



CATERING MENU

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



DeRmo's[®]
Gourmet Market, Restaurant & Banquets

HORS D'OEUVRES

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	\$38
Pepperoni, salami, mozzarella, cheddar, grape tomato and olive	
Chicken Satay GF Served with peanut sauce	\$38
Beef Satay GF 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 house made crostini, spread with sweet fig jam	
Smoked Salmon Canapé GF	\$55
Smoked salmon on a cucumber round topped with dill cream cheese	
Shrimp & Crab Canapé GF	\$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 cream on house made crostini	

CLASSIC & CUSTOM-MADE SALADS

	Medium Bowl Serves 10-12	Large Bowl Serves 20-22
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Antipasti Salad GF	\$70	\$140
Romaine, baby greens, pepperoni, salami, olives, tomatoes, artichoke, roasted red peppers, and provolone, served with our house made dressing		

Market Salad GF	\$40	\$80
Romaine, baby greens, cucumbers, shaved carrots, grape tomatoes, black olives and shaved Parmesan, served with our house made dressing		

Caesar Salad GF	\$40	\$80
Romaine hearts, Parmesan, shredded Romano cheese, croutons and Parmesan cheese tossed in a house made Caesar dressing		

Farfalle Pasta Salad GF	\$45	\$90
Farfalle pasta, grape tomatoes, diced mozzarella cheese, Parmesan cheese tossed in a house made pesto		

Bonita Salad GF	\$45	\$90
Baby greens, cantaloupe, papaya and strawberries, candied walnuts and shaved Parmesan cheese, served with a tropical vinaigrette dressing		

Kale Salad	\$45	\$90
Steeped kale, dried cranberries, candied pecans and feta cheese tossed with orange blossom honey mustard vinaigrette		

VEGETABLE SIDES

Half Pan Serves 10-12	\$55
Full Pan Serves 20-22	\$95

Grilled Asparagus
Roasted Brussel Sprouts
Green Beans Almondine
Honey Glazed Carrots
Grilled Vegetable Medley

All vegetable sides are gluten free

STARCH SIDES

Half Pan Serves 10-12	\$55
Full Pan Serves 20-22	\$95

Garlic Mash
Oven Roasted Potatoes
Au Gratin Potatoes
Rice Pilaf
Mac & Cheese



PASTA

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

BAKED PASTA & MORE

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

HOMEMADE

	Half Pan Serves 10-12	Full Pan Serves 20-22
Homemade Sausage Fresh-made sweet or hot sausage served with peppers and onions	\$85	\$170
Homemade Meatballs Nonna's traditional Italian meatballs in our Sunday gravy	\$85	\$170

CHICKEN

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

VEAL

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

BEEF

Half Pan Serves 10-12	Full Pan Serves 20-22	(Market Price)
Prime Beef Tenderloin Medallions GF		
Whole Beef Tenderloin GF		
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 GF		
Grilled baby lamb chops (center cut) with mint jelly GF		




SEAFOOD & FISH

Half Pan Serves 10-12	Full Pan Serves 20-22	(Market Price)
Shrimp scampi with fettuccine		
Scallops with fettuccine in lemon butter sauce		
Salmon – Grilled with fresh herbs and lemon, blackened or teriyaki		
Grouper piccata with white wine, lemon, capers and Italian parsley		
Mahi Mahi with orange citrus sauce		

GF = Gluten Free



PARTY PLATTERS

	Medium Serves 10-12	Large Serves 20-22
Fresh Fruit Platter 	\$60	\$115
Cheese & Fruit Platter 	\$80	\$140
Cheese & Cracker Platter	\$85	\$150
Vegetable Crudit� Platter 	\$60	\$110
Grilled Vegetable Platter 	\$60	\$110
Mozzarella Caprese Platter	\$60	\$110
Relish Platter	\$50	\$90

Assortment of olives, roasted peppers, cornichons, marinated mushrooms, pepperoncini, artichoke hearts and giardiniera

Traditional Baked Brie **\$85**
Garnished with baked apples, fresh berries, sliced almonds and served with assorted crackers

Chilled Spinach & Artichoke Dip **\$50** **\$90**
Served with crostini

Shrimp Cocktail Platter **\$125** **\$215**
Served with our fresh made cocktail sauce and lemon wedges

Italian Meat & Cheese Platter **\$125** **\$215**
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 **\$110** **\$195**
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

Smoked Salmon Platter **\$185**
With hard-cooked eggs, red onion, capers, and cr me fraiche with crostini

SANDWICH PLATTER Serves 10-12

Assorted Mini Sandwich Platter **\$105**
Italian meats, roast beef, ham, turkey, cheese, lettuce, and tomato

Assorted Mini Salad Sandwich Platter **\$90**
With our own fresh-made chicken salad, tuna salad, egg salad and shrimp salad on brioche rolls and mini croissants

Gourmet Wrap Sandwich Platter **\$105**
Chicken Caesar, DeRomo's club, Italian meats, turkey and provolone

Italian Stromboli Platter **\$95**
Prosciutto, Genoa salami, sweet capicola, pepperoni, sharp provolone and Parmesan cheese

BBQ Brisket Slider Platter **\$115**
BBQ Brisket served on a Brioche slider bun with crispy onions

Tenderloin Slider Platter **\$148**
Beef tenderloin served on a Brioche slider bun with caramelized white onions and horseradish dipping sauce

Crab Cake Slider Platter **\$178**
Sautéed house-made jumbo lump crab cake served on a brioche slider bun with spicy remoulade sauce



DEROMO'S AUTHENTIC ITALIAN COOKIES & PASTRIES

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

DEROMO'S SPECIALITY CAKES

5 inch Serves 4-5 \$18.99	8 inch Serves 6-8 \$28.99	10 inch Serves 10-12 \$42.99
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Limoncello Cake

Vanilla cake soaked with Limoncello, filled with lemon curd, iced with whipped topping, and garnished with white chocolate.

Mini Mile High Cake

Chocolate cake filled with chocolate buttercream and iced with chocolate fudge - comes with 4 layers of cake and 3 layers of filling.

Strawberry Shortcake

Vanilla cake filled with fresh strawberries and whipped cream, iced with whipped topping and garnished with strawberries on top.



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Prices subject to change without notice, due to market fluctuations. 12/2025