

SEASONAL CATERING MENUS 2026

BREAKFAST MENU

(MINIMUM ORDER: 20 OF THE SAME PACKAGE)

CLASSIC CONTINENTAL (VG) \$15

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

NORDIC INSPIRED \$25

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

GOURMET GRAZING BRUNCH \$30

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

BREAKFAST - ADD ONS

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)

Breakfast Menu

COLD LUNCH PACKAGES

(MINIMUM ORDER: 20 OF THE SAME PACKAGE)

CLASSIC SANDWICH PACKAGE \$26

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
Lightly seasoned kettle chips

GOURMET SANDWICH PACKAGE \$28

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

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 \$48

Artisan rolls and butter (V, VG)
Lemon & herb grilled chicken breast with
roasted peppers and pesto aioli (GF)
Roast beef with dijon mustard and creamy horseradish (GF)
Heirloom tomato, bocconcini & basil salad
Herb roasted mini potato salad with dijon vinaigrette dressing (VG, GF)
Mini pastries, squares and tarts

Hot Lunch or Dinner Menu

HOT LUNCH OR DINNER PACKAGES

(MINIMUM ORDER: 15 OF THE SAME PACKAGE)

RUSTIC ITALIAN \$28

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 \$28

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)

EXECUTIVE BUFFET \$38

Artisan rolls and butter (V, VG)
Lemon & herb grilled chicken breast (GF)
Citrus dill roasted salmon (GF)
Herb roasted mini potatoes (V, GF)
Summer vegetable medley (VG, GF)
Wild rice & herb pilaf (VG, GF)

SUMMER FEAST \$55

Artisan bread and butter (V, VG)
Mixed greens with strawberries, candied walnuts,
goat cheese & balsamic vinaigrette (VG, GF)
Garlic butter grilled shrimp skewers (GF)
Slow roasted boneless beef short ribs
Mediterranean herb chicken supreme (GF)
Herb roasted mini potatoes (GF)
Grilled seasonal vegetables (V, GF)
Wild rice & herb pilaf (VG, GF)
Assorted mini pastries and squares

Lunchbox Menu

INDIVIDUAL LUNCHBOXES

(MINIMUM 20 PER TYPE)

MARKET SANDWICH BOX \$25

Sandwich choice: Grilled chicken pesto, smoked turkey & swiss,
grilled vegetable & hummus (V), tuna salad
Seasonal greens with white wine vinaigrette (V, GF)
Lightly seasoned kettle chips
Chocolate chip cookie

SIGNATURE WRAP BOX \$25

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)
Lightly seasoned kettle chips
Dark chocolate brownie

POWER PROTEIN BOX (GF) \$26

Lemon-herb grilled chicken breast OR Grilled tofu (V, GF)
Grilled 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)

VEGAN GOURMET BOX (V) \$25

Roasted vegetables, arugula and hummus on ciabatta (V)
Seasonal greens with white wine vinaigrette (V)
Fresh fruit salad (V)

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) LARGE \$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, assorted crackers and focaccia

GRILLED VEGETABLES (V) LARGE \$120

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

VEGAN SELECTION (V) LARGE \$140

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

CRUDITÉS (VG) LARGE \$95

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

FRUIT PLATTER (V/GF) LARGE \$100

Freshly sliced artistically arranged seasonal fruit and berries

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

Gourmet cookies, squares and tarts

V = VEGAN VG = VEGETARIAN GF = GLUTEN FREE

Menu
Platter

BEVERAGES

COFFEE (SERVES 20) \$85

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

TEA (SERVES 20) \$75

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

JUICE \$5

Orange, apple, mango, cranberry

SOFT DRINKS \$2.50

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

Menu
Beverage

ROMY'S
EVENTS + CATERING

TO PLACE AN ORDER, PLEASE
E-MAIL: EAT@ROMYS.CA
OR CALL (905) 503-7669

MINIMUM 48 HOURS NOTICE REQUIRED
SOME MENU ITEMS MAY REQUIRE LONGER LEAD TIME

MINIMUM ORDER: \$250 (BEFORE TAXES)