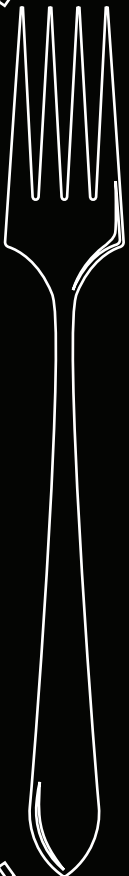


DINNER MENU SUGGESTIONS





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ROMY'S CATERING

Chef Romy's 30+ years in the culinary world are a testament to his enduring passion, fueled by the desire to create healthy, nutritious meals for everyone. His dishes are a direct reflection of his deep love for food and the joy it brings, making his cuisine unforgettable.

15218 Yonge Street
Aurora, ON L4G 1L9

HORS D'OEUVRES

priced per item · minimum one dozen per selection

VEGETARIAN

TRUFFLE CROSTINI wild mushroom, goat cheese, sofrito (v)
TORCHED BRIE CROSTINI red pepper jelly, charred strawberry (v)
CHEDDAR GRILLED CHEESE smokey tomato relish (v)
APPLEWOOD SMOKED CHEDDAR GRILLED CHEESE fig compote (v)
BRIE GRILLED CHEESE roasted garlic, apple jam (v)
MAC & CHEESE truffle, herbed breadcrumbs (v)
SPANAKOPITA feta, spinach, tzatziki (v)
PIZZETTE cured tomato, basil, balsamic (v)
PUFF PASTRY TART chevre, herbs de province (v)
FILO PASTRY FLOWER brie, caramelized onion, fig (v)
ARANCINI WILD MUSHROOM tomato bhaji sauce (v)
MUSHROOM WELLINGTON sesame, tarragon (v)
TOMATO BISQUE tortilla crisp, avocado crema (v)
VIETNAMESE RICE PAPER ROLLS sweet chili sauce (vg, df, gf)
YUKON POTATO FRITES smokey bbq aioli (v, df)
SWEET POTATO FRITES chipotle aioli (v, df)
VEGETABLE SPRING ROLL plum chili sauce (v,df)

PREMIUM:

VEGGIE SLIDER tomato, cucumber, spinach, red pepper relish (vg, df)
HEIRLOOM TOMATO buffalo mozzarella, basil, balsamic glaze (gf)
CAPRESE SALAD bocconcini, cherry tomato, basil, pomegranate balsamic (gf)

(V) Vegetarian (VG) Vegan (GF) Gluten-free (DF) Dairy-free

HORS D'OEUVRES

priced per item · minimum one dozen per selection

MEAT

CORNFLAKE CHICKEN mini waffle, maple glaze
GREEN CURRY CHICKEN SATAY peanut sauce, cilantro (gf, df)
SPICY MOROCCAN CIGAR tahini, pomegranate
SPICED CHICKEN TACO avocado, corn relish, rainbow slaw
BEEF SLIDER chipotle mayo, tomato, arugula (df)
BRAISED BEEF CHEEK TACO salsa, crispy onion, rainbow slaw
BRAISED BEEF ARANCINI asiago cream
BACON CHEDDAR BURGER potato fritter, red pepper relish
BEEF SPIEDINI olive oil, herbs, roasted garlic (df)

PREMIUM:

DUCK AND BRIE GRILLED CHEESE roasted garlic thyme crema
PULLED PORK SLIDER corn relish, rainbow slaw (df)
CARPACCIO OF BEEF cured olive tapenade, parmesan tuile (gf)
BEEF WELLINGTON baconaise, red wine reduction
LAMB KOFTA KEBAB tzatziki (gf)
DUCK CONFIT cornbread, tomato relish
GRILLED BALSAMIC POMEGRANATE LAMB CHOP chermoula sauce (df, gf)
HERB CRUSTED LAMB CHOP preserved lemon glaze (df)

