



*Jubilee*  
*Catering By Romeo*  
*For all Occasions*

*Jubilee Gold Wedding and Formal Affair Package*

*Grand Hors D' Oeuvre Reception hour*

***Stationed 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

**Raw Seafood Bar**

Clams on a half shell, oysters on a half shell, shrimp cocktail, crab claws  
homemade cocktail sauce, fresh lemon

***Buttlered Hors D 'Oeuvres***

***Choice of 5***

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

Stuffed Mushrooms with spinach, bacon and cheese

Assorted Stromboli slices

Fried shrimp

Salmon croquettes

### ***Buttlered Hors D 'Oeuvres***

Filet de pommes croissant  
Cheese steak rolls  
bourbon barbecue glazed sausage bites  
bourbon barbecue glazed chicken bites  
Chicken wings  
Fried rice balls  
Vegetable spring rolls  
Swedish meatballs  
Franks in a blanket  
Assorted Quiche  
Jalapeño poppers  
Beef empanadas  
Pot stickers  
Assorted puff pastry  
Breaded fried chicken tenders w/ honey mustard

### ***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  
Chicken teriyaki

### ***Station Options :***

#### ***Carving Station selections:***

##### ***Choice of One***

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*  
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'*

*Chef Stations: with Attendant*  
*Stir fry and Sushi station Selections:*

*Choice of one*

Chicken, Beef or Shrimp with Asian vegetables and assorted sushi

*Pasta Station selections:*

*Choice of one*

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  
Gemelli Italian sausage broccoli rabe olive oil parmigiano cheese

*Salads*

*Choice of One*

**Caesar salad with crispy crouton and parmigiano curls**  
**Caprese salad with balsamic reduction**  
**Baby spinach and arugula w/toasted walnuts, goat cheese , strawberry, raspberry vinaigrette**  
**Spring mix with tomato and onion infused balsamic vinaigrette**  
**mixed field greens , Candied apples ,Glazed pears, toasted almonds, blue cheese, raspberry dressing**

*Buffet Station*

*Choice of Two*

Broiled Crab Cakes w/classic cocktail sauce > pan seared Atlantic salmon w/ citrus beurre blanc  
Broiled Chilean sea bass w/Maitre D' butter> Stuffed chicken breast w/ vegetable bread stuffing  
Airline roast chicken Julie> chicken pistachio >Jumbo stuffed shrimp with crab imperial  
Broiled salmon w/ garlic herb butter> flounder stuffed w/ crabmeat > grilled pork loin steaks  
Medallions of filet mignon w/natural gravy > broiled baby lobster tail w/ lemon butter  
Veal medallions mushroom wine sauce > Sautéed veal w/baby spinach and melted cheese

*Accompaniments*

*Choice of Two*

Scalloped potatoes au gratin > scallion mashed potatoes> garlic mashed potatoes>buttered broccoli  
Panko parmigiano potatoes >Asparagus parmigiano > mushroom & leak gratin>brown sugar roasted  
carrots>garlic parmigiano cous cous w/baby peas > Roasted brussel sprouts with red onion and olive oil  
House grilled vegetables w/ balsamic glaze> hand cut roasted vegetables  
Rainbow green beans oil and garlic > roasted tomato orzo

### *Dessert and Beverages*

**Chef Selected full line dessert table**  
**Pastries, cookies ,cakes,homemade desserts, fruit and candies**

***Classic Wedding Cake included***

### *Beverages*

**Soft drinks, Complimentary beer and wine**

### *Premium Coffee Bar*

**Traditional coffee and Tea**  
**Coffee flavorings, whipped cream, sweeteners, hot chocolate, Italian candies and biscotti**

### *Jubilee Gold also Includes*

Air conditioned handicapped accessible beautifully decorated spacious Banquet room  
5 hours of service > professional banquet servers> Certified Bar tenders >Linen table cloths and napkins  
choice of table runners or overlays >chair covers and sashes > china, flatware and water goblets , chargers  
Centerpieces > Traditional Ice sculpture > Classic wedding cake > gift cage>heart shaped trellis > arch way  
Decorated service tables with skirting, lighting and room up lighting

**Ample on and off street parking**

**Set up and clean up included**

**Jubilee provides you with quality food, excellent service, reasonable prices & no extra service or gratuity charges.**

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*Chef Michael Romeo*

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