



AROMA

CULINARY CATERING

Wedding & Special Events

Congratulations!



Being engaged is a magical time in your life. It can also be overwhelming with so many decisions to be made while planning your wedding. Let Aroma Culinary Catering help! With more than 30 years of culinary catering experience, we are here to assist with all your reception needs. From providing delicious, locally sourced food to:

- Event day planning
- Day of coordination
- Menu customization
- Beverage service from coffee & tea to full bar
- Reception set up & break down
- Assistance with vendor selection
- Engagement party, bridal shower, and rehearsal dinner catering

Our menus below include a la'carte plated options, packages of buffet or plated meals, and add ons such as action stations. Additionally, all of our menus can be custom tailored to your taste and budget. We are happy to add your favorite dishes and cultural favorites and excel at multi-cultural weddings.

Pricing Guide Per Person:

\$: \$10-19

\$\$: \$20-29

\$\$\$: \$30-39

\$\$\$\$: \$40-49



Semplice Amore: Plated Dinner

\$\$ TO \$\$\$\$

- We customize your menu within your budget -
- All dinner tables included infused lemonade or ice tea and Aroma bread service -

CALABRESE CHICKEN

Free range roasted chicken served with roasted root vegetable

AIRLINE CHICKEN

Fontina sage stuffed chicken served with infused vegetables garlic soya balsamic

WILD SALMON

Seared salmon lemon cappers beurre blanc, served with vegetable risotto pilaf

FILETT MIGNON

Pancetta wrapped filet of beef served mushroom risotto or creamy Parmigiano

OSSO BUCO

Braised classic Italian pork shank served with mascarpone garlic mash or gnocchi

NEW YORK NEW YORK

Slow roasted strip loin of beef served with Aroma potatoes au gratin

SHORT RIBS

Braised short ribs of beef served with garlic Reggiano mash

PORCHETTA

Slow roasted pork roman style served roasted root vegetables

Menus based on a 5-hour event service - All packages include stemware, chinaware, silverware, cake cutting, setup & cleanup. Subject to 20% gratuity 8.3% tax



Semplice Table: Buffet or Plated

\$\$

- We customize your menu within your budget -
- All dinner tables included infused lemonade or ice tea and Aroma bread service -

ANTIPASTI

Traditional Roman Bruschetta

FIRST COURSE SALAD

(Choose One)

AROMA FARM SALAD

Aroma mixed garden salad with aged balsamic vinaigrette

RUSTICA ALLA CESARE

Romaine, Parmigiano Reggiano, croutons, lemon anchovy dressing

GOURMET ENTREE

(Choose One)

ORTOLANA

Bow tie pasta and farm vegetables in a creamy Reggiano sauce

SCALOPPINA DI POLLO (choice)

Chicken scaloppini with lemon capers or farm mushroom marsala

RUSTIC BOSCAIOLA

Rigatoni pasta, sausage, meatballs, Aroma bolognese sauce

SIDE DISHES

(Choice of two)

Herb-Infused seasonal vegetables / Mediterranean rice pilaf
Roasted garlic mascarpone creamy potatoes / String beans Pugliese

Menus based on a 5-hour event service - All packages include stemware, chinaware, silverware, cake cutting, setup & cleanup. Subject to 20% gratuity 8.3% tax



Amore Table: Buffet or Plated

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- We customize your menu within your budget -
- All dinner tables included infused lemonade or ice tea and Aroma bread service -

ANTIPASTI

(Choice of Two)

Traditional Roman Bruschetta / Middle Eastern hummus peppers and onions
/ Crostino Mediterranean Caponata / Antipasto Skewers / Caprese Skewers

FIRST COURSE SALAD

(Choose One)

AROMA FARM SALAD

Aroma mixed garden salad with aged balsamic vinaigrette

RUSTICA ALLA CESARE

Romaine, Parmigiano Reggiano, croutons, lemon anchovy dressing

CAPRESE

Tomatoes salad, basil aioli, mozzarella cheese, aged balsamic

GOURMET ENTRÉE

(Choice of Two)

Scaloppina Di Pollo (choice)

Chicken scaloppini with lemon capers or farm mushroom marsala

RUSTIC BOSCAIOLA

Rigatoni Pasta, Sausage, Meatballs, Aroma Bolognese Sauce

ORTOLANA ALSO

Bow tie pasta grilled chicken farm vegetables in a creamy Reggiano sauce



Amore Table: Buffet or Plated

\$\$\$

GOURMET ENTREES Continued

(Choice of two)

EGGPLANT PARMIGIANA 

Lasagna parmigiana tomatoes pesto marinara creamy besciamelle

BRAISED PORK

Slow cooked braised pork sundried tomatoes vegetables ragout

SIDE DISHES

(Choice of Two)

Herb-infused seasonal vegetables / Aroma risotto creamy Reggiano

Roasted garlic mascarpone creamy potatoes / Riviera crispy pancetta potatoes au gratin

Aromatic herb-roasted root vegetables / Mediterranean vegetable risotto pilaf

Menus based on a 5-hour event service - All packages include stemware, chinaware, silverware, cake cutting, setup & cleanup. Subject to 20% gratuity 8.3% tax



Romanza Table: Buffet or Plated

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- We customize your menu within your budget -
- All dinner tables included infused lemonade or ice tea and Aroma bread service -

