

TRATTORIA ROMANA

Bar & Grill



Private Event



60 Oakland Street Mansfield MA 02048

774-719-2132

www.trattoria-mansfield.com

Catering available at
mansfieldcatering@trattoria-romana.com

Chef Luciano Canova was born in 1949, on a small farm just outside of Rome, Italy. Luciano grew up with his parents & grandparents. Food has always been the staple that kept his family together. His passion for food was instilled in him as a small child in his home.

Luciano attended the Culinary Institute of Italy. After graduating he worked all around the world including Switzerland and Germany & on a cruise line. Luciano's passion has always been for food & people. His dream was to open an Italian Trattoria in the United States. Finally, his dream has come true with Trattoria Romana Pizzeria Bar & Grill.

The concept of Trattoria Romana is to offer a comfortable & pleasant dining experience with moderate pricing and attentive staff. When you eat here, you will enjoy homemade Italian food cooked with the finest & freshest ingredients.

At Trattoria Romana you will occasionally see Luciano in the dining room, greeting customers & keeping a watchful eye on things. Much to his delight, he has been called upon to help in the kitchen on occasion! For Luciano, it's all about the food & the people.

Buon Appetito

Trattoria Romana Bar & Grill

Thank you for considering Trattoria Romana in helping you to make that day a very special one. Trattoria Romana and staff bring a tradition of excellence in food, service, atmosphere and attention to detail.

We invite you to plan your upcoming social affair with us. Our restaurant and function rooms are beautifully decorated and our professional staff is looking forward to serving you.

Our private dining room, The Tuscan room, can accommodate a maximum of 40 people. Our Roman Garden located in the lower level of the restaurant can accommodate up to 100 guests as well. Should we be honored with the opportunity to accommodate your party, we promise to carry out our tradition of excellence through every detail of this special occasion.

Please feel free to call for an appointment to see our facility. We will be delighted to answer any questions that you may have. Please do not hesitate to contact us at 774-7192132 or by email at dcardella@trattoria-romana.com

Thank you,

Daniel Cardella
Event Coordinator

Important Banquet Information

Reservations, Deposits and Payment:

Reservations are tentative and not considered final and therefore may be canceled by Trattoria Romana at any time until a signed contract and deposit are received. A non-refundable deposit of \$200.00 is required at the time of booking. This deposit is deducted from your final bill. Full payment is due at the completion of your event. We accept all major credit cards and corporate checks.

Guarantee Due Date:

A final guarantee count shall be furnished 7 days prior to the event and cannot be reduced after this time. This count represents the minimum number of dinners for which you will be billed.

Banquet Space:

Trattoria Romana reserves the right to assign another room should your final attendance fall below the minimum number of guests required for the room booked.

Rooms are rented with a 3-hour limit. A maximum of one additional hour may be purchased for \$200.00 in the Tuscan Room and \$350.00 in the Roman Garden. Some restrictions may apply to holidays or otherwise, "special" dates. The additional hour must be booked ahead of time with the banquet manager.

Food & Beverage Minimum:

Trattoria Romana Tuscan room requires a food and beverage minimum of \$1500.00 at dinner time on weeknights and \$1200.00 at lunch time. This minimum is increased to \$2200.00 from 4 - 7 pm or 8 pm on Friday and Saturday. The Roman Garden room requires a \$2000.00 minimum at dinner time and \$1500.00 at lunch time during the week. This minimum is increased to \$2800.00 on both Friday and Saturday from 4-7 pm or 8 pm. Some restrictions may apply to holidays or otherwise, "special" dates. The food and beverage minimum is to be met before tax and gratuity. If the minimum is not met, the remainder will be added to the bill as a room fee. See minimum guarantee form.

Menu Selection:

Menu selection shall be arranged with Trattoria Romana 7 days in advance of the function. If using one of our banquet menus, three entree selections may be offered. Vegetarian or special diet meals are always available.

Food and Beverage:

Due to insurance and health code regulations, all food and beverage must be provided by Trattoria Romana and is not allowed to be removed from the premises. Food left over on a buffet may not be wrapped. In accordance with Massachusetts State Law, alcoholic beverages may not be brought in or removed from the premises. Trattoria Romana reserves the right to refuse alcohol service to anyone at anytime. We also reserve the right to discontinue bar service at any event if minors are found with alcohol in their possession. Proper identification is required.

Entertainment:

Trattoria Romana must be notified of and approve any entertainment to perform in our banquet space prior to the date of the scheduled event.

Decorations:

You may provide your own decorations or floral arrangements. All decorations must comply with local fire laws. Please do not affix decorations or signs to the walls, doors, fixtures or ceilings. Table Confetti is not allowed.

