



Jubilee

Catering By Romeo

For all occasions

Hors d'Oeuvres and Station Options

Hors D' Oeuvres

Chef's Table >a variety of chef selected favorites

Crustini with goat cheese and cherry tomato

Assorted gourmet canapés

Assorted Bruschetta > w/ house made toppings

Antipasto > a variety of gourmet meats , cheeses and homemade salads

Premium

Baby Lamb chops

Mini crab cakes

Shrimp cocktail

Coconut Shrimp

Coconut chicken

Mini chicken cordon bleu

Scallops and bacon

Clams casino

Mini Reuben

Stuffed Mushrooms with crabmeat

Assorted Stromboli slices

Fried shrimp

Salmon croquettes

Filet de pommes croissant

Cheese steak rolls

bourbon barbecue glazed sausage bites

bourbon barbecue glazed chicken bites

Kabobs:

Meatball w/fresh mozzarella

Cherry tomato and fresh mozzarella virgin olive oil

Sesame chicken

Hawaiian chicken

Filet mignon tips

Shish Kabob (classic lamb)

Cajun shrimp

Hors D' Oeuvres

Chef's Table a variety of chef selected favorites

Crustini >with goat cheese and cherry tomato

Assorted gourmet canapés

Assorted Bruschetta > w/ house made toppings

(roast vegetable spread, tapenade, humus, tomato salad)

Antipasto>a variety of gourmet meats , cheeses and homemade salads

Standard

Chicken wings

Pepperoni and Cheese with assorted crackers

Fried rice balls

Crudités tray with dipping sauce

Mini Reuben

Vegetable spring rolls

Mini chicken cordon bleu

Swedish meatballs

Franks in a blanket

Mini egg rolls

Assorted Quiche

Jalapeño poppers

Beef empanadas

broccoli cheddar bites

Pot stickers

Chicken teriyaki skewers

Assorted puff pastry

Breaded fried chicken tenders w/ honey mustard

Stuffed Mushrooms with spinach, bacon and cheese

bourbon barbecue glazed sausage bites

bourbon barbecue glazed chicken bites

Kabobs:

Meatball w/fresh mozzarella

Cherry tomato and fresh mozzarella virgin olive oil

Sesame chicken

Hawaiian chicken

Hors d'Oeuvres and Station Options

Station Options :

Chef Stations: with attendant

Carving Station selections:

Top Round of Beef *w/ au jus*

Oven roasted sirloin strip *w/ mushroom wine sauce and au jus*

Roasted boneless prime rib *w/ rosemary infused Jus de viande*

Whole Roasted Filet Mignon *w/smoked onion horse radish cream sauce and au jus*

Oven roasted Turkey breast *w/natural turkey gravy*

Virginia baked ham *w/Hawaiian style glaze*

Pepper crusted seared tuna loin *w/wasabi cream sauce*

Oven roasted pork loin *w/natural pork gravy*

Porchetta (whole Roasted pig) *w/roast Porchetta jus*

Panko parmigiano crusted chicken breast *w/chicken Julie'*

Gourmet Beef and Pork station:

Homemade Slow Roasted Beef and Pork ,Rolls, Broccoli rabe oil & garlic, Italian hot long peppers, hot cherry pepper slices , pickle chips ,prepared horse radish , mild and sharp provolone cheese

Philly Cheese Steak station:

Rib eye steak meat, Rolls, American cheese, cheese whiz, caramelized onions, sautéed mushrooms, sliced cherry peppers, pickle chips, hot sauce, mustard, ketchup

Chicken cheese steak station:

Fresh grilled chicken breast meat, Rolls, American cheese, cheese whiz, caramelized onions, sautéed mushrooms, sliced cherry peppers, pickle chips, hot sauce, mustard, ketchup

Stir fry and Sushi station Selections:

Chicken, Beef or Shrimp with Asian vegetables and assorted sushi

Pasta Station selections:

Roasted tomato basil Cavatelli / Penne alla vodka / three cheese rigatoni alla minute

Lobster ravioli in a brandy cream sauce/Mussels with Gemelli red or white/Tortellini cream blush sauce

Tortellini smoked ham and peas Alfredo /Farfalle with shrimp scampi

Meatball station:

A variety of Homemade meatballs including

Italian, turkey , chicken and vegetarian w/rolls

Toppings : grated parmigiano cheese, seeded peppers

Ricotta cheese, spinach oil and garlic ,Broccoli rabe ,long hot Italian peppers

Raw Seafood Bar

Clams on a half shell, oysters on a half shell, shrimp cocktail, crab claws

homemade cocktail sauce, fresh lemon

