

DeRomo's[®]

Banquet Room

“Let us set the mood for your next event.”

Owner Francis J. Cuomo



www.DeRomos.com

239-325-3583 ext. 4

De Romos[®]

Banquet Room

- Weddings
- Holiday Parties
- Birthday Parties
- Dinner Parties
- Cocktail Parties
- Awards Banquets
- Graduations
- Fundraisers
- Anniversaries
- Baby Showers
- Christenings
- Retirement Parties
- Networking Events
- Bar and Bat Mitzvahs

Ask our professional party experts for advice in planning your next event.

*Full Service Banquet Facility
Accommodating Corporate and Social Events*



Mark Guilbault

Catering Director

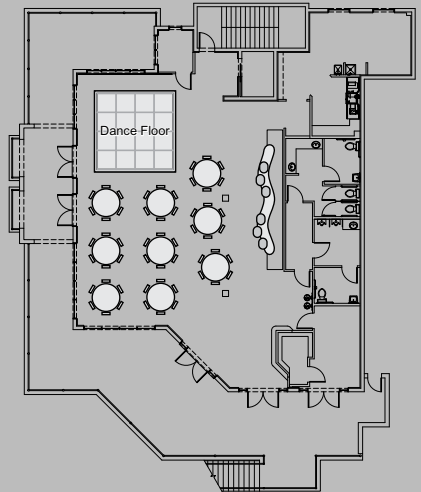
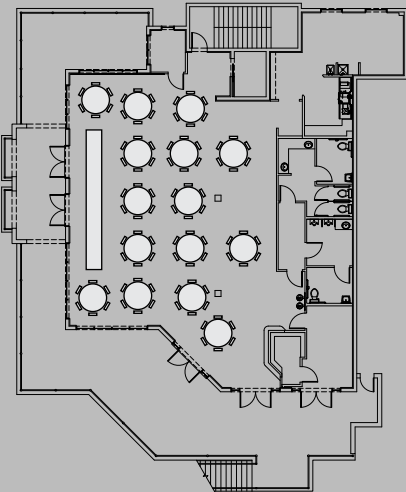
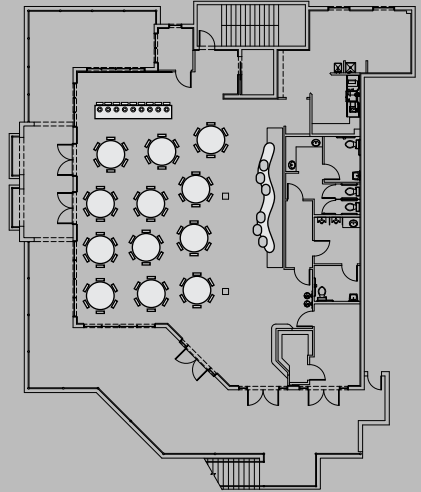
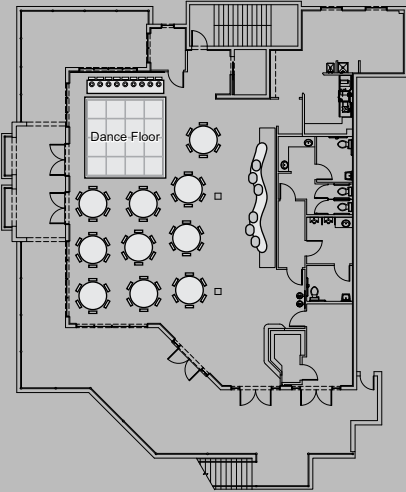
markg@deromos.com