Gratuity and Tax:

Prices do not include 6% taxable administrative fee, 6.25% MA Meal Tax & Gratuity.

Evening Banquet Menu

Available Anytime for private events over 20ppl. Choice of up to three entree Selections. Vegetarian or dietary restricted meals are always available. Final count for each Meal Selection is required 7 days before the event.

Chicken Francese\$38.95
Boneless chicken breast sautéed with lemon, butter & capers.

Chicken Florentine\$38.95
Topped with Prosciutto & mozzarella, served on a bed of spinach, Lightly sautéed with a Marsala wine demi-glaze

Chicken Marsala\$38.95
Sautéed with fresh mushrooms and Marsala wine

Sirloin alla Romana\$60.95
Served with shiitake mushrooms sautéed in fresh lemon, garlic, oregano, and extra virgin olive oil

Salmon Florentine\$40.95
North Atlantic salmon served over sautéed spinach with a white wine sauce.

Swordfish Florentine\$58.95
North Atlantic center-cut swordfish steak served over sautéed spinach with a white wine sauce.

Boston Scrod\$40.95
Fresh scrod served in lemon butter and breadcrumbs.

Sole Florentine\$40.95
Fresh filet of sole sautéed in lemon, butter, and white wine. Paired with sautéed spinach and artichokes. Served alongside mashed potatoes.

Veal Parmigiana\$42.95
All natural provimi veal lightly pounded and breaded, topped with fresh mozzarella cheese, baked with our San Marzano tomato sauce. Finished with parmigiano-reggiano cheese. Served with capellini pasta..

All Entrees Are Served With Italian Bread, and seasonal vegetable of the day.
Choice of Pasta Fagioli or Garden Salad Dessert (Must be the same for everyone):
Chocolate Mousse Parfait, Strawberry Cheesecake or Tiramisu.

Weekend & Evening Buffet Menu

Select Four

Chicken

Francese- Lemon, butter & capers.

Marsala- Wine sauce with fresh mushrooms. Florentine- Topped with Prosciutto & mozzarella served over spinach.

Parmigiana- Lightly breaded baked in marinara sauce topped with mozzarella.

Beef

Beef Tips- In Marsala wine sauce with fresh mushrooms.

Seafood

Baked Stuffed Sole - Stuffed with seafood stuffing served in Newburg sauce.

Pasta

Rigatoni Zingara- Homemade pasta with Italian sausage, mushrooms & black olives in a creamy marinara sauce.

Gnocchi Bolognese- Potato pasta in Luciano's homemade meat sauce.

Tortellini Alfredo- Cheese filled pasta in creamy cheese sauce.

Also, select one from each of the following:

Starch

Oven Roasted, Garlic Mashed, or Rice Pilaf

Vegetable

Green Beans Almandine, Honey Glazed Carrots, Or Seasonal Medley

All entrees are served with: Italian Bread & Garden Salads.

Dessert Choice:

Choice of one (must be the same for everyone)

Chocolate Mousse Parfait, Strawberry Cheesecake or Tiramisu.

\$48.95 per person

Minimum 30 people

Brunch Buffet

A Perfect Menu for Showers and Luncheons

*Garden or Caesar Salad
Homemade Italian Sourdough Bread
Scrambled Eggs
Sausage
Home Fries
Baked Virginia Ham with Pineapple
Sauce*

*Chicken Francese
Baked Boston Scrod
Penne Marinara
Chocolate Mousse Parfait
Coffee & Tea*

\$39.95 per person

Minimum 30 people

Additions

FRESH SEASONAL FRUIT PLATTER

1/2 platter: \$70.00

Full platter: \$130.00



Trattoria Romana's Choice Luncheon Menu

Available Monday thru Friday from 11:30 to 2:30pm.
No Pre-selection is required. Your guests will order directly from this menu on the day of your event.

Appetizer Course:

Jumbo Shrimp Cocktail or Stuffed Mushrooms

Salad Course:

Garden Salad or Caesar Salad

Entrees:

NY Strip Sirloin

Sirloin steak grilled to perfection and served alongside mashed potatoes.

Salmon Florentine

Fresh Salmon fillet served over mashed potatoes topped with sautéed spinach and artichokes.

Shrimp Scampi

Jumbo Shrimp sautéed in garlic butter and a splash of white wine served over angel hair pasta.

Chicken Marsala

Medallions of chicken sautéed with fresh mushrooms and Marsala wine, served over angel hair pasta.

