



Jubilee
Catering by Romeo
for all Occasions

Jubilee Luncheon Package
Floral Hall

Salad Selections
Choice of one

Garden –fresh lettuce tossed with tomatoes cucumber olives croutons and our creamy Italian Dressing

Caesar – crisp romaine lettuce tossed in our creamy Caesar dressing and garlic croutons with grated parmigiano cheese

California Spring Mix – tossed with a house made dressing of seasoned diced tomatoes, onion and balsamic vinegar

Tomato Salad w/ Fresh Basil, Mint & Olive Oil

Homemade Potato salad -with red skin potatoes

Tri color pasta salad –dressed with olive oil parmigiano cheese, cherry tomatoes and assorted fresh vegetables

Luncheon's Selections

Choice of any Three
from our Hot and Cold menu options

Top round of Roast beef-Seasoned slow roasted and served in au jus

Homemade Roast Pork- oven roasted in our house blend seasonings served with natural gravy

Honey Glazed Virginia baked ham-Brown sugar honey glazed and oven slow roasted

Oven roasted turkey breast-fresh breast of turkey roasted and served in natural turkey gravy

Homemade meatballs- simmered in tomato sauce

Sausage Scaloppini – simmered with peppers mushrooms and onions, in a white wine sauce or tomato sauce if preferred.

Rolls Included!

Gourmet and Sandwichs and Wraps

Roast Turkey and cheese wrap with seasoned olive oil or mayonnaise lettuce and tomato
Roast turkey Caesar wrap
Ham and cheese wrap with seasoned olive oil or mayonnaise lettuce and tomato
Tuna salad wrap w/ lettuce and tomato plain or with american cheese
Homemade roast chicken salad wrap with seasoned mayonnaise shredded lettuce and tomato
Grilled Chicken Caesar wrap
Buffalo style chicken wrap with crisp romaine lettuce and croutons
Roast beef and provolone cheese with honey Dijon horseradish sauce
Assorted hoagies
Chicken cutlet on seeded French bread, w/olive oil or mayonnaise
Chicken cutlet with roasted peppers and provolone cheese
Chicken cutlet broccoli rabe and provolone cheese
Italian Tuna with Roasted Peppers and provolone cheese
Smoked ham, turkey and cheese Dagwood with chipotle mayonnaise, on multi grain bread
Chicken salad sliders on catering Kaiser rolls
Tuna salad sliders on catering Kaiser rolls
Egg salad sliders on catering Kaiser rolls
Corn beef special Served on rye bread with Cole slaw and Russian dressing
Roast Turkey special served on rye bread with Cole slaw and Russian dressing

Hot Entrees

Baked ziti- pasta tossed in homemade tomato sauce with a blend of three cheeses baked until golden
Homemade stuffed shells- large shell shaped pasta stuffed with a ricotta cheese blend then baked in our homemade tomato sauce
Penne pasta- Simmered in tomato sauce then finished with parmigiano cheese
Homemade Cavatelli- homemade pasta simmered in a fresh roasted plum tomato sauce olive oil, garlic basil and freshly grated cheese
Homemade cheese ravioli-ricotta filled pasta topped with our homemade tomato sauce and cheese
Orecchietti –ear shaped past sautéed with broccoli rabe’ Italian sausage olive oil garlic and cheese
Penne pasta- with tomato sauce or oil and garlic
Cheese ravioli- Served in our homemade tomato sauce with grated parmigiano cheese
Cheese ravioli- served in our signature vodka blush sauce
Homemade Cavatelli- homemade pasta simmered in a fresh roasted plum tomato sauce olive oil, garlic, basil, freshly grated cheese
Pasta primavera- fresh pasta served with fresh vegetables in a creamy alfredo sauce
Tortellini alfredo- fresh cheese filled tortellini finished in a creamy alfredo sauce
Tortellini- with smoked ham peas and creamy alfredo sauce

Chicken parmigiano- Chicken cutlet lightly breaded and fried smothered in tomato sauce and two cheeses
Chicken scaloppini- Medallions of chicken simmered in homemade tomatoes sauce with peppers mushroom and onions
Honey Dijon Chicken- Marinated Dijon chicken breast seared then oven roasted till tender
Chicken Marsala- Plump chicken breast braised in a Marsala wine smothered with fresh mushrooms
Chicken Pizzaiola- breast of chicken simmered in a pizza sauce topped with melted mozzarella
Italian chicken – seasoned and oven roasted Chicken on the Bone
Chicken cordon bleu- breast of chicken layered with smoked ham and provolone cheese simmered in a natural chicken gravy
Flounder stuffed w/ crabmeat- rolled filets of flounder stuffed with crabmeat broiled in butter lemon and seasonings
Eggplant Parmigiano- Layers of eggplant tomato sauce and cheese baked until golden

Vegetables and Potatoes

Choice of Two

Green bean almandine /Green beans with sautéed onions and tomatoes / hand cut roasted mixed vegetables
Roast tomato orzo /Brown sugar honey roasted carrots/buttered broccoli parmigiano /Panko parmigiano
Potatoes /Oven roasted potatoes / potato au gratin / cheddar bacon and onion potatoes

Chef Selected Dessert Table

An Assortment of Cookies and Brownies

coffee / tea / soda

Our package includes:

Full line Buffet prepared from the freshest homemade ingredients
Air conditioned handicapped accessible beautifully decorated spacious Banquet room
4 hours of service > table cloths and napkins> china and Flatware
Banquet servers and certified bartenders
Ample on and off street parking
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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