SEAFOOD

GINGER LIME SHRIMP daikon disk with wasabi cream (gf, df)
CALAMARI FRITTI lemon aioli
BEET CURED SALMON blini, sour cream, fresh dill
HONEY GLAZED CHILI GARLIC SHRIMP skewered, with lemongrass, lime aioli (gf, df)
CHARRED RARE TUNA sesame wonton, pickled ginger
YUZU CRAB SALAD sushi rice cake, grilled scallion (gf, df)
SESAME CRUSTED RARE TUNA sushi rice crisp, avocado (gf, df)
COCONUT SHRIMP charred pineapple mango sauce (df)
CRISPY MAHI MAHI TACO avocado, rainbow slaw
SMOKED SALMON CRêPE lemon cream cheese, tobiko
TORCHED SALMON POKE ponzu, oyster mushroom, sushi rice (df)
CUCUMBER BARREL smoked trout, pickled red onion (gf)
SMOKED SALMON WRAPPED SCALLOP jalapeño crema, avocado (gf)

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APPETIZERS

priced per person

SOUP

BUTTERNUT SQUASH SWEET POTATO PUREE maple green

apple chip (v, vg, gf)

POTATO AND LEEK arugula pesto (v, vg, gf)

ROASTED TOMATO RED PEPPER BISQUE avocado crema, tortilla crisps (v)

CALDO VERDE chorizo, kale crisps (gf, df)

MINESTRONE traditional vegetable cannellini bean, basil seedling (gf, df)

WILD MUSHROOM TRUFFLE herbed goat cheese (v, gf)

PREMIUM:

LOBSTER BISQUE brandy, fingerling potato crisp (gf)

SALAD & STARTER

ORGANIC BABY GREENS grilled asparagus, julienne peppers, oregano

vinaigrette (vg, gf, df)

ORGANIC BABY GREENS goat cheese, champagne & strawberry vinaigrette (vg, gf)

ARUGULA BABY SPINACH pickled anise scented red onion, champagne

vinaigrette (vg, gf, df)

HEARTY BABY GREENS roast pear, fennel, carrot ribbon, cherry tomato, lemon

vinaigrette (vg, gf, df)

AVOCADO & ROASTED CORN campari tomato, cilantro, preserved lime

dressing (vg, gf, df)

ROMAINE HEARTS pancetta, parmesan tuile, roasted garlic dressing (gf)

ARUGULA & GRILLED PEAR candied walnut, asiago, olive oil, balsamic

pomegranate reduction (v, gf)

PREMIUM:

CAESAR BOUQUET romaine bouquet, ciabatta, asiago, smoked bacon, preserved lemon dressing

GOLD & RED ROASTED BEET grilled fennel, arugula, fior di latte, pistachio

vinaigrette (v, gf)

WATERMELON, BASIL, FETA, olive oil, lemon juice, mint leaves (seasonal) (v, gf)

CAMPARI TOMATO, buffalo mozzarella, fresh basil leaves, olive oil, balsamic

reduction (v, gf)

TUNA & WATERMELON sashimi tuna, tobiko caviar, yuzu and ginger threads (seasonal) · (gf, df)

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APPETIZERS

priced per person

PASTA

PENNE ARRABIATA chili olive oil, shaved parmesan (v)

FETTUCCINI vodka rosé sauce, shaved asiago, basil seedlings (v)

TAGLIATELLE AL SUGO DI FUNGHI wild mushroom, tomato ragu, arugula, parmesan (v)

PAPPARDELLE PUTTANESCA sauce romesco, kalamata olives, oregano, pecorino (v)

THREE CHEESE RAVIOLI three peppers, limoncello cream, mint, pecorino (v)

MUSHROOM & CHEESE AGNOLOTTI, shimeji mushrooms, red wine onions, amaretto & sage cream (v)

SWEET POTATO GNOCCHI basil arugula pesto, broccoli pepper slaw, shaved parmesan (v)

RISOTTO wild mushrooms, truffle essence, grana padano shavings (v)

UPGRADE: **WITH BRAISED BEEF** OR **WITH LAMB CHOPS**

PREMIUM:

RISOTTO MILANESE saffron, sweetpeas, cured tomato, grana padano (v)

FUSILLI roasted piri piri chicken, chorizo and peppers, cilantro cream, sharp cheddar