Veal Parmigiana

All natural provimi veal lightly pounded and breaded, topped with fresh mozzarella cheese, baked with our San Marzano tomato sauce. Finished with parmigiano-reggiano cheese. Served with capellini pasta.

Rigatoni Zingara

Rigatoni pasta sautéed in marinara sauce and a dash of cream with sliced Italian sausage, black olives, and fresh mushrooms, finished with parmigiano-reggiano.

Dessert Choice:

Chocolate Mousse

\$59.95 per person

Luncheon Banquet Menu

Available Anytime for parties over 20 ppl Sunday through Friday. Choice of up to three Entree Selections. Vegetarian or dietary restricted meals are always available. Final count for each Meal Selection is required 7 days before the event.

Chicken Francese\$33.95
Boneless chicken breast sautéed with lemon, butter & capers.

Chicken Florentine\$33.95
Topped with Prosciutto & mozzarella, served on a bed of spinach, Lightly sautéed with a Marsala wine demi-glaze

Chicken Marsala\$33.95
Sautéed with fresh mushrooms and Marsala wine

Sirloin alla Romana\$60.95
Served with shiitake mushrooms sautéed in fresh lemon, garlic, oregano, and extra virgin olive oil

Salmon Florentine\$38.95
North Atlantic salmon served over sautéed spinach with a white wine sauce.

Boston Scrod\$36.95
Fresh scrod served in lemon butter and breadcrumbs.

Veal Parmigiana\$36.95
All natural provimi veal lightly pounded and breaded, topped with fresh mozzarella cheese, baked with our San Marzano tomato sauce. Finished with parmigiano-reggiano cheese. Served with capellini pasta..

All entrees are served with: Italian Bread & Garden Salads.

1st Course:

Pasta Fagioli Soup or Garden Salad with our House Italian Dressing.

Dessert Choice:

Choice of one (must be the same for everyone)

Chocolate Mousse Parfait, Strawberry Cheesecake or Tiramisu.

Weekday Luncheon Buffet Menu

Available Monday thru Friday from 11:30 - 3

Select Three:

Chicken

Francese- Lemon, butter & capers.

Marsala- Wine sauce with fresh mushrooms.

Florentine- Topped with Prosciutto & mozzarella served over spinach.

Parmigiana- Lightly breaded baked in marinara sauce topped with mozzarella.

Beef

Beef Tips- In Marsala wine sauce with fresh mushrooms.

Seafood

Baked Stuffed Sole - Stuffed with seafood stuffing served in Newburg sauce.

Pasta

Rigatoni Zingara- Homemade pasta with Italian sausage, mushrooms & black olives in a creamy marinara sauce.

Gnocchi Bolognese- Potato pasta in Luciano's homemade meat sauce.

Tortellini Alfredo- Cheese filled pasta in creamy cheese sauce.

Also, select two from each of the following:

Pasta

Rigatoni or Penne - (served in a Marinara or Bolognese sauce)

Starch

Oven Roasted, Garlic Mashed, or Rice Pilaf

Vegetable

Green Beans Almandine, Honey Glazed Carrots, Or Seasonal Medley

All entrees are served with: Italian Bread & Garden Salads.

Dessert Choice:

Choice of one (must be the same for everyone)

Chocolate Mousse Parfait, Strawberry Cheesecake or Tiramisu.

\$42.95 per person

Minimum 30 people

Accompaniments

If using the weekend & evening or the weekday banquet menu please choose your starch & vegetable to accompany your entrée selection from the following: Starch and vegetable will be the same for all meals.

Starch Selection

Oven Roasted Potato, Garlic Mashed Potato, Capellini or Penne alla Marinara

Vegetable Selection

Green Beans Almandine, Honey Glazed Carrots or Sautéed mixed Vegetables.

Extras

Pasta Course Served Family Style

\$5.95 pp

Choice of:

Penne, Fettuccini or Gnocchi.

In choice of

Marinara sauce, Garlic & Oil, Bolognese Sauce or Alfredo sauce.

Champagne:

Champagne Toast	House Champagne \$3.75 pp	Anti Spumant \$4.75pp
Champagne Punch Bowl	sm (20-30 servings) \$95	lg (40-50 servings) \$145.00
Mimosa Bowl	sm (20-30 servings) \$95	lg (40-50 servings) \$145.00
Non-Alcoholic Punch Bowl	sm (20-30 servings) \$65	lg (40-50 servings) \$100.00
Sangria Party Bowl	sm (20-30 servings) \$145	lg (40-50 servings) \$195.00

For The Kids:

(Under 12 years old)

Chicken fingers & French Fries or Spaghetti & meatballs \$12.95
Served with salad & dessert

Other Additions:

Black & White menus printed on ivory cardstock are complimentary.
Professional, in-color menus can be customized to your event.

