
TONY ROMA'S

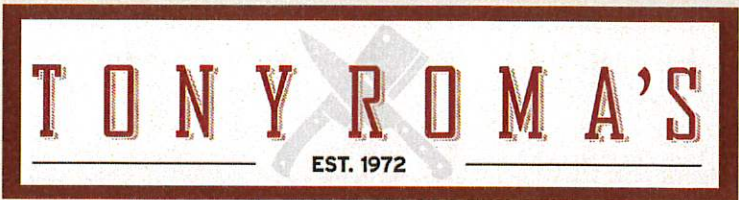
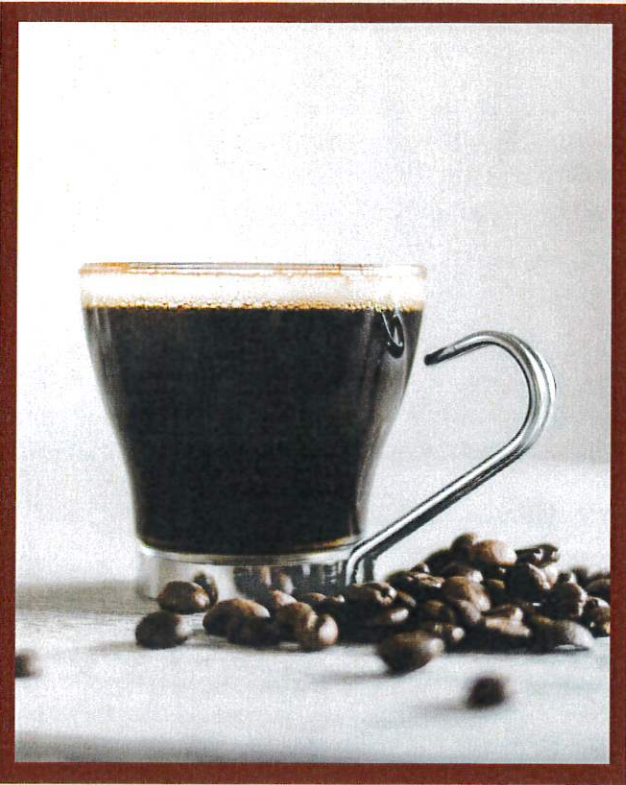
EST. 1972

**2375 Mayor Magrath Dr S
Lethbridge, AB T1K 7M1**

CATERING MENU

**Contact for Catering
allen.laygo@whg.com**





2375 Mayor Magrath Dr S
Lethbridge, AB T1K 7M1

FRESH FROM THE BAKERY

Assorted Muffins	\$2.50 EACH
Assorted Donuts	\$2.50 EACH
Cinnamon Buns or Butterhorns	\$3.00 EACH
Assorted Cookies	\$2.25 EACH
Assorted Squares	\$2.25 EACH

ADDITIONAL SNACK ITEMS

Assorted Whole Fruit	\$2.50 PER PERSON
Assorted Yogurt	\$2.50 EACH
Assorted Potato Chips	\$2.00 EACH
Fresh Sliced Fruit with Dip	\$5.00 PER PERSON
Fresh Vegetables with Dip	\$5.00 PER PERSON
Cheese & Crackers	\$7.00 PER PERSON
Granola Bars	\$2.50 EACH

BEVERAGES

Coffee (Includes Hot Water & Assorted Teas)	50 CUP CARAFE \$85.00
Assorted Canned Pop	\$2.50
Assorted Bottled Juice	\$3.00
Bottled Water	\$3.00



BREAKFAST OPTIONS

Minimum of 20 people

LIGHT SIDES: \$15.00 PER PERSON

Assorted Breakfast Pastries & Gourmet Muffins
Assorted Yogurt
Fresh Fruit Tray
Chilled, Fresh Orange Juice
Coffee and Tea

WAKE UP! IT'S BREAKFAST: \$19.00 PER PERSON

Cheesy Scrambled Eggs
Hashbrowns
Choice of: Bacon, Ham or Sausage
Choice of: French Toast or Pancakes
Seasonal Fresh Fruit Platter
Chilled Fresh Orange Juice
Coffee & Tea



TONY ROMA'S

EST. 1972

2375 Mayor Magrath Dr S
Lethbridge, AB T1K 7M1

LUNCH BUFFETS

Minimum of 20 people



CLASSIC WORKING LUNCH: \$19.00 PER PERSON

Chef's Soup of the Day

Assorted Sandwiches on a selection of breads

Choice of 3: Ham, Turkey, Roast Beef, Tuna, Egg Salad or Vegetarian

Selection of Desserts

Freshly Brewed Coffee and Assorted Teas

GOURMET LUNCHEON BUFFET: \$22.00 PER PERSON

Chef's Soup of the Day

Choice of 1: Traditional Caesar Salad or Mixed Greens with a variety of dressings