office: 239.325.3583 ext. 4

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De Romo's
Banquet Room

Set the Mood with the Right Room Configuration

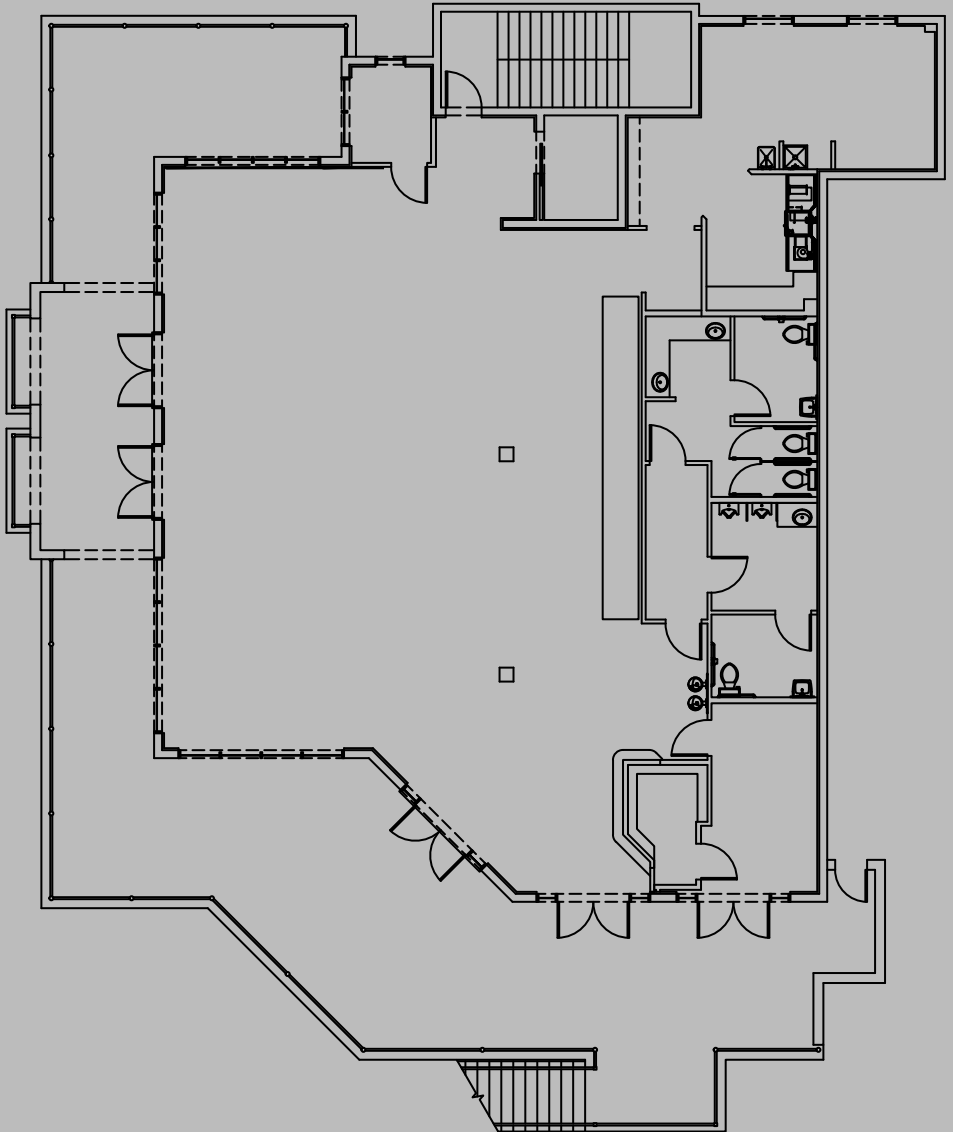


Seating for up to 100 people.

DeRomo's

Banquet Room

Banquet Floor Layout



Create the perfect layout for your event.



Silver Package



— HORS D'OEUVRES —

Domestic & Imported Cheese Platter Garnished with Fresh Fruit
Aged Beef Tenderloin Bresaola Wraps

— BUFFET —

Caprese Salad with House-Made Fresh Mozzarella, Tomato,
Basil & Balsamic Glaze
DeRomo's Signature Ricotta-Stuffed Eggplant Rollatini
Classic Chicken Parmigiana in Sunday Gravy
Cavatelli Pasta with House-Made Chivalini Sausage
served with Broccoli Rabe
Sautéed Seasonal Vegetable Medley
Michetta Dinner Rolls & Butter

— DESSERT —

Your choice of House-Made Dessert or Wedding Cake

— PACKAGE INCLUDES —

Food • Four-Hour Open Full Bar
Domestic Beer • Imported Beer • Premium Liquor • House Wine
Coffee Service • Cake-Cutting Fee
Chefs • Bartenders • Servers
Room Rental Fee • Room Setup • Black or Ivory Linens

