



SEASONAL CATERING MENUS - WINTER 25/26

BREAKFAST (MINIMUM ORDER: 10 OF THE SAME PACKAGE)

COLD OPTIONS

Classic Continental (VG) \$14

House baked muffins, croissants, danishes, freshly sliced fruit and berries

Power Start (VG) \$16

Greek yogurt parfaits, granola protein bites, freshly sliced fruit and berries

Healthy Harvest (VG) \$18

Overnight oats with chia and berries, spinach and roasted red pepper mini frittatas, whole grain bread and fruit preserves, fresh fruit kebabs

Nordic Inspired \$22

Smoked salmon with accompaniments, egg salad, mini brioche, rye bread, Danish pastries and freshly sliced fruit and berries

Fromage and Charcuterie \$26

Local and imported cheeses, cured meats and accompaniments, croissants, muffins and fruit preserves

Gourmet Grazing Brunch \$30

Artisanal cheeses, cured meats and accompaniments, smoked salmon on rye, mini quiches and pastry assortment

HOT OPTIONS

Hearty Canadian \$26

Scrambled eggs, crispy bacon, pork sausages, breakfast potatoes with rosemary, butter croissants and fruit preserves

Artisan Brunch \$28

Brioche French toast, maple pork sausages, roasted red pepper and spinach frittata, breakfast potatoes with rosemary, butter croissants and Danish pastries

À LA CARTE BREAKFAST (MINIMUM ORDER: 10 PORTIONS)

Seasonal Whole Fruit (V) \$3

Hand selected seasonal fruit

Fresh Fruit Cups (V) \$5

Freshly sliced fruit and berries

Greek Yogurt Parfait (VG) \$6

Pecans, granola, berries, maple syrup

Coconut Chia Pudding (V) \$8

Fresh mango, granola, berries, toasted coconut

Overnight Oats (VG) \$8

Whole rolled oats, almond milk, Greek yogurt, cinnamon apples, pecans, maple syrup

Individual Frittatas \$5 (MINIMUM 10 OF THE SAME FILLING)

Variety of flavours available: roasted red pepper & spinach (VG), caramelized onion, ham & cheddar or potato, leek & Gruyère (VG)

Granola Protein Bites (VG) \$5 | 2 PCS

Whole rolled oats, chia seeds, sunflower seeds, walnuts, nut butter, honey

COLD LUNCH PACKAGES (MINIMUM ORDER: 10 OF THE SAME PACKAGE)

Classic Sandwich Package \$24

- Gourmet sandwiches and wraps: Grilled Chicken Pesto, Smoked Turkey and Swiss, Grilled Vegetable (V), Tuna Salad
- Seasonal greens with red wine vinaigrette (V, GF)
- Assorted cookies and squares
- Root chips

Gourmet Sandwich Package \$26

- Artisanal sandwiches: Italian Muffaletta, Roast beef & horseradish, Caprese with roasted tomatoes and arugula (VG)
- Roasted root vegetable and quinoa salad (V, GF)
- Assorted cookies and squares

Bistro Lunch \$28

- Smoked salmon and herbed cream cheese croissants with shaved cucumber & dill
- Smoked turkey with cranberry compote and brie on multigrain bread
- Roasted chicken salad on brioche
- French potato and leek salad (V, GF)
- Roasted beet & arugula salad with goat cheese, walnuts and balsamic vinaigrette (VG, GF)
- Mini pastries and tarts

Tea Party \$36

- Finger sandwiches: Cucumber cream cheese (VG), tuna and egg salad (VG)
- Charcuterie and cheese board with accompaniments (GF)
- Crudités with hummus and sour cream dip (VG)
- Assorted squares and tarts

Boardroom Lunch \$40

- Artisan rolls and butter (V, VG)
- Platter of sliced grilled chicken breast with roasted peppers and pesto aioli (GF)
- Roast beef platter with sautéed mushrooms, caramelized onions, dijon mustard and creamy horseradish (GF)
- Roasted beet & arugula salad with goat cheese, walnuts and balsamic vinaigrette (VG, GF)
- Mini pastries, squares and tarts

ROMY'S

EVENTS + CATERING

HOT LUNCH OR DINNER PACKAGES (MINIMUM ORDER: 10 OF THE SAME PACKAGE)

Rustic Italian \$26

- Herb focaccia and artisan rolls (V, VG)
- Chicken parmigiana with homemade tomato sauce & fresh mozzarella
- Spinach and ricotta manicotti in rose sauce **OR** penne pasta in rose sauce (VG)
- Seasonal greens with balsamic vinaigrette (V, GF)

Mediterranean \$26

- Grilled chicken skewers with tzatziki (GF)
- Mediterranean rice pilaf (V, GF)
- Herb roasted potatoes (V, GF)
- Greek village salad (VG, GF)
- Grilled pita with hummus (V)