Cakes

All of our package menus include a dessert choice. You may substitute a specialty cake for your dessert which will be customized to your event. You may upgrade your dessert selection to a double layer cake with one filling, and butter cream frosting decorated with either balloons, roses, or religious cross at no additional charge. Some restrictions apply depending on size of cake, decorations and baker's discretion. As always, you may customize your specialty cake for an additional cost. You may also bring in your own cake from outside the restaurant; however a \$2.00 per person fee will be added to the bill. We will present, cut, and plate the cake for you.

Audio-Visual Equipment:

All Audio-Visual Equipment is rented from a local distributor and may require 48 hours notice. Items may be limited, and cannot always be guaranteed available at time of request. Price includes delivery, pick-up and rental of equipment.

LCD Projector (computer-ready):	\$275.00
Podium w/ speakers and microphone:	\$190.00
Projection Screen:	\$30.00

Hot Hors D'oeuvres

Beef Wellington	Half (25 Pieces) \$80.00	Full (50 Pieces) \$160.00
Baked Stuffed Mushroom Caps	Half (25 Pieces) \$80.00	Full (50 Pieces) \$160.00
Italian Meatballs	Half (25 Pieces) \$80.00	Full (50 Pieces) \$160.00
Clams Casino	Half (25 Pieces) \$80.00	Full (50 Pieces) \$160.00
Spanakopita (Spinach & feta in phyllo pastry)	Half (25 Pieces) \$70.00	Full (50 Pieces) \$140.00
Chicken Teriyaki Skewers	Half (25 Pieces) \$75.00	Full (50 Pieces) \$150.00
Assorted Quiche	Half (25 Pieces) \$75.00	Full (50 Pieces) \$150.00
Cashew Chicken Spring Rolls	Half (25 Pieces) \$75.00	Full (50 Pieces) \$150.00
Calamari	Half \$80.00	Full \$160.00

Cold Hors D'oeuvres

Prosciutto & Melon	Half (25 Pieces) \$80.00	Full (50 Pieces) \$160.00
Chilled Jumbo Shrimp Bowl		Full (50 Pieces) \$250.00
Assorted Cheese Tray w. Grapes and Crackers	Half (25 Pieces) \$70.00	Full (50 Pieces) \$130.00
Assorted Vegetable Tray w. Homemade Dip	Half (25 Pieces) \$60.00	Full (50 Pieces) \$120.00
Italian Antipasto	Half (25 Pieces) \$80.00	Full (50 Pieces) \$160.00
Fresh Fruit Tray Platter	Half (25 Pieces) \$70.00	Full (50 Pieces) \$130.00

Hors D'oeuvres Platters

Hot Antipasto\$18.95 pp

Calamari, Shrimp Scampi, Stuffed Mushrooms, Scallops Wrapped with Bacon, Eggplant Rollatini, Clams Casino

Cold Antipasto\$14.95 pp

Assorted Italian Meats & Cheeses served with fresh vegetables over a bed of lettuce

Seafood Antipasto\$35.95pp

Jumbo shrimp cocktail, Clams on the half shell, fresh lobster cocktail

Catering Menu

Appetizers

	Half	Full
Cheese Platter	\$70	\$130
Fruit Platter	\$70	\$130
Vegetable Crudités Platter	\$60	\$120
Prosciutto & Melon Shrimp	\$80	\$160
Shrimp Bowl (50 pieces)		\$225
Italian Antipasto Platter	\$80	\$160
Tomato & Mozzarella	\$80	\$160
Stuffed Mushrooms	\$70	\$140
Clams Casino	\$90	\$190
Spanikopita	\$70	\$150
Meatballs	\$90	\$190
Chickens Wings	\$90	\$180
Chicken Fingers	\$90	\$180
Beef Skewers	\$90	\$180
Chicken Teriyaki Skewers	\$70	\$130

Entrees

	Half	Full
Baked Ziti	\$80	\$160
Stuffed Shells	\$95	\$190
Cheese Ravioli	\$80	\$160
Manicotti	\$80	\$160
Penne Marinara	\$70	\$140
Pasta Primavera	\$95	\$190
Penne with Vodka Sauce	\$95	\$190
Sweet Italian Sausage & Peppers	\$95	\$190
Rigatoni Zingara	\$85	\$170
Tortellini Alfredo	\$85	\$140
Gnocchi Bolognese	\$85	\$170
Lobster Ravioli	\$100	\$200
Eggplant Parmigian	\$100	\$200
Chicken Cacciatore	\$100	\$200
Chicken Florentine	\$100	\$200
Chicken Broccoli Ziti	\$100	\$200
Chicken Marsala	\$100	\$200
Chicken Parmigian	\$100	\$200

