



*Jubilee*  
*Catering By Romeo*  
*For all occasions*

## *Jubilee Social Event Package*

*Reception Hour*  
*An Assortment of Chef Selected Hors d'oeuvres*

### *Salad Selections* *Choice of One*

- Garden** –fresh lettuce tossed with tomatoes cucumber olives croutons and balsamic 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
- Spring Mix**-tossed with toasted almonds, cherry tomatoes, mandarin oranges, goat cheese, and raspberry or balsamic vinaigrette
- Homemade Potato salad** - made with red skin potatoes
- Homemade pasta salad** –dressed with olive oil parmigiano cheese, cherry tomatoes and assorted fresh vegetables
- Insalata Caprese**-Plump cherry tomatoes and Fresh Mozzarella, Olive Oil & Basil

### *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
- 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

## Entrees continued

### **Pasta:**

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

**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 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 Pizzaiola**-breast of chicken simmered in a pizza sauce topped with melted mozzarella and parmigiano cheese.

**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

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

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

**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 /  
buttered brocolli parmisiano / southern style corn pudding / Brown sugar honey roasted carrots /  
Roasted plumb tomato orzo / 5 cheese mac and cheese / mashed potatoes and gravy / basmati rice /  
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 / 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*

#### **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> beverage servers >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](http://www.jubileecateringbyromeo.com)**

*Chef Michael Romeo*