GOLDEN POTATO GNOCCHI lobster truffle parmesan sauce, basil seedlings, tarragon

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ENTREE

priced per person

MEAT

ROSEMARY CHICKEN SUPREME rosemary & thyme, grilled

BASIL CHICKEN SUPREME preserved lemon basil marinated, pan seared

MEDITERRANEAN STUFFED CHICKEN SUPREME arugula, sundried tomato, olives, pan roasted

MUSHROOM STUFFED CHICKEN SUPREME wild mushrooms, garlic & herbs, pan roasted

PEPPER & GOAT CHEESE STUFFED CHICKEN SUPREME ras el hanout, grilled

NEW YORK STRIPLOIN bbq spice rub, grilled (gf)

NEW YORK STRIPLOIN Manhattan cut, herb marinated, reverse seared (gf)

RIB EYE STEAK herb pepper rub, grilled (gf)

PRIME RIB STEAK BONE-IN garlic & herbs, grilled (gf)

BEEF SHORT RIB LONG BONE braised slowly, port wine, rich natural jus (gf)

BEEF TENDERLOIN Tournedos truffle butter glaze, pan seared (gf)

BEEF TENDERLOIN BBQ smoked rosemary rub, honey butter glaze, grilled (gf, df)

TUSCAN VEAL CHOP sage and rosemary, vermouth glaze, grilled (gf)

SUGGESTED ACCOMPANIMENTS (Choose 1 from each section)

STARCH

- yukon butter whipped potato
- yukon & yam marbled potato
- duck fat roasted fingerling potato
- honey roasted heirloom root vegetables
- grilled scallion polenta
- yukon roasted garlic mashed potato
- herb roasted baby red potato
- herb roasted yukon and sweet potato
- barley mushroom risotto cake
- Moroccan cauliflower quinoa

VEG

- asparagus, sweet pepper bundle
- roasted corn and bean salsa
- sugar snap peas, red & gold beets
- wild mushroom sauté
- french bean, baby carrot, pepper bundle
- grilled vegetable ragout
- salt roasted heirloom beets

SAUCE

- beef demi-glace baco foch
- beef demi-glace raspberry marquette
- chicken demi-glace vidal blanc
- sweet pepper chutney
- beef demi-glace port wine reduction
- beef demi-glace peppercorn brandy
- chicken demi-glace blueberry apple cider
- leek & lemon gremolata

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ENTREE

priced per person

SEAFOOD (Market Price)

CANADIAN SALMON FILLET herb crusted, grilled, beurre blanc

CANADIAN SALMON FILLET miso honey glaze, lemon roasted shimeji mushrooms, pan seared

ARCTIC CHAR cherry tomato relish, pan seared

PACIFIC HALIBUT shallot orange honey glaze, grilled

BLACK COD yuzu crust, pan roasted

SUGGESTED ACCOMPANIMENTS (Choose 1 from each section)

STARCH

- basmati rice & peas scented with cumin
- scalloped potatoes in lemon cream
- risotto cake Milanese
- vanilla poached daikon
- basmati rice pilaf
- jasmin fried rice
- jacket roasted sweet potato

VEG

- asparagus, sweet pepper bundle
- roasted corn and bean salsa
- sugar snap peas, red & gold beets
- french bean, baby carrot, pepper bundle
- edamame ragout
- salt roasted heirloom beets

SAUCE

- chive beurre blanc
- miso honey glaze
- shallot orange honey glaze
- sweet pepper chutney
- sparkling strawberry vidal cream
- cherry tomato relish
- tarragon velouté
- caper & lemon persillade

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ENTREE

priced per person

VEGETARIAN & VEGAN

EGGPLANT PARMESAN sauteed spinach, fior di latte, tomato basil sauce (v)

MUSHROOM WELLINGTON grilled asparagus, arugula pesto, walnuts (v, can be made nut free)

STUFFED ROMANO PEPPER quinoa pilaf stuffing, saffron, sauce romesco (vg)

PORTOBELLO MUSHROOM STEAK olive oil & herb marinated, balsamic pomegranate glaze (vg)

