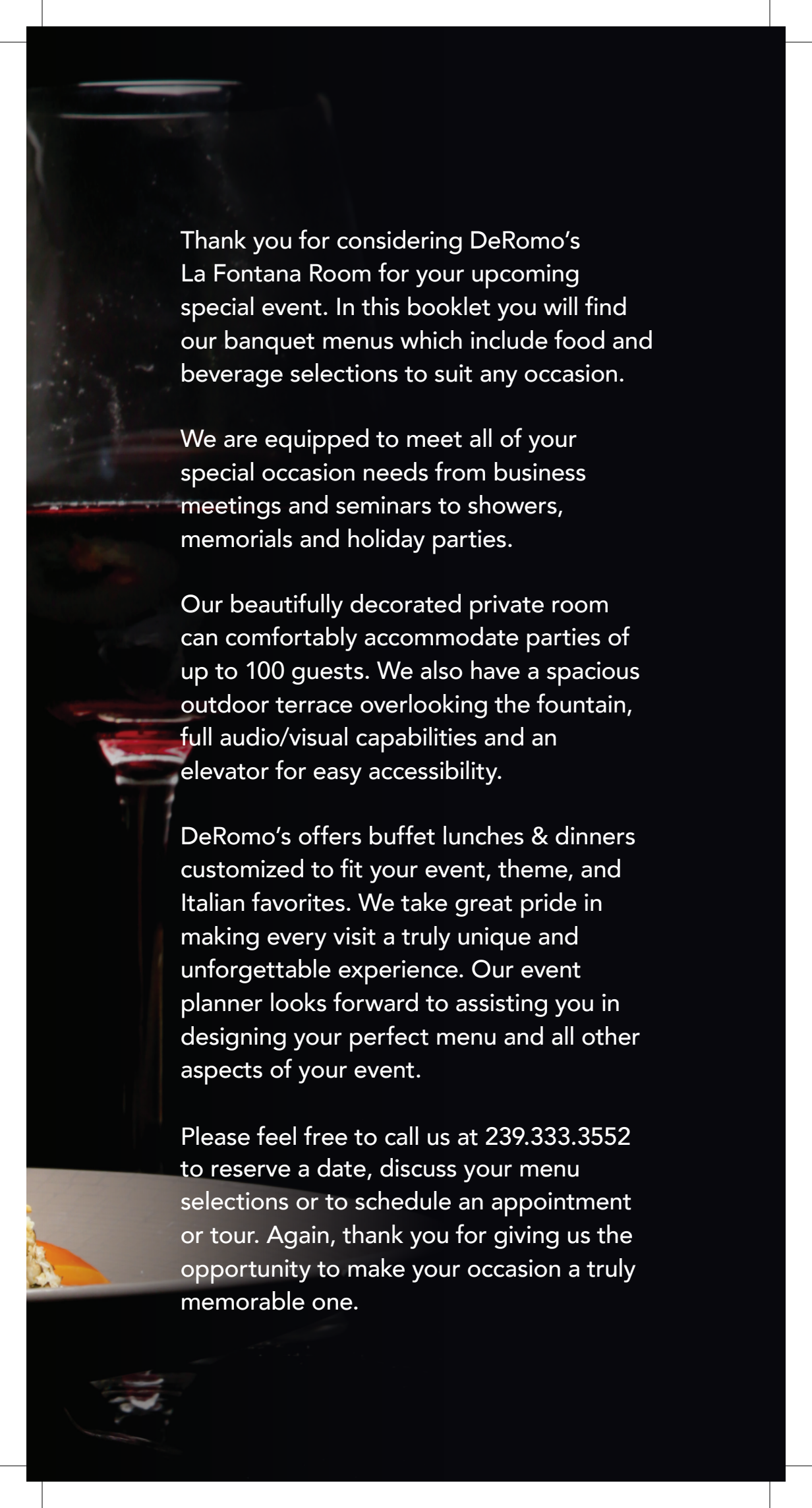


DeRocco's[®]
Gourmet Market, Restaurant & Banquets

La Fontana Room Banquet Menus





A dark, atmospheric background featuring a wine glass with red wine and a plate of food. The text is overlaid on this background.

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 beautifully decorated private room can comfortably accommodate parties of up to 100 guests. We also have a spacious outdoor terrace overlooking the fountain, full audio/visual capabilities and an elevator for easy accessibility.

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 239.333.3552 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.