\$79.00 per person based on 4 hour event

+6% sales tax, 20% service charge



DeRomo's
Banquet Room



Gold Package



— HORS D'OEUVRES —

Maryland Crab Stuffed Mushrooms
Vegetable & Pork Egg Rolls with a Sriracha Aioli
DeRomo's Stromboli Pinwheels with Marinara Sauce

— BUFFET —

Classic Caesar Salad with Shaved Parmesan & Garlic Croutons
Carved Aged Prime Rib with Rosemary au Jus and Horseradish Chive Cream
Chicken Picatta with Capers in a White Wine Lemon Butter Sauce
Green Beans Almondine
Roasted Potatoes with Herbs & Olive Oil
Michetta Dinner Rolls & Butter

— DESSERT —

Your choice of House-Made Dessert or Wedding Cake

— PACKAGE INCLUDES —

Food • Four-Hour Open Full Bar
Domestic Beer • Imported Beer • Premium Liquor • House Wine
Coffee Service • Cake-Cutting Fee
Chefs • Bartenders • Servers
Room Rental Fee • Room Setup • Black or Ivory Linens

\$89.00 per person based on 4 hour event

+6% sales tax, 20% service charge



DeRomo's[®]
Banquet Room



Platinum Package



— HORS D'OEUVRES —

Smoked Chicken Trumpets with Cilantro Sour Cream
Bruschetta & House-Made Fresh Mozzarella filled Pesto Cones garnished with
Aged Balsamic & Micro Basil
Mini Coconut Curried Lamb Meatballs
Caramelized Onion & Baby Leek Tartlets

— BUFFET —

Tossed Salad with Grape Tomatoes, Cucumber, Julienned Carrots, Candied Pecans,
Dried Cranberries, Goat Cheese & Balsamic Vinaigrette
Beef Tenderloin Medallions accompanied with Mushroom Marsala Sauce
Grilled Salmon with Lemongrass Pink Peppercorn Beurre Blanc
Rigatoni alla Vodka Baked with our House-Made Fresh Mozzarella
Roasted Baby Carrots & Grilled Asparagus with Tarragon Butter
Michetta Dinner Rolls & Butter

— DESSERT —

Your choice of House-Made Dessert or Wedding Cake

— PACKAGE INCLUDES —

Food • Four-Hour Open Full Bar
Domestic Beer • Imported Beer • Premium Liquor • House Wine
Coffee Service • Cake-Cutting Fee
Chefs • Bartenders • Servers
Room Rental Fee • Room Setup • Black or Ivory Linens