Winter Comfort \$26

- Artisan rolls and butter (V, VG)
- Seasonal greens with red wine vinaigrette (V, GF)
- Slow braised beef bourguignon (GF)
- Roasted garlic mashed potatoes (GF)

Executive Buffet \$35

- Artisan rolls and butter (V, VG)
- Lemon-herb pan seared salmon (GF)
- Braised chicken Coq au vin (boneless)
- Roasted garlic mashed potatoes (GF)
- Green beans almandine (VG, GF)
- Herbed rice pilaf (VG, GF)

Winter Feast \$45

- Artisan bread and butter (V, VG)
- Seasonal greens with red wine vinaigrette (V, GF)
- Garlic butter shrimp skewers (GF)
- Slow braised beef bourguignon
- Braised chicken Coq au Vin (boneless)
- Roasted garlic mashed potatoes (GF)
- Sautéed seasonal vegetables (V, GF)
- Herbed rice pilaf (VG, GF)
- Mini pastries, squares and tarts

ROMY'S

EVENTS + CATERING

INDIVIDUAL LUNCHBOXES (MINIMUM 10 PER TYPE)

MARKET SANDWICH BOX \$23

- Sandwich choice: Grilled chicken pesto, smoked turkey & swiss, grilled vegetable & hummus (V), tuna salad
- Seasonal greens with red wine vinaigrette (V, GF)
- Homemade root chips
- Chocolate chip cookie

SIGNATURE WRAP BOX \$23

- Wrap choice: Chipotle chicken & avocado, roast beef & aged cheddar, Mediterranean chickpeas and vegetables (VG), tuna niçoise with boiled egg, vegetables and dijon
- Roasted vegetable and pesto pasta salad (VG)
- Homemade root chips
- Dark chocolate espresso brownie

POWER PROTEIN BOX (GF) \$24

- Lemon-herb grilled chicken breast **OR** roasted tofu (V, GF)
- Roasted root vegetable and quinoa salad (V, GF)
- Sweet and savoury trail mix (V, GF)
- Seasonal whole fruit

ZEN BENTO BOX (GF) \$28

- Miso Salmon **OR** grilled sesame chicken
- Soba noodle salad with julienned vegetables and edamame (V)
- Pickled cucumber slaw (V, GF)
- Sweet sesame brittle

VEGAN GOURMET BOX (V) \$24

- Roasted vegetable, arugula and hummus panini (V)
- Seasonal greens with red wine vinaigrette (V)
- Fresh fruit salad (V)
- Dark chocolate truffles (V)

ROMY'S

EVENTS + CATERING

PLATTERS (small serves 8-10 ppl / large serves 18-20 ppl)

SHRIMP COCKTAIL (GF) \$125 / \$240

Rum spiked extra large shrimp cocktail with horseradish tomato sauce, lemon wedges and garnishes

SMOKED SALMON \$150 / \$290

Sliced Norwegian smoked salmon with herb cream cheese, tomatoes, cucumbers, capers, red onion, honey Dijon spread and rye bread

ARTISAN CHEESES (VG) \$95 / \$180

Assorted Canadian and international cheeses accompanied by fresh and dried fruit, roasted nuts, compote, assorted crackers and crostini

CHARCUTERIE \$150 / \$290

Italian cured meats and salami, firm and semi-firm cheeses, fruit compote, pate, assorted crackers and focaccia

GRILLED VEGETABLES (V) \$65 / \$120

Grilled zucchini, eggplant, peppers, sweet potatoes, mushrooms, asparagus and marinated olives

VEGAN SELECTION (V) \$75 / \$140

Chickpea falafel balls, pickled vegetables, lettuce, tabouli, hummus and tahini served with pita bites

CRUDITÉS (VG) \$50 / \$95

Assortment of fresh vegetables creatively arranged and served with ranch dip and hummus

FRUIT PLATTER (V/GF) LG / \$100

Freshly sliced artistically arranged seasonal fruit and berries

DESSERT PLATTER (VG) \$65 / \$120

Gourmet cookies, squares and shortbread

V = Vegan VG = Vegetarian GF = Gluten Free

ROMY'S

EVENTS + CATERING

BEVERAGES

Coffee (Serves 10) \$40

2% milk, cream, sugar and sweetner, disposable cups, lids, stir sticks, napkins

Tea (Serves 10) \$35

Assortment of teas, 2% milk, cream, sugar, sweetner, disposable cups, lids, stir sticks, napkins

Bottled Water \$3

Natural spring water 330 ml

Sparkling Water \$3.50

Natural and flavoured selections available

Natural Juices \$5.50

Not from concentrate, no sugar added

Soft Drinks \$2.50

Coke, Diet Coke, Coke Zero, Gingerale, Sprite, Bubly, Iced Tea