# Rome's Joy Catering Menu

\* All servings come in a full pan that feeds up to 20 people\*

**GF-Gluten Free** 

VG-Vegan

V-Vegetarian

#### **Salads**

Caesar Salad (V) \*Allergens: Dairy, Gluten\*

Romaine lettuce, sliced red onions, croutons, parmesan cheese, and Caesar dressing. \*(Add chicken for an additional \$84)\*

- 60.00

### Spinach Salad (GF & VG)

Spinach, tomatoes, red onion, cucumber, corn, and peppercorn ranch dressing - 60.00

### Spring Mix Salad (GF & VG) \*Allergens: Nuts\*

Spring mix, shaved almonds, dried fruit, and raspberry vinaigrette

- 60.00

## Greek Salad (V) \*Allergens: Dairy\*

Romaine lettuce, kalamata olives, tomatoes, cucumbers, green peppers, red onions, feta cheese, and Greek dressing

- 60.00

## Southwest Chicken Salad (GF) \*Allergens: Dairy\*

Marinated chicken, shredded cheddar, roasted corn, and black beans, with romaine lettuce and Ranch dressing

- 108.00

#### Asian Salad (GF & V)

Soba noodles, shredded cabbage, sesame seeds, scallions, and Teriyaki sauce - 60.00

#### Seasonal Salads (available May-September)

Strawberry & Spinach Salad (V) \*Allergens: Nuts, Dairy\*

Strawberries, spinach, candied nuts, shredded onions, goat cheese, and lemon honey vinaigrette

-65.00

### Watermelon Salad (V) \*Allergens: Dairy, Nuts\*

Watermelon, arugula, blueberries, mint, pumpkin seeds, feta cheese, olive oil, and a citrus topping (orange zest, lime zest, lemon zest, and sea salt)
- 72.00

### Pasta | Grains:

## Spanish Rice (V)

- 72.00

## Quinoa Salad (V) \*Allergens: Dairy\*

Quinoa, kale, roasted peppers, red onions, pumpkin seeds, feta cheese, lemon pepper, olive oil dressing

- 72.00

## Chilled Pasta Salad (V) \*Allergens: Gluten\*

Penne pasta, roasted peppers, black olives, sun-dried tomatoes, Italian seasoning, parsley, olive oil, and sea salt

- 72.00

## Chilled Bowtie Pasta Salad (GF & V) \*Allergens: Nuts\*

Bowtie pasta with pesto, chopped fresh herbs, and sundried tomatoes

- 72.00

## Pasta (Hot):

Bowtie Pasta (V) \*Allergens: Gluten, Dairy\*

Bowtie pasta, mushrooms, cherry tomatoes, zucchini, peppers, garlic cream sauce, olive oil.

\*(Add shrimp for an additional \$90 or add chicken for \$54)

- 174.00

## Rigatoni Pasta (V) \*Allergens: Gluten, Dairy\*

Vodka tomato cream sauce, and parmesan cheese, garlic.

(Add shrimp for an additional \$90 or add Italian chicken sausage for \$54)

- 174.00

## Penne Pasta (V) \*Allergens: Gluten, Dairy\*

Penne pasta, tomato basil, and garlic sauce with olive oil and crushed red peppers (Add shrimp for an additional \$90 or add chicken for \$54)

- 174.00

### Shell Pasta (V) \*Allergens: Gluten\*

Shell pasta, wilted spinach, tomatoes, roasted peppers, and capers with Italian flat-leaf parsley olive oil

(Add shrimp for an additional \$90 or add chicken for \$54)

- 174.00

#### **Hot Lunch**

**Salmon Croquettes & Creole Sauce (25 pieces to a pan)** \*Allergens: Fish, Dairy\* Wild caught salmon cooked mixed with a house blend of seasonings (GF)

- 168.00

## Fried Catfish \*Allergens: Fish\*

- 114.00

#### **Southern Greens**

(cooked with smoked turkey)

- 84.00

### **House Potatoes (V)**

- 84.00

### **Chicken Fajita**

Chicken, peppers, onions

- 110.00

#### **Black Eyed Peas**

Cooked with smoked turkey

- 110.00

#### Cornbread

- 80.00

#### **Cold Boxed Lunch**

## Prices are per individual lunch

Turkey & Cheddar Sandwich \*Allergens: Gluten, Dairy\*

Sliced turkey, cheddar cheese, lettuce, and garlic mayo on a Kaiser bun with a bag of chips and a cookie

- 18.00

## **Vegetarian Wrap** \*Allergens: Gluten\* (V)

Hummus, bib lettuce, tomato, cucumber, vegan cheese, a bag of chips, and a cookie - 18.00