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

MAIN ENTRÉE

Select two

Pan Seared Salmon with Herbs and Lemon

Grouper with Sun Dried Tomato Butter Sauce

Chicken Parmigiana

Stuffed Shells

VEGETABLE AND STARCH

Select two

Grilled Asparagus

Grilled Vegetable Medley

Green Beans Almondine

Seasonal Vegetable Medley

Roasted Potatoes

Mashed Potatoes

Au Gratin Potatoes

DESSERT

Assorted Italian Pastries and Cookies

BEVERAGE

Soft Drinks, Iced Tea and Coffee

\$68 per person, plus 6.5% sales tax and 22% service charge

Prices subject to change

*Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish, Or Eggs May Increase Your Risk Of Foodborne Illness, Especially If You Have Certain Medical Conditions

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

MAIN ENTRÉE

Select three

Shrimp Scampi with Penne Pasta

Salmon with Balsamic Orange Glaze

Chicken Marsala or Piccatta

Lasagna Bolognese

Eggplant Parmigiana

VEGETABLE AND STARCH

Select two

Grilled Asparagus

Green Bean Almondine

Seasonal Vegetable Medley

Grilled Vegetable Medley

Au Gratin Potatoes

Mashed Potatoes

Roasted Potatoes

DESSERT

Assorted Italian Pastries

BEVERAGE

Soft Drinks, Iced Tea and Coffee

\$78 per person, plus 6.5% sales tax and 22% service charge

Prices subject to change

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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

MAIN ENTRÉE

Select three

Lobster Ravioli Alla Vodka

Beef Tenderloin with Red Wine Demi-glace

Veal Marsala

Seabass with Sun Dried Tomato Butter Sauce

Chicken Florentine with Alfredo Sauce

VEGETABLE AND STARCH

Select two

Grilled Asparagus

Green Beans Almondine

Grilled Vegetable Medley

Seasonal Vegetable Medley

Mashed Potatoes

Au Gratin Potatoes

Roasted Potatoes

DESSERT

Assorted Italian Pastries and Cookies

BEVERAGE

Soft Drinks, Iced Tea and Coffee

\$88 per person, plus 6.5% sales tax and 22% service charge

Prices subject to change

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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. Mix-and-match.**

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.
\$78 per dozen. Mix-and-match.**

Prices subject to change

RECEPTION DISPLAY

Fresh Fruit Platter	\$140
Cheese & Fruit Platter	\$185
Grilled Vegetable Platter	\$140
Traditional Baked Brie <i>Garnished with green apples, fresh berries, and sliced almonds with assorted crackers</i>	\$150
Mozzarella Caprese Platter	\$120
DeRomo's Spinach & Artichoke Dip <i>Served with toasted crostini</i>	\$120
*Shrimp Cocktail Platter <i>Served with fresh-made cocktail sauce and lemon wedges</i>	\$240
Italian Meat & Cheese Platter <i>Prosciutto 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</i>	\$280
Tenderloin Slider Platter <i>Certified beef tenderloin served with caramelized white onions and horseradish dipping sauce</i>	\$320

Serves 25 guests

Prices subject to change

BAR PACKAGES

HOST BAR or CASH BAR

Host Bar is either prepaid with drink tickets or tracked on consumption and paid for immediately following the event.

Cash Bar is an open bar where guests are responsible to pay for their own drinks.

Choose either standard or premium package

Both options will include \$150 bartender fee

Both options will include 6.5% sales tax and 22% service charge

STANDARD

Liquor: **\$14**
Vodka: Tito's
Whiskey: Jack Daniels
Gin: Tanqueray
Rum: Captain Morgan
Tequila: Don Julio

Wine (Whites) **\$12**
DeRomo's Chardonnay, DeRomo's Pinot Grigio, DeRomo's Sauvignon Blanc

(Reds) Smith Hook Cabernet, DeRomo's Pinot Noir, DeRomo's Chianti

Beer **\$8**
Bud, Bud Light, Coors Light, Yuengling, Corona, Mich Ultra, and Stella

PREMIUM

Liquor: **\$17**
Vodka: Grey Goose
Whiskey: Crown Royal & Makers Mark
Gin: Hendricks
Rum: Malibu & Captain Morgan
Tequila: Patron Silver

Wine (Whites) **\$16**
Frei Brothers Chardonnay, Zenato Pinot Grigio, WhiteHaven Sauvignon Blanc

(Reds) Smith Hook Cabernet, J Lohr Los Osos Merlot, Brancaia Tre Super Tuscan

Beer **\$8**
Bud, Bud Light, Coors Light, Yuengling, Corona, Mich Ultra, and Stella

Prices subject to change





DeRamos[®]

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DeRamos.com | 239.325.3583
26795 South Bay Drive, Suites 170
Bonita Springs, FL 34134

