



*Jubilee*  
*Catering By Romeo*  
*For all occasions*  
*Jubilee Social Event Package*  
*Floral Hall*  
*Reception Hour*

*An Assortment of Chef selected Hors d'oures*

*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 parmigiana cheese

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

**Tomato Salad** w/ Fresh Basil, Mint & Olive Oil

**Spring Mix**-tossed with toasted almonds, cherry tomatoes, mandarin oranges, goat cheese, and raspberry or balsamic vinaigrette

**Homemade Potato salad** -with red skin potatoes

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

**Ensalata Caprese**-Plump cherry tomatoes and Fresh Mozzarella, Olive Oil & Basil

**Jubilee Salad** – a blend of lettuces, tomatoes, chopped artichoke hearts, onions, cannellini beans, assorted olives fresh mozzarella Cheese virgin olive oil and balsamic vinegar

**Spring Mix**-tossed with toasted almonds, cherry tomatoes, mandarin oranges, goat cheese, and raspberry or balsamic dressing

*Entrees Selections*

*Choice of Three*

**PASTA:**

**Baked ziti**- pasta tossed in homemade tomato sauce with a blend of three cheeses baked until golden

**Rigatoni Bolognese**” pasta simmered in a hearty tomato meat sauce then finished with Parmigiana cheese

**Homemade stuffed shells**-large shell shaped pasta stuffed with a ricotta cheese blend then baked in our homemade tomato sauce

**Penne alla Vodka**- penne pasta served in our signature vodka blush sauce

**Penne pasta**- Simmered in tomato sauce then finished with grated parmigiano cheese

## **Entrees'**

### **Pasta:**

**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

**Gemmelli-**braded pasta lightly simmered with oil and garlic roasted peppers spinach tomatoes cheese and seasoned bread crumbs

**Homemade Cavetelli-** homemade pasta simmered in a fresh roasted plum tomato sauce olive oil, garlic basil and freshly grated cheese

**Orecchietti** –ear shaped pasta sautéed with broccoli rabe' Italian sausage olive oil garlic and 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 AND MEAT:**

**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 w/above items !**

**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 Sorrento-**Medallions of chicken sautéed with smoked ham fresh tomato and sage in a white wine butter sauce finished with melted cheese

**Chicken Marsala-** Plump chicken breast braised in a Marsala wine smothered with fresh mushrooms

**Chicken Pizziola-**breast of chicken simmered in a pizza sauce topped with melted mozzarella and

**Italian chicken** – oven roasted Chicken on the Bone w/ Italian seasonings

**Chicken cordon bleu-**breast of chicken layered with smoked ham and provolone cheese simmered in a natural chicken gravy

**Chicken scampi-**plump chicken medallions simmered in a white wine garlic butter lemon sauce

**Chicken Pistachio-**chicken breast sautéed and simmered with caramelized onions artichoke hearts sundried and roasted tomatoes finished with melted cheese gratin and a dusting of toasted pistachio nuts

**Stuffed Chicken breast-**plump breast of chicken filled with a homemade vegetable bread stuffing oven roasted then finished with homemade chicken gravy

**Breaded Fried chicken cutlet-** smothered with broccoli rabe' and melted provolone cheese

**Classic Pepper steak-**medallion of top sirloin of beef simmered in an Asian wine sauce with peppers and onions

**Roast pork tenderloin-**oven roasted pork loin sliced and finished with natural pork gravy

**Chair grilled pork loin steaks-** house seasoned and grilled to perfection

## **SEAFOOD >and Vegetarian options Available**

**Flounder stuffed w/ crabmeat**-rolled filets of flounder stuffed with crabmeat broiled in butter lemon and seasonings

**Broiled flounder** - served in a lemon butter sauce

**Fried Flounder** - pan fried flounder served w/tangy tartar sauce and zesty cocktail sauce

**Fried Tilapia**- breaded w/seasoned bread crumbs and pan fried served w/tangy tartar sauce and zesty cocktail sauce

**Mussels** -red or white -Plump juicy mussels simmered in a marinara (or ) white wine sauce served over linguini

**Shrimp scampi**- succulent shrimp sautéed in a white wine lemon butter sauce

**Eggplant Parmigiano**-Layers of eggplant tomato sauce and cheese baked until golden

## *Vegetables , Potatoes and Sides*

### *Choice of Two*

Green bean almonidine /Green beans with sauteed onions and tomatoes / Green bean cassarole / corn bread buttered brocolli parmisiano /southern style corn pudding /Brown sugar honey roasted carrots / basmati rice Roast plumb tomato orzo / buttermilk biscuits / 5 cheese mac and cheese / mashed potatoes and gravy sweet potato roasted mixed vegetable/ hand cut roasted mixed vegetables/ Scallion mashed potatoes pecan crusted sweet potato cassarole / Panko parmigiano Potatoes /Oven roasted potatoes /potatoe medley cheddar bacon and onion potatoes / creamy mashed potatoes /Garlic mashed potatoes/ potato au dratin

## *Chef Selected Dessert Table*

*A Wonder full Variety of Chef Selected Cookies , Brownies, and Homemade Dessert  
Coffee / Tea / Soda*

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

### **Our package includes:**

**Full line Buffet prepared from the freshest homemade ingredients**

**Air conditioned handicapped accessible beautifully decorated spacious banquet Room**

**5 hours of service>Buffett servers> Bar tenders >Linen table cloths and napkins>China>flatware**

**Ample on and off street parking available**

**Set up and clean up included!**

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*Chef Michael Romeo*

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