ANTIPASTI

(Choice of Three)

Traditional Roman Bruschetta / Middle Eastern hummus peppers and onions
/ Crostino Mediterranean Caponata / Antipasto Skewers / Caprese Skewers

FIRST COURSE

(Choice of two)

TRICOLORE

Arucola Radicchio Shaved Reggiano Portobello red wine vinaigrette

CAPRESE

Tomatoes salad, basil aioli, mozzarella cheese, aged balsamic

RUSTICA ALLA CESARE

Romaine, Parmigiano Reggiano, Croutons, lemon anchovy Dressing

GOURMET ENTREES

(Choice of two)

RUSPANTE

Classic Italian Herbs Roasted Organic Chicken

EGGPLANT PARMIGIANA

Lasagna parmigiana tomatoes pesto marinara creamy besciamelle

SCALLOPINA (Choose one)

Classic Italian chicken scaloppini: lemon piccata, farm mushroom marsala, or parmigiana



Romanza Table: Buffet or Plated

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- We customize your menu within your budget -
- All dinner tables included infused lemonade or ice tea and Aroma bread service -

GOURMET ENTREES Continued

OSSO BUCCO

Traditional off the bone braised pork shank S. tomatoes vegetable soffritto ragout

WILD SALMON (Choose one)

Searred salmon with: Tarantina sauce, Maître D butter piccata, maple fennel

CARVERY STATION

(Choice of One)

Aroma traditional spices slow roasted beef, turkey, pork or brisket
Paired with their natural Au Jus and sauces

SIDE DISHES

(Choice of Two)

Herb-infused seasonal vegetables / Aroma risotto creamy Reggiano
Roasted garlic mascarpone creamy potatoes / Riviera crispy pancetta potatoes au gratin
Aromatic herb-roasted root vegetables / Mediterranean vegetable risotto pilaf

Menus based on a 5-hour event service - All packages include stemware, chinaware, silverware, cake cutting, setup & cleanup. Subject to 20% gratuity 8.3% tax



Reception Enhancements: Action Stations

\$ to \$\$

A culinary expert in action attends each station. Should you choose to create your own menu: we recommend a minimum of four stations accompanied by hot and cold canapés.

PASTA OR RISOTTO STATION

Your selection of classic meats, farm vegetables, cheeses and seafood's paired with world class traditional sauces and herbs.

MAC & CHEESE

Cavatappi pasta, creamy mascarpone cheeses, crispy pancetta, Trifolati mushrooms, sundried tomatoes, green onions, and shredded reggiano

CARVING STATIONS

*Served with Aroma artisanal breads, natural au jus and signature sauces
Suggested sides: mascarpone mashed potatoes, roasted root vegetables, or farm vegetables*

Pilgrim Turkey

Roasted, herb-infused turkey served with natural cranberry and lingonberry infused au jus

Roman Porchetta

Slow roasted Roman-style pork infused with traditional herbs served with Italian Gremolata herb condiment

Mediterranean lamb

Slow roasted herb-infused lamb served with fresh mint au jus

Perfect Prime rib

Aroma style prime rib with natural au jus and creamy horseradish sauce

Chateaubriand

Chateaubriand style tenderloin of beef served classic accompaniments, Bordeaux wine reduction and Béarnaise sauce



Reception Enhancements: Action Stations

\$ to \$\$

CHIPS WITH HOUSE MADE SALSAS AND GUACAMOLE

SPANISH CEVICHE SHOOTERS

Marinated seafood with plantain chips served in chilled shot glasses

CHILLED SEAFOOD DISPLAY – Market Price

Jumbo Gulf shrimp, west coast oysters and crab claws
with cocktail sauce, spicy aioli and warm lemon butter

CHILLED JUMBO PRAWNS, APPROPRIATE CONDIMENTS – \$60 per dozen

GOURMET TRAY DISPLAYS

Served with our rustic breads, dips and dressing

	Small (25ppl)	Med (50ppl)	Large (100ppl)
Italian Antipaso	\$120	\$230	\$450
Imported & domestic cheeses	\$120	\$230	\$450
Seasonal fresh fruit	\$100	\$190	\$380
Fresh vegetable Crudit�	\$90	\$170	\$330



Reception Enhancements: Action Stations

\$ to \$\$

****CHEF ATTENDANT REQUIRED**

CARPACCIO BAR: MARKET PRICE

Aroma cured Beef Carpaccio arucola reggiano / Tuna Carpaccio Sicilian stile
Aroma Norwegian stile cured salmon all served with rustic crostini

POTATO MARTINI BAR

Yukon gold garlic mascarpone mashed potatoes, Served with Cheddar cheese,
Crispy pancetta, aroma peppers sauce, spring onions and sour cream.
Sweet potatoes mashed served marshmallows, pecans and brown sugar flambé.

WING BAR

Everything you need to create your ultimate wings:
Sothern BBQ, mild honey chipotle, spicy Buffalo, and crispy teriyaki sauces
Served with carrots, celery, ranch and bleu cheese dressings

STREET TACO BAR**

Traditional Mexico City streets tacos served with salsa fresca,
guacamole, sour cream, cabbage, radish, Spanish cheeses, and hot tortillas