

## DINNER MENU SUGGESTIONS



*Menu*



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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

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### VEGETARIAN

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- 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

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### MEAT

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- 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

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- 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

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### SOUP

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#### **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

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#### **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

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### PASTA

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**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

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## MEAT

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**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)

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## 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

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## SEAFOOD (Market Price)

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**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)

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### 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

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### VEGETARIAN & VEGAN

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**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)

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#### 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

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### PLATED

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**VANILLA BEAN CRÈME BRÛLÉ** burnt sugar crackling, fresh berries & compote

**APPLE CRUMBLE** raisins, crème anglaise, fresh mint

**LEMON TART BRÛLÉ** fresh berries & compote

### PREMIUM

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**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\*

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mango mousse cake

chocolate cranberry cake

crème brûlé mini

white chocolate mousse cup

lemon brûlé 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

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## SELF-SERVE

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### 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

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## SELF-SERVE

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### 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

### 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

### 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

### 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

### SHAWARMA CARVERY

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

### 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

### 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

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# CHEF ATTENDED STATIONS

priced per person

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## SMALL PLATES

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### 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 choi, 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

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## **SELF-SERVE**

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### **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

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## ATTENDED

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### **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

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**TRUFFLE CROSTINI** wild mushroom, goat cheese, sofrito

**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

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### **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

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### **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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