



Romano's Restaurant Group has grown tremendously since its first location at Canyon Crest in 1999. The Romano's family and staff has maintained an outstanding reputation for providing the finest quality food, presentation, and dedicated service to a variety of satisfied customers.

Romano's offers remarkable banquet facilities that are perfect for any occasion and accommodate anywhere from 15 to 100 guests. So, whether you are planning a wedding rehearsal, anniversary, birthday, shower, christening, or corporate event, our experienced staff, fun atmosphere, and traditional Italian food guarantee to exceed your banquet needs.

Romano's Banquet Policies

- Deposits

A non-refundable deposit of \$150 and an estimated count of guests is required 1 week prior to the event date in order to book your reservation.

The remainder of your payment will be made in full to the server at the time of the event. Any additional charges of add-ons will be settled on the day of the event.

- Guarantees

The event host or hostess must give us an estimated number of guests at time of booking; a final count is due at least 3 days prior to the event. You will be charged for the final count, unless the number of guests attending the event exceeds the final count previously given.

- Menus

Menu selections must be made a minimum of 1 week prior to the event date.

- Cancellations

Any major changes or cancellations must be made at least 1 week prior to the event date.



Buffet Packages

(All include salad, bread and soda, coffee or tea)

Family Style Buffet

\$14.00 per person (plus tax & 18% gratuity)

Choice of Family Size Thin Crust Pizzas (**check 4 maximum**)

- | | | |
|---|--|---------------------------------------|
| <input type="checkbox"/> Pepperoni | <input type="checkbox"/> BBQ Chicken | <input type="checkbox"/> Other: _____ |
| <input type="checkbox"/> Gourmet Vegetarian | <input type="checkbox"/> Spicy Chicken Alfredo | from Sissy Section or |
| <input type="checkbox"/> Johnny Brown | <input type="checkbox"/> Margherita | Create your own |

Pasta without meat (**check one**)

- | | | |
|---|--|---|
| <input type="checkbox"/> Penne Marinara | <input type="checkbox"/> Penne Bolognese | <input type="checkbox"/> Penne Mushroom |
|---|--|---|

Casual Buffet

\$16.00 per person (plus tax & 18% gratuity)

Pasta and Baked dish (**check 2 pastas or 1 pasta + 1 baked dish**)

- | | |
|--|--|
| <input type="checkbox"/> Penne Marinara | <input type="checkbox"/> Lasagna |
| <input type="checkbox"/> Penne Bolognese | <input type="checkbox"/> Cannelloni California |
| <input type="checkbox"/> Penne Carciofi | <input type="checkbox"/> Manicotti |
| <input type="checkbox"/> Penne Mushroom | <input type="checkbox"/> Tortellini |
| <input type="checkbox"/> Angel Hair Pomodoro | <input type="checkbox"/> Ravioli (meat/cheese) |

Pasta Buffet

\$18.00 per person (plus tax & 18% gratuity)

Pasta and Baked dish (**check 2 pastas or 1 pasta + 1 baked dish**)

- | | |
|---|---|
| <input type="checkbox"/> Penne Marinara (meatballs or sausage) | <input type="checkbox"/> Eggplant Parmigiana |
| <input type="checkbox"/> Penne Bolognese (meatballs or sausage) | <input type="checkbox"/> Cannelloni alla California |
| <input type="checkbox"/> Fettuccine Alfredo w/ chicken | <input type="checkbox"/> Lasagna |
| <input type="checkbox"/> Fettuccine Capricioso | <input type="checkbox"/> Tortellini |
| <input type="checkbox"/> Linguini All' Aglio | <input type="checkbox"/> Ravioli (meat/cheese) |

Italian Buffet

\$20.00 per person (plus tax & 18% gratuity)

Main Dish (**check one**)

- Chicken Champagne
- Chicken Limone
- Chicken Marsala
- Chicken Parmigiana
- Chicken Pepperonata

Pasta/Baked Dish (**check one**)

- Lasagna
- Penne Mushroom
- Angel Hair Pomodoro
- Linguini alla Pesto
- Penne Bolognese or Marinara



Premium Buffet

\$22.00 per person (plus tax & 18% gratuity)

Main Dish (check one)

- Scampi alla Pearl/Nonna
- Halibut (lemon, butter, caper)
- Bistecca alla Diavola
- Veal Marsala
- Veal Piccata

Pasta/Baked Dish (check one)

- Lasagna
- Penne Mushroom
- Angel Hair Pomodoro
- Linguini alla Pesto
- Penne Bolognese or Marinara

Filet Mignon Buffet

\$27.00 per person (plus tax & 18% gratuity)

(Check Three)

- Filet Mignon
- Halibut in Lemon, Butter, Caper sauce
- Angel Hair Pomodoro
- Linguini alla Pesto
- Penne Bolognese or Marinara
- Roasted Potatoes & Sautéed Vegetables

Please keep in mind that additional food items can replace or be added to these existing Packages. We also have Appetizer/Dessert/Bar packages that can be selected as well. If you require additional information or have any questions, please do not hesitate to contact us.

Romano's Redlands

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Romano's Riverside

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ROMANO'S LIMITED MENU OPTION

PLATED – PER PERSON (Includes soup or salad, and soda, coffee, or tea)

***Available for parties of 15-25.** You will be charged the price listed below for the quantity of each entrée ordered by your guests. Tax & Gratuity is added to the final bill.

Other Entrees are available upon request; please see Banquet Manager for scheduling and planning.

CHOOSE 3 OR 4 OF THE FOLLOWING:

\$13 per person

- Spaghetti without meat
- Penne Mushroom
- Angel Hair Pomodoro
- Individual Pizza
- Large Antipasto Salad
- Large Caesar Salad

\$14 per person

- Spaghetti with meat
- Lasagna
- Eggplant Parmigiana
- Penne Carciofi
- Cannelloni California

\$16 per person

- Chicken Parmigiana
- Chicken Limone
- Chicken Piccata
- Chicken & Mushroom Risotto
- Fettuccini Alfredo w/Chicken

\$17 per person

- Chicken Champagne
- Chicken Pepperonata
- Fettuccini Alfredo w/ Shrimp
- Veal Piccata
- Veal Marsala
- Linguini and Clams/Mussels

\$20 per person

- Bistecca alla Diavola
- Scampi alla Pearl or Nonna

\$22 per person

- Linguini Pescatore
- Flat Iron Steak

\$25 per person

- Petit Filet Mignon



Appetizer List

(Two choices maximum) additional \$2.00 per person

- Garlic Bread
- Garlic Cheese Bread
- Fried Mozzarella

(Two choices maximum) additional \$3.00 per person

- Bruschetta
- Insalata Caprese
- Sautéed Mushrooms

(Two choices maximum) additional \$4.00 per person

- Calamari
- Shrimp Cocktail
- Sautéed Clams and Mussels

Dessert List

- Spumoni or Vanilla Ice Cream for an additional \$2.00 per person
- Assorted Italian Cookie Platter for \$2.00 per person
- Tiramisu for \$2.50 per person
- Choice of NY Cheesecake, White Chocolate Raspberry Cheesecake, Chocolate Cake
Or Cannolis for an additional \$4.00 per person
- Bring your own dessert for an additional \$1.50 per person

Bar List

- Pitchers of Domestic Beer = \$13.00
- Pitchers of Premium Beer = \$18.00
- Wine Bottles from menu = \$18.00 and up
- Domestic beer, house wine by the glass, well drinks = limited bar at menu price
- Premium beer, wines by the glass, premium drinks = open bar at menu price
- Corkage fee on opened bottles brought by you = \$10