



Jubilee
Catering By Romeo
For all occasions

Jubilee Bereavement Luncheon Package

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 vinegar

Homemade Potato salad -with red skin potatoes

Tri color 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 hardy 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 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

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

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 onion

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

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

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

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

Vegetables and Potatoes

Choice of Two

*Green bean almondine /Green beans with sauteed onions and tomatoes / hand cut roasted mixed vegetables
Roast tomato orzo /Brown sugar honey roasted carrots/ basmati rice / potato au gratin /battered broccoli
parmisiano /Panko parmigiano Potatoes /Oven roasted potatoes / 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>Buffett servers> Bar tenders >Linen table cloths and napkins>China>flatware

Ample on and off street parking available

Set up and clean up included!

Mobile 215-531-4136

www.jubileecateringbyromeo.com

Chef Michael Romeo

