

SALADS

Serves 10-12

Romi's Salad (V-GF) - 75

kale - napa - mint - onion - cranberry - walnuts - lemon honey vinaigrette - goat cheese - beet tahini

Salat Katzuz (V) - 75

chopped cucumber - tomato - mint - parsley - lemon - scallion - red onion - olive oil - tahini - chickpeas - za'atar pita chips

Whole Roasted Eggplant (V-GF) *requires 48hrs notice* - 75

Smoky roasted eggplant - tahini - fresh tomato salsa - crisp greens

Cabbage Caesar - 75

Roasted cabbage - butter - soy - parmesiano - caesar dressing - capers - almonds - challah croutons *contains anchovies, no modifications*

Cauliflower Salad (V-GF) - 75

Roasted cauliflower - herbs - tahini - smoked paprika - caramelized onion

DECONSTRUCTED PLATTERS

Serves 10

Includes your choice of protein, 10 pitas or challah buns (cut in half), fresh vegetables, and sauces

Falafel (V) (20pcs) - 160

fresh vegetables - tahini - amba - schug

Tuna Salad (GF) (1L) - 160

corn - red pepper - celery - red onion - pickles

Egg Salad (GF) (1L) - 160

caramelized onion - scallion - red onion

Branzino Schnitzel (10pcs) - 300

fresh vegetables - schug aioli

Chicken Shawarma (GF) (4lbs) - 230

fresh vegetables - tahini - amba - schug

Chicken Schnitzel (10pcs) - 210

fresh vegetables - schug aioli

Wagyu Kebab (GF) (20pcs) - 215

fresh vegetables - tahini - amba - schug

Wagyu Beef Shawarma (GF) (3.5lbs) - 260

fresh vegetables - tahini - amba - schug

For assembled sandwiches (+10%) please let our staff know

HUMMUS PLATTERS

Serves 12

with tahini, chickpeas, schug, and chili garlic dressing

Bread not included

Romi's Hummus (V-GF) - 68

parsley - hardboiled egg

Truffle Mushroom Hummus (V-GF) - 75

soy braised mushrooms - truffle oil

Sabich Hummus (V) - 75

crispy fried eggplant - hardboiled egg - amba - tomato - red onion

Chicken Shawarma Hummus (GF) - 75

pan-seared chicken shawarma - caramelized onion - spices

Wagyu Brisket Hummus (GF) - 85

slow-roasted wagyu brisket - chickpeas - honey - spices

Wagyu Shawarma Hummus (GF) - 85

pan seared wagyu shawarma - spices - caramelized onion

MAINS

Falafel (V) (12pcs) - 40

Served with tahini

Mini Falafel (V) (12pcs) - 28

Served with tahini

Crispy Eggplant (20pcs) - 70

Panko crusted fried eggplant served with amba, beet tahini, and schug aioli

Chicken Schnitzel (12pcs) - 165

Crispy schnitzel, served with schug aioli

Wagyu Beef Kebab (GF) (24pcs) - 80

spiced beef kebabs

Wagyu Beef Arais (12pcs) - 70

Pita quarters stuffed with spiced ground beef, served with tahini

Chicken Shawarma (GF) (1lb) - 48

pan seared chicken shawarma with caramelized onion. serves 3-4

Wagyu Brisket (GF) (1lb) - 65

slow-roasted wagyu brisket with honey, Libyan spices, and chickpeas. serves 3-4

Wagyu Shawarma (GF) (1lb) - 65

pan-seared wagyu beef shawarma with caramelized onion and spices. serves 3-4

Ontario Grass-Fed Lamb Chops (GF) - 160

Grilled to perfection.

requires 48 hours notice Min order 8 pieces

Salmon Chraime (5lbs) - 190

Roasted salmon on spicy tomato sauce.

requires 48 hours notice Serves 20

Drunken Shrimp (GF) (2.3lbs) - 300

Jumbo Argentine shrimp in a tomato arak butter sauce. Serves 10-12

SHIPUDIM (ISRAELI-STYLE GRILLED SKEWERS)

Min 4 per Order

Mixed Veggie - \$16

Ground Beef - \$18

Ground Lamb - \$19

Chicken Thigh - \$19

NY Striploin - \$42

HOT SIDES

Serves 10-12

Saffron Rice (V-GF) - 50

With golden raisins, caramelized onions, and fresh herbs

Za'atar Fries (V) - 55

Crispy steak-cut fries with za'atar. Served with schug aioli

Romi's Bravas (V) - 55

Fried potatoes with honey and smoked paprika
Served with tahini and schug aioli

SWEET TREATS

Double Chocolate Chip Cookies (10 per order)

Small... 30

Large... 50

Rugelach (12 per order) 36

Nutelle OR Cinnamon Sugar

Chocolate Fudge Brownie (12 per order) 24

Bite size pieces of our fudgy brownies with white chocolate

Email catering@romisbakery.com for a consult!

Catering Information & Policies

Thank you for considering us for your catering needs. Every order is prepared with care by our team, and we kindly ask for the following to help ensure a smooth and successful experience.

Placing Your Order

We kindly request that all catering orders be placed at least 48 hours in advance of your requested pickup or delivery time.

While we will always do our best to accommodate last-minute requests, orders placed within 48 hours of fulfillment will be subject to a 10% last-minute service fee and availability may be limited.

Service Fee

A 5% service fee is applied to all catering orders to support the coordination, preparation, and execution of your event.

Delivery

Delivery fees are determined based on distance and delivery requirements.

For delivery orders, please provide your full name and address, requested delivery time, and a phone number you can easily be reached at.

Payment

To confirm your order and ensure timely preparation, full payment is required prior to fulfillment.

A Note From Our Team

We understand that every event is important, whether it's a casual office lunch, family celebration, or special gathering. We appreciate your trust in us and look forward to providing a memorable experience for you and your guests.