## **Vegan Sandwich** \*Allergens: Gluten, Soy\* (VG)

Vegan Tofurky with vegan Cheese, Vegan Mayo, Cucumbers, and Sun-Dried Tomatoes on a Kaiser Roll with a bag of chips and a cookie

- 18.00

#### Chicken Salad Sandwich on a Croissant \*Allergens: Gluten, Dairy\*

Chicken salad ingredients (chicken, celery, onion, dried cranberries, herbs, and mayo) with a bag of chips and a cookie

- 18.00

#### Ham & Swiss Sandwich \*Allergens: Gluten, Dairy\*

Sliced ham and Swiss cheese on a Kaiser bun with a bag of chips and a cookie - 18.00

## Caesar Salad \*Allergens: Dairy, Gluten\* (V)

\*Dressing on the Side\* with a bag of chips and a cookie

- 18.00

#### **Dinner Entrée**

#### Sautéed Chicken Breast

in a lemon white wine sauce with capers

- 210.00

### Roasted chicken breast (GF)

with baby artichokes, wild mushrooms, & herbs in a light brandy sauce - 210.00

#### **Southern Fried Chicken**

assorted wings and thighs with a side of homemade hangover sauce - 210.00

#### **Char-grilled Moroccan Chicken**

with shaved jalapeño and chopped cilantro

- 210.00

#### Roasted Salmon (GF) \*Allergens: Fish\*

with a spicy cherry tomato sauce, capers, garlic, & white wine - 234.00

## Veggie Entrée

## Soy Ginger Glazed Cauliflower (GF & VG)

- 102 00

## Sauteed Green Beans (GF & VG)

with roasted peppers, garlic, and red onion

- 102.00

## Wilted Spinach (GF & VG) \*Allergens: Nuts\*

with cranberries and shaved almonds

- 102.00

## Roasted Sweet Corn (GF & VG)

with red peppers, caramelized onion, and chopped parsley - 90.00

## Oven-roasted curried potatoes (GF & VG)

- 90.00

#### Brunch

## All pans serve up to 20 people

Fresh fruit with citrus salt and fresh mint (V, VG)

- 60.00

French toast with brown sugar crumbles (V)

- 130.00

Mini homemade biscuits (V)

- 120.00

Turkey bacon (50 pieces)

- 78.00

Applewood Smoked Bacon (pork)

- 101.00

Duck bacon (50 pieces)

- 102.00

Chicken Sausage (50 pieces)

- 110.00

Assorted meat and cheese board

- 100.00

Salmon Croquettes & Creole Sauce (25 pieces to a pan) \*Allergens: Fish, Dairy\* Wild-caught salmon cooked mixed with a house blend of seasonings (GF)

- 168.00

House Potatoes (V)

- 84.00

Chilled Bowtie Pasta Salad (GF & V) \*Allergens: Nuts\* Bowtie pasta with pesto, chopped fresh herbs, and sundried tomatoes - 72.00

## **Sweets**

Chocolate Chip Cookie (each) \*Allergens: Gluten, Dairy\* - 4.00

Gluten Free Chocolate Chip Cookie (each)

- 4.20

Brownies (60 qty 2x2 size) \*Allergens: Gluten, Dairy\* - 94.00

Assorted Muffins (each) \*Allergens: Gluten, Dairy, Nuts\*
Assortments will include the following: blueberry, banana nut, and cream cheese - 3.50

Muffins (VG or GF) (each) \*Allergens: Gluten, Dairy, Nuts\* - 3.50

Plain Croissants (Mini) \*Allergens: Gluten, Dairy\* - 3.50

Assorted Mini Danishes (each) (assortment includes cherry, apple, cheese) - 3.50

Mini Carrot Cake (each) - 3.50

### **Beverages**

Coffee

(96 oz feeds up to 12 ppl)

- 30.00

Decaf coffee (96 oz feeds up to 12 ppl) - 30.00

Assorted teas (12 tea bags and one disposable hot water dispenser)

- 10.00

Peach Palmer (peach tea & lemonade) (96 oz feeds up to 12 ppl)

- 36.00

Strawberry Lemonade (96 oz feeds up to 12 ppl)

- 36.00

Ice Mountain Bottled Water (40 count)

- 32.00

Coke (24 count)

- 30.00

Diet Coke (24 count)

- 30.00

## **Equipment & Staffing**

Disposable cups, disposable plates, disposable flatware, disposable serving utensils (cost per person)

- 3.00

Linen (per piece)

- 24.00

Food attendant (hourly rate, minimum of 4 hours)

- 55.00