Assorted Sandwiches on a selection of breads

Choice of 3: Ham, Turkey, Roast Beef, Tuna, Egg Salad, Vegetarian

Selection of Desserts

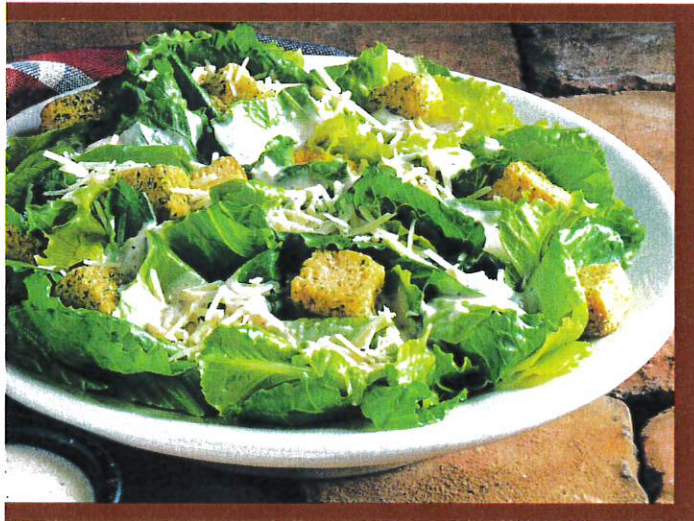
Freshly Brewed Coffee and Assorted Teas

Contact for Catering
allen.laygo@whg.com



DELUXE DELI BAR WORKING LUNCH: \$22.00 PER PERSON

Chef's Soup of the Day
Traditional Caesar Salad
Mixed Greens with a Selection of Dressings
Vegetable tray with Dip
Build your own Sandwich with Artisan Breads
Choice of 3: Ham, Turkey, Roast Beef, Tuna, Egg Salad or Chicken Salad.
Toppings: Cucumbers, Tomatoes, Lettuce, Onions, Pickles, Sliced Cheese,
Condiments
Seasonal Fresh Fruit
Selection of Desserts
Freshly Brewed Coffee and Assorted Teas



TONY'S TABLE: \$23.00 PER PERSON

Garlic Bread
Traditional Caesar Salad OR Mixed Greens
with Italian Dressing
Choice of 1: Chicken Linguine with Alfredo
Sauce, Linguine with Meatballs
Selection of Desserts
Freshly Brewed Coffee and Assorted Teas

HOME ON THE RANGE: \$23.00 PER PERSON

Choice of 1: Chefs Soup of the Day, Mixed Greens with House Dressing,
Traditional Caesar Salad, French Fries
Choice of 1: Pulled Pork, Chicken or Beef, with Tony Roma's World Famous
BBQ Sauce (approximately 1 bun per person)
Selection of Desserts
Freshly Brewed Coffee and Assorted Teas

Contact for Catering
allen.laygoewhg.com



FROM THE SEA: \$24.00 PER PERSON

Tender Haddock Fillets (2 pieces per person) battered and Deep-Fried until Golden Brown, French Fries and coleslaw.

Served with Tartar Sauce

Chefs Signature Selection of Desserts

Freshly Brewed Coffee and Assorted Teas

RIBLING LUNCH: \$22.00 PER PERSON

Mixed Greens with House Dressing

Pork Rib Tips Basted in Tony Roma's World Famous BBQ Sauce (approximately 2 per person)

Chefs Signature Selection of Desserts

Freshly Brewed Coffee and Assorted Teas



HOT SLICED ROAST BEEF: \$24.00 PER PERSON

Mixed Greens with house dressing

Hot Sliced Roast Beef, Rolled and Served

Choice of 1: Mashed Potatoes with Gravy or Rice and Garlic Toast

Chefs Signature Selection of Desserts

Freshly Brewed Coffee and Assorted Teas

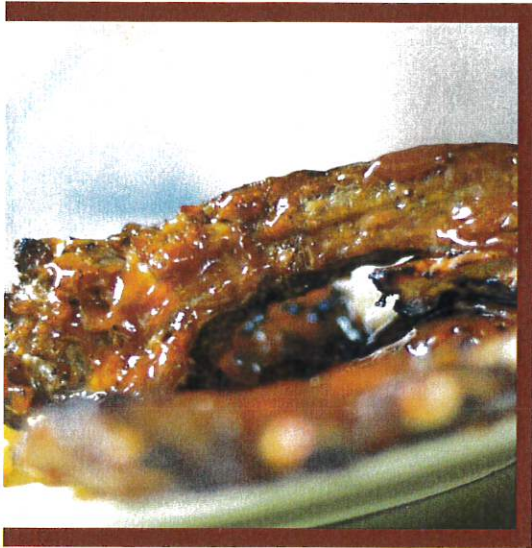


Contact for Catering
allen.laygoewhg.com



DINNER OPTIONS

(Minimum of 20 people)



HAND CARVED ALBERTA PRIME RIB DINNER \$50.00 PER PERSON

12oz cut of perfectly aged certified Canadian Prime Rib Beef. Seasoned, then slow roasted to near medium rare with all its natural marbling.

