

Let us do the work so you can enjoy the party!



HORS D'OFUVRES

HOKS D'OEUVKES	
Deviled Egg Platter – 20pc 👍	\$28
Bruschetta Crostini – 20pc	\$38
House made crostini topped with tomato, mozzarella and basil	
Eggplant Caponata Crostini – 20pc	\$38
House made crostini topped with our signature Eggplant Caponata,	+
sliced green olive	
Grilled Lamb Chop Lollipops – 16pc	\$130
Grilled Australian lamb chops served with mint jelly	• • •
Purchased by the dozen	
Caprese Skewer	\$38
Mozzarella with grape tomatoes, fresh basil and olive oil drizzle	
Fruit Skewers	\$36
Honeydew, cantaloupe, watermelon, strawberry, pineapple and red	
seedless grape	
Antipasti Skewers	\$36
Pepperoni, salami, mozzarella, cheddar, grape tomato and olive	
Chicken Satay 🚭 Served with peanut sauce	\$38
Beef Satay 📴 Served with teriyaki sauce	\$48
Mini Arancini	\$38
Risotto with peas, ricotta and mozzarella	
Stuffed Mushrooms	
With Parmesan Italian stuffing	\$34
With spinach, cream cheese and parmesan cheese	\$38
With lump crab	\$52
Prosciutto Crostini	\$42
Prosciutto, caramelized onion, arugula and goat cheese atop our hou	se
made crostini, spread with sweet fig jam	·
Smoked Salmon Canapé 🚭	\$55
Smoked salmon on a cucumber round topped with dill cream cheese	
Shrimp & Crab Canapé 🚭	\$55
Sautéed shrimp, crabmeat and parsley served on a cucumber round	
Mini Crab Cakes	\$64
Made with jumbo lump crabmeat served with remoulade sauce	·
Shrimp Torpedoes	\$55
Crispy tempura shrimp torpedoes served with sweet Thai chili sauce	
Beef Tenderloin Crostini	\$49
Medium rare sliced prime beef tenderloin with horseradish chive creater being an advantage and the second state of the second	am
on house made crostini	

Prices subject to change without notice, due to market fluctuations.



CLASSIC & CUSTOM-MADE SALADS

CLASSIC & CUSTOM-N	IADE SALA	DS
	Medium Bowl	Large Bowl
	Serves 10-12	Serves 20-22
Market Salad Romaine, baby greens, cucumbers, sh	\$40	\$80
black olives and shaved Parmesan, ser		
Caesar Salad @	\$40	\$80
Romaine hearts, Parmesan, shredded anchovies (optional), served with hous		
Farfalle Pasta Salad	\$45	\$90
Farfalle pasta, grape tomatoes, diced Parmesan cheese tossed in a house m		Чт Т
Bonita Salad 🚭	\$45	\$90
Baby greens, cantaloupe, papaya and shaved Parmesan cheese, served with		
Kale Salad	\$45	\$90
Steeped kale, dried cranberries, candi with orange blossom honey mustard v	•	a cheese tossed
VEGETABLE SIDES	STARCH	SIDES
Half Pan Serves 10-12 \$55	Half Pan Serve	• • • •
Full Pan Serves 20-22 \$95	Full Pan Serve	es 20-22 \$95
Grilled Asparagus Roasted Brussel Sprouts	Garlic Mash Oven Roasted	Potatoes
Green Beans Almondine	Au Gratin Pot	
Honey Glazed Carrots Grilled Vegetable Medley	Rice Pilaf Mac & Cheese	9
All vegetable sides are gluten free		



All house-made pasta and ravioli are made fresh in our pastaria

HOMEMADE RAVIOLIS

Your choice of sauce: Marinara, Vodka or Alfredo

	Half Pan	Full Pan
	Serves 10-12	Serves 20-22
Three Cheese Ravioli	\$75	\$150
Spinach Ravioli	\$80	\$160
Meat Ravioli	\$80	\$160
Lobster Ravioli	(Market Price)	

CHOOSE YOUR PASTA AND SAUCE

Half Pan Serves 10-12 \$75 Full Pan Serves 20-22 \$150

Pasta: Cavatelli, Rigatoni, Tortellini, Farfalle, Rotelli, Bucatini, Linguini **Sauce:** Marinara, Bolognese, Vodka, Alfredo, Pesto, Aglio e Olio

PASTA DISHES

	Half Pan Serves 10-12	Full Pan Serves 20-22
Fiocchi w/Pear & Mascarpone Cream Pasta purses filled with pear and ricotta and julienned prosciutto crisps	\$80 cream, mascarpo	\$160 one cream sauce
Farfalle w/Grilled Chicken & Broccoli Made with our own extra virgin olive oil	\$75 and garlic sauce	\$150
Rigatoni Alla Vodka Onion, pancetta, vodka and cream toma	\$75 ato sauce	\$150
Tortellini Alfredo Traditional Parmesan cream sauce with	\$75 baby sweet peas	\$150
Deromo's Cavatelli Pasta Sausage, broccoli rabe, sun-dried tomat	\$80 coes, pesto, extra	\$160 virgin olive oil,

and Parmesan cheese

BAKED PASTA & MORE

	Half Pan Serves 10-12	Full Pan Serves 20-22
Lasagna Bolognese	\$90	\$180
Spinach Lasagna	\$80	\$160
Baked Stuffed Shells	\$80	\$160
Baked Ziti	\$70	\$140
Eggplant Rollatini	\$75	\$150
Eggplant Parmigiana	\$85	\$170

