



Jubilee
Catering By Romeo
For all occasions

Jubilee Basic Package
Fowlercroft Banquet Hall
Social Room

Salad Selections

Choice of one

Garden –fresh lettuce tossed with tomatoes cucumber olives croutons and our balsamic dressing.

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

Homemade Potato salad -with red skin potatoes

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

Entrees Selections

Choice of Three

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!

Entrees'

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

Orecchietti –ear shaped pasta sautéed with broccoli rabe’ Italian sausage olive oil garlic and cheese

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

Entrees'

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

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

Vegetables and Potatoes

Choice of Two

Green bean almondine / Green beans with sauteed onions and tomatoes / hand cut roasted mixed vegetables Spinach oil and Garlic / Brown sugar honey roasted carrots/ buttered niblet corn / Panko parmigiano crusted Potatoes / Oven roasted potatoes / pecan crusted sweet potato cassarole / 5 cheese mac and cheese

Chef Selected Dessert

An Assortment of Cookies and Brownies

Coffee / Tea / Soda

Our package includes:

4 hours of service >Buffett servers> certified bartenders > table cloths >chair covers

Quality paper products & Plastic ware

Air conditioned venue with ,Ample parking

Set up and clean up included!

Chef Michael Romeo mobile 215-531-4136

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