eggplant Caponata Crostini – 20pc	\$38
House made crostini topped with our signature Eggplant Caponata, sliced green olive	
Grilled Lamb Chop Lollipops – 16pc	\$130
Grilled Australian lamb chops served with mint jelly	
<i>Purchased by the dozen</i>	
Caprese Skewer	\$38
Mozzarella with grape tomatoes, fresh basil and olive oil drizzle	
Fruit Skewers	\$36
Honeydew, cantaloupe, watermelon, strawberry, pineapple and red seedless grape	
Antipasti Skewers	\$34
Pepperoni, salami, mozzarella, cheddar, grape tomato and olive	
Chicken Satay GF Served with peanut sauce	\$38
Beef Satay GF Served with teriyaki sauce	\$48
Arancini	\$42
Risotto with peas, ricotta and mozzarella	
Stuffed Mushrooms	
With Parmesan Italian stuffing	\$34
With spinach, cream cheese and parmesan cheese	\$38
With lump crab	\$52
Prosciutto Crostini	\$38
Prosciutto, caramelized onion, arugula and goat cheese atop our house made crostini, spread with sweet fig jam	
Smoked Salmon Canapé GF	\$55
Smoked salmon on a cucumber round topped with dill cream cheese	
Shrimp & Crab Canapé GF	\$55
Sautéed shrimp, crabmeat and parsley served on a cucumber round	
Mini Crab Cakes	\$64
Made with jumbo lump crabmeat served with remoulade sauce	
Shrimp Torpedoes	\$55
Crispy tempura shrimp torpedoes served with sweet Thai chili sauce	
Beef Tenderloin Crostini	\$49
Medium rare sliced prime beef tenderloin with horseradish chive cream on house made crostini	

Prices subject to change without notice, due to market fluctuations.

GF = Gluten Free

CLASSIC & CUSTOM-MADE SALADS

	Medium Bowl Serves 10-12	Large Bowl Serves 20-22
Market Salad GF	\$40	\$80
Romaine, baby greens, cucumbers, shaved carrots, grape tomatoes, black olives and shaved Parmesan, served with our house made dressing		
Caesar Salad GF	\$40	\$80
Romaine hearts, Parmesan, shredded Romano cheese, croutons anchovies (optional), served with house made Caesar dressing		
Farfalle Pasta Salad	\$40	\$80
Farfalle pasta, grape tomatoes, diced mozzarella cheese, Parmesan cheese tossed in a house made pesto		
Bonita Salad GF	\$45	\$90
Baby greens, cantaloupe, papaya and strawberries, candied walnuts and shaved Parmesan cheese, served with a tropical vinaigrette dressing		
Kale Salad	\$45	\$90
Steeped kale, dried cranberries, candied pecans and feta cheese tossed with orange blossom honey mustard vinaigrette		

VEGETABLE SIDES

Half Pan Serves 10-12	\$50
Full Pan Serves 20-22	\$90
Grilled Asparagus	
Roasted Brussel Sprouts	
Green Beans Almondine	
Honey Glazed Carrots	
Grilled Vegetable Medley	

All vegetable sides are gluten free

STARCH SIDES

Half Pan Serves 10-12	\$50
Full Pan Serves 20-22	\$90
Garlic Mash	
Oven Roasted Potatoes	
Au Gratin Potatoes	
Rice Pilaf	
Mac & Cheese	



PASTA

All house-made pasta and ravioli are made fresh in our pastaria

HOUSE-MADE RAVIOLIS

Your choice of sauce: Marinara, Vodka or Alfredo

	Half Pan Serves 10-12	Full Pan Serves 20-22
Three Cheese Ravioli	\$70	\$140
Spinach Ravioli	\$70	\$140
Meat Ravioli	\$70	\$140
Lobster Ravioli	(Market Price)	

CHOOSE YOUR PASTA AND SAUCE

Half Pan Serves 10-12 \$70 Full Pan Serves 20-22 \$140

Pasta: Cavatelli, Rigatoni, Tortellini, Farfalle, Rotelli, Bucatini, Linguini

Sauce: Marinara, Bolognese, Vodka, Alfredo, Pesto, Aglio e Olio

PASTA DISHES

	Half Pan Serves 10-12	Full Pan Serves 20-22
Fiocchi w/Pear & Mascarpone Cream	\$75	\$150
Pasta purses filled with pear and ricotta cream, mascarpone cream sauce and julienned prosciutto crisps		
Farfalle w/Grilled Chicken & Broccoli	\$75	\$150
Made with our own extra virgin olive oil and garlic sauce		
Rigatoni Alla Vodka	\$75	\$150
Onion, pancetta, vodka and cream tomato sauce		
Tortellini Alfredo	\$75	\$150
Traditional Parmesan cream sauce with baby sweet peas		
Deromo's Cavatelli Pasta	\$80	\$160
Sausage, broccoli rabe, sun-dried tomatoes, pesto, extra virgin olive oil, and Parmesan cheese		

BAKED PASTA & MORE

	Half Pan Serves 10-12	Full Pan Serves 20-22
Lasagna Bolognese	\$90	\$180
Spinach Lasagna	\$75	\$150
Baked Stuffed Shells	\$75	\$150
Baked Ziti	\$70	\$140
Eggplant Rollatini	\$70	\$140
Eggplant Parmigiana	\$75	\$150