EGGPLANT INVOLTINI tofu, peppers, zucchini, heirloom carrot, tomato basil sauce (vg)

SWEET POTATO GNOCCHI handmade, broccoli slaw, zucchini, cherry tomato, basil arugula pesto (v)

SUGGESTED ACCOMPANIMENTS (Choose 1 from each section)

STARCH

- basmati rice & peas scented with cumin
- honey roasted heirloom root vegetables
- grilled scallion polenta
- basmati rice pilaf
- barley mushroom risotto cake
- Moroccan cauliflower quinoa

VEG

- asparagus, sweet pepper bundle
- roasted corn and bean salsa
- sugar snap peas, red & gold beets
- french bean, baby carrot, pepper bundle
- edamame ragout
- salt roasted heirloom beets

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DESSERT

priced per person

PLATED

VANILLA BEAN CRÈME BRULÉ burnt sugar crackling, fresh berries & compote

APPLE CRUMBLE raisins, crème anglaise, fresh mint

LEMON TART BRULÉ fresh berries & compote

PREMIUM

APPLE PIE deep cut, candied walnut, vanilla ice cream (v)

NEW YORK CHEESECAKE raspberry coulis, fresh berries & compote (v)

CHOCOLATE MOLTEN LAVA CAKE crème anglaise, fresh berries & compote (v)

FLOURLESS CHOCOLATE CAKE berry compote, chocolate shavings (v) (gf)

CHOCOLATE CADILLAC CHEESECAKE crème grand marnier, fresh berries, candied orange (v)

BLACK OUT TORTE cherry coke glaze, chocolate shavings, fresh berries (v)

TRIPLE CHOCOLATE MOUSSE berry coulis, cookie crumble (v)

DECADENT CHOCOLATE VEGAN chocolate shavings, fresh berries (vg)

MINIATURE TRIO OR SINGLE *UPGRADE*

mango mousse cake

chocolate cranberry cake

crème brulé mini

white chocolate mousse cup

lemon brule tartlet

flourless chocolate ganache cake

dark chocolate strawberry

raspberry vanilla mousse cake

chocolate truffle cake

dark chocolate mousse cup

butter tartlet

cheesecake square

raspberry mousse cup

white chocolate strawberry

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COCKTAIL STATIONS

priced per person

SELF-SERVE

ANTIPASTO

prosciutto, soppressata, carved parmesan cheese, grilled balsamic vegetables, marinated artichokes, marinated olives, bocconcini & tomato salad focaccia & flatbread

DELUXE ANTIPASTO

choose two seafood options below added to the antipasto bar
frutti di mare, mussels, scallops, shrimp cocktail tower, calamari, torched salmon, smoked salmon

BEEF CARVERY

hand carved corned beef, low & slow bbq brisket, smoked turkey breast
rye breads, mustards and kosher dills, deli style coleslaw

GOURMET PIZZA

European style square pizza - choose 3 varieties
margherita, cheese & tomato
pepperoni, cheese, tomato sauce
Hawaiian, pineapple, prosciutto
vegetarian, grilled veg, artichoke, basil pesto
Greek, feta, onion, peppers, oregano
meat lovers, bacon, chorizo, pepperoni

TACO BAR

crispy mahi, pepper relish, avocado, vinaigrette slaw
jerk chicken, rice & peas, gravy, mango salsa
fried avocado, grilled tomato, peppers, rainbow slaw

SLIDER BAR

(choose three types)
cheeseburger, tomato relish, chipotle mayo
Moroccan lamb, tahini, roasted pepper
pulled pork, onion crisps, rainbow slaw
tempura mahi, radish slaw, wasabi mayo
grilled chicken, wild mushroom, Swiss cheese
fried eggplant, halloumi, chermoula sauce

ARTISANAL CHEESE TABLE

fresh fruit, compote, honey, roasted nuts, artisan breads & flatbreads

NOODLE STATION

noodles with Asian vegetables,
pad Thai sauce, presented in small Asian
takeout boxes with chopsticks

SUSHI BAR

fish and vegetarian hosomaki, nigiri,
California wasabi, soy sauce
chef in traditional attire preparing at station
minimum order of 75 guests

