



## Tuscany

- Dinner Buffet included infused lemonade or ice tea and Aroma bread service –

ADD ON

- \*China \$ 5 \*Entrée \$ 5 \*Appetizer \$ 2 \*Coffee Station \$ 2 \*Dessert Station \$ 4 -

### FIRST COURSE SALAD (Choose One)

\*Aroma mixed garden salad with aged balsamic vinaigrette

\*Romaine, Parmigiano Reggiano, croutons, lemon anchovy dressing

### GOURMET ENTRÉE (Choose One)

#### ORTOLANA

Mostacioli pasta and farm vegetables in a creamy Reggiano sauce

#### CHICKEN ORTOLANA

Mostacioli pasta grilled chicken farm vegetables in a creamy Reggiano sauce

#### BOLOGNESE

Mostacioli pasta with Traditional bolognese meat sauce ragout

#### AMATRICIANA

Mostacioli pasta with Traditional Amatriciana Bacon, onions, marinara sauce

Minimum 100 people based on a 5-hour of service - Package includes disposable, cake cutting, setup & cleanup. Gratuities and Tax included

EMAIL: [aroma@aromaculinarycatering.com](mailto:aroma@aromaculinarycatering.com) WEBSITE: [www.aromaculinarycatering.com](http://www.aromaculinarycatering.com)

480-720-2247



## Tie the Knot

- Dinner Buffet included infused lemonade or ice tea and Aroma bread service -  
ADD ON
- \*China \$ 5 \*Entrée \$ 5 \*Appetizer \$ 2 \*Coffee Station \$ 2 \*Dessert Station \$ 4 -

### 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 mixed garden salad with aged balsamic vinaigrette
- \*Romaine, Parmigiano Reggiano, croutons, lemon anchovy dressing

### GOURMET ENTRÉE (Choice of one)

#### Scaloppina Di Pollo (choice)

Chicken scaloppini with lemon capers or farm mushroom marsala

### RUSTIC BOSCAIOLA

Rigatoni Pasta, Sausage, Meatballs, Aroma Bolognese Sauce

### ORTOLANA ALSO

Mostacioli pasta grilled chicken farm vegetables in a creamy Reggiano sauce

### SIDE DISH (Choose One)

Herb-infused seasonal vegetables / *Roasted garlic mascarpone potatoes*

Minimum 100 people based on a 5-hour of service - Package includes disposable, cake cutting, setup & cleanup. Gratuities and Tax included

EMAIL: [aroma@aromaculinarycatering.com](mailto:aroma@aromaculinarycatering.com) WEBSITE: [www.aromaculinarycatering.com](http://www.aromaculinarycatering.com)

480-720-2247



## Tie The Knot Pizzas

- Dinner Buffet includes infused lemonade or ice tea and Aroma bread service -  
ADD ON
- \*China \$ 5 \*Entrée \$ 5 \*Appetizer \$ 2 \*Coffee Station \$ 2 \*Dessert Station \$ 4 -

### **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 mixed garden salad with aged balsamic vinaigrette
- \*Romaine, Parmigiano Reggiano, croutons, lemon anchovy dressing

### **GOURMET PIZZAS (Choice of three)**

#### **MARGHERITA**

Classic Neapolitan tomatoes sauce mozzarella basil

#### **SICILIAN PIE**

Traditional Sicilian pie Garlic oregano tomatoes Sauce

#### **SALAME**

Classic Italian peperoni mozzarella tomatoes sauce basil

Minimum 100 people based on a 5-hour of service - Package includes disposable, cake cutting,  
setup & cleanup. Gratuities and Tax included

EMAIL: [aroma@aromaculinarycatering.com](mailto:aroma@aromaculinarycatering.com) WEBSITE: [www.aromaculinarycatering.com](http://www.aromaculinarycatering.com)

480-720-2247



## The Vista

- Dinner Buffet 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 mixed garden salad with aged balsamic vinaigrette
- \*Romaine, Parmigiano Reggiano, croutons, lemon anchovy dressing

### GOURMET ENTREES (Choice of two)

- \*Chicken scaloppini with lemon capers
- \*Farm mushroom Marsala
- \*Rigatoni Boscaiola Pasta, Sausage, Meatballs, Aroma Bolognese Sauce
- \*Mostacioli pasta grilled chicken farm vegetables in a creamy Reggiano sauce
- \*Eggplant Lasagna parmigiana tomatoes pesto marinara creamy besciamelle
- \* Traditional braised pork shank sundried tomatoes vegetable soffritto 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

Minimum 100 people based on a 5-hour of service - Package includes stemware, chinaware, silverware, cake cutting, setup & cleanup. Gratuities and Tax included

EMAIL: [aroma@aromaculinarycatering.com](mailto:aroma@aromaculinarycatering.com) WEBSITE: [www.aromaculinarycatering.com](http://www.aromaculinarycatering.com)

