



Aroma On Bryant

Catering Information

2025

Thank you for your interest in Aroma's off-site catering. Below, you will find detailed information on our menu offerings, portion formats, delivery requirements, pricing structure, and ordering process.

We look forward to helping you create a seamless, memorable event.

Timeline for Planning

1. **Initial Inquiry:** Contact us to express your interest in hosting a private event.
2. **Discussion:** Meet with our Event Coordinator (virtually or in person) to review menu options, timelines, and event details.
3. **Menu Selection:** Select your menu options.
4. **Price Breakdown:** Receive a detailed price breakdown after finalizing the menu.
5. **Adjustments:** Make any necessary adjustments to the menu or pricing.
6. **Catering Confirmation:** Secure your event with a finalized guest count, menu, and payment details.

****Catering reservations are not held until the bill is paid. To ensure availability and avoid missing the opportunity to dine with us, we encourage you to finalize your plans and confirm your event as early as possible.****

Payment Options

1. **Bill Splitting:**
 - We cannot split the bill by individual items.
 - We can split the bill evenly up to three ways for your convenience.
2. **Payment Methods:**
 - We accept major credit cards, debit cards, and cash payments. Checks are not accepted.
 - Please discuss any special payment requests with our Coordinator ahead of your event.

Delivery

We offer delivery service for catering orders totaling **\$500 or more**. Delivery fees may vary based on distance, timing, and location. All delivery arrangements will be confirmed at the time of ordering to ensure accurate scheduling and pricing.

Cancellation Policy

Cancellations are handled at the restaurant's discretion. We kindly ask for as much notice as possible for any changes.

Menu Options

Pasta Selections

Prepared with penne, spaghetti, or gluten-free pasta.

- Aroma- pork sausage, wild mushrooms, caramelized onion, plum-tomato cream sauce
- Piemonte- roasted wild mushrooms, tomatoes, garlic, pesto, truffle oil, parmigiano reggiano
- Bolognese- slow cooked, hearty ragu of beef, pork & veal

Chicken Entrées

- Piccata- lemon white wine caper sauce
- Marsala- marsala wine and mushroom sauce
- Cutlets- red sauce and cheese on the side

Beef

- Marsala- marsala wine and mushroom sauce, boneless
- Braised- beef jus, boneless

Seafood

- Pan Roasted Salmon
- Cod- picatta (lemon-white-wine-caper sauce)

Salads & Bread

- Focaccia Bread- house made daily selection
- Caesar Salad- romaine, house-made dressing, croutons, parmigiano reggiano
- Aroma Salad- mixed greens, balsamic dressing, tomato, olives, bread crumbs

Starters

- Cured Salmon
- Cured Italian Meats & Cheeses
- Arancini

Sides

- Broccolini
- Roasted Potatoes
- Seasonal Vegetables
- Seasonal Fruits

Pricing

All pricing is determined by the specific menu selections and the quantity of food ordered. Quotes may vary depending on protein choices, sides, specialty items, and portion sizes.

Contact Us

At Aroma on Bryant, we pride ourselves on giving our customers the most memorable dining experience, starting with the planning process. Our Event Coordinator would love to speak with you further and in-depth about how we set up menus for catering.

Contact Information:

- Email: aromaonbryant@gmail.com
- Phone: (716) 881-7592

Looking forward to hearing from you,

Aroma Management