HOME MADE

	Half Pan Serves 10-12	Full Pan Serves 20-22
Homemade Sausage	\$85	\$170
Fresh-made sweet or hot sausage served with peppers and onions		
Homemade Meatballs	\$75	\$150
Nonna's traditional Italian meatballs in our Sunday gravy		

CHICKEN

	Half Pan Serves 10-12	Full Pan Serves 20-22
Chicken Parmigiana	\$80	\$160
Chicken Piccata ^{GF}	\$80	\$160
Chicken Marsala ^{GF}	\$80	\$160
Chicken Francese	\$80	\$160

VEAL

	Half Pan Serves 10-12	Full Pan Serves 20-22	(Market Price)
Veal Piccata ^{GF}			
Veal Marsala ^{GF}			

BEEF

	Half Pan Serves 10-12	Full Pan Serves 20-22	(Market Price)
Prime Beef Tenderloin Medallions ^{GF}			
Whole Beef Tenderloin ^{GF}			
Choice of mushroom marsala sauce or red wine demi-glace			

LAMB

	Half Pan Serves 10-12	Full Pan Serves 20-22	(Market Price)
Domestic rack of lamb with red wine demi-glace ^{GF}			
Grilled baby lamb chops (center cut) with mint jelly ^{GF}			

SEAFOOD & FISH

	Half Pan Serves 10-12	Full Pan Serves 20-22	(Market Price)
Shrimp scampi with fettucine			
Scallops with fettucine in lemon butter sauce			
Grilled salmon with fresh herbs and lemon			
Grouper piccata with white wine, lemon, capers and Italian parsley butter			
Chilean seabass with orange citrus sauce			

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PARTY PLATTERS

	Medium Serves 10-12	Large Serves 20-22
Fresh Fruit Platter GF	\$60	\$115
Cheese & Fruit Platter GF	\$85	\$150
Cheese & Cracker Platter	\$80	\$140
Vegetable Crudité Platter GF	\$60	\$110
Grilled Vegetable Platter GF	\$60	\$110
Mozzarella Caprese Platter	\$50	\$90
Relish Platter	\$50	\$90
Assortment of olives, roasted peppers, cornichons, marinated mushrooms, pepperoncini, artichoke hearts and giardiniera		
Traditional Baked Brie	\$85	
Garnished with baked apples, fresh berries, sliced almonds and served with assorted crackers		
Chilled Spinach & Artichoke Dip	\$50	\$90
Served with house made crostini's		
Tuscan Sausage Dip	\$50	\$90
Served with house made crostini's		
Shrimp Cocktail Platter	\$125	\$215
With our fresh made cocktail sauce and lemon wedges		
Italian Meat & Cheese Platter	\$120	\$215
Prosciutto di Parma, soppressata, mortadella, pepperoni, traditional caponata, fire-roasted red peppers, assorted olives, artichoke hearts, burrata cheese and sharp provolone cheese, served with our fresh baked focaccia bread		
All-American Cold Cut Platter	\$95	\$175
Our own roast beef, salami, ham, turkey, Swiss, American and provolone cheeses, served with lettuce, sliced tomatoes, mayo, mustard, with assortment of breads. Choice of two of our fresh made salads: potato salad, macaroni salad or coleslaw		
Smoked Salmon Platter	\$175	
With hard-cooked eggs, red onion, capers, and crème fraiche with bagel chips		



SANDWICH PLATTER Serves 10-12

Assorted Mini Sandwich Platter	\$95
Italian meats, roast beef, ham, turkey, cheese, lettuce, and tomato	
Assorted Mini Salad Sandwich Platter	\$90
With our own fresh-made chicken salad, tuna salad, egg salad and shrimp salad on brioche rolls and mini croissants	
Gourmet Wrap Sandwich Platter	\$95
Chicken Caesar, DeRomo's club, Italian meats, turkey and provolone	
Fresh-Made Italian Stromboli Platter	\$95
Prosciutto, Genoa salami, sweet capicola, pepperoni, sharp provolone and Parmesan cheese	
Tenderloin Slider Platter	\$148
Beef tenderloin served on a Brioche slider bun with caramelized white onions and horseradish dipping sauce	
Crab Cake Slider Platter	\$139
Sautéed house made jumbo lump crab cake served on a brioche slider bun with spicy remoulade sauce	
Salmon Cake Slider Platter	\$120
Sautéed house made salmon cake served on a brioche slider bun with spicy remoulade sauce	

DEROMO'S AUTHENTIC ITALIAN COOKIES & PASTRIES

	Small Serves 5-7	Medium Serves 10-12	Large Serves 16-20
Cookie Platters	\$45	\$70	\$95
Our cookie platters have a variety of Italian cookies and biscotti. All make for a colorful and tasteful finish to the assortment.			
Pastry Platters	\$50	\$75	\$125
Our pastry platters come with an assortment of our mini pastries.			

Stop by the bakery for a last minute treat!

DeRomo's bakery offers a variety of authentic Italian pastries, cookies and biscotti. Our bakery team can recommend our specialty cakes made for all occasions and will happily assist you with all your orders.

Don't forget to add our rustic artisan breads to enhance your meal.

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Ask our professional party experts for their advice
in planning your next event!

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DeRomos.com

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