



# CATERING MENU

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



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

## HORS D'OEUVRES

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

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

## VEGETABLE SIDES

<b>Half Pan</b> Serves 10-12	<b>\$55</b>
<b>Full Pan</b> Serves 20-22	<b>\$95</b>

**Grilled Asparagus**  
**Roasted Brussel Sprouts**  
**Green Beans Almondine**  
**Honey Glazed Carrots**  
**Grilled Vegetable Medley**

All vegetable sides are gluten free

## STARCH SIDES

<b>Half Pan</b> Serves 10-12	<b>\$55</b>
<b>Full Pan</b> Serves 20-22	<b>\$95</b>

**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

## HOMEMADE 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	\$75	\$150
Meat Ravioli	\$75	\$150
Lobster Ravioli	(Market Price)	

## CHOOSE YOUR PASTA AND SAUCE

Half Pan Serves 10-12 \$75 Full Pan Serves 20-22 \$150

**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	\$80	\$160
Baked Ziti	\$70	\$140
Eggplant Rollatini	\$70	\$140
Eggplant Parmigiana	\$80	\$160

## HOMEMADE

	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	\$80	\$160
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 <sup>GF</sup>	\$80	\$160
Chicken Marsala <sup>GF</sup>	\$80	\$160
Chicken Francese	\$80	\$160

## VEAL

Half Pan Serves 10-12	Full Pan Serves 20-22	(Market Price)
Veal Piccata <sup>GF</sup>		
Veal Marsala <sup>GF</sup>		

## BEEF

Half Pan Serves 10-12	Full Pan Serves 20-22	(Market Price)
Prime Beef Tenderloin Medallions <sup>GF</sup>		
Whole Beef Tenderloin <sup>GF</sup>		
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 <sup>GF</sup>		
Grilled baby lamb chops (center cut) with mint jelly <sup>GF</sup>		

## 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		
Salmon – Grilled with fresh herbs and lemon, blackened or teriyaki		
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
<b>Fresh Fruit Platter</b> <span>GF</span>	\$60	\$115
<b>Cheese &amp; Fruit Platter</b> <span>GF</span>	\$80	\$140
<b>Cheese &amp; Cracker Platter</b>	\$85	\$150
<b>Vegetable Crudit� Platter</b> <span>GF</span>	\$60	\$110
<b>Grilled Vegetable Platter</b> <span>GF</span>	\$60	\$110
<b>Mozzarella Caprese Platter</b>	\$50	\$90
<b>Relish Platter</b>	\$50	\$90
Assortment of olives, roasted peppers, cornichons, marinated mushrooms, pepperoncini, artichoke hearts and giardiniera		
<b>Traditional Baked Brie</b>	\$85	
Garnished with baked apples, fresh berries, sliced almonds and served with assorted crackers		
<b>Chilled Spinach &amp; Artichoke Dip</b>	\$50	\$90
Served with crostini		
<b>Shrimp Cocktail Platter</b>	\$125	\$215
Served with our fresh made cocktail sauce and lemon wedges		
<b>Italian Meat &amp; Cheese Platter</b>	\$120	\$215
Prosciutto di Parma, soppressata, mortadella, pepperoni, traditional caponata, fire-roasted red peppers, assorted olives, artichoke hearts, ciliegine mozzarella and sharp provolone cheese, served with crostini		
<b>All-American Cold Cut Platter</b>	\$105	\$190
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		
<b>Smoked Salmon Platter</b>	\$175	
With hard-cooked eggs, red onion, capers, and cr�me fraiche with crostini		



## SANDWICH PLATTER Serves 10-12

<b>Assorted Mini Sandwich Platter</b>	\$95
Italian meats, roast beef, ham, turkey, cheese, lettuce, and tomato	
<b>Assorted Mini Salad Sandwich Platter</b>	\$90
With our own fresh-made chicken salad, tuna salad, egg salad and shrimp salad on brioche rolls and mini croissants	
<b>Gourmet Wrap Sandwich Platter</b>	\$95
Chicken Caesar, DeRomo's club, Italian meats, turkey and provolone	
<b>Fresh-Made Italian Stromboli Platter</b>	\$95
Prosciutto, Genoa salami, sweet capicola, pepperoni, sharp provolone and Parmesan cheese	
<b>Tenderloin Slider Platter</b>	\$148
Beef tenderloin served on a Brioche slider bun with caramelized white onions and horseradish dipping sauce	
<b>Crab Cake Slider Platter</b>	\$148
Saut�ed house made jumbo lump crab cake served on a brioche slider bun with spicy remoulade sauce	
<b>Salmon Cake Slider Platter</b>	\$120
Saut�ed 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
<b>Cookie Platters</b>	\$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.			
<b>Pastry Platters</b>	\$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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5/5/23