HOMEMADE

	Half Pan	Full Pan
	Serves 10-12	Serves 20-22
Homemade Sausage	\$85	\$170
Fresh-made sweet or hot sausage	ge served with peppers	and onions
Homemade Meatballs	\$85	\$170

Homemade Meatballs\$85Nonna's traditional Italian meatballs in our Sunday gravy

CHICKEN

	Half Pan	Full Pan
	Serves 10-12	Serves 20-22
Chicken Parmigiana	\$80	\$160
Chicken Piccata 📴	\$80	\$160
Chicken Marsala 🕢	\$80	\$160
Chicken Francese	\$80	\$160

VEAL

Half Pan Serves 10-12 Full Pan Serves 20-22 (Market Price) Veal Piccata 📴

Veal Marsala G

BEEF

Half Pan Serves 10-12 Full Pan Serves 20-22 (Market Price)

Prime Beef Tenderloin Medallions Whole Beef Tenderloin

Choice of mushroom marsala sauce or red wine demi-glace

LAMB

Half Pan Serves 10-12 Full Pan Serves 20-22 (Market Price)

Domestic rack of lamb with red wine demi-glace Grilled baby lamb chops (center cut) with mint jelly

SEAFOOD & FISH

Half Pan Serves 10-12 Full Pan Serves 20-22 (Market Price)

Shrimp scampi with fettucine Scallops with fettucine in lemon butter sauce Salmon – Grilled with fresh herbs and lemon, blackened or teriyaki Grouper piccata with white wine, lemon, capers and Italian parsley butter Chilean seabass with orange citrus sauce

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PARTY PLATTERS

_	Medium	Large
	Serves 10-12	Serves 20-22
Fresh Fruit Platter 📴	\$60	\$115
Cheese & Fruit Platter 🚳	\$80	\$140
Cheese & Cracker Platter	\$85	\$150
Vegetable Crudité Platter 🚭	\$60	\$110
Grilled Vegetable Platter 🚭	\$60	\$110
Mozzarella Caprese Platter	\$60	\$110
Relish Platter Assortment of olives, roasted peppers, corni mushrooms, pepperoncini, artichoke hearts a		\$90 ed
Traditional Baked Brie Garnished with baked apples, fresh berries, s and served with assorted crackers	\$85 sliced almonds	
Chilled Spinach & Artichoke Dip	\$50	\$90

Italian Meat & Cheese Platter	\$125	\$215
Shrimp Cocktail Platter Served with our fresh made cocktail sauce ar	\$125 nd lemon wedges	\$215
Served with crostini	4 30	\$70

Prosciutto di Parma, soppressata, mortadella, pepperoni, traditional caponata, fire-roasted red peppers, assorted olives, artichoke hearts, ciliegine mozzarella and sharp provolone cheese, served with crostini

All-American Cold Cut Platter \$195 \$110 Our own roast beef, salami, ham, turkey, Swiss, American and provolone cheeses, served with lettuce, sliced tomatoes, mayo, mustard, with assortment of breads. Choice of two of our fresh made salads: potato salad, macaroni salad or coleslaw

\$185 **Smoked Salmon Platter**

With hard-cooked eggs, red onion, capers, and crème fraiche with crostini



SANDWICH PLATTER Serves 10-12

Assorted Mini Sandwich Platter Italian meats, roast beef, ham, turkey, cheese, lettuce, and tomato	\$105
Assorted Mini Salad Sandwich Platter With our own fresh-made chicken salad, tuna salad, egg salad and shrimp salad on brioche rolls and mini croissants	\$90
Gourmet Wrap Sandwich Platter Chicken Caesar, DeRomo's club, Italian meats, turkey and provolone	\$105
Fresh-Made Italian Stromboli Platter Prosciutto, Genoa salami, sweet capicola, pepperoni, sharp provolone and Parmesan cheese	\$95
Salmon Cake Slider Platter Sautéed house made salmon cake served on a brioche slider bun with spicy remoulade sauce	\$120
Tenderloin Slider Platter Beef tenderloin served on a Brioche slider bun with caramelized white onions and horseradish dipping sauce	\$148
Crab Cake Slider Platter Sautéed house made jumbo lump crab cake served on a brioche slider bun with spicy remoulade sauce	\$178
DEROMO'S AUTHENTIC	

DEROMO'S AUTHENTIC **ITALIAN COOKIES & PASTRIES**

Small	Medium	Large
Serves 5-7	Serves 10-12	Serves 16-20
\$45	\$70	\$95
	Serves 5-7	Serves 5-7 Serves 10-12

Our cookie platters have a variety of Italian cookies and biscotti. All make for a colorful and tasteful finish to the assortment.

Pastry Platters \$50 \$75 \$125

Our pastry platters come with an assortment of our mini pastries.

Stop by the bakery for a last minute treat!

DeRomo's bakery offers a variety of authentic Italian pastries, cookies and biscotti. Our bakery team can recommend our specialty cakes made for all occasions and will happily assist you with all your orders.

Don't forget to add our rustic artisan breads to enhance your meal.

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



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5/22/24