\$99.00 per person based on 4 hour event

+6% sales tax, 20% service charge



De Romo's
Banquet Room



Buffet Option 1



— HORS D'OEUVRES —

Please Select Two Items

Gourmet Cheese Platter

Garlic Hummus with Bagel Chips

Bresaola Wraps

Bruschetta

— SALAD —

Please Select One Item

Caesar

Market

— BUFFET —

Please Select Two Items

Rigatoni alla Vodka

Eggplant Rollatini

Chicken Parmigiana

Tortellini Brioni

DeRomo's Meatballs

Chivalini Sausage

— VEGETABLE —

Please Select One Item

Roasted Potatoes

Green Beans Almondine

— DESSERT PLATTER —

Assorted Mini Pastries & Cookies

Includes: Soda, Ice Tea and American Coffee

\$49.00 per person, \$600.00 room set up charge based on 4 hour event

+6% sales tax, 20% service charge

Custom menus can be created and will be priced accordingly



Buffet Option 2



— HORS D'OEUVRES —

Please Select Three Items

Four Cheese & Sweet Pea Rice Balls

Chicken Satay with Peanut Sauce

Parmesan Stuffed Mushrooms

Smoked Salmon with Chive Cream Cheese on Crostini

— SALAD —

Please Select One Item

Caesar

Market

— BUFFET —

Please Select Three Items

Shrimp Rigatoni alla Vodka

Gnocchi

Chicken Marsala

Chivalini Sausage

Salmon Fantasia

Tortellini Brioni

— VEGETABLE —

Please Select Two Items

Roasted Potatoes • Rice Pilaf • Seasonal Vegetable Medley

— DESSERT PLATTER —

Assorted Mini Pastries & Cookies

Includes: Soda, Ice Tea and American Coffee

**\$59.00 per person, \$600.00 room set up charge based on 4 hour event
+6% sales tax, 20% service charge**

Custom menus can be created and will be priced accordingly



Banquet Room



Buffet Option 3



— HORS D'OEUVRES —

Please Select Four Items

Crab Cakes	Beef Tenderloin on Crostini
Deviled Eggs	Charcuterie Platter
Bocconcini Lollipops	Sausage Stuffed Mushrooms
Gourmet Cheese Platter	Smoked Salmon Tartlets

— SALAD —

Please Select One Item

Caesar Market

— BUFFET —

Please Select Three Items

Shrimp Rigatoni alla Vodka	Chivalini Sausage
Beef Tenderloin Marsala	Tortellini Brioni
Salmon with Lemon Wine Butter	Lobster Ravioli
Veal Parmesan	Spinach Manicotti
Chicken Piccata	

— VEGETABLE —

Please Select Two Items

Potatoes au Gratin • Rice Pilaf • Seasonal Vegetable Medley • Grilled Asparagus

— DESSERT PLATTER —

Assorted Mini Pastries & Cookies

Includes: Soda, Ice Tea and American Coffee

\$79.00 per person, \$600.00 room set up charge based on 4 hour event

+6% sales tax, 20% service charge

Custom menus can be created and will be priced accordingly



Plated Dinner Option 1



— SALAD CHOICE / *Select One* —

Classic Caesar

Romaine lettuce, croutons and parmigiano reggiano tossed with our Caesar dressing

or

House Salad

Spring mix, diced tomato, red onion & cucumbers tossed in our
balsamic tomato vinaigrette

— ENTRÉE CHOICE / *Select One* —

Pennette alla Caprese

Penne pasta tossed with fresh tomato sauce &
house-made mozzarella garnished with fresh basil

Chicken Picatta

Chicken scaloppini with capers in a white wine lemon butter sauce
served with potatoes and seasonal vegetables

Tilapia Francese

Egg battered filet of Tilapia in a white wine lemon butter sauce
served with potatoes and seasonal vegetables

— DESSERT —

Profiterol Chocolatisimo

Includes: Soda, Ice Tea and American Coffee

*\$49.00 per person, \$600.00 room set up charge based on 4 hour event
+6% sales tax, 20% service charge
(50 person minimum)*

Please inquire about our other dinner options.



Plated Dinner Option 2



— ANTIPASTO / *Select One* —

Mozzarella Caprese

House-made mozzarella, ripe tomatoes, fresh basil and extra virgin olive oil

Calamari Zucchini

Calamari and zucchini sticks served with a spicy marinara sauce

— SALAD CHOICE / *Select One* —

Classic Caesar

Romaine lettuce, croutons and parmigiano reggiano tossed with our Caesar dressing

or

House Salad

Spring mix, diced tomato, red onion and cucumbers tossed in our
balsamic tomato vinaigrette

— ENTRÉE CHOICE / *Select One* —

Lobster Ravioloni

Large lobster ravioli served with shrimp in a dill cream sauce

Chicken Parmigiana

Breaded chicken scaloppini topped with tomato sauce and mozzarella,
served with baked ziti pasta

Salmon Fantasia

Grilled salmon served with mushrooms in brandy cream sauce

Veal Marsala

Veal scaloppini with mushrooms in a Marsala wine sauce

— DESSERT —

Profiterol Chocolatisimo and Mini Cannoli

Includes: Soda, Ice Tea and American Coffee

\$65.00 per person, \$600.00 room set up charge based on 4 hour event

+6% sales tax, 20% service charge

(50 person minimum)

Please inquire about our other dinner options.





