

## Romano's Catering

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*Thank you very much for taking an interest in Romano's Italian Restaurant!*

*Allow us to cater your next big event. We offer all menu items by the full or half tray. So, whether you are planning a wedding, rehearsal, anniversary, birthday, shower, christening or corporate event, our experienced staff and traditional Italian food guarantee to exceed your catering needs*



## Catering Fees

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Chaffing Dish (w/sterno)	\$15 ea.
Serving Utensils (large spoons, spatulas, tongs etc.)	\$5 ea.
Delivery - order 1-9 trays	\$100
Delivery - order 10+ trays	\$150
Server - 3 hour minimum	\$50 hr
Linen Tablecloth	\$10 ea.
Linen Napkins	\$2.50 ea.
Plates, napkins, utensils (1 setting per person)	\$5 ea.

### Visit us online!

[www.romanosrestaurants.com](http://www.romanosrestaurants.com)  
email: [romanos@romanosrestaurants.com](mailto:romanos@romanosrestaurants.com)

### Find us on Facebook & Instagram!



## Catering Menu



### Locations

*Please call for details*

#### **Historic Downtown Redlands**

Romano's Italian Restaurant  
& Chicago Pizzeria  
330 Orange St.  
Redlands, CA 92374  
(909) 798-9228

#### **Mission Grove**

Romano's Chicago Pizzeria  
285 E Alessandro Blvd,  
Riverside, CA 92508  
(951) 780-7399

## Appetizers

	Half Tray (Serves 8-10)	Full Tray (Serves 16-20)
<b>Garlic Bread</b>	\$40	\$80
<b>Garlic Cheese Bread</b>	\$60	\$120
<b>Bruschetta</b> Toasted bread topped with roma tomatoes, garlic, onion, basil, extra virgin olive oil and a splash of balsamic vinegar	\$60	\$120
<b>Insalata Caprese</b> Fresh Mozzarella, Basil, Roma Tomato wrapped in Prosciutto and drizzled with extra virgin olive oil	\$90	\$180
<b>Mini Meatballs &amp; Sliced Italian Sausage</b>	\$95	\$190
<b>Fried Calamari</b> Served with lemon and marinara	\$95	\$190
<b>Shrimp Cocktail</b> Large Shrimp served with lemon and Cocktail sauce	\$120	\$240
<b>Sauteed Fresh Clams and Mussels</b> In a Red or White wine garlic sauce	\$120	\$240

## Salads

	Half Tray (Serves 8-10)	Full Tray (Serves 16-20)
<b>Romano Salad</b>	\$45	\$90
<b>Caesar Salad</b>	\$55	\$110
<b>Ceasar Salad With Chicken</b>	\$70	\$140
<b>Antipasto</b>	\$80	\$160

## Pasta

	Half Tray (Serves 8-10)	Full Tray (Serves 16-20)
<b>Spaghetti Marinara</b>	\$60	\$120
<b>Spaghetti Marinara With Meatballs or Sausage</b>	\$90	\$180
<b>Spaghetti Bolognese</b>	\$75	\$150
<b>Spaghetti Bolognese With Meatballs or Sausage</b>	\$105	\$210
<b>Fettuccini Alfredo</b>	\$90	\$180
<b>Fettuccini Alfredo With Chicken</b>	\$125	\$250
<b>Angel Hair Pomodoro</b> Fresh tomato, basil and garlic	\$70	\$140

## Pasta & Baked Dishes

	Half Tray (Serves 8-10)	Full Tray (Serves 16-20)
<b>Linguini alla Carbonara</b> Pancetta, parmesan cheese and cracked black pepper tossed in a cream sauce	\$95	\$190
<b>Linguini alla Pesto</b>	\$70	\$140
<b>Penne with Mushroom</b> Sliced wild and button mushrooms sautéed in a rose cream sauce	\$70	\$140
<b>Penne Arrabiata Spicy Marinara</b>	\$70	\$140
<b>Fettuccini Capriccioso</b> Roasted chicken, prosciutto, basil, onions and tomatoes sautéed in a rose cream sauce.	\$130	\$260
<b>Penne Gorgonzola</b> Crumbled gorgonzola cheese and cream	\$95	\$190
<b>Tortellini</b> Served in a rose cream sauce topped with a layer of mozzarella cheese	\$110	\$220
<b>Gnocchi alla Thomasino</b> Potato dumplings, sun-dried tomatoes, garlic and basil sautéed in butter and parmesan	\$110	\$220
<b>Ravioli Tradizionale</b> Meat or Cheese served with Marinara sauce	\$110	\$220
<b>Manicotti</b> Homemade crepes stuffed with a blend of ricotta, mozzarella and parmesan topped with marinara	\$75	\$150
<b>Cannelloni alla California</b> Homemade crepes stuffed with chicken, spinach and a trio of cheeses topped with marinara	\$85	\$170
<b>Lasagna</b> *15 Servings per tray Sheets of pasta layered with ricotta cheese, Bolognese sauce and mozzarella cheese	\$95	\$190
<b>Eggplant Romano or Parmigiana</b> Rolled with a trio of cheeses or seasoned and baked	\$70	\$140
<b>Chicken &amp; Mushroom Risotto</b> Chicken, onions and sliced mushroom sautéed with Arborio rice, cream and fresh parmesan	\$120	\$240

## Chicken - Seafood - Meat

	Half Tray (Serves 8-10)	Full Tray (Serves 16-20)
<b>Chicken Marsala</b> Sauteed in a Marsala wine and mushroom sauce	\$125	\$250
<b>Chicken Champagne</b> Sauteed with pancetta, mushrooms and shallots in a Champagne cream sauce	\$135	\$270
<b>Chicken Limone</b> Sauteed in white wine, garlic, lemon and capers	\$125	\$250
<b>Chicken Pepperonata</b> Sauteed with bell peppers, onions, mushrooms, and spicy tomato sauce	\$125	\$250
<b>Chicken Parmigiana</b> Seasoned and breaded, topped with marinara sauce and mozzarella cheese	\$125	\$250
<b>Bistecca all Diavola</b> Filet Tips sautéed with garlic, onions and bell peppers in a white wine and spicy tomato sauce	\$150	\$300
<b>Veal Marsala</b> Veal medallions sautéed in a Marsala wine and mushroom sauce	\$140	\$280
<b>Veal Parmigiana</b> Breaded Veal cutlet topped with marinara sauce and mozzarella cheese	\$140	\$280
<b>Veal Piccata</b> Veal medallions sautéed with artichokes, capers, lemon and butter	\$140	\$280
<b>Shrimp Alfredo</b> Shrimp sautéed in Alfredo sauce over Fettuccini	\$140	\$280
<b>Linguini Pescatore</b> Mussels, clams, shrimp and calamari sautéed in a spicy tomato sauce	\$150	\$300

## Desserts

	Half Tray (Serves 12)	Full Tray (Serves 24)
<b>Homemade Tiramisu</b>	\$60	\$120
<b>Cannoli Platter</b>	\$80	\$160
<b>Mini Cannoli</b>	\$90	\$180

*Additional entrees or substitutions are available upon request.  
Please contact Banquet Manager.*