OYSTER BAR

fresh selection of seasonal oysters
horseradish, mignonette, lemon,
hot sauce, vodka
chef attended
minimum order of 75 guests

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DINNER STATIONS

priced per person

SELF-SERVE

PASTA STATION

select any of the pastas from our menu
priced per selection

PRIME RIB BEEF CARVERY

hand carved prime rib of beef
steamed green beans, baby carrots, zucchini
mashed or roasted yukon potatoes
Yorkshire pudding, red wine jus, horseradish,
mustards artisanal bread rolls

KEBAB STATION

lemon chicken, tzatziki, shaved red onion, tomato
lamb kofta, chermoula, cured olives
beef spiedini, roasted garlic olive oil, fresh herbs
grilled veg kebab, basil pesto, halloumi
herb roasted potatoes, pita bread

SHAWARMA CARVERY

spice-rubbed chicken, hummus, babaganoush,
tahini, tomato cucumber salad,
shredded lettuce, pita bread

MEDITERRANEAN SANDWICH BOARD

chicken piccata, veal scallopini, eggplant parmesan
falafel, chicken shawarma, pulled lamb shawarma,
tomatoes, cucumber, lettuces, mustards, aioli,
relishes, tahini, peppers, onions, pickles
baguette, focaccia, ciabatta, pita breads

TACO STATION

(choose three types)
crispy mahi, pepper relish, avocado, vinaigrette slaw
grilled steak, cheddar, sauteed peppers, BBQ slaw
jerk chicken, rice & peas, gravy, mango salsa
fried avocado, grilled tomato, peppers, rainbow slaw
pulled pork, corn relish, crispy onion, creamy slaw
coconut shrimp, grilled pineapple, mango slaw
served with Spanish rice, refried beans,
corn & flour tortillas, salsa cruda, guacamole,
shredded cheddar, sriracha sauce and sour cream

GOURMET PIZZA DINNER

wood fired wedges - choose 3 varieties
margherita, cheese & tomato
pepperoni, cheese, tomato sauce
Hawaiian, pineapple, prosciutto
vegetarian, grilled veg, artichoke, basil pesto
Greek, feta, spinach, onion, peppers, oregano
meat lovers, bacon, chorizo, pepperoni

SALAD BAR

romaine, sweet and bitter greens, arugula, spinach
pesto pasta salad, creamy potato salad
tomato bocconcini, marinated artichoke, fennel
asparagus, peppers, cherry tomato, carrot curls
cucumber and red onion, sauteed mushrooms
croutons, walnuts, roasted pear, preserved lemon
Caesar, lemon honey, balsamic dressings, olive oil
grated cheddar, parmesan cheeses

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CHEF ATTENDED STATIONS

priced per person

SMALL PLATES

NOODLE STIR FRY STATION

(choose two types)

traditional pad Thai, chicken, veg or shrimp
fried miso tofu, soba noodle, avocado, edamame
udon noodle, ginger bok choy, shiitake
chicken teriyaki ramen noodle, broccoli
chow mein with chicken

POKE BOWL (gf)

sushi rice, sesame, edamame, shiitake,
sprouts, daikon, nori, ginger broth
choose ponzu salmon or tuna

GRILLED CHEESE GOURMET

applewood smoked Cheddar
Emmental, Brie, mild Cheddar
bacon, duck confit, braised beef,
pulled pork, piri piri chicken
baguettes, rye loaves, Texas toast

PORCHETTA CARVERY

house made rosemary and sage pork belly with
mostarda, apple fennel salad
scalloped potato, artisanal buns

STEAMED DIM SUM BAR *PREMIUM*

chicken and vegetarian varieties.
traditional bamboo steamers and ceramic spoons,
orange hoisin, ginger soy, spicy plum

TAPAS *PREMIUM*

grilled chorizo, cured ham, charred tuna
Spanish tortilla, empanada, patatas bravas
marinated garbanzo beans, artichokes and olives
strong cheeses, baguette rustico

BEEF TENDERLOIN CARVERY *PREMIUM*

spice blackened crust, thin sliced
brown butter truffle cream
candied double smoked bacon, grilled onion
potato rosti