	Half	Full
Chicken Francese	\$100	\$200
Chicken Rossini	\$100	\$200
Veal Marsala	\$120	\$210
Veal Parmigian	\$120	\$210
Veal Francese	\$120	\$210
Stuffed Sole	\$120	\$250
Baked Stuffed Shrimp	\$160	\$320
Roasted Tenderloin (full tray only)		MP

Side Dishes

	Half	Full
Oven Roasted Potatoes	\$40	\$80
Mashed Potatoes	\$40	\$80
Rice Pilaf	\$40	\$80
Green Beans Almandine	\$40	\$80
Honey Glazed Carrots	\$40	\$80
Sautéed Mixed Vegetables	\$40	\$80
Garlic Bread	\$25	\$50
Bruschetta	\$30	\$60

Salads

	Half	Full
Tossed Salad	\$30	\$70
Caesar Salad	\$40	\$80

Sandwiches

	Half	Full
Assorted Signature Sandwich Platter	\$80	\$160

Desserts

	Half	Full
Pastry Platter	\$95	\$190
Cookie Platter		\$75

Preferred Vendors

Special Services, which may be helpful to you in planning your special event;
If interested we will inquire information for you.

- PHOTOGRAPHERS
- BALLOONS/DECORATIONS
- FLOWERS
- CAKES
- LOCAL HOTELS

Hampton Inn & Suites Foxboro/Mansfield	508-623-2555
Comfort Inn Foxboro/Mansfield	508-543-1000

Credit Authorization Form

By signing the document below, you authorize Trattoria Romana to charge the following credit card for expenditures related to your event. When the credit card is provided for event deposit purposes and no other form of payment is provided at the time of the event, the remaining balance and any additional incurred on the day of the event will always be applied to this card. The balance of your account is due in full at the conclusion of your event. Once a charge for full or partial payment towards an event is processed via credit card, we are unable to refund the credit card at a later date and accept alternate payment. Trattoria Romana accepts cash, credit cards, and corporate checks as payment for all service, subject to Trattoria Romana's policies and procedures. Your completion of this authorization form helps us to protect you, our valued customers, from credit card fraud.

All information entered on this form will be kept strictly confidential.

DIRECTIONS

1. Fill out entire form legibly with a dark pen. Card holder must sign on the line indicated.

We reserve the right to verify the provided information with your Credit Card Issuing Bank.

2. Include a photocopy of the front and back of the signed credit card.

3. Scan and email to dcardella@trattoria-romana.com the completed form and the photocopies of the credit card.

NAME: _____

COMPANY NAME: _____

CARDHOLDER NAME: _____

SIGNATURE: _____

ADDRESS: _____

Credit Card Type: () AMEX () VISA () MASTERCARD () DISCOVER

Credit Card Number: _____ - _____ - _____ - _____

Expiration Date: _____ / _____ Billing Zip Code: _____

Card Identification Number: _____

(last 3 digits located on the back of the credit card)

American Express Customers: 4 Digit security code is located on the front of the card

Amount To Be Charged: \$ _____

(Enter N/A if not yet determined)

_____ Initial here if this card is to be applied to a deposit for your upcoming event.

_____ Initial here if amount charged will be determined after services.

_____ Initial here if this card is to be kept on file to be used towards

By signing this form, I understand that my credit
will be charged for services performed on

(Enter Date of Event).

I agree to comply with my cardholder agreement.

Signature:

EMAIL THE AUTHORIZATION TO

Daniel Cardella
Event Planner
dcardella@trattoria-romana.com

Food & Beverage Minimum Agreement

Name of Host: _____

Address: _____

City: _____

Phone: _____

State: _____

Zip email: _____

Date of Function: _____

Type of Function: _____

Room Requested: _____

Food & Beverage Minimum guarantee: _____

Deposit Amount: _____

A non-refundable deposit is to be paid in full at time of booking. This deposit will come off the final bill at the end of the event. This deposit is used to hold your function space, and will not be refunded if the event is cancelled.

The information above has been fully explained to me, and I agree to meet the requirements of my function. I am aware that if, upon the day of the event, my bill does not reach the minimum amount agreed upon, that the difference will be added to the final bill as a "room fee". This minimum is to be met with food and beverage alone before tax, gratuity, and other fees.

Signature: _____

Print Name: _____

Today`s Date: _____