480-720-2247



## The Bella

- Dinner Buffet included infused lemonade, 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 one)

- \*Arucola Radicchio Shaved Reggiano Portobello red wine vinaigrette
- \*Caprese Tomatoes, basil aioli, mozzarella cheese and romaine aged balsamic
- \*Romaine, Parmigiano Reggiano, Croutons, lemon anchovy Dressing

### GOURMET ENTREES (Choice of two)

- \*Mostacioli pasta grilled chicken farm vegetables in a creamy Reggiano sauce
- \*Seared salmon with Tarantina sauce
- \*Maître D butter Lemon piccata
- \*Classic Herbs Roasted free range Chicken with roasted root vegetable
-  Eggplant Lasagna parmigiana tomatoes pesto marinara creamy besciamelle
- \*Slow roasted Roman-style pork infused with traditional Gremolata herb au jus
- \*Classic chicken scaloppini lemon piccata
- \*Farm mushroom Marsala, \*Parmigiana
- \*Traditional off the bone braised pork shank S. tomatoes vegetable soffritto ragout
- \*Rigatoni Boscaiola Pasta, Sausage, Meatballs, Aroma Bolognese Sauce

### 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

Minimum 75 people based on a 5-hour of service - Package includes stemware, chinaware, silverware, cake cutting, setup & cleanup. Gratuities and Tax included

EMAIL: [aroma@aromaculinarycatering.com](mailto:aroma@aromaculinarycatering.com) WEBSITE: [www.aromaculinarycatering.com](http://www.aromaculinarycatering.com)

480-720-2247



## The Bella Plated

- We customize your menu within your budget -
- All dinner tables included infused lemonade, 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

### 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

**Minimum 75 people based on a 5-hour of service - Package includes stemware, chinaware, silverware, cake cutting, setup & cleanup. Gratuities and Tax included**

**EMAIL: [aroma@aromaculinarycatering.com](mailto:aroma@aromaculinarycatering.com) WEBSITE: [www.aromaculinarycatering.com](http://www.aromaculinarycatering.com)**

**480-720-2247**



## The Bellagio

- Dinner Buffet included infused lemonade, 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 one)

\*Arucola Radicchio Shaved Reggiano Portobello red wine vinaigrette  
\*Caprese Tomatoes, basil aioli, mozzarella cheese and romaine aged balsamic  
\*Romaine, Parmigiano Reggiano, Croutons, lemon anchovy Dressing

### GOURMET ENTREES (Choice of one)

\*Classic chicken scaloppini lemon piccata \*Farm mushroom Marsala \*Parmigiana  
\*Rigatoni Boscaiola Pasta, Sausage, Meatballs, Aroma Bolognese Sauce  
\*Seared salmon with Tarantina sauce \*Maître D butter Lemon piccata

### 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

**Minimum 75 people based on a 5-hour of service - Package includes stemware, chinaware, silverware, cake cutting, setup & cleanup. Gratuities and Tax included**

**EMAIL: [aroma@aromaculinarycatering.com](mailto:aroma@aromaculinarycatering.com) WEBSITE: [www.aromaculinarycatering.com](http://www.aromaculinarycatering.com)**

**480-720-2247**



# The Bellagio Action Stations

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 word 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

## **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 BEEF**

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

**Minimum 75 people based on a 5-hour of service - Package includes stemware, chinaware, silverware, cake cutting, setup & cleanup. Gratuities and Tax included**

**EMAIL: [aroma@aromaculinarycatering.com](mailto:aroma@aromaculinarycatering.com) WEBSITE: [www.aromaculinarycatering.com](http://www.aromaculinarycatering.com)**

**480-720-2247**



## 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 Antipasto	\$120	\$230	\$450
Cheeses Fruit & Crostini	\$120	\$230	\$450
Fresh fruit & Dips	\$100	\$190	\$380
Vegetable Crudit�	\$90	\$170	\$330

Minimum 75 people based on a 5-hour of service - Package includes stemware,  
chinaware, silverware, cake cutting, setup & cleanup.

EMAIL: [aroma@aromaculinarycatering.com](mailto:aroma@aromaculinarycatering.com) WEBSITE: [www.aromaculinarycatering.com](http://www.aromaculinarycatering.com)

480-720-2247



## Reception Enhancements: Action Stations \$ to \$\$

Prices are based on per person to enhance your reception package

### **\*\*CHEF ATTENDANT REQUIRED**

#### **CARPACCIO BAR: MARKET PRICE**

Aroma cured Beef Carpaccio aruola 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

Minimum 75 people based on a 5-hour of service - Package includes stemware,  
chinaware, silverware, cake cutting, setup & cleanup.

EMAIL: [aroma@aromaculinarycatering.com](mailto:aroma@aromaculinarycatering.com) WEBSITE: [www.aromaculinarycatering.com](http://www.aromaculinarycatering.com)

480-720-2247