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SWEET STATIONS

priced per person

SELF-SERVE

SWEET TABLE (v)

assortment of fresh fruit, European pastries
served with coffee and tea

DELUXE PORTUGUESE SWEET TABLE (v)

decorated fresh fruit, mini cakes, and squares
lemon tarts, fruit tartlets, custard tarts, cannoli,
chocolate coconut cake, cheesecake lollipops
macarons, chocolate truffles
served with coffee and tea

NUTELLA BAR

large nutella jars decorate the table
nutella cheesecake, nutella iced cupcakes,
nutella on-the-rocks in a plexi cup with a spoon,
mini waffles drizzled with nutella and whipped cream
nutella brownies / nutella filled croissants / nutella topped mini donuts

CUPCAKE STATION

vanilla, chocolate & red velvet cupcakes, chocolate
& vanilla buttercream, cream cheese icing,
sprinkles, candy

BEAVER TAILS

hand stretched sweet dough, deep fried
cinnamon sugar, fruit preserves, maple syrup

CHURROS

sea salt, cinnamon & sugar, chocolate with sprinkles
chocolate sauce, dulce de leche, creme anglaise

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SWEET STATIONS

priced per person

ATTENDED

CANADIAN SWEET STATION

hand dipped dark chocolate bacon, maple bacon,
bacon and maple mousse, double smoked candied bacon
maple glazed cured salmon, sweet mini pancakes
nut and dried fruit chocolate bark

CHOCOLATE FOUNTAIN

Warm Belgian chocolate, skewered fruits and strawberries
ladyfingers, biscuits, cookies and marshmallows
serves 100

ICE CREAM SANDWICH BAR (v)

french vanilla or chocolate ice cream,
caramel, chocolate ganache,
chocolate and butterscotch chips
rainbow sprinkles, chocolate chip or
oatmeal raisin cookies

WAFFLE OR CRÊPE BAR

prepared at the table
fruit compote, maple syrup, fresh berries,
chocolate sauce, caramel, creme anglaise,
vanilla whipped cream

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LATE-NIGHT PASSED CANAPÉS

suggested, served room temp - priced per piece

TRUFFLE CROSTINI wild mushroom, goat cheese, soffrito
FILO PASTRY FLOWER brie, caramelized onion, fig
VIETNAMESE RICE PAPER ROLLS sweet chili sauce
GREEN CURRY CHICKEN SATAY peanut sauce, cilantro
SWEET POTATO FRITES chipotle aioli
BEET CURED SALMON BLINI, sour cream, fresh dill
GINGER LIME SHRIMP daikon disk with wasabi
DUCK CONFIT CORNBREAD, tomato relish
SMOKED SALMON CRÊPE lemon cream cheese, tobiko

LATE-NIGHT STATIONS serves up to 150 guests

POUTINE STATION

shoestring fries, cheese curds, shredded cheddar, bacon, smoked meat, gravy

PRETZEL BAR

soft pretzels sea salt, parmesan cheese, sour cream & onion, cinnamon & sugar
chocolate drizzle, caramel drizzle, or mustard for dipping

CANDY TABLE

assortment of candies with containers and scoops provided

S'MORES BAR

Marshmallows, graham crackers, chocolate, and raspberry puree

ALL NIGHT CAFÉ

specialty coffees and teas served with a selection of cookies and biscotti

THE BIG SHOW priced per person

PORTUGUESE LATE NIGHT SEAFOOD BUFFET

Baby lobster, crab legs, grilled shrimp, marisco seafood salad,
Portuguese codfish and shrimp rolls, P.E.I. mussels, tomato wine broth,
torched salmon skewers, smoked salmon, smoked mackerel and trout
lemon garlic butter, cream cheese and capers, cocktail sauce, lime aioli,
traditional Portuguese breads

UPGRADES: (Market Price)

MARITIME LOBSTER TAILS, lemon garlic butter, coconut curry, orange basil cream

ALASKAN KING CRAB LEGS, lemon garlic butter, chermoula, chipotle mayo

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