Breakfast Buffets



Continental Breakfast

Assorted Danish & Muffins
Assorted Bagels
Assorted Fruits
Assorted Cereal & Granola
Assorted Yogurt

French Picnic

Assorted Quiche
Assorted Fresh Fruit
Assorted Croissants & Danish
French Baguettes
Ham & Swiss Cheese Rolls
Assorted Jams

Americano Breakfast

Assorted Muffins
Hard Boiled Eggs
Breakfast Potatoes
Bacon & Sausage
Assorted Breads & Bagels
(includes cream cheese, butter, and jam)

Tuscany Breakfast

Sliced Tomatoes
Assorted Deli Meats
Assorted Cheeses
Imported Olives
Assorted Pastries & Panettone
Fresh Baked Ciabatta
Crostinis
Assorted Dried Fruits

Europa Breakfast

Croissants
French Baguettes
Assorted Deli Meats
Assorted Cheeses
Yogurt
Fresh Fruit
Granola & Museli
Egg Soufflé
Assorted Jams

All Breakfast Packages Includes:

Cream Cheese, Butter, Jams,
Assorted Juices, Milk,
American Coffee, and Iced Tea

Continental breakfast \$20 per person, \$400 room service based on a 3 hour event
All other breakfast selections \$29 per person, \$400 room service based on a 3 hour event
+6% sales tax, 20% service charge

Please inquire about our other breakfast options.



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Lunch Options



— **ENTRÉE CHOICE / *Select One*** —

Gourmet Grilled Cheese with Tomato Bisque Soup

Chicken Salad on a Croissant with Fruit

Grilled Vegetable Wrap with Hummus

Honey Glazed Chicken Breast with Sweet Potato Mash

Provolone and Roasted Red Pepper Wrap with Butternut Soup

Vegetable Quiche with Fruit

Chicken Caesar or Kale Salad

— **DESSERT CHOICE / *Select One*** —

Chocolate Mousse in a Brownie Crust

Cheesecake with Raspberry Sauce

Key Lime Pie

Strawberry Shortcake

Includes: Soda, Ice Tea and American Coffee

\$25 per person, \$400.00 room set up charge based on 3 hour event

+6% sales tax, 20% service charge

Please inquire about our other lunch options.





BEVERAGE PACKAGES



Silver Bar

DeRomo's Private Label Red and White Wine, Domestic Beer, Imported Beer,
Soft Drinks, Bottled Water

One Hour - \$10.50 per person • Two Hours - \$16.00 per person • Three Hours - \$21.50 per person

Gold Bar

DeRomo's Private Label Red and White Wine, House Vodka, Scotch, Gin,
Whiskey and Bourbon, Domestic Beer, Imported Beer, Soft Drinks, Bottled Water

One Hour - \$16.50 per person • Two Hours - \$26.00 per person • Three Hours - \$33.50 per person

Premium Bar

Choice of two Red and two White Wines from our list, Premium Vodka, Scotch,
Gin, Whiskey and Bourbon, Domestic Beer, Imported Beer, Soft Drinks, Bottled Water

One Hour - \$22.50 per person • Two Hours - \$36.00 per person • Three Hours - \$44.50 per person

Host Bar

Premium Cocktails \$9.00 • Call Cocktails \$8.00 • Well Cocktails \$7.00
House Wine \$8.00 • Domestic Beer \$5.00 • Imported Beer \$6.00

— Additional Wine Options —

<u>Red Wine</u>		<u>White Wine</u>	
Ruffino Chianti	\$32.00	Sartori Pinot Grigio	\$34.00
Auspicion Cabernet	\$34.00	Colimoro Pinot Grigio	\$38.00
Aviary Cabernet	\$42.00	Auspicion Chardonnay	\$34.00
Julia James Pinot Noir	\$34.00	Bread & Butter Chardonnay	\$38.00
Five Rows Merlot	\$34.00	Mt. Fishtail Sauvignon Blanc	\$34.00
Terrazas Del Platos Malbec	\$34.00	Ck Mondavi White Zin	\$30.00
Whoop Whoop Sharaz	\$34.00	Relax Riesling	\$34.00

House Champagne \$22.00 per bottle. Toast by the glass \$2.50 per person

Outside Services Available

DJs • Hair • Flowers • Photographers • Videography
Photo Booth • Limo Transportation