HALF RACK ORIGINAL BACK RIBS \$29.00 PER PERSON

Lean Pork Back Ribs Basted with Tony Roma's Original BBQ Sauce

The above meals are served with Garlic Toast and Your Choice of Rice, Garlic Mashed Potatoes, Baked Potato, Garden Tossed Salad or Caesar Salad, Ranch Style Beans or Green Beans. Add White Cheddar Mac and Cheese for \$4.00 Per Person

Contact for Catering
allen.laygo@whg.com

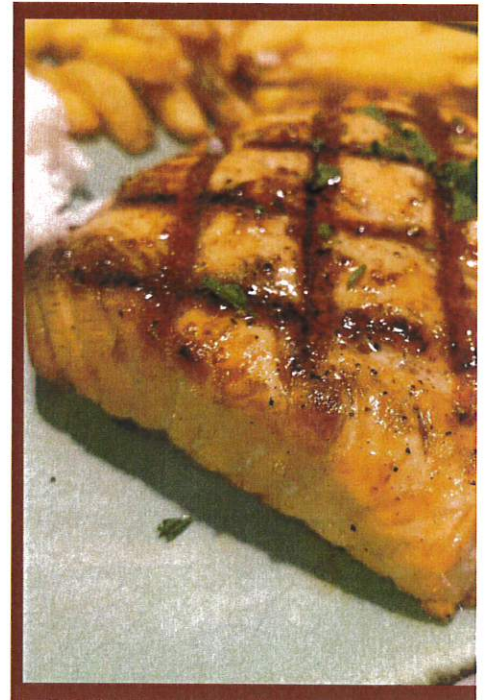


**BBQ 1/2 CHICKEN \$28.00 PER
PERSON**

A juicy half chicken basted with Tony Roma's Original Sauce.

**GRILLED SALMON \$35.00 PER
PERSON**

8oz seasoned Salmon grilled and topped with Garlic Butter



All above meals are served with Garlic Toast and Your Choice of Rice, Garlic Mashed Potatoes, Baked Potato, Garden Tossed Salad or Caesar Salad, Ranch Style Beans or Green Beans. Add White Cheddar Mac and Cheese for \$4.00 Per Person

**ITALIAN LINGUINE AND MEATBALLS
\$27.00 PER PERSON**

The perfect blend of Italian tomatoes and fresh seasonings tossed with linguine noodles. then to complete this dish, hand crafted Italian meatballs, fresh Parmesan cheese and parsley. Served with grilled garlic toast, tossed salad or Caesar salad.

**Contact for Catering
allen.laygoewhg.com**



BAR SERVICE

FULL BAR SERVICE

Tony Roma's will set up portable bar stations, all alcohol (includes an assortment of Domestic and Import beer, Red and White Wine, Highballs, Cocktails and Coolers) Also includes all glassware, ice, mix and condiments. Drinks are charged at a rate of \$7.50 - \$8.50 per drink.

Premium liquors will incur an additional cost.



SPECIALTY: WINE AND/OR CHAMPAGNE ONLY

Full Service: Tony Roma's provides Wine and/or Champagne. Pricing depends on type of Wine or Champagne. Starts at \$30.00 Per Bottle or \$8.00 Per 6oz Glass

Special Notes: For all bars, a bartending fee of \$21.00 per hour, per bartender will apply. One (1) Bartender is required for every 50 guests. Bars must be booked for a minimum of 3 hours and the bartenders are booked 1 hour before and 1 hour after the bar service times for setup and cleanup.

***One hour must be allotted after last call**

Contact for Catering
allen.laygo@whg.com



CUSTOMIZED PACKAGES

The menus in this package are suggested selections; our Catering Specialist would be happy to assist you with customizing a menu to suit any taste and occasion (Minimum of 20 guests).

Prices do not include 15% service charge or applicable government taxes on all food and beverage.

We are pleased to offer special dietary menus. Please discuss requirements with your Catering Specialist.

Please ensure the Catering Specialist is aware of all allergies in your group a minimum of 14 days prior to your function. Severe allergies must be identified as soon as possible.

Contact for Catering